

Cugino's

ITALIAN RESTAURANT
EST. 2001

• APPETIZERS •

HOMEMADE BREAD STICKS

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

CALAMARI

Served with cocktail sauce and lemon 9

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 6.5

CHICKEN WINGS

Dozen 12 / Half 7 • BBQ or buffalo style add 2

ARANCINI

Stuffed Italian rice balls on a bed of marinara 7

POLPETTINE

Housemade meatballs with shaved parmesan 7

• SALADS •

MICHIGAN CHERRY

Romaine lettuce topped with candied walnuts, Traverse City cherries, gorgonzola cheese and red onion. Served with apple champagne vinaigrette dressing 10 / Half 8.5 • Add chicken 3.5

ANTIPASTO

Salami, capicola, provolone cheese, tomatoes, kalamata olives (may contain pits), pepperoncini and romaine 10 / Half 8.5

CHEF SALAD

Fresh greens, thinly sliced ham and turkey with tomatoes, cheese, black olives, red onion and croutons 10 / Half 8.5

CHICKEN CAESAR

Romaine lettuce served with shaved parmesan, croutons, grilled chicken and classic caesar dressing 11 / Half 9.5

HAWAIIAN CHICKEN

Fresh greens with grilled chicken, pineapple, almonds, bacon, tomatoes, cheese and croutons 11.5 / Half 10

GRILLED CHICKEN

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

BRUSCHETTA CHICKEN SALAD

Romaine topped with bruschetta mix, banana peppers, shaved parmesan and grilled chicken, served with balsamic vinaigrette 10.5 / Half 9

GREEK SALAD

Romaine topped with feta, diced tomatoes, beets, red onion, pepperoncini and kalamata olives (may contain pits) Served with homemade greek dressing 10 / Half 8.5

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 • Classic Caesar
French • Honey Mustard • Raspberry Vinaigrette
Bleu Cheese • Balsamic 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.

• 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 15 / Half 13 • Add sausage 3.5

STUFFED SHELLS

Filled with ricotta, topped with marinara sauce and mozzarella, oven baked 14 / Half 12
Add meatballs 1.25/ea

SPAGHETTI OR MOSTACCIOLI

Served with marinara sauce and two homemade meatballs 10.5 / Half 8.5 • Baked with mozzarella or topped with feta add 3 • Sausage 1.5

CHICKEN MARSALA

Cutlets in a marsala wine sauce, sautéed with fresh mushrooms and spices.
Served with fettuccine alfredo 15

FETTUCCINE ALFREDO

A classic creamy sauce 11 / Half 9
Add mushrooms, broccoli or ham 1.75
Add shrimp 5 • Add grilled chicken 3.5

CHICKEN PARMESAN

Tender, hand breaded chicken breast covered in marinara sauce and topped with mozzarella then oven baked. Served with a side of spaghetti 14

VEAL PARMESAN

Breaded veal cutlet, marinara sauce, and mozzarella. Oven baked and served with a side of spaghetti 14

EGGPLANT PARMESAN

Breaded eggplant covered in marinara sauce and topped with mozzarella, oven baked and served with a side of spaghetti 12.5

SAUSAGE PARMESAN

Grilled Italian sausage served on a bed of spaghetti with marinara and baked with mozzarella 15 / Half 12

RAVIOLI AL FORNO

Pasta filled with a blend of meat and cheeses, baked in marinara and topped with mozzarella cheese 12.5 / Half 10.5

• SPECIALTY •

PASTA ROMA

Penne with sliced Italian sausage sautéed in a spicy tomato cream sauce 13.5 / Half 11.5
Baked with mozzarella or topped with feta add 3

PASTA GIOVANNI

Homemade pesto tossed with fettuccine, sun-dried tomatoes, then topped with chicken and a touch of cream sauce 16

SHRIMP DIAVOLO

Sautéed shrimp and crushed red chilies with a tomato cream sauce served over spaghetti 16
Topped with feta add 3

SPICY CHICKEN PENNE

Grilled chicken sautéed in a tomato cream sauce with crushed red chilies 13.5 / Half 11.5
Baked with mozzarella or topped with feta add 3

PASTA CARBONARA

Fettuccine sautéed with bacon in a parmesan cream sauce, seasoned with black pepper 14

FETTUCCINE FLORENTINE

Alfredo sautéed with spinach, combined with mozzarella, ricotta, parmesan, spices and topped with grilled chicken 15

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 14

PESTO PASTA

Fresh basil, garlic, parmesan and olive oil tossed with penne pasta 12.5 / Half 10.5
Add chicken or sausage 3.5

