



# COASTAL CUCINA

*Local Seafood. Fresh Pasta. Artisan Pizza.*

## Primi

### **Fritto Misto – \$14**

Lightly Breaded & Fried Calamari Rings,  
Cherry Peppers, Lemon, Parsley, Caper Mayo

### **Mussels Marinara [GF] – \$15**

P.E.I. Mussels, Garlic, Chili Flake, White Wine,  
House Marinara, Butter, Fresh Herbs, Focaccia

### **Beef Carpaccio [GF] – \$16**

Sliced Texas Wagyu Beef, Fried Capers, Arugula,  
Roasted Garlic Mayo, Parmesan, Focaccia

### **Antipasto [GF] – \$16**

Assorted Cured Italian Meats & Cheeses,  
Olives, Pepperoncini Peppers

### **Ricotta Board [GF] – \$11**

Whipped Ricotta, Sea Salt, Preserved Black  
Mission Figs, Pistachio, Ciabatta

### **Shrimp & Lump Crab Scampi [GF] – \$18**

Local Whites & Blue Crab, Garlic, Butter,  
Lemon, Herbs, White Wine, Ciabatta

### **Stuffed Portabella – \$10**

Roasted Portabella, Spinach, Garlic, Provolone,  
Parmesan Bread Crumbs, Picchi Pacchi, Balsamic

### **House Focaccia or Garlic Knots – \$6**

Garlic Butter, Herbs, Parmesan,  
Pizza Sauce

## Insalata

**Dressings:** Classic Caesar, Balsamic Vinaigrette, Herb Vinaigrette, Ranch, Blue Cheese (Extra Dressing + \$1)

### **Caesar – \$9**

Romaine Heart, Pecorino Romano, Focaccia  
Croutons, Cracked Peppercorn

### **Caprese [GF] – \$12**

Plum Tomato, Pulled Mozzarella, Basil, Sunflower  
Seed & Basil Pesto, Balsamic Reduction

### **Greek [GF] – \$10**

Mixed Lettuces, Grape Tomato, Cucumber,  
Onion, Pepperoncini, Kalamata Olives, Feta

### **Antipasti [GF] – \$14**

Mixed Lettuces, Prosciutto, Salami, Giardiniera,  
Olives, Pepperoncini, Cucumber, Pulled Mozzarella

## Mare

### **Shrimp & Polenta [GF] – \$27**

Sauteed GA Whites, Pancetta, Shiitake Mushrooms,  
Tomato, Garlic, Lemon, Butter

### **Herb Crusted Salmon [GF] – \$27**

North Atlantic Salmon, Spinach & Parmesan  
Risotto, Picchi Pacchi

### **Diver Scallops [GF] – MKT**

Porcini Dusted & Seared, Pancetta, Parmesan  
Risotto, Broccoli Rabe, Picchi Pacchi

### **Shrimp Fritta – \$25**

Fried GA Whites, Parmesan Fries, Italian Slaw,  
Calabrian Cocktail Sauce, Lemon

## Terra

### **Steak & Frittas \* [GF] – \$29**

Grilled 6 oz Teres Major, Picchi Pacchi, Balsamic  
Reduction, Eggplant Fries, Roasted Garlic Mayo

### **Split Bone Ribeye \*[GF] – \$48**

Grilled 16 oz Ribeye, Smashed Fingerling Potatoes,  
Broccoli Rabe, Fondo Bruno

### **Chicken/Veal Saltimbocca [GF] – \$24/\$29**

Chicken/Veal Cutlet, Sage, Prosciutto, Smashed  
Fingerling Potatoes, Broccoli Rabe, Brown Butter

### **Joyce Farms Chicken Breast [GF] – \$26**

Pepperoncini Brined & Pan Roasted Airline Breast,  
Goat Cheese Polenta, Sautéed Escarole, Sugo

## Pasta

### **7-Layer Lasagna Cucina – \$22**

Fresh Pasta Sheets, Ground Beef, Mild Italian  
Sausage, Marinara, Ricotta, Mozzarella, Parmesan

### **Beef Short Rib Ravioli – \$29**

Chef's Mushroom Blend, Roasted Garlic & Leek,  
Vermouth Cream Sauce, Baby Carrots, Parmesan

### **Chicken/Veal Piccata – \$24/\$29**

Capellini, Grape Tomato, Artichoke Hearts, Capers,  
Garlic, Lemon Butter, Parmesan

### **Impanato di Mare – \$32**

Breaded Shrimp & Scallops, Capellini, Spinach,  
Tomato, Garlic, Shallot, Parmesan, Lemon Butter

### **Alfredo – \$18**

Fettuccini, Garlic, White Wine, Black Pepper,  
Parmesan Cream Sauce

### **Eggplant/Chicken/Veal Parmesan – \$19/\$24/\$29**

Parmesan Breaded Cutlet, Melted Mozzarella,  
Capellini, House Marinara, Parmesan

### **Frutti di Mare Ravioli – \$38**

Lobster, Scallop & Shrimp Ravioli, Garlic, Shallot,  
Roasted Tomato, Marsala, Butter, Parsley, Ricotta

