

Cugino's

ITALIAN RESTAURANT
EST 2001

• APPETIZERS •

HOMEMADE BREAD STICKS

Topped with garlic butter, parmesan and served with marinara 5 • With cheese 9

CALAMARI

Served with marinara sauce and lemon 11

BRUSCHETTA

Toasted Italian bread, tomato, red onion, basil, olive oil and parmesan 6.5 • Baked with mozzarella 9

MOZZARELLA STICKS

Breaded and served with marinara sauce 8

BATTERED MUSHROOMS

Button mushrooms served with ranch 8

BREADED BEEF RAVIOLI

Served with marinara sauce 8

CHICKEN WINGS

Dozen 13.5 / Half 7 • BBQ or buffalo style add 2

ARANCINI

Stuffed Italian rice balls on a bed of marinara 8.5

POLPETTINE

Housemade meatballs with shaved parmesan 9

• SALADS •

MICHIGAN CHERRY

Romaine lettuce topped with candied walnuts, Traverse City cherries, gorgonzola cheese and red onion. Served with apple champagne vinaigrette dressing 11 / Half 9.5 • Add chicken 3.5

ANTIPASTO

Salami, capicola, provolone cheese, tomatoes, kalamata olives (may contain pits), pepperoncini and romaine 11.5 / Half 10

CHEF SALAD

Fresh greens, thinly sliced ham and turkey with tomatoes, cheese, black olives, red onion and croutons 11.5 / Half 10

CHICKEN CAESAR

Romaine lettuce served with shaved parmesan, croutons, grilled chicken and classic caesar dressing 12.5 / Half 11

HAWAIIAN CHICKEN

Fresh greens with grilled chicken, pineapple, almonds, bacon, tomatoes, cheese and croutons 13.5 / Half 12

GRILLED CHICKEN

Fresh greens with grilled chicken, tomatoes, cheese, bacon and croutons 12.5 / Half 11

BRUSCHETTA CHICKEN SALAD

Romaine topped with bruschetta mix, banana peppers, shaved parmesan and grilled chicken, served with balsamic vinaigrette 12 / Half 10.5

GREEK SALAD

Romaine topped with feta, diced tomatoes, beets, red onion, pepperoncini and kalamata olives (may contain pits)

Served with greek dressing 11 / Half 9.5

SIDE SALADS

Choose between a classic caesar salad with shredded parmesan and croutons or a dinner salad with tomatoes, cheese, red onion and croutons 4.5

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 18 / Half 15

Add sausage 3.5

STUFFED SHELLS

Filled with ricotta, topped with marinara sauce and mozzarella, oven baked 17 / Half 15

Add meatballs 1.5/ea

SPAGHETTI OR MOSTACCIOLI

Served with marinara sauce and two homemade meatballs 12.5 / Half 10.5
Baked with mozzarella or topped with feta add 3 • Sausage 1.5

CHICKEN MARSALA

Cutlets in a marsala wine sauce, sauteed with fresh mushrooms and spices.
Served with fettuccine alfredo 18

FETTUCINE ALFREDO

A classic creamy sauce 14 / Half 12
Add mushrooms, broccoli or ham 1.75
Add shrimp 6 • 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 16.5

VEAL PARMESAN

Breaded veal cutlet, marinara sauce, and mozzarella. Oven baked and served with a side of spaghetti 20

EGGPLANT PARMESAN

Breaded eggplant covered in marinara sauce and topped with mozzarella, oven baked and served with a side of spaghetti 15

SAUSAGE PARMESAN

Grilled Italian sausage served on a bed of spaghetti with marinara and baked with mozzarella 17 / Half 15

RAVIOLI AL FORNO

Pasta filled with a blend of meat and cheeses, baked in marinara and topped with mozzarella cheese 15.5 / Half 13.5

• SPECIALTY •

PASTA ROMA

Penne with sliced Italian sausage sauteed in a spicy tomato cream sauce 16 / Half 14

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 19.5

SHRIMP DIAVOLO

Sauteed shrimp and crushed red chilies with a tomato cream sauce served over spaghetti 21
Topped with feta add 3

