

Cugino's

ITALIAN RESTAURANT
EST. 2001

• APPETIZERS •

HOMEMADE BREAD STICKS

Topped with garlic butter, parmesan and served with marinara 7 / Half 4 • With cheese 10 / Half 7

CALAMARI

Served with cocktail sauce and lemon 8.5

BRUSCHETTA

Toasted Italian bread, tomato, red onion, basil, olive oil and parmesan 6 • Baked with mozzarella 8

MOZZARELLA STICKS

Breaded and served with marinara sauce 6

BATTERED MUSHROOMS

Button mushrooms served with ranch 6

BREADED BEEF RAVIOLI

Served with marinara sauce 6

CHICKEN WINGS

Dozen 11 / Half 6 • BBQ or buffalo style add 2

ARANCINI

Stuffed Italian rice balls on a bed of marinara 6.5

POLPETTINE

Housemade meatballs with shaved parmesan 6.5

• SALADS •

MICHIGAN CHERRY

Romaine lettuce topped with candied walnuts, Traverse City cherries, gorgonzola cheese and red onion. Served with apple champagne vinaigrette dressing 9.5 / Half 8 • Add chicken 3

ANTIPASTO

Salami, capicola, provolone cheese, tomatoes, kalamata olives (may contain pits), pepperoncini and romaine 9.5 / Half 8

CHEF SALAD

Fresh greens, thinly sliced ham and turkey with tomatoes, cheese, black olives, red onion and croutons 9.5 / Half 8

CHICKEN CAESAR

Romaine lettuce served with shaved parmesan, croutons, grilled chicken and classic caesar dressing 10 / Half 8.5

HAWAIIAN CHICKEN

Fresh greens with grilled chicken, pineapple, almonds, bacon, tomatoes, cheese and croutons 10.5 / Half 9

GRILLED CHICKEN

Fresh greens with grilled chicken, tomatoes, cheese, bacon and croutons 9.5 / Half 8

BRUSCHETTA CHICKEN SALAD

Romaine topped with bruschetta mix, banana peppers, shaved parmesan and grilled chicken, served with balsamic vinaigrette 9.5 / Half 8

GREEK SALAD

Romaine topped with feta, diced tomatoes, beets, red onion, pepperoncini and kalamata olives (may contain pits) Served with homemade greek dressing 9.5 / Half 8

SIDE SALADS

Choose between a classic caesar salad with shredded parmesan and croutons or a dinner salad with tomatoes, cheese, red onion and croutons 3.5

DRESSINGS

Sweet Vinaigrette • Greek • Ranch • Italian
Apple Champagne Vinaigrette • French • Classic Caesar
Honey Mustard • Raspberry Vinaigrette • Bleu Cheese
Balsamic Vinaigrette • Fat Free Cherry Vinaigrette

ALLERGY WARNING: We are unable to guarantee food prepared here is free of peanuts, wheat, milk, soy, tree nuts or any other allergen as all food is prepared in a common kitchen.
*Ask your server about menu items that are cooked to order or served raw.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

• SANDWICHES •

CHICKEN SANDWICH

Grilled or crispy chicken served with lettuce, tomato and mayo 6 • Add bacon .75

FISH SANDWICH

Our hand battered cod topped with lettuce and tartar sauce 8.5

• BURGERS •

CLASSIC CHEESEBURGER*

Half-pound USDA prime beef with American, Swiss or Cheddar Jack and choice of condiments 9.5
With bacon add .75

OLIVE BURGER*

Sliced green olives mixed with mayo then topped with melted Swiss 10

Add french fries to any sub, burger or sandwich 1
Onion rings or sweet potato waffle fries 1.79

Pastas

Pasta dishes include a bread stick and a dinner salad, side caesar or cup of soup.
Gluten free pasta may be substituted for select dishes - add 2

• CLASSIC •

LASAGNA AL FORNO

Layers of pasta with ricotta cheese, seasoned ground beef and marinara sauce. Baked with mozzarella and parmesan 13.5 / Half 11.5 • Add sausage 3

STUFFED SHELLS

Filled with ricotta, topped with marinara sauce and mozzarella, oven baked 13.5 / Half 11.5
Add meatballs 1/ea

