

# la Cucina del Vino

52963 Van Dyke, Shelby Township, Michigan. (586) 254-2999

## ... Hand to Mouth, Fork to Mouth

**CRISPY SQUASH BLOSSOMS**, tempura, house made ricotta, San Marzano tomatoes, EVOO, basil, bee pollen **10.95**

**CAPRESE**, heirloom tomatoes, Burrata mozzarella, EVOO, Maldon sea salt, 18 yr. balsamic, micro basil **14.95 (GF)**

**VIRGIL'S ARMENIAN GRAPELEAVES**, lamb, beef, rice, Jamaican allspice, San Marzano tomatoes **9.95 (GF)**

**HARVEST BEET RAVIOLI**, honey braised beets, goat cheese, caramelized onions, Corridor Sausage Co. Moroccan Lamb & Fig Sausage, pepitas, brown butter **10.95**

**FRIED CALAMARI**, lightly dusted, flash fried Point Judith calamari, with Puttanesca sauce (San Marzano tomatoes, garlic, anchovies, capers, Tuscan olives) **12.95**

**GRILLED PIRI PIRI OCTOPUS**, dried chiles, lemon, garlic, olive oil, sweet drops, parsley, cilantro, pinenuts, green olives, fingerling potatoes, golden cherry tomatoes, **18.95 (GF)**

## ... Served with Grilled Bruschetta

**SMOKED MUSSELS**, PEI Mussels, white wine, Dijon, garlic, parsley, saffron **16.95**

**ZINGERMAN'S GOAT CHEESE & TOMATO**, whipped Zingerman's goat cheese, sweet drop peppers, Piri-Piri, micro cilantro **12.95**

**FILET TIPS WITH ROASTED SHITAKES**, roasted shitake mushrooms, grilled red onion, basil oil, Port wine demi glace, blue cheese, parsley **18.95**

**ITALIAN SAUSAGE -n- PEPPERS**, Italian cheese & wine sausage, sweet bell & Hungarian hot peppers, onions, Marsala, parmesan, San Marzano tomato sauce **12.95**

### HOUSE SPECIALTY "LA CUCINA CHARCUTERIE BOARD"

Artisan crafted meats & cheeses, with a delicious chef's selection of seasonal accoutrements. Served with a bucket of roasted garlic olive oil bruschetta **19.95**

## ... From the Garden

### SALADS *\*salads are served family style for 2 or more*

**HOUSE**, spring mix, garbanzo beans, red onion, cucumber, tomato confit, house balsamic Dijon **9.95 (GF)**

**CAESAR**, romaine, garlic, olive oil, parmesan reggiano, croutons (*choice of grilled or traditional*) **10.95**

**CAPRESE**, heirloom tomatoes, burrata, EVOO, Maldon, 18 yr. balsamic, micro basil **14.95 (GF)**

#### Enhance Your Salad:

Grilled Chicken	6.95	5-ounces
Grilled Shrimp	7.95	5-pieces
Grilled Flat Iron Steak	8.95	4-ounces
Pan Seared Salmon	9.95	5-ounces

## ... Warm Spoons

**TUSCAN KALE & BEAN**, chicken stock, kale, cannellini beans, tomato, onions, carrot, herbs, double smoked bacon **6.95**

**GRANDPA TONY'S CHICKEN ZUPPE**, La Famaglia secret recipe! Chicken stock, carrots, celery, onion, tomato, pasta **6.95**

### La Cucina del Vino "the Kitchen of Wine"

OUR MENU IS MEANT TO BE SHARED AMONGST FAMILY AND FRIENDS, CELEBRATING TRUE OLD WORLD CUISINE. WE ARE A SMALL EUROPEAN STYLE KITCHEN, WHERE EACH DISH IS MADE TO ORDER FROM SCRATCH. PLEASE ALLOW ADEQUATE TIME TO DINE WITH US – IT'S YOUR TIME TO WINE, DINE AND RELAX!

