

Root Cellar Fresh Salads & Homemade Soups

Garden Salad – Seasonal greens, carrots & tomatoes with homemade red wine vinaigrette Starter **8.99** Platter **15.99**

Caesar – The classic, with roasted garlic croutons, parmesan cheese & homemade dressing Starter **8.99** Platter **15.99**

Spinach – With goat cheese, grape tomatoes, sundried cranberries, toasted honey pecans & balsamic reduction Starter **9.50** Platter **16.99**

Tomato & Onion Caprese – With fresh bocconcini cheese, capers, balsamic reduction & extra virgin olive oil Starter **9.50** Platter **16.99**

*Make your favourite salad a full meal by adding wild B.C. smoked salmon lox, a freshly grilled chicken breast or a seafood skewer of prawns & scallops each **6.99***

Minestrone Soup - Traditional country style homemade vegetable soup Cup **4.99** / Bowl **6.99**

Soup Of The Day - Homemade, from scratch Cup **4.99** / Bowl **6.99**

Lunch Features

Available daily between 11 am and 4 pm

Soup & Salad Special - Your choice of bowl of soup and side salad **14.99**

Freshly Baked Sandwiches each **15.99**

Right out of our oven and served with your choice of Soup or Salad

12 Grain Filone – With Brie cheese, roasted red peppers, lettuce and pesto mayo

Focaccia – Fire baked daily, served with dijon mayo, lettuce, tomato & grilled chicken breast, topped with mozzarella cheese

Rustic Ciabatta – Lettuce, grilled vegetables, roasted peppers, hot capicollo, sopressata salame, fresh tomatoes and Mozzarella cheese

Meat Ball Sandwich – Our famous meatballs, topped with melted parmesan and mozzarella cheese on a classic portuguese bun

Homemade Specialty Pasta

Always Fresh and Flavourful, never “al dente”

Single orders & family style platters

Chicken Cannelloni – Hand rolled with Asiago cheese, roasted chicken, parmesan and sautéed spinach & baked in a creamy tomato and basil sauce **17.99**
add side caesar or garden salad **4.99**

Lasagna – Homemade classic recipe of fresh pasta sheets layered with béchamel sauce, parmesan & mozzarella cheese and the original Bolognese meat sauce **17.99**
add side caesar or garden salad **4.99**

Conchiglioni – Homemade fresh pasta shells, stuffed with organic spinach, fresh ricotta & Asiago cheese, baked in a creamy tomato and basil sauce **17.99**

Linguine Pescatora – A simple “fisherman's style” dish of fresh clams, mussels, shrimp, prawns & scallops tossed with garlic, extra virgin olive oil & fresh tomatoes Single **21.99** Platter **35.99**

Linguine al Granchio – North Pacific Crab, sautéed with garlic butter, fresh tomato and white wine in a creamy rose’ sauce with our homemade Linguine Single **21.99** Platter **35.99**

Spaghetti & Meat Balls – This southern Italian recipe blends the richness of our spiced pomodoro sauce with the tender flavour of our handmade spicy meat balls Single **17.99** Platter **29.99**

Fettuccine al Salmone – The Italian spin on a West Coast classic, with wild B.C. smoked salmon, garlic, capers, dill and a touch of white wine in a light cream sauce Single **17.99** Platter **29.99**

Maccheroni al Ragu Bolognese – An authentic sauce made with slow braised ground beef, plump tomatoes & red wine, best enjoyed with fresh parmesan cheese Single **16.99** Platter **29.99**

Spaghetti Carbonara – An Italian classic with crisp Pancetta, fresh cream, parmesan cheese and egg yolk Single **16.99** Platter **29.99**

Linguine Creamy Pesto – Home made linguine tossed with cream, fresh basil & pine nut pesto sauce topped with grilled chicken breast and Parmesan cheese Single **16.99** Platter **29.99**

Gnocchi Quattro Formaggi – Handmade potato and spinach dumplings tossed with Gorgonzola, Asiago, Mozzarella and Parmesan cheese in a velvety cream sauce Single **17.99** Platter **29.99**

The Italian Classics: **Pomodoro & Basilico, Creamy Alfredo, Spicy Arrabbiata, Primavera, Creamy Rose’** or **Aglio, Olio & Peperoncino** available with your choice of Spaghetti, Linguine, Fettuccine & Maccheroni Single **16.99** Platter **29.99**

Hand stretched, traditional Italian, thin crust Pizza .. about 12”

Margherita – The authentic Italian pizza since 1889, topped with crushed tomatoes, mozzarella cheese & fresh basil.... simply delicious! **15**

Vesuvio – This is a spicy one... pepperoni, hot Italian sausage, spicy salame, hot capicollo, chili garlic Inferno sauce & mozzarella cheese **16.50**

Capricciosa – This “capricious” pizza is an all time favourite, topped with crushed tomatoes, mozzarella cheese, prosciutto cotto (Italian Ham), artichoke hearts, black olives & field mushrooms **16**

Vegetarian – With artichoke hearts, red onions, grilled eggplant & zucchini, roasted peppers, mozzarella cheese and crushed tomatoes, it makes a great choice for any palate **16**

Salmone – Fresh spinach, wild BC smoked salmon lox, capers & goat cheese, with crushed tomatoes and mozzarella **16.50**

All cheese bianca – Our special blend of mozzarella, aged gouda, asiago, gorgonzola, parmesan and mascarpone cream cheese, make this the ultimate in stringy cheesiness **16**

The Cuckoo – Grilled chicken breast, artichoke hearts, creamy goat cheese & roasted peppers, with crushed tomatoes and mozzarella **16.50**

To enhance your pizza flavour, homemade chili oil and roasted garlic oil are now available. Please ask your server.