SPAGHETTI OR MOSTACCIOLI

Served with marinara sauce and two homemade meatballs 10 / Half 8 • Baked with mozzarella or topped with feta add 2 • Sausage 1.5

CHICKEN MARSALA

Cutlets in a marsala wine sauce, sautéed with fresh mushrooms and spices. Served with fettuccine alfredo 13.5

FETTUCCINE ALFREDO

A classic creamy sauce 10.5 / Half 8.5
Add mushrooms, broccoli or ham 1.75
Add shrimp 4.5 • Add grilled chicken 3

CHICKEN PARMESAN

Tender, hand breaded chicken breast covered in marinara sauce and topped with mozzarella then oven baked. Served with a side of spaghetti 12.5

VEAL PARMESAN

Breaded veal cutlet, marinara sauce, and mozzarella. Oven baked and served with a side of spaghetti 12.5

EGGPLANT PARMESAN

Breaded eggplant covered in marinara sauce and topped with mozzarella, oven baked and served with a side of spaghetti 11.5

SAUSAGE PARMESAN

Grilled Italian sausage served on a bed of spaghetti with marinara and baked with mozzarella 13.5 / Half 11

RAVIOLI AL FORNO

Pasta filled with a blend of meat and cheeses, baked in marinara and topped with mozzarella cheese 12 / Half 10

• SUBMARINES •

CUGINO'S ITALIAN SUB

Layers of thinly sliced ham, salami, capicola, provolone, baked, then topped with lettuce, tomato, banana peppers and Italian dressing 8.5

CLUB SUB

Turkey, ham, bacon, cheese, lettuce, tomato and mayo 8.5

SAUSAGE SUB

Baked with marinara sauce and mozzarella, topped with sautéed onions and peppers 8

PHILLY STEAK SUB

Sliced steak sautéed in onions and green peppers then topped with Swiss 8.5

MEATBALL SUB

Three meatballs covered with marinara sauce and baked with mozzarella 8

VEGETARIAN SUB

Black olives, roasted red peppers, mushrooms, red onion and green peppers baked with mozzarella, then topped with lettuce, tomato and pesto 8

• SPECIALTY •

PASTA ROMA

Penne with sliced Italian sausage sautéed in a spicy tomato cream sauce 12.5 / Half 10.5
Baked with mozzarella or topped with feta add 2

PASTA GIOVANNI

Homemade pesto tossed with fettuccine, sun-dried tomatoes, then topped with chicken and a touch of cream sauce 14.5

SHRIMP DIAVOLO

Sautéed shrimp and crushed red chilies with a tomato cream sauce served over spaghetti 15
Topped with feta add 2

SPICY CHICKEN PENNE

Grilled chicken sautéed in a tomato cream sauce with crushed red chilies 12.5 / Half 10.5
Baked with mozzarella or topped with feta add 2

PASTA CARBONARA

Fettuccine sautéed with bacon in a parmesan cream sauce, seasoned with black pepper 13.5

FETTUCCINE FLORENTINE

Alfredo sautéed with spinach, combined with mozzarella, ricotta, parmesan, spices and topped with grilled chicken 14

CHICKEN FETTUCCINE & BROCCOLI

Sautéed in olive oil 12.5 • Add alfredo 1

RAVIOLI WITH VODKA SAUCE

Six cheese ravioli, covered in our signature vodka sauce with fresh bacon, garlic and onions, sautéed with crushed plum tomatoes, cream and a hint of vodka 12.5

PESTO PASTA

Fresh basil, garlic, parmesan and olive oil tossed with penne pasta 12 / Half 10 • Add chicken or sausage 3

PENNE ALLA VODKA

Fresh bacon, garlic and onions sautéed with crushed plum tomatoes, cream and a hint of vodka 12 / Half 10 • Topped with feta 2
Chicken or sausage 3

• DINNERS •

BEER BATTERED COD

Atlantic cod hand battered and served with french fries, coleslaw and tartar sauce.
Broiled upon request 13.5

SHRIMP DINNER

Golden, fried breaded shrimp served with french fries, coleslaw and cocktail sauce 11.5

