

## Root Cellar Fresh Salads & Homemade Soups

Individual Size – 16

Sharing Platter – 28

**Local Harvest Salad** – A vibrant harvest of field greens, crisp red onions & vine ripened tomatoes drizzled with a house made roasted shallot & thyme 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 12

**Minestrone Soup** - Traditional country style homemade vegetable soup Cup 10 / Bowl 14

**Soup Of The Day** - Homemade, from scratch Cup 10 / Bowl 14

## Lunch Features

*Available daily between 12 noon and 4 pm*

**Soup & Salad Special** - Your choice of cup of soup and side salad 22

### Freshly Baked Sandwiches each 26

*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** – Layered with roasted garlic aioli, spicy hot capicollo, sopressata salame, fresh mozzarella, roasted peppers & eggplant, crisp lettuce, & vine-ripened tomatoes

**Meat Ball Sandwich** – Our famous meatballs, topped with melted parmesan and mozzarella cheese on a ciabatta 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 29  
**add side caesar or local harvest salad** 8

**Lasagna** – Homemade classic recipe of fresh pasta sheets layered with béchamel sauce, parmesan & mozzarella cheese and the original bolognese meat sauce 29  
**add side caesar or local harvest salad** 8

**Conchiglioni** – Homemade fresh pasta shells, stuffed with organic spinach, fresh ricotta & asiago cheese, baked in a creamy tomato and basil sauce 29

**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 36 Platter 54

**Linguine Gamberoni** – South Pacific prawns, sautéed with fresh tomatoes, garlic, butter and white wine in a spicy pomodoro sauce Single 35 Platter 52

**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 30 Platter 47

**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 30 Platter 47

**Linguine Creamy Pesto** – Home made linguine tossed with cream, fresh basil & pine nut pesto sauce topped with grilled chicken breast and parmesan cheese Single 30 Platter 47

**Gnocchi Quattro Formaggi** – Handmade potato and spinach dumplings tossed with gorgonzola, asiago, mozzarella and parmesan cheese in a velvety cream sauce Single 30 Platter 47

**Maccheroni Ragù Bolognese** – An authentic sauce made with slow braised ground beef, plump tomatoes & red wine, best enjoyed with fresh parmesan cheese Single 30 Platter 47

**Spaghetti Carbonara** – An Italian classic with crisp home-made pancetta, fresh cream, parmesan cheese and egg yolk Single 30 Platter 47

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 28 Platter 45

## Hand stretched, traditional Italian, thin crust Pizza \$27

Dairy free vegan cheese available, add \$3

All our pizza & focaccia dough is home made with traditional sourdough. No yeast added.

**Margherita** – The authentic Italian pizza since 1889, topped with crushed tomatoes, mozzarella cheese & fresh basil... simply delicious! \$24

**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

**Pizza con Patate** – Homemade Pizza dough with mascarpone cream cheese & fresh mozzarella topped with rosemary and garlic roasted potatoes, garnished with caramelized onions & balsamic reduction

**Frutti di mare** – A traditional marinated seafood medley of shrimp, squid, octopus and mussels over crushed tomatoes, light creamy mozzarella and finished with fresh Italian parsley

**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 and thyme, on a base of mozzarella and creamy mascarpone cheese, 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

**Slow Braised Lamb Shank** – Served in a rich paprika & red wine sauce, paired with garlic mashed potatoes & tangy roasted vegetable caponata, garnished with locally grown micro greens 46

**Scaloppine di Vitello** – Tender milk fed veal medallions, pan seared, topped with wild mushroom marsala sauce and served with linguine primavera rose' 45

**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 36 Platter 54

**Pollo alla Parmigiana** – Breaded chicken breast baked with pomodoro sauce and mozzarella cheese, served with spaghetti pomodoro 39

**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 35 Platter 52

## 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 44 per person

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

### Il Cucù 50 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  
14 per person

The above pasta selections do not include  
Lasagna, Cannelloni or Conchiglioni.  
Add \$4 per person for Pescatora and Gamberoni sauce.

and for your sweet tooth . . .  
Assortito Dessert Platter 40  
Serves 4 / 6

## Homemade Desserts

Local ingredients with a European touch...

**Assortito Dessert Platter** – A personalized dessert platter to share  
with your friends and family, with a selection of our  
dessert specialties serves 4 / 6 40

**Traditional Tiramisu** - Our personal interpretation of a popular  
favourite 14

Check out our fine selection of homemade desserts each 14

**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 5

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 3

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** - Handmade Italian Style sour dough, hand tossed 20  
and fire baked, served with your choice of:  
Fresh tomato bruschetta, or extra virgin olive oil & balsamic vinegar,  
or topped with creamy goat cheese & black olives

**Chanterelle Focaccia** - Our homemade brick oven focaccia 25  
Topped with local wild mushrooms in a creamy parmesan cheese sauce

**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 36

**Formaggio al forno** – Honey pecan crusted brie, baked to delicious  
softness and served with fresh apple 25

**Spicy Meat Balls** – The traditional southern Italian recipe, handmade  
with beef and sausage meat, fresh herbs & spices and slowly  
braised in our pomodoro sauce 25

**Mussels** – Fresh steamed mussels served Neapolitan style with garlic,  
fresh tomatoes and white wine, or yellow curry with coconut milk  
and cream 25

**West Coast Salmon & Crab Cakes** – Ocean Wise 100% Natural Crabmeat  
and Wild Salmon served with roasted garlic aioli over fresh spinach and  
chopped tomatoes 25

**Spicy Prawns** – South Pacific tiger prawns sautéed with fresh chili,  
garlic butter, white wine and pomodoro sauce 25

**Italian Antipasto Platter to Share** – A colourful combination of roasted  
and marinated vegetables, prosciutto, spicy salame, asiago cheese &  
sicilian olives... also available **Vegetarian Style** 35

**Seafood Platter to Share** – Mediterranean style Seafood Salad with  
local seared Tuna, squid, shrimp, olives & artichokes, and stewed  
fresh mussels, clams, prawns & scallops in olive oil, garlic and  
white wine broth 39

## Sides

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

**Side order of Brick Oven Focaccia** 5

**Side order of Artisan Bread** 4