

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 **5.50** / Bowl **7.99**

Soup Of The Day - Homemade, from scratch Cup **5.50** / Bowl **7.99**

Lunch Features

Available daily between 11 am and 4 pm

Soup & Salad Special - Your choice of cup of soup and side salad **14.50**

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 **17.99** 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**

Italian Classic Sauces: **Pomodoro & Basilico, Creamy Alfredo, Spicy Arrabbiata, Vegetarian Primavera, Creamy Rose’** or **Aglio, Olio & Peperoncino** available with your choice of Spaghetti, Linguine, Fettuccine or 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! **15.99**

Vesuvio – This is a spicy one... pepperoni, hot Italian sausage, spicy salame, hot capicollo, chili garlic Inferno sauce & mozzarella cheese **16.99**

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 **16.99**

Vegetarian – With artichoke hearts, red onions, grilled eggplant & zucchini, roasted peppers, mozzarella cheese and crushed tomatoes, it makes a great choice for any palate **16.99**

Salmone – Fresh spinach, wild BC smoked salmon lox, capers & goat cheese, with crushed tomatoes and mozzarella **16.99**

All cheese Bianca – Our special blend of mozzarella, aged gouda, asiago, gorgonzola, parmesan and mascarpone cream cheese, make this the ultimate in stringy cheesiness **16.99**

The Cuckoo – Grilled chicken breast, artichoke hearts, creamy goat cheese & roasted peppers, with crushed tomatoes and mozzarella **16.99**

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

Featured Italian Regional Dishes

Scaloppine di Vitello – Tender milk fed Veal medallions, pan seared, topped with wild mushroom Marsala sauce and served with Linguine Primavera rose' **27.99**

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 **24.99**

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 **18.99** 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 26.99 per person

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

Il Cucù 31.99 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
\$6.99 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 **12**

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
Contact us at cuckooincoombs@oldcountrymarket.com
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2018 Season



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 **14.99**

Bison Carpaccio – Rubbed with fresh rosemary & crushed black pepper, topped with dijon aioli, shaved red onions, fried capers and fresh watercress **14.99**

Spicy Meat Balls – The traditional southern Italian recipe, handmade with beef and sausage meat, fresh herbs & spices and slowly braised in our pomodoro sauce **14.99**

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, sautéed 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**