SIDES: • Cup of Soup • Dinner Salad • Cottage Cheese
• French Fries • Coleslaw • Side of Spaghetti
• Caesar Salad • Broccoli with marinara

CHICKEN TENDER DINNER

Four all white meat chicken breast tenders, your choice of two sides 11

GRILLED CHICKEN DINNER

Two 6 oz chicken breasts served with honey mustard dipping sauce and choice of two sides 11.5

Pizza

Pizza and calzones are made to order and require 25 - 30 minutes to prepare and bake, during peak hours wait times may be longer

	Regular			Deep Dish	
	10"	12"	14"	10"	14"
BUILD YOUR OWN Start with sauce and cheese Regular or deep dish crust, your choice of items	8.00	11.00	12.50	11.00	16.50
NEW YORK STYLE THIN CRUST Thin pizza with sauce and cheese, then add toppings	8.00	11.00	12.50	-	-
CHICAGO STYLE Deep dish pizza with mozzarella, your favorite items, then topped with sauce	-	-	-	12.00	17.50
TOPPINGS: ++PRICED AS TWO TOPPINGS	.85	1.05	1.25	.85	1.25
<ul style="list-style-type: none"> • Bacon • Pepperoni • Ham • Ground Beef • Italian Sausage • Meatballs ++ • Capicola 	<ul style="list-style-type: none"> • Chicken ++ • Sliced Italian Sausage ++ • Fresh Basil • Mushroom • Banana Pepper • Roasted Red Pepper ++ • Spinach 	<ul style="list-style-type: none"> • Green Pepper • Onion • Tomato • Pineapple • Ricotta • Roasted Garlic • Anchovies ++ 	<ul style="list-style-type: none"> • Green or Black Olive • Jalapeño Pepper • Broccoli • Extra Cheese • Balsamic Glaze ++ • Feta ++ • Extra Sauce 		

SPECIALTY

	Regular			Deep Dish	
	10"	12"	14"	10"	14"
HAWAIIAN Ham, pineapple, bacon	10.55	14.15	16.25	13.55	20.25
MARANELLO Sliced Italian sausage, green pepper, onion, roasted red pepper	13.10	17.30	20.00	16.10	24.00
CUGINO'S Pepperoni, ham, mushroom, green pepper, onion, black olive	12.25	16.25	18.75	15.25	22.75
FIVE MEAT Pepperoni, ham, sausage, ground beef, bacon	12.25	16.25	18.75	15.25	22.75
BLT Bacon, lettuce, tomato, mayo, mozzarella, thin crust	10.55	14.15	16.25	13.55	20.25
BBQ CHICKEN Chicken breast, BBQ sauce, cheddar, mozzarella, red onion	12.25	16.25	18.75	15.25	22.75
ST IPPOLITO New York style crust, light sauce, feta, mozzarella, crumbled Italian sausage, sweet roasted red pepper	12.25	16.25	18.75	15.25	22.75
CHICKEN BRUSCHETTA Thin crust, chicken, homemade bruschetta mix, olive oil, mozzarella	11.40	15.20	17.50	14.40	21.50
BIANCA Thin crust, alfredo, mozzarella, ricotta, provolone, parmesan, topped with your favorite items	10.55	14.15	16.25	13.55	20.25
'OHANA Chicken, BBQ sauce, pineapple, bacon, cheddar, mozzarella, red onion	13.10	17.30	20.00	16.10	24.00
SPINACH (10" deep dish only) Spinach, ricotta, parmesan, mozzarella and alfredo sauce	-	-	-	14.00	-
MARGHERITA Traditional thin crust, brushed with olive oil, mozzarella, sliced tomatoes and fresh basil	9.70	13.10	15.00	12.70	19.00
MEDITERRANEAN MARGHERITA Our classic margherita topped with feta and a balsamic glaze	11.40	15.20	17.50	14.40	21.50
CALABRESE Authentic thin crust pizza with olive oil, mozzarella, capicola, mushrooms, onions, roasted garlic, basil, crushed red peppers and romano	11.40	15.20	17.50	14.40	21.50
GLUTEN FREE CRUST .85 per topping (10" only)	12.50	-	-	-	-

