

## Root Cellar Fresh Salads & Homemade Soups

**Garden Salad** – Seasonal greens, carrots, arugula, tomatoes & cucumber with homemade roasted shallot dijon vinaigrette

Starter **14** Platter **25**

**Caesar** – The classic, with roasted garlic croutons, parmesan cheese & homemade dressing

Starter **14** Platter **25**

**Spinach** – With goat cheese, sundried cranberries, toasted honey pecans & balsamic reduction

Starter **15** Platter **26**

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

Starter **15** Platter **26**

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

each **12**

**Minestrone Soup** - Traditional country style homemade vegetable soup

Cup **6.50** / Bowl **9.50**

**Soup Of The Day** - Homemade, from scratch

Cup **6.50** / Bowl **9.50**

## Lunch Features

*Available daily between 11 am and 4 pm*

**Soup & Salad Special** - Your choice of cup of soup and side salad **20**

### Freshly Baked Sandwiches each **22**

*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 filone 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

**25**

**add side caesar or garden salad**

**8**

**Lasagna** – Homemade classic recipe of fresh pasta sheets layered with béchamel sauce, parmesan & mozzarella cheese and the original bolognese meat sauce

**25**

**add side caesar or garden salad**

**8**

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

**24**

**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 **29**

Platter **48**

**Linguine Gamberoni** – South Pacific prawns, sautéed with fresh tomatoes, garlic, and white wine in a spicy pomodoro sauce

Single **28**

Platter **46**

**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 **24**

Platter **39**

**Fettuccine 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 **24**

Platter **39**

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

Single **23**

Platter **38**

**Spaghetti Carbonara** – An Italian classic with crisp home-made pancetta, fresh cream, parmesan cheese and egg yolk

Single **23**

Platter **38**

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

Single **24**

Platter **39**

**Gnocchi Quattro Formaggi** – Handmade potato and spinach dumplings tossed with gorgonzola, asiago, mozzarella and parmesan cheese in a velvety cream sauce

Single **23**

Platter **38**

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 **22**

Platter **36**

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

Dairy free vegan cheese available, add \$2.00

**Margherita** – The authentic Italian pizza since 1889, topped with crushed tomatoes, mozzarella cheese & fresh basil... ..simply delicious! **19**

**Vesuvio** – This is a spicy one... pepperoni, hot Italian sausage, spicy salame, hot capicollo, chili garlic Inferno sauce & mozzarella cheese **23**

**Capricciosa** – This “capricious” pizza is an all time favourite, topped with crushed tomatoes, mozzarella cheese, ham, artichoke hearts, black olives & field mushrooms **23**

**Vegetarian** – With artichoke hearts, red onions, grilled eggplant & zucchini, roasted peppers, mozzarella cheese and crushed tomatoes, it makes a great choice for any palate **23**

**Del Mare** – Fresh basil pesto, mozzarella cheese, garlic and white wine sauteed prawns, red onions and mushrooms **23**

**All cheese Bianca** – Our special blend of mozzarella, aged gouda, asiago, gorgonzola, parmesan and mascarpone cream cheese, make this the ultimate in stringy cheesiness **23**

**The Cuckoo** – Roasted chicken breast, artichoke hearts, creamy goat cheese & roasted peppers, with crushed tomatoes and mozzarella **23**

**Verde** – Fresh basil pesto, mozzarella cheese, chicken breast and goat cheese, topped with arugula and balsamic reduction **23**

**Boscaiola** – Flavours of the forest, with local wild chanterelles (as available) and a medley of seasonal mushrooms sautéed with garlic & thyme, topped with mozzarella cheese on a creamy mascarpone cheese base, drizzled with Italian truffle's oil **23**

**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

**Beef Short Ribs** – Espresso rubbed braised short ribs, served with Italian blue cheese polenta and fire roasted peppers **36**

**Scaloppine di Vitello** – Tender milk fed veal medallions, pan seared, topped with wild mushroom marsala sauce and served with linguine primavera rose' **36**

**Risotto Cinque Terre** – The creamy texture of Italian Carnaroli Rice, with a medley of fresh mussels & clams, shrimp, prawns & scallops with white wine and fresh tomato broth **Single 29 Platter 48**

**Pollo alla Parmigiana** – Breaded chicken breast baked with pomodoro sauce and mozzarella cheese, served with spaghetti pomodoro **32**

**Risotto Piemontese** – Local chanterelles & wild mushrooms (as available), slowly braised with rich beef stock and parmesan cheese for a traditional Piedmont Risotto, drizzled with truffle oil **Single 26 Platter 42**

## 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 35 per person

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

### Il Cucù 39 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  
\$12 per person

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

and for your sweet tooth . . .  
assorted desserts on a platter  
for all to share . . . \$6 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 6

**Traditional Tiramisu** - Our personal interpretation of a popular favourite 9

Check out our fine selection of homemade desserts each 9

**Cheese Platter** - An assortment of Italian Cheeses such as Asiago, Parmesan, Gorgonzola and more, served with brick oven focaccia, fresh apple slices and maple toasted pecans. 22

**A service charge of \$2 per person applies  
for brought-in desserts**

## 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 Pasta, Pizza, Bread, Focaccia, Whistler Forager Beer and a variety of Gluten Free Desserts.**

**Pasta, Pizza, Bread and Focaccia . . . add \$4**

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

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

**Dairy Free vegan cheese available... add \$2**

**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.cuckooincoombs.com](http://www.cuckooincoombs.com)**

Prices & Availability subject to change without notice  
Contact us at [cuckooincoombs@oldcountrymarket.com](mailto:cuckooincoombs@oldcountrymarket.com)  
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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 16  
Served with your choice of:

*Fresh tomato bruschetta  
Mushrooms & parmesan cream  
Extra virgin olive oil & balsamic vinegar  
Topped with creamy goat cheese & black olives*

**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 25

**Formaggio al forno** – Honey pecan crusted brie, baked to delicious softness and served with fresh apple 20

**Spicy Meat Balls** – The traditional southern Italian recipe, handmade with beef and sausage meat, fresh herbs & spices and slowly braised in our pomodoro sauce 20

**Mussels** – Fresh steamed mussels served Neapolitan style with garlic and white wine, or yellow curry and coconut milk 23

**West Coast Salmon & Crab Cakes** – Ocean Wise 100% Natural Crabmeat and Wild Salmon served with sun-dried tomato aioli over fresh spinach 20

**Spicy Prawns** – South Pacific tiger prawns sautéed with fresh chili, garlic butter, white wine and pomodoro sauce 20

**Italian Antipasto Platter** – A colourful combination of roasted and marinated vegetables, prosciutto, spicy salame, asiago cheese & sicilian olives... also available **Vegetarian Style** 24

**Scallops & Mushrooms** – Wild Atlantic Scallops seared with mushrooms over Organic Arugula, drizzled with home-made Balsamic Reduction 20

## Sides

**Basket of Artisan Breads** - With fresh tomato bruschetta 6

**Side order of Brick Oven Focaccia** 4

**Side order of Artisan Bread** 3