

## Root Cellar Fresh Salads & Homemade Soups

Individual Size – 16

Sharing Platter – 27

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

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

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

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

*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 15

**Minestrone Soup** - Traditional country style homemade vegetable soup Cup 7 / Bowl 10

**Soup Of The Day** - Homemade, from scratch Cup 7 / Bowl 10

## Lunch Features

*Available daily between 12 noon and 4 pm*

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

### Freshly Baked Sandwiches each 24

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

**12 Grain Filone** – With brie cheese, roasted red peppers, lettuce, fresh tomato 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 27  
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 27  
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 26

**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 31 Platter 49

**Linguine Gamberoni** – South Pacific prawns, sautéed with fresh tomatoes, garlic, and white wine in a spicy pomodoro sauce Single 29 Platter 48

**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 26 Platter 42

**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 26 Platter 42

**Maccheroni Ragu Bolognese** – An authentic sauce made with slow braised ground beef, plump tomatoes & red wine, best enjoyed with fresh parmesan cheese Single 25 Platter 40

**Spaghetti Carbonara** – An Italian classic with crisp home-made pancetta, fresh cream, parmesan cheese and egg yolk Single 25 Platter 40

**Linguine Creamy Pesto** – Home made linguine tossed with cream, fresh basil & pine nut pesto sauce topped with grilled chicken breast and parmesan cheese Single 26 Platter 42

**Gnocchi Quattro Formaggi** – Handmade potato and spinach dumplings tossed with gorgonzola, asiago, mozzarella and parmesan cheese in a velvety cream sauce Single 25 Platter 40

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 24 Platter 38

## Hand stretched, traditional Italian,

thin crust Pizza \$24

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! \$20

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

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

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

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

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

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

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

**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

**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

**Saltimbocca Alla Romana** – Pork tenderloin medallions, pan seared with prosciutto and sage in a white wine sauce, served with arugula and fettuccine, in a roasted peppers Alfredo sauce 38

**Scaloppine di Vitello** – Tender milk fed veal medallions, pan seared, topped with wild mushroom marsala sauce and served with linguine primavera rose' 38

**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 31 Platter 49

**Pollo alla Parmigiana** – Breaded chicken breast baked with pomodoro sauce and mozzarella cheese, served with spaghetti pomodoro 34

**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 28 Platter 45

## 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* 36 per person

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

### *Il Cucù* 42 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. 24

**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 18  
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 28

**Formaggio al forno** – Honey pecan crusted brie, baked to delicious softness and served with fresh apple 22

**Spicy Meat Balls** – The traditional southern Italian recipe, handmade with beef and sausage meat, fresh herbs & spices and slowly braised in our pomodoro sauce 22

**Mussels** – Fresh steamed mussels served Neapolitan style with garlic and white wine, or yellow curry and coconut milk 24

**West Coast Salmon & Crab Cakes** – Ocean Wise 100% Natural Crabmeat and Wild Salmon served with sun-dried tomato aioli over fresh spinach 22

**Spicy Prawns** – South Pacific tiger prawns sautéed with fresh chili, garlic butter, white wine and pomodoro sauce 22

**Italian Antipasto Platter** – A colourful combination of roasted and marinated vegetables, prosciutto, spicy salame, asiago cheese & sicilian olives... also available **Vegetarian Style** 26

**Scallops & Mushrooms** – Wild Atlantic Scallops seared with mushrooms over Organic Arugula, drizzled with home-made Balsamic Reduction 22

## Sides

**Basket of Artisan Breads** - With fresh tomato bruschetta 8

**Side order of Brick Oven Focaccia** 5

**Side order of Artisan Bread** 4