CALZONES

BUILD YOUR OWN Cheese Calzone 6 • Toppings .75/ea	CHICKEN & BROCCOLI All white meat chicken, broccoli, cheddar and mozzarella, pizza sauce 8.5
HAWAIIAN Ham, pineapple, bacon 7.5	'OHANA Chicken, BBQ sauce, pineapple, bacon, cheddar, mozzarella, red onion 9
BBQ CHICKEN All white meat chicken, BBQ sauce, cheddar, mozzarella and red onion 8.5	MARANELLO Pizza sauce, mozzarella, sliced sausage, green pepper, onion and roasted red peppers 9
SPINACH Alfredo sauce, spinach, ricotta, parmesan and mozzarella, herbs and spices 8	ST IPPOLITO Pizza sauce, mozzarella, feta, Italian crumbled sausage and sweet roasted red peppers 8
VEGETABLE Mushroom, green pepper, onion, tomato, black olives 8	CUGINO'S Pepperoni, ham, mushroom 7.5
FIVE MEAT Pepperoni, ham, sausage, bacon, ground beef 8.5	

BAMBINO'S

Meal includes a kid's beverage and are for kids 12 & under. Broccoli, coleslaw or cottage cheese may be substituted for meals that include french fries.

HAMBURGER Served with french fries 4	CHICKEN FINGERS Served with french fries 5	SPAGHETTI & MEATBALL Served with a bread stick 4
PENNE ALFREDO Served with a bread stick 5 Chicken add 3	GRILLED CHEESE Served with french fries 4	BAKED BEEF RAVIOLI Served with a bread stick 5

BEERS

DRAFT

Ask about our current offerings

DOMESTIC BOTTLES

Bud, Bud Light, Miller Lite, Coors Light, Busch Light, Michelob Ultra

PREMIUM BOTTLES

Stella Artois, Bass Ale, Angry Orchard, Blue Moon, Guinness, Corona Extra, Peroni

RED WINES

	Bottle	Glass
CAPOSALDO CHIANTI Ripe fruit, great finish	18	6
MARK WEST PINOT NOIR Medium bodied, velvety, well balanced	22	6.5
AVALON CABERNET Full bodied with rich dark fruits, robust from a top California producer	22	6.5
BOGLE MERLOT Medium bodied, hints of black cherries, soft and velvety	20	6.5
COLORES DEL SOL MALBEC Full bodied with robust flavors from Argentina's famous mendoza region	21	6.5
MÉNAGE À TROIS Medium bodied, a good balanced red blend	20	6.5
LEELANAU CELLARS SWEET RED Refreshing and easy to drink	18	5.5

WHITE WINES

	Bottle	Glass
MIDDLE SISTER PINOT GRIGIO Crisp and dry, light bodied, a popular Italian wine	20	6
CHATEAU GRAND TRAVERSE LATE HARVEST RIESLING A true Riesling with a touch of sweetness	25	6.75
ROOT 1 SAUVIGNON BLANC Light and fruity, hints of citrus flavors	20	6
KENDALL JACKSON CHARDONNAY Rich and buttery, excellent fruit	26	7
BARTENURA MOSCATO Light, sweet, and slightly effervescent	26	7

HOUSE WINES

	Glass
JOHAN KLAUSS Piesporter	5
CANYON OAKS Moscato	5
OPICI Lambrusco	4.5
CANYON OAKS Cabernet Sauvignon	4.5
CANYON OAKS Merlot	4.5
CRIBARI Chianti	4
CANYON OAKS Chardonnay	4.5
CAVIT Pinot Grigio	5.5

COCKTAILS

HOUSE SANGRIA Your choice of red or white	Glass 7 • Pitcher 18
DIRTY PIRATE Sweet and fruity Cugino's original	10
STRAWBERRY FRESCO Three Olives vodka, lemonade, fresh strawberries	6
LONG ISLAND ICED TEA	8
SUPERFRUIT LEMONADE VeeV Acai Spirit - only 110 calories	5
ORANGE DREAMSICLE	6