

# pasta

ADD A SIDE GIARDINO OR CAESAR SALAD 5.25

## NAPOLETANO

Penne in our cherry tomato marinara sauce with Parmigiano 16

## ALFREDO

Egg tagliatelle in alfredo cream sauce 17

## BOLOGNESE

Bucatini pasta in our simmered meat ragu sauce with grana padano cheese & a touch of cream 21

## BANDIERA ITALIANA

Bucatini pasta with fresh zucchini, sundried tomatoes & walnuts in garlic olive oil 19

## RIGATONI AL PESTO

Rigatoni in our homemade pesto sauce 19

## AMATRICIANA

Bucatini pasta with pancetta & diced onions in our spicy cherry tomato marinara sauce 19

## PUTTANESCA

Bucatini pasta with Gaeta olives, capers & Sicilian anchovies in our cherry tomato marinara sauce 19

## CARBONARA

Egg tagliatelle with crispy pancetta & black pepper topped with Pecorino Romano in a cooked egg yolk sauce 21

## GNOCCHI PISELLI

Fluffy potato dumplings, green peas, grana padano cheese & pancetta in our cherry tomato marinara sauce 21

## RUSTICO

Penne pasta with our homemade crumbled Italian sausage, sauteed onions & tender roasted red peppers in our cherry tomato marinara sauce topped with ricotta salata 20

## AUTUNNO

Rigatoni with braised homemade ground Italian sausage, sauteed onions, wild mushrooms & thyme in our prosecco wine sauce 20

## CLASSICI

Spaghetti with your choice of one of our homemade classics: meat sauce, meatballs or sausage 19



# pasta COTTO

ADD A SIDE GIARDINO OR CAESAR SALAD 5.25

## EGGPLANT PARMIGIANA

Battered & baked eggplant in our cherry tomato marinara sauce with side of spaghetti or veggie of the day 21

**RAVIOLI** Cheese ravioli with wild mushrooms in gorgonzola cream sauce 20

**LASAGNA** Homemade with meat & cheese 21

## EGGPLANT ALTA VILLA

Battered & rolled eggplant filled with ground Angus beef in our cherry tomato marinara sauce with side of spaghetti or veggie of the day 23

## GNOCCHI SORRENTINA

Fluffy potato dumplings in our cherry tomato marinara sauce, baked with fresh mozzarella & basil 19

**GELATO** pricing varies

**TIRAMISU** 9

**HOMEMADE ZEPPOLE** 7

# desserts

## HOMEMADE CANNOLI

Choice of chocolate chip, sicilian style or roasted almond flavor 7

# drinks

Coke, Sprite, Diet Coke, Fanta Orange, Pink Lemonade, Ginger Ale, Fresh Brewed Ice Tea, Italian Sparkling Water

desserts & drinks  
AVAILABLE FOR  
LUNCH TOO!

# Lunch MENU

MONDAY - SATURDAY: 11AM-4PM

## salads

ADD CHICKEN 5.25 • ADD SHRIMP 6.25 • ADD SALMON 7.25

### CESARE ROMANO

Romaine lettuce, hardboiled eggs, pancetta (italian bacon), italian croutons & shaved pecorino romano with our lemon caesar dressing 12

### GIARDINO

Romaine lettuce, cherry tomatoes, gaeta olives, cucumbers, red onions & marinated mushrooms with our creamy italian dressing 12

### ANTIPASTO

Romaine lettuce with genoa salami, prosciutto, capicola, provolone, shaved parmigiana, cherry tomatoes, marinated mushrooms, black olives & pepperoni, with our house red wine vinaigrette dressing 14

### MOZZARELLA CAPRESE

Mozzarella, tomatoes & basil drizzled with tuscan extra virgin olive oil 12

### LIMONCELLO

Arugula, red onions, cherry tomatoes, sunflower seeds & cucumbers topped with shaved asiago cheese & our lemon extra virgin olive oil dressing 13

### TOSCANA

Mixed field greens, grapes, sunflower seeds & roasted pancetta, topped with marinated mushrooms & our honey balsamic dressing 13

