

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

Braised Short Rib Tagliatelle – Espresso rubbed beef short ribs, served off the bone, in a rich red wine and saffron sauce, tossed with tagliatelle pasta and roasted peppers, topped with locally grown micro greens 35

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**

Prices & Availability subject to change without notice
Contact us at 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