



# COASTAL CUCINA

*Local Seafood. Fresh Pasta. Artisan Pizza.*

## Primi

### **Fritto Misto – \$14**

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

### **Antipasto [GF] – \$15**

Assorted Cured Italian Meats & Cheeses,  
Olives, Pepperoncini Peppers

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

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

### **House Focaccia or Garlic Knots – \$8**

Garlic Butter, Herbs, Parmesan,  
Pizza Sauce

## Insalata

**Dressings:** Classic Caesar, Balsamic Vinaigrette, Herb Vinaigrette, Buttermilk Ranch, Creamy Gorgonzola

### **Caesar – \$9**

Romaine Heart, Pecorino Romano, Focaccia  
Croutons, Cracked Peppercorn

### **Caprese [GF] – \$12**

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

### **Arugula [GF] – \$12**

Baby Arugula, Grape Tomato, Caramelized Onion,  
Pancetta, Goat Cheese

### **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

### **Spinach [GF] – \$12**

Clipped Spinach, Grape Tomato, Boiled Egg,  
Crumbled Bacon, Gorgonzola

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

## Piatti

### **Shrimp & Polenta [GF] – \$19**

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

### **Seared Salmon [GF] – \$21**

North Atlantic Salmon, Spinach & Parmesan  
Risotto, Picchi Pacchi

### **Shrimp Fritta – \$19**

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

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

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

## Pasta

### **7-Layer Lasagna Cucina – \$22**

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

### **Chicken Piccata – \$19**

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

### **Chicken Parmesan – \$19**

Capellini, Parmesan Breaded Chicken Cutlet,  
Red Sauce, Melted Mozzarella, Parmesan

### **Alfredo – \$18**

Fettuccini, Garlic, White Wine, Cracked Pepper,  
Cream, Parmesan

### **Eggplant/Chicken Parmesan – \$15/\$19**

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

### **Chicken Marsala – \$19**

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

### **Spaghetti & Meatballs – \$18**

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**

## Contorni

**Goat Cheese Polenta – \$5**

**Parmesan Risotto – \$6**

**Parmesan Fries – \$5**

**Eggplant Fries – \$5**

**Side of Meatballs/Sausage – \$7**

House Marinara, Parmesan

## 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 + \$2)

#### **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

#### **Caprese – \$15**

Plum Tomato, Pulled Mozzarella, Fresh Basil, Balsamic Reduction, Pesto Mayo, Hoagie Roll

#### **The Bear – \$17**

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

#### **Chicken Parmesan – \$16**

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

#### **P.B.L.T. – \$15**

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

#### **The Italian – \$17**

Prosciutto, Salami, Capicola, Provolone, Mixed Lettuces, Tomato, Italian Vinaigrette, Pesto Mayo

## Dolce

#### **Tiramisu – \$8**

Sponge Cake, Coffee Liqueur, Zabaglione, Mascarpone, Cocoa

#### **Affogato – \$7**

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

#### **Italian Butter Cake – \$8**

Butter Cake, Whipped Ricotta, Frangelico, Vanilla Gelato, Strawberry

#### **Canoli – \$4**

Fried Shell, Whipped Mascarpone, Chocolate Chips, Powdered Sugar, Cocoa

*Ask your server about our selection of Gelatos!*

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

All Credit Cards will be charged a 3% fee.

**\* 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.

All Orders will be charged a 3% fee for the J.I.A.