Featured Italian Regional Dishes

Scaloppine di Vitello – Tender Veal medallions, pan seared, topped with wild mushroom Marsala sauce and served with Linguine Primavera oil & garlic **24.99**

Risotto Cinque Terre – The creamy texture of Italian Carnaroli Rice, al dente, with a medley of fresh mussels & clams, shrimp, prawns & scallops with white wine and fresh tomato broth Single **21.99** Platter **35.99**

Pollo alla Parmigiana – Breaded chicken breast baked with Pomodoro sauce and Mozzarella cheese, served with Fettuccine Alfredo **22.99**

Risotto Piemontese – Local Chanterelles & wild mushrooms (as available), slowly braised with rich beef stock and Parmesan cheese for a traditional Piedmont Risotto, al dente, drizzled with Truffle oil Single **17.99** Platter **29.99**

The "Paesano" Deal!

Available for Tables of 4 or more

A exclusive meal served on platters
for all to share.

The Italian tradition of celebrating life
with food, friends & family.

Served with a basket of Artisan Breads.

Originale 24.99 per person

Choose your 2 favourite salads,
2 homemade pasta platters
and 2 thin crust pizza

Il Cucù 29.99 per person

2 salad platters of your choice,
your 2 favourite homemade pasta to share,
and platters of baked chicken parmigiana
paired with seasonal vegetables

Add platters of fresh butter-garlic scallops & prawns
\$6 per person

The above pasta selections do not include
Lasagna, Cannelloni or Conchiglioni.
Add \$3 per person for Pescatora and Granchio sauce.

and for your sweet tooth . . .
assorted desserts on a platter
for all to share . . . \$4.75 per person

Homemade Desserts

Local ingredients with a European touch...

Assortito – A personalized dessert platter to share with your friends and family, with a selection of our dessert specialties (minimum for 4 people) per person 4.75

Traditional Tiramisu - Our personal interpretation of a popular favourite 8

Check out our fine selection each 8

Cheese & Port - A single serving of Gorgonzola, Asiago and Parmesan cheese served with Brick oven Focaccia paired with 2 oz of our House Port 10

Gluten Free Options

In our continuous effort to provide all our Guests with a great culinary experience, we now proudly offer Certified Organic and Gluten Free Quinoa Spaghetti, Pizza, Bread, Focaccia, Whistler Forager Beer and a variety of Gluten Free Desserts.

Pasta, Pizza, Bread and Focaccia . . . add \$2

Gluten Free Beer, Risotto and Desserts . . .
no additional charge

We are committed to preventing cross contamination,
however, we are not a Gluten Free Kitchen.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

\$2.5 charge will apply for splitting individual orders
and shared plates.

View our Online set menus for your Special Occasions

www.oldcountrymarket.com/italianrestaurant.php

Prices & Availability subject to change without notice

2310 Alberni Hwy, PO Box 219 Coombs, BC V0R 1M0 • Ph. 250.248.6280



Cuckoo

IN COOMBS

ITALIAN TRATTORIA & PIZZERIA

Freshness and Passion!

Combining West Coast ingredients and Italian recipes

Appetizers to share

Brick Oven Focaccia - Italian Style with hand tossed crust. Hot from our wood burning oven, served with fresh tomato bruschetta or mushrooms & parmesan cream or extra virgin olive oil & balsamic vinegar or topped with creamy goat cheese & black olives 8.99

Mediterranean Cioppino – A tasty combination of fresh local mussels, clams, shrimp, prawns & scallops sautéed with Extra Virgin Olive oil, garlic and tomato in a white wine sauce 18.99

Formaggio al forno – Honey pecan crusted brie, baked to delicious softness and served with fresh apple 13.99

Spicy Meat Balls – The traditional southern Italian recipe, handmade with beef and sausage meat, fresh herbs & spices and slowly braised in our pomodoro sauce 13.99

Mussels – Fresh steamed mussels served Neapolitan style with garlic and white wine, or yellow curry and coconut milk 14.99

West Coast Crab Cakes – Ocean Wise 100% Natural Canadian Crabmeat served with sundried tomato Aioli over fresh spinach 14.99

Spicy Prawns – Black tiger prawns sautéed with fresh chili, garlic butter, white wine and pomodoro sauce 14.99

Italian Antipasto Platter – A colourful combination of roasted and marinated vegetables, Prosciutto, spicy salame, Asiago cheese & Sicilian olives... also available **Vegetarian Style** 17.99

Seafood Antipasto – A Family style platter to share, with fresh, local seasonal seafood varieties including wild B.C. smoked salmon, sauteed mussels & clams, shrimp, seafood salad, scallops & prawns 23.99

Sides

Basket of Artisan Breads - With fresh tomato bruschetta 5.50
Side order of Brick Oven Focaccia 3.50
Side order of Artisan Bread 2.75