

WELCOME TO CUCINA ITALIANA!

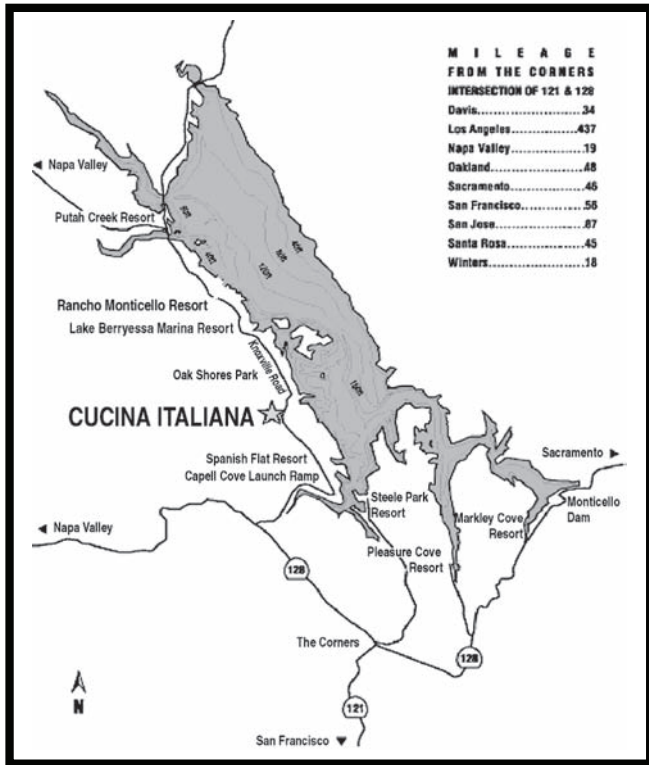
Stefano was born in Salsomaggiore and studied at the Institute Lovate in Parma, Italy. While in Culinary School he was recruited to come to America to become a chef with the Princess Cruise Line, then on to the world-class restaurant "The Rex II Restorante" in Los Angeles and Masa's in San Francisco.

We moved to Lake Berryessa in the fall of 2001 and served Italian dinners at the Corners Caf  before relocating to our final destination here at the Spanish Flat Village Center.

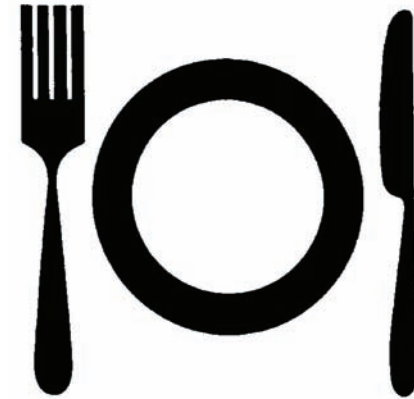
We appreciate your patronage and hope you enjoy yourself as much as we enjoy serving you!

Buon Appetito!

Stefano Gusberti
Sharyn Simmons



CUCINA ITALIANA



AT THE
SPANISH FLAT VILLAGE CENTER
Fabulously Fresh Italian Food!

707-966-2433 (CHEF)

Catering • Special Events • Boxed Lunches To Go

4310 Knoxville Road • Lake Berryessa, CA 94558

www.lakeberryessanews.com

**Certified Green Business*

ANTIPASTO ITALIANO for two \$14.95
Mixed appetizers of the day

CARPACCIO for two \$15.95
Beef Tenderloin filet marinated in fresh herbs served with fresh arugola, capers, and shaved Parmesan cheese

MELANZANE DI PARMA \$11.95
Roasted eggplant baked with Fontina Cheese, oregano & tomato sauce

INSALATA NOSTRANA \$7.95
Organic Spring mix salad with purple onions, cherry tomatoes, Italian vinaigrette

INSALATA DI CESARE \$7.95
Traditional Caesar salad

INSALATA DI PARMA \$7.95
Heart of Romaine salad, grated carrots, Italian Blue Cheese dressing

PASTA

CAPELLINI ITALIANI \$12.95
Angel Hair pasta with fresh garlic, cherry tomatoes and basil

PASTA VEGETARIANA \$12.95
Linguine pasta with garlic, basil, spring mixed greens, and Parmesan cheese

GNOCCHI \$14.95
Potato dumplings with your choice of tomato, pesto or alfredo sauce

LINGUINE ALLE MELANZANE \$13.95
Linguine pasta with roasted eggplant, garlic, basil and tomato sauce

PENNETTE PAESANE \$15.95
Tube pasta with Italian sausage, Shitake and Oyster mushrooms, tomato sauce

SPAGHETTI ALLA PUTANESCA \$14.95
Spaghetti pasta with garlic, black olives, capers, and spicy tomato sauce

PENNETTE ARRABBIATE \$11.95
Tube pasta with spicy tomato sauce

FETTUCCINE ALFREDO \$13.95
Fettucine pasta with classic white sauce
Add sauteed chicken \$3.95
Add prawns \$6.95

SPAGHETTI ALLA CARBONARA \$14.95
Spaghetti pasta with Italian bacon, egg yolk, Parmesan cheese and cracked pepper

SPAGHETTI POMODORO \$14.95
Spaghetti pasta with tomato sauce
Add roasted sausage \$3.95
Add roasted chicken \$3.95

ASK ABOUT SPECIALS OF THE DAY
ALL MENU ITEMS AVAILABLE TO TAKE OUT

CARNE E POLLO

Served with the fresh vegetable of the day

BEEF TENDERLOIN FILET \$27.95

RIB EYE STEAK \$23.95
Add mushroom sauce \$4.95 *Add black pepper sauce* \$2.95

PORK CHOPS \$19.95
Sauteed with fresh herbs and white wine sauce

RACK OF LAMB \$24.95
Roasted rack of lamb with garlic & rosemary

VEAL SCALOPPINE \$22.95
Sauté Veal with garlic, mushrooms & white wine

VITELLO EMIGLIANO \$22.95
Veal topped with roasted eggplant, Prosciutto and Fontina cheese, oregano and tomato sauce

POLLO PARMIGIANO \$19.95
Chicken Breast lightly breaded, layered with Fontina cheese & tomato sauce

POLLO MARSALA \$19.95
Sauteed chicken breast with Shitak eand Oyster mushrooms in Marsala sauce

POLLO MOZZARELLA \$19.95
Chicken breast topped with Mozzarella cheese, basil, white wine, and oregano

PESCE

CIOPPINO \$26.95
Seafood soup with fresh clams, mussells, salmon, scallops, crab, prawns, white wine and touch of tomato

LINGUINE ALLE VONGOLE \$18.95
Linguine pasta with fresh Manila clams in white wine and garlic sauce

SALMONE PAPIETTE \$19.95
Fresh Atlantic salmon filet marinated in fresh herbs, fresh lemon and baked in parchment paper

PASTA PORTOFINO \$23.95
Flambe-wild prawns with linguine pasta & spicy tomato sauce

CARTOCCIO \$24.95
Linguine pasta with fresh Sea scallops, Black mussels, Manila clams, Tiger prawns, fish stock and a touch of tomato sauce

DOLCE

TIRAMISU \$6.95
Lady fingers, espresso, Marscapone cheese, whipped cream and cocoa

HOUSE MADE GELATO \$4.95

We use many food items known to cause allergic reactions-including, milk, egg, peanut, tree nuts, fish, shellfish, wheat, and soy. We will not assume any liability for adverse reactions to foods consumed, or items one may come in contact with while eating at our establishment.