SPICY CHICKEN PENNE

Grilled chicken sauteed in a tomato cream sauce with crushed red chilies 16 / Half 14

Baked with mozzarella or topped with feta add 3

PASTA CARBONARA

Fettuccine sauteed with bacon in a parmesan cream sauce, seasoned with black pepper 18

FETTUCINE FLORENTINE

Alfredo sauteed with spinach, combined with mozzarella, ricotta, parmesan, spices and topped with grilled chicken 18

RAVIOLI WITH VODKA SAUCE

Six cheese ravioli, covered in our signature vodka sauce with fresh bacon, garlic and onions, sauteed with crushed plum tomatoes, cream and a hint of vodka 17.5

PESTO PASTA

Fresh basil, garlic, parmesan and olive oil tossed with penne pasta 15 / Half 13
Add chicken or sausage 3.5

PENNE ALLA VODKA

Fresh bacon, garlic and onions sauteed with crushed plum tomatoes, cream and a hint of vodka 15.5 / Half 13.5

Topped with feta 3
Chicken or sausage 3.5

• SUBMARINES •

MEATBALL SUB

Three meatballs covered with marinara sauce and baked with mozzarella 11

SAUSAGE SUB

Baked with marinara sauce and mozzarella, topped with sauteed onions and peppers 11

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 12

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	9.75	12.75	15.50	14.00	20.50
NEW YORK STYLE THIN CRUST Thin pizza with sauce and cheese, then add toppings	9.75	12.75	15.50	-	-
CHICAGO STYLE Deep dish pizza with mozzarella, your favorite items, then topped with sauce	-	-	-	15.00	22.50
TOPPING: ++PRICED AS TWO TOPPINGS	.85	1.05	1.25	.85	1.25

- Bacon
- Chicken++
- Green Pepper
- Green or Black Olive
- Pepperoni
- Sliced Italian Sausage ++
- Onion
- Jalapeno Pepper
- Ham
- Fresh Basil
- Tomato
- Broccoli
- Ground Beef
- Mushroom
- Pineapple
- Extra Cheese ++
- Italian Sausage
- Banana Pepper
- Ricotta
- Balsamic Glaze ++
- Meatballs ++
- Roasted Red Pepper ++
- Roasted Garlic
- Feta++
- Capicola
- Spinach
- Anchovies ++
- Extra Sauce

SPECIALTY

	Regular			Deep Dish	
	10"	12"	14"	10"	14"
HAWAIIAN Ham, pineapple, bacon	12.30	15.90	19.25	16.55	24.25
MARANELLO Sliced Italian sausage, green pepper, onion, roasted red pepper	14.85	19.05	23.00	19.10	28.00
CUGINO'S Pepperoni, ham, mushroom, green pepper, onion, black olive	14.00	18.00	21.75	18.25	26.75
VESUVIO Jalapeño, pineapple, bacon	12.30	15.90	19.25	16.55	24.25
FIVE MEAT Pepperoni, ham, sausage, ground beef, bacon	14.00	18.00	21.25	18.25	26.75
BLT Bacon, lettuce, tomato, mayo, mozzarella, thin crust	12.30	15.90	19.25	16.55	24.25
BBQ CHICKEN Chicken breast, BBQ sauce, cheddar, mozzarella, red onion	14.00	18.00	21.75	18.25	26.75
ST IPPOLITO New York style crust, light sauce, feta, mozzarella, crumbled Italian sausage, sweet roasted red pepper	13.25	17.25	20.75	17.50	25.75
BIANCA Thin crust, alfredo, mozzarella, ricotta, provolone, parmesan, topped with your favorite items	11.55	15.15	18.25	15.80	23.25
'OHANA Chicken, BBQ sauce, pineapple, bacon, mozzarella, red onion	14.85	19.05	23.00	19.10	28.00
SPINACH (10" deep dish only) Spinach, ricotta, parmesan, cheddar, mozzarella and alfredo sauce	-	-	-	17.00	-
MARGHERITA Traditional thin crust, brushed with olive oil, mozzarella, sliced tomatoes and fresh basil	10.70	14.10	17.00	14.95	22.00
MEDITERRANEAN MARGHERITA Our classic margherita topped with feta and a balsamic glaze	12.40	16.20	19.50	16.65	24.50
CALABRESE Authentic thin crust pizza with olive oil, mozzarella, capicola, mushrooms, onions, roasted garlic, basil, crushed red peppers and romano	12.40	16.20	19.50	16.65	24.50
GLUTEN FREE CRUST .85 per topping (10" only)	14.25	-	-	-	-

