

VUCCIRIA

ITALIAN CUISINE

ANTIPASTI

CARPACCIO

di salmone

*thinly sliced salmon | house vinaigrette
capers | red onion*

\$190

di manzo

*thinly sliced beef fillet | arugula | parmesan
olive oil | black pepper*

\$200

di barbabietola ♡

*thinly sliced beets | goat cheese | red fruits
toasted pine nuts | honey & lemon dressing*

\$140

MOZZARELLA

e pomodori secchi ♡

sundried tomato | arugula | house vinaigrette

\$170

caprese ♡

tomato | basil

\$170

e prosciutto

*marinated tricolor bell peppers | olive oil
garlic | basil*

\$180

ANTIPASTI VUCCIRIA

\$280

*platter of grilled seasonal vegetables | fresh
mozzarella & prosciutto | breaded mozzarella
eggplant caponata | sauteed artichoke hearts*

TUNA TARTARE

\$220

*capers | onion | cucumber | avocado | mustard
lemon | served with crostini*

PROVOLONE AFFUMICATA

 ♡

\$190

*grilled smoked provolone cheese | prosciutto
sun-dried tomatoes*

GRILLED ZETAS

 ♡

\$180

*marinated oyster mushrooms | arugula | tomato
red onion*

PORTOBELLO ALLA GRIGLIA

 ♡

\$180

*marinated portobello mushrooms | goat cheese
tomato | arugula | red onion*

INSALATE

CAESAR

romaine | croutons | homemade dressing

\$140

MARIA ELENA

 ♡

*mixed greens | pear | gorgonzola | caramelized walnuts
homemade citrus vinaigrette*

\$150

DI TONNO

\$190

*mixed greens | grilled tuna | tomato | red onion |
olive oil*

RUCOLA

 ♡

\$140

arugula | lemon | parmesan

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PRIMI

SPAGHETTI AL POMODORO ♡ \$150

tomato sauce | basil | parmesan

LINGUINE ALLA CHECCA ♡ \$190

*fresh tomato | black + green olives | capers
olive oil | garlic | fresh basil | black pepper*

PENNE ALLA VODKA ♡ \$160

*pink cream sauce | parmesan
add: chicken (\$40) - shrimp (\$50) - salmon (\$60) - steak (\$60)*

SICILIAN FUSILLI RAGU \$200

meat sauce | toasted pine nuts

SPAGHETTI MARE E MONTI \$220

shrimp | mushrooms | white wine | tomato sauce

LINGUINE ALLA VONGOLE \$220

clams | garlic | olive oil | white wine

SPAGHETTI FRUTTI DI MARE \$250

*shrimp | clams | mussels | squid | scallops
tomato sauce*

RIGATONI AL PESTO ♡ \$160

basil | pine nuts | garlic | parmesan

add: chicken (\$40) - shrimp (\$50) - salmon (\$60) - steak (\$60)

SECONDI

CHICKEN ALLA PALERMO \$250

*sauteed chicken | sausage | mushroom
rosemary white wine sauce*

CHICKEN ALLA GRIGLIA \$220

grilled marinated chicken breast | garlic and herbs

CHICKEN MILANESE \$220

breaded chicken cutlet | arugula salad | lemon

SALMONE ALLA GRIGLIA \$250

grilled marinated salmon

BLACKENED TUNA \$250

sliced seared tuna | cajun spices

NEW YORK STRIP STEAK ^{300g} \$300

arugula | lemon vinaigrette | parmesan

TAGLIATA AL ROSMARINO ^{300g} \$250

sliced sauteed strip steak | rosemary olive oil

SIDES ♡

ROSEMARY POTATOES \$60

SAUTEED ARTICHOKE HEARTS \$120

MARINATED PEPPERS \$120X

MARINATED RADICCHIO \$140

GRILLED ASPARAGUS \$140

MIXED GREENS SALAD \$90

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ITALIAN CUISINE

SMALL PLATES

BAR MENU

CEVICHE:

white fish - \$190 | shrimp - \$200 | mix - \$210

CRISPY POPCORN SHRIMP \$180

GUACAMOLE 🌱 \$140

CARPACCIO:

salmon - \$190 | beef - \$200 | beet 🌱 - \$140

MOZZARELLA PLATES:

e pomodori secchi 🌱 - sundried tomato \$170

caprese 🌱 - tomato | basil \$170

e prosciutto - marinated tricolor peppers \$180

PANINI:

portobello 🌱 \$170
goat cheese | arugula | tomato | red onion

prosciutto \$170
fresh mozzarella | pesto aioli | arugula

TACOS (3)

grilled white fish - \$150 | sauteed shrimp - \$160

chicken - \$140 | steak - \$200 | vegetarian - \$120