## ... Forks & Knives

### SEA

**SEARED U10 SEA SCALLOPS**, double smoked bacon, shitake mushrooms, confit tomatoes, Chardonnay sauce, served with fennel whipped Michigan potatoes **30.95 (GF)**

**FORBIDDEN SALMON**, Wild Norwegian salmon, forbidden rice, curried sweet potato cream, XO sauce, garlic, Fresno chile, scallion, sweet potatoe **28.95 (GF)**

### TURF

**LCDV Ba-Ba BURGER**, house blend of Angus beef/house smoked bacon, topped with American cheese, house-made Thousand Island, lettuce, tomato, pickle, red onion. Served with French Fries **12.95**

**CHICKEN MARSALA**, shallot, thyme, shitake mushrooms, prosciutto, Marsala. Served with roasted fingerlings, Chef's vegetable **20.95**

**12 Oz. BONE-IN CHICKEN PIRI-PIRI**, comfort food at its finest! Char-grilled Airline chicken breast, Chef's blend dried peppers, lemon, garlic, olive oil, sweet drops, parsley, cilantro, served with fennel whipped Michigan potatoes, chef's vegetable **20.95 (GF)**

**14 Oz. BOURBON BALSAMIC GLAZED PORK CHOP**, 14 oz. cider brined, thick cut grilled pork chop. Served atop a savory bed of grilled Georgia peaches, double-smoked bacon, grilled red onion. Drizzled with our Bourbon balsamic glaze **27.95 (GF)**

**8 Oz. FILET MIGNON**, hand cut filet, fennel whipped mashed potatoes, chef's vegetable, famous zip sauce **32.95 (GF)**

**10 Oz. GRILLED ANGUS FLAT IRON**, 28 day dry-aged, Port demi-glace, roasted shitake mushrooms, grilled red onion, double smoked bacon, fresh parsley, blue cheese. Served with Tuscan roasted fingerlings, Chef's vegetable **28.95**

**GRILLED LAMB CHOPS**, grilled red onion, Italian salsa verde, asparagus, bone-marrow roasted fingerlings **38.95**

### PASTA

**SPAGHETTI -n- BALLS**, San Marzano tomatoes, white wine, veal, beef, pork, garlic, fresh herbs, pecorino, Topped with 3 meatballs **16.95**

**PEASANT BROCCOLI PESTO**, spaghetti, broccoli, roasted garlic, Pecorino, olive oil **15.95**

\* Add Grilled Shrimp, **7.95** 5-pieces

\* Add Grilled Chicken, **6.95** 5-ounces

**HARVEST BEET RAVIOLI**, Honey braised beets, goat cheese, caramelized onion, Corridor Sausage Co. Moroccan Lamb & Fig Sausage, pepitas, brown butter **18.95**

**TUSCAN SHRIMP**, fusilli, Tuscan kale, sofrito, confit tomato, fresh herbs, lemon, white wine, parmesan **19.95**

**WHITE CLAM VONGHOLE**, clams tossed with fresh linguine with a delicious chardonnay beurre blanc sauce **16.95**

**RED CLAM VONGHOLE**, clams tossed with fresh linguine with a delicious white wine, San Marzano tomato sauce **18.95**

**FRUITTI DI MARE**, pan-seared U-10 scallops, PEI mussels, clams, garlic, San Marzano tomatoes, prosciutto, white wine, tossed with fresh linguine **32.95**

**SAUSAGE AGLI OLIO**, fusilli, cheese and wine sausage, garlic, extra virgin olive oil, parsley, red pepper flake, kale, tomatoes, mushrooms, Pecorino **16.95**

### DOLCE VITA

**PANE FRITTO**, fresh bread dough, flash fried, topped with cinnamon sugar, Michigan honey ( **3 pieces \$6 / 6 pieces \$11** )

**TIRAMISU**, lady fingers, espresso, Kahlua, mascarpone, Valhrona cocoa powder **8.95**

**CANNOLI**, Chef Domonique's secret family recipe. It's ridiculously good ... need we say more? ( **3.50 large / 2.50 small** )

**LA CUCINA SUNDAE**, vanilla bean ice-cream, Sander's Hot Fudge or house made salted caramel, Maldon sea salt **6 (GF)**

**WINE SORBET**; Blackberry Cabernet Sorbet

With Floater of Moscato **8**

With Floater of Prosecco **8**