

CUCINA

WOODSTOCK, NY

Current take-out, prepared foods and grocery offerings.

Call 845.679.9800 to place your order after 3:00 p.m.

Orders will be available for pick-up between 4:30-9:45 p.m.

APPETIZERS & SOUPS

stracciatella soup, chicken broth, kale, eggs, parmesan cheese 10

baked marinated olives, chunks of parmesan, aged balsamic vinegar 9

grass fed beef meatballs, tomato sauce, parmesan polenta 12

crispy squid, arrabbiata sauce or herb cornichon aioli 14

eggplant parmigiana, tomato sauce, basil 13

SALADS

local Sky Farms baby greens, sherry shallot vinaigrette 11

endive, apple, pear, toasted walnuts, blue cheese, balsamic 14

caesar BLT, anchovy creamy dressing, bacon, olives, tomato, croutons 14

organic lacinato kale salad, tuscan pecorino, currants, pine nuts 14

burrata, roasted beets, arugula, pistachio gremolata 14

mozzarella, avocado, prosciutto, baby greens 14

PIZZA *gluten free available +3*

MARGHERITA mozzarella, tomato, oregano, basil 16

CAPRINA fig-rosemary spread, goat cheese, pear, arugula, truffle oil 17

CIPOLLA natural bacon, red onion, olives, tomato, mozzarella 17

PANUOZZO sausage, tomato, hot pepper, mozzarella 17

PASTA *gluten free available +3*

penne puttanesca, olives, capers, garlic, parsley, spicy tomato 19

rigatoni, sausage, peas, cream, spicy tomato 21

spinach ricotta ravioli, seasonal mushrooms 20

fusilli bolognese, ricotta, olive oil 19

linguine, wild gulf shrimp, garlic, jalapeno, tomato sauce, olive oil 22

risotto, preparation changes daily P/A

MAIN DISHES

slowly roasted salmon, potato puree, shaved Brussels sprouts,

black truffle vinaigrette 29

classic chicken parm, linguine, tomato sauce 27

pork filet scaloppine, capers, lemon, white wine, gigante, green beans 27

grass fed aged rib eye steak (14 oz), rosemary fries, herb-cornichon aioli 36

quinoa bowl, seasonal vegetables, tahini dressing 19

add chicken 7 salmon 11 wild gulf shrimp 9

SIDES 8

rosemary fries, herb aioli

roasted seasonal vegetables

broccoli rabe, garlic, chili flake

DESSERTS

salted caramel sundae, peanuts, caramel corn, chocolate fudge 9

flourless chocolate cake, whipped cream 9

Italian ricotta cheese cake, candied orange peel 9

tirami su, coffee-soaked lady fingers, mascarpone cream 9

biscotti 5

gelati: vanilla, salted caramel 6

sorbetti: coconut, mango 6

PREPARED FOODS

Take Cucina home with you!

A selection of prepared foods to be re-heated or consumed tomorrow or the next!

House made focaccia, rosemary, sea salt (13x9 pan) \$6

Focaccia "nonna," mozzarella, tomato, basil, oregano (13x9 pan) \$16

Eggplant Parm, basil, oregano, tomato, mozzarella (13x9 pre-baked pan) \$35

Meatballs and tomato sauce (8) \$14

Curry chicken salad, golden raisins, almonds, red pepper, cilantro \$10

Tomato sauce (quart) \$12

Bolognese sauce, beef, pork, tomato (quart) \$14

Rigatoni sausage sauce (quart) \$14

Puttanesca sauce, garlic, tomato, capers, olives, parsley (quart) \$14

GROCERY ITEMS

dozen organic eggs \$5

one bunch of kale \$6

two avocado \$5

bag of mesclun greens \$6

bag of romaine lettuce \$6

four lemons \$4

four limes \$4

quarter pound of prosciutto \$9

one pound of grated parmesan \$22

one pound block of parmesan \$15

four red onions \$5

pint of pre peeled garlic \$9

organic oat milk (quart) \$8

twelve frozen ravioli \$8

toilet paper (1 roll) \$2

marinated olives (pint) \$6

PREPARED COCKTAILS

8 oz (2 drinks) \$21.00

16 oz (4 drinks) \$39.00

Cucina Negroni, gin, sweet vermouth, campari, orange twist

Ginger Margarita, tequila, ginger syrup, lime, triple sec, lime wedge

The Witchtree, bourbon, strega, ginger, lemon, luxardo cherry

WINE

Chenin Blanc, Lubanzi, South Africa (375ml can) \$18

Red Blend, Lubanzi, South Africa (375ml can) \$18

Rose, Amble & Chase, France (250ml can) \$10

Sparkling White, Underwood, Oregon (250ml can) \$10

Sparkling Rose, Underwood, Oregon (250ml can) \$10

Pinot Gris, Underwood, Oregon (250ml can) \$10

Pinot Noir, Underwood, Oregon (250ml can) \$10

Summer Sangria, red & white wine, white rum, peach liqueur, mint, basil, lemon, peach, blueberry, strawberry \$11

BEER

Sloop, Juice Bomb IPA, Hopewell Junction, NY \$6

Peekskill Brewery, Eastern Standard IPA, Peekskill, NY \$6

Crossroads, New Normal IPA, Athens, NY \$9 (16oz)

Common Roots, Good Fortune IPA, South Glens Falls, NY \$9 (16oz)

Woodstock Brewery, Endless Cycle IPA, Phoenicia, NY \$9 (16oz)

Dutchess Ales, Ghost Beer Pale Ale, Wassaic, NY \$9 (16oz)

Von Trapp, Helles Golden Lager, Stowe, Vermont \$6

Peroni, Pale Lager, Rome, Italy \$5

Amstel Light, Light Lager, Amsterdam \$5

KelSo, Pilsner, Brooklyn, NY \$5

Stella Artois, Belgian Pilsner, Belgium \$5

Keegan Ales Mother's Milk, Milk Stout, Kingston, NY \$6

Bad Seed, Hard Cider, Highland, NY \$6

Beck's N/A, Germany \$5

**OUR LIST OF WINES BY THE BOTTLE IS AVAILABLE UNDER
"THE MENU" CATEGORY ON OUR WEBSITE**