CALZONES

BUILD YOUR OWN: Cheese Calzone 8 • Toppings .75 ea	CHICKEN & BROCCOLI All white meat chicken, broccoli, cheddar, mozzarella, pizza sauce 10.5
HAWAIIAN: Ham, pineapple, bacon 9.5	'OHANA Chicken, BBQ sauce, pineapple, bacon, cheddar, mozzarella, red onion 11
BBQ CHICKEN All white meat chicken, BBQ sauce, cheddar, mozzarella, red onion 10.5	MARANELLO Pizza sauce, mozzarella, sliced sausage, green pepper, onion, roasted red peppers 11
SPINACH Alfredo sauce, spinach, ricotta, parmesan, mozzarella, herbs and spices 10	ST IPPOLITO Pizza sauce, mozzarella, feta, Italian crumbled sausage, sweet roasted red peppers 10
CUGINO'S Pepperoni, ham, mushroom 9.5	VEGETABLE Mushroom, green pepper, onion, tomato, black olives 10
FIVE MEAT Pepperoni, ham, sausage, bacon, ground beef 10.5	

BAMBINOS

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 bread stick 4	BAKED BEEF RAVIOLI Served with bread stick 5
	GRILLED CHEESE Served with french fries 4		

BEERS

DRAFT
Ask about our current offerings

DOMESTIC BOTTLES

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

PREMIUM BOTTLES

Stella Artois, Modelo, Angry Orchard, Blue Moon, Guinness, Corona Extra, Peroni

RED WINES

	BOTTLE	GLASS
CAPOSALDO CHIANTI Ripe fruit, great finish	20	6.5
MARK WEST PINOT NOIR Medium bodied, velvety, well balanced	24	7
AVALON CABERNET Full bodied with rich dark fruits, robust from a top California producer	24	7
BOGLE MERLOT Medium bodied, hints of black cherries, soft and velvety	22	7
CORORES DEL SOR MALBEC Full bodied with robust flavors from Argentina's famous mendoza region	23	7
MENAGE A TROIS Medium bodied, a balanced red blend	22	7
LEELANAU CELLARS SWEET RED Refreshing and easy to drink	20	6

WHITE WINES

	BOTTLE	GLASS
SEAGLASS PINOT GRIGIO Crisp and dry, light bodied, a popular Italian wine	22	7
CHATEAU GRAND TRAVERSE LATE HARVEST RIESLING A true Riesling with a touch of sweetness	27	7.25
HESS SELECT SAUVIGNON BLANC Light and fruity, hints of citrus flavors	22	7
KENDALL JACKSON CHARDONNAY Rich and buttery, excellent fruit	28	7.5
BARTENURA MOSCATO Light, sweet, and slightly effervescent	30	8

HOUSE WINES

	GLASS
CANYON OAKS Moscato	5.5
OPICI Lambrusco	5
CANYON OAKS Cabernet Sauvignon	5
CANYON OAKS Merlot	5
CARLOS ROSSI Chianti	4.5
CANYON OAKS Chardonnay	5
RUFFINO Pinot Grigio	6
VERDI Prosecco	7.5

COCKTAILS

HOUSE SANGRIA Your choice of red or white	GLASS 10 • PITCHER 22
DIRTY PIRATE Sweet and fruity Cugino's original	12
STRAWBERRY FRESCO Three Olives vodka, lemonade, fresh strawberries	7
LONG ISLAND ICED TEA	10
SUPERFRUIT LEMONADE VeeV Acai Spirit - only 110 calories	6
ORANGE DREAMSICLE	6
APEROL OR LIMONCELLO SPRITZ	8