### **Chicken/Veal Marsala – \$24/\$29**

Capellini, Chef's Mushroom Blend, Fennel, Garlic,  
Shallot, Marsala, Butter, Parmesan

### **Spaghetti & Meatballs – \$24**

Traditional Beef Meatballs, Capellini,  
House Marinara, Parmesan

### **Roasted Tomato & Fennel – \$19**

Italian Sausage, Paccheri Pasta, Roasted Plum  
Tomatoes, Fennel, Garlic, Ricotta, Fresh Herbs

**Add Ons:** Chicken Breast (5oz) - \$7 ~ GA Shrimp (7) - \$9 ~ Scallops (3) - \$10

## 12" Pizzas

### House Special

#### **Margherita – \$14**

Red Sauce, Plum Tomato, Shredded & Pulled Mozzarella, Basil, Balsamic Reduction, Pesto

#### **Mushroom – \$15**

Pesto, Chef's Mushroom Blend, Pancetta, Arugula, Shredded Mozzarella. Ricotta, Roasted Garlic Mayo

#### **Salciccia – \$15**

Red Sauce, Sliced Italian Sausage, Roasted Fennel, Shredded Mozzarella, Pecorino

#### **Bianca – \$15**

White Sauce, Sun-Dried Tomato, Spinach, Shredded Mozzarella, Crumbled Feta, Herb Infused Olive Oil

#### **Coastal – \$18**

Vodka Sauce, Local Shrimp, Blue Crab, Shredded Mozzarella, Basil, Pecorino, Parmesan, Bay Seasoning

#### **Diavola – \$13**

Red Sauce, Double Pepperoni, Shredded Mozzarella, Calabrian Chili Oil

### Build Your Own

#### **Cheese Pizza – \$10**

Add up to 5 Toppings

#### **Pick Your Sauce:**

Red, White, Pesto or Vodka

#### **\$1 Each:**

Extra Cheese, Cremini Mushroom, Sweet Onion, Red Bell Pepper, Roasted Fennel, Arugula, Spinach, Plum Tomato, Black Olive, Fresh Basil

#### **\$2 Each:**

Portabella Mushroom, Chef's Mushroom Blend, Kalamata Olive, Roasted Tomato, Sun-Dried Tomato, Ricotta, Feta, Goat Cheese, Pulled Mozzarella, Bacon, Ham, Pepperoni, Sausage, Ground Beef, Italian Sausage

#### **\$3 Each:**

Prosciutto, Sopressata, Capicola, Salami, Pancetta

[GF] – 10" Cauliflower Crust Available – \$3

## Mani

Served with Parmesan Fries (Substitutions + \$1)

#### **Meatball – \$15**

Traditional Beef Meatballs, Red Sauce, Melted Mozzarella, Hoagie Roll

#### **Eggplant Parm – \$14**

Parmesan Breaded Eggplant Cutlet, Red Sauce, Melted Mozzarella, Pesto Mayo, Ciabatta

#### **Chicken Saltimbocca – \$17**

Chicken Cutlet, Prosciutto, Sage, Arugula, Plum Tomato, Roasted Garlic Mayo, Ciabatta

#### **The Bear – \$17**

Sliced Hot & Tender Beef, Melted Provolone, Giardiniera, Roasted Garlic, Hoagie Roll

#### **Chicken Parm – \$16**

Parmesan Breaded Chicken Cutlet, Red Sauce, Melted Mozzarella, Pesto Mayo, Ciabatta

#### **P.B.L.T. – \$15**

Crispy Pancetta, Burrata, Mixed Lettuces, Plum Tomato, Pesto Mayo, Ciabatta

## Contorni

Goat Cheese Polenta – \$5

Parmesan Risotto – \$6

Parmesan Fries – \$5

Eggplant Fries – \$6

Broccoli Rabe – \$6

Sautéed Escarole – \$6

Side of Meatballs/Sausage – \$7

House Marinara, Parmesan

Roasted Fingerlings – \$5

Roasted Baby Carrots – \$6

Side of Noodles – \$7

Side of Mushrooms – \$6

## Dolce

#### **Tiramisu – \$8**

Sponge Cake, Coffee Liqueur, Whipped Mascarpone, Cocoa

#### **Peach Bread Pudding – \$9**

Brioche Bread Pudding, Whipped Cream, Bourbon Peach Puree

#### **Affogato – \$7**

Vanilla Gelato, Espresso  
(Add a Shot of Frangelico + \$6)

#### **Pistachio Butter Cake – \$8**

Butter Cake, Whipped Mascarpone, Vanilla Gelato, Strawberry

#### **Canoli – \$4**

Fried Shell, Vanilla Whipped Ricotta Filling, Chocolate Chips, Powdered Sugar

#### **Assorted Gelatos & Sorbets – \$3**

Rotating Selection Available  
(Add Berries & Whipped Cream + \$5)

Allergen Notice: The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Wheat, Tree Nuts, Sesame & Soybeans.

There will be a 20% Gratuity on large parties of 6 or more.

\* Advisory: Consuming raw or undercooked Meat, Poultry, Eggs, Seafood or Shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.

Limit of 3 checks on large parties of 6 or more.

All Credit Cards will be charged a 3% fee.

