

# CUCINA

WOODSTOCK, NY

## FEATURED COCKTAILS

*"witchtree"*

bulleit bourbon, strega, house made ginger  
syrup, lemon 12

*"amore"*

gin, lemon syrup, blackberry 12

*"everything nice"*

jalapeno infused tequila, pineapple, lime 12

*"burnt venetian"*

titos vodka, aperol, lemon syrup, prosecco 12

## SPECIALTY COCKTAILS

blood orange cosmo 12

fresh ginger margarita 12

vodka thyme lemonade 12

## HOUSEMADE SODAS

lemon thyme 6

fresh ginger 6

cherry yuzu 6

## WINES BY THE GLASS

### SPARKLING

*brut prosecco*, "fagher" le culture, veneto,  
italy NV 12

*brut rose*, "tullia" le culture, veneto, italy NV  
12

### WHITE AND ROSE

*sancerre*, domaine martin, loire, france 2019  
15

*chardonnay*, domaine jean touzot, burgundy,  
france 2018 13

*pinot grigio*, vigneti del sole, abruzzo, italy  
2019 12

*rose*, "premiere" pigoudet, provence, france 2020  
12

### RED

*barolo*, mauro molino, piedmont, italy 2016  
20

*syrah blend*, "taneto" badia di morrona,  
tuscany, italy 2017 12

*pinot noir*, evesham wood, willamette valley  
2019 15

*bordeaux*, la sacristie, de la vieille cure,  
france 2015 15

*rioja reserva*, "vina alberdi," spain 2015 14

## BEER

*sloop*, juice bomb ipa, hopewell  
junction, ny 7

*peekskill brewery*, eastern standard ipa,  
peekskill, ny 7

*crossroads*, new normal ipa, athens, ny  
10 (16oz)

*common roots*, good fortune ipa, south  
glens falls, ny 8 (16oz)

*woodstock brewery*, baby dragon pale  
ale, phoenicia, ny 10 (16oz)

*dutchess ales*, ghost beer pale ale,  
wassaic, ny 9 (16oz)

*von trapp*, helles golden lager, stowe,  
vermont 7

*peroni*, pale lager, rome, italy 5

*kelso*, pilsner, brooklyn, ny 6

*keegan ales mother's milk*, milk stout,  
kingston, ny 6

*crossroads*, black rock stout, athens, ny  
10 (16oz)

*bad seed*, hard apple cider, highland, ny  
6

*beck's n/a*, germany 5

## APPETIZERS & SOUPS

- stracciatella soup, chicken broth, kale, eggs, parmesan cheese 11
- baked marinated olives, chunks of parmesan, aged balsamic 9
- grass fed beef meatballs, tomato sauce, parmesan polenta 13
- 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
- caesar BLT, anchovy dressing, bacon, olives, tomato, croutons 14
- organic lacinato kale salad, Tuscan pecorino, parmesan, currants,  
pine nuts, lemon olive oil, balsamic 14
- burrata, romaine, asparagus, snap peas, radishes,  
pistachio gremolata 14
- mozzarella, avocado, prosciutto, baby greens, balsamic 14

## PIZZA *gluten free available +3*

- margherita: mozzarella, tomato, oregano, basil 16
- caprina: fig-rosemary jam, goat cheese, mozzarella, pear, arugula,  
truffle oil 18
- cipolla: natural bacon, red onion, olives, tomato, mozzarella 17
- panouzzo: 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 22
- potato gnocchi, tomato, broken burrata, basil 22
- spinach ricotta ravioli, asparagus, parmesan cream 22
- fusilli Bolognese, ricotta, olive oil 21
- linguine, wild gulf shrimp, garlic, jalapeno, tomato sauce 23
- risotto, preparation changes daily P/A

## MAIN DISHES

- slow roasted salmon, potato puree, snap peas,  
black truffle vinaigrette 29
- classic chicken parm, linguine, tomato sauce 28
- pork filet scallopine, capers, lemon butter, broccoli, polenta 28
- 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

- broccoli, garlic, shallot, olive oil, aged balsamic
- roasted seasonal vegetables
- rosemary fries, herb aioli
- roasted asparagus, aged balsamic