PENNE ALLA VODKA

Fresh bacon, garlic and onions sautéed with crushed plum tomatoes, cream and a hint of vodka 12.5 / Half 10.5 • Topped with feta 3
Chicken or sausage 3.5

• SUBMARINES •

MEATBALL SUB

Three meatballs covered with marinara sauce and baked with mozzarella 9.5

SAUSAGE SUB

Baked with marinara sauce and mozzarella, topped with sautéed onions and peppers 9.5

CUGINO'S ITALIAN SUB

Layers of thinly sliced ham, salami, capicola, provolone, baked, then topped with lettuce, tomato, banana peppers and Italian dressing
Served with french fries 10.5

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	11.50	17.50
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	-	-	-	12.50	18.50
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	14.05	21.25
MARANELLO Sliced Italian sausage, green pepper, onion, roasted red pepper	13.10	17.30	20.00	16.60	25.00
CUGINO'S Pepperoni, ham, mushroom, green pepper, onion, black olive	12.25	16.25	18.75	15.75	23.75
FIVE MEAT Pepperoni, ham, sausage, ground beef, bacon	12.25	16.25	18.75	15.75	23.75
BLT Bacon, lettuce, tomato, mayo, mozzarella, thin crust	10.55	14.15	16.25	14.05	21.25
BBQ CHICKEN Chicken breast, BBQ sauce, cheddar, mozzarella, red onion	12.25	16.25	18.75	15.75	23.75
ST IPPOLITO New York style crust, light sauce, feta, mozzarella, crumbled Italian sausage, sweet roasted red pepper	12.25	16.25	18.75	15.75	23.75
CHICKEN BRUSCHETTA Thin crust, chicken, homemade bruschetta mix, olive oil, mozzarella	11.40	15.20	17.50	14.90	22.50
BIANCA Thin crust, alfredo, mozzarella, ricotta, provolone, parmesan, topped with your favorite items	10.55	14.15	16.25	14.05	21.25
'OHANA Chicken, BBQ sauce, pineapple, bacon, cheddar, mozzarella, red onion	13.10	17.30	20.00	16.60	25.00
SPINACH (10" deep dish only) Spinach, ricotta, parmesan, mozzarella and alfredo sauce	-	-	-	14.50	-
MARGHERITA Traditional thin crust, brushed with olive oil, mozzarella, sliced tomatoes and fresh basil	9.70	13.10	15.00	13.20	20.00
MEDITERRANEAN MARGHERITA Our classic margherita topped with feta and a balsamic glaze	11.40	15.20	17.50	14.90	22.50
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	14.90	22.50
GLUTEN FREE CRUST .85 per topping (10" only)	12.50	-	-	-	-

• CALZONES •

BUILD YOUR OWN Cheese Calzone 6.5 • Toppings .75/ea	CHICKEN & BROCCOLI All white meat chicken, broccoli, cheddar and mozzarella, pizza sauce 9
HAWAIIAN Ham, pineapple, bacon 8	'OHANA Chicken, BBQ sauce, pineapple, bacon, cheddar, mozzarella, red onion 9.5
BBQ CHICKEN All white meat chicken, BBQ sauce, cheddar, mozzarella and red onion 9	MARANELLO Pizza sauce, mozzarella, sliced sausage, green pepper, onion and roasted red peppers 9.5
SPINACH Alfredo sauce, spinach, ricotta, parmesan and mozzarella, herbs and spices 8.5	ST IPPOLITO Pizza sauce, mozzarella, feta, Italian crumbled sausage and sweet roasted red peppers 8.5
CUGINO'S Pepperoni, ham, mushroom 8	VEGETABLE Mushroom, green pepper, onion, tomato, black olives 8.5
FIVE MEAT Pepperoni, ham, sausage, bacon, ground beef 9	

• BAMBINO'S •

Meal includes a kid's beverage and are for kids 12 & under.

PENNE ALFREDO Served with a bread stick 5 Chicken add 3.5	CHICKEN FINGERS Served with french fries 5	SPAGHETTI & MEATBALL Served with a bread stick 4
	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	25	6.75
LATE HARVEST RIESLING A true Riesling with a touch of sweetness		
HESS SELECT 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
RUFFINO 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	12
STRAWBERRY FRESCO Three Olives vodka, lemonade, fresh strawberries	7
LONG ISLAND ICED TEA	9
SUPERFRUIT LEMONADE VeeV Acai Spirit - only 110 calories	6
ORANGE DREAMSICLE	6