



Cuckoo's Fresh Pasta

This traditional Italian recipe is at the base of many amazing dishes, served daily at Cuckoo. Now you can bring it home and experience the freshness of home-made fresh pasta, paired with your signature sauces or pick up one some of our fresh sauces, to make it a great meal. Eggs, semolina flour and extra virgin olive oil are simple ingredients and by cooking this pasta in salted boiling water, for 3 to 5 minutes, or until you reach “the bite” you like... al dente... you'll have a quick meal, full of flavor and very versatile. Linguine, Fettuccine, Spaghetti and Maccheroni are always available and occasionally we'll feature Spinach Fettuccine, Squid Ink Linguine and much more...