## soups PASTA & FAGIOLI 8

## sandwiches

Includes chips

ADD A SIDE OF HOMEMADE FRIES 3

### ITALIAN TUNA

Tuna salad with olives, red onions, homemade eggplant giardini, lettuce & tomatoes on ciabatta bread 11

### PARMIGIANA

Your choice of meatballs, sausage, or chicken topped with mozzarella on a baguette 12

### PORTOBELLO

Marinated in balsamic vinegar, caramelized onions, arugula, tomatoes & gorgonzola cheese on ciabatta bread 12

### GRILLED CHICKEN

Pesto aioli, caramelized onions & arugula topped with asiago cheese on ciabatta bread 11

### CUVINO CHICKEN STEAK

Fresh grilled & marinated chicken with caramelized onions, lettuce, tomatoes, mayo & hot peppers with mozzarella on a baguette 13

### PROSCIUTTO/ MOZZARELLA

Prosciutto di parma, homemade mozzarella, basil, tomatoes & extra virgin olive oil on a baguette 13

## entrées

Served with bread

### GAMBERETTI

Fresh shrimp sautéed in our choice of lemon garlic wine sauce, our cherry tomato marinara sauce, or our creamy alfredo sauce, each served with linguine 17

### POLLO

**PEPPERONCINI** Chicken sautéed with italian pepperoncini & scallions in garlic white wine served with penne pasta 16

### POLLO

**PARMIGIANA** Breaded with seasoned bread crumbs, fried & baked with mozzarella in our cherry tomato marinara sauce with a side of spaghetti 22

### POLLO CACCIATORE

Chicken cooked with roasted peppers, sautéed onions & wild mushrooms in rosemary marinara sauce with penne pasta 16

### POLLO GRIGLIATO

Fresh grilled italian seasoned chicken breast served with grilled mixture of broccolini, mushrooms & onions 16

### EGGPLANT

**PARMIGIANA** Battered & baked eggplant in our cherry tomato marinara sauce with a side of spaghetti 21

### VONGOLE

Fresh littleneck clams in red or white wine sauce, served with linguine 19

## pasta Served with bread

### LASAGNA

Homemade meat & cheese lasagna 21

### ALFREDO

Egg tagliatelle in alfredo cream sauce 17

### BOLOGNESE

Bucatini pasta in our simmered meat ragu sauce with grana padano cheese & a touch of cream 21

### RAVIOLI

Cheese ravioli in our cherry tomato marinara sauce 18

### CLASSICI

Spaghetti pasta with your choice of one our homemade classics: meat sauce, meatballs or sausage 19

### POMODORO

Spaghetti pasta in our cherry tomato marinara sauce 14

### SALSICCIA NAPOLETANA

Pasta with homemade italian sausage in our cherry tomato marinara sauce with parmigiana 18

### GNOCCHI PESTO

Our homemade pesto sauce 18

### AGLIO E OGLIO

Spaghetti pasta with fresh garlic & extra virgin olive oil, sautéed in italian spices 14

### CARBONARA

Egg tagliatelle with crispy pancetta & black pepper topped with pecorino romano in a cooked egg yolk sauce 21

### PUTTANESCA

Bucatini pasta with gaeta olives, capers & sicilian anchovies in our cherry tomato marinara sauce 19

# 8<sup>00</sup> Business LUNCH MONDAY - FRIDAY: 11AM-3PM

**PENNE NAPOLITANA** Penne pasta in our cherry tomato marinara with Parmigiano

**ITALIANO SUB** Ham, Genoa salami, prosciuttini, capicola, provolone, lettuce, tomatoes, red onions, hot peppers & vinaigrette on a baguette

**GRECO SALAD** Romaine, Gaeta olives, red onions, pepperoncini, cherry tomatoes & feta cheese with our red wine vinaigrette dressing

Items not available with any other promotions or discounts.



CONSUMER ADVISORY: Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of foodborne illness, especially if you have certain medical conditions. If you have a particular food allergy please let us know when ordering. Prices & menu items subject to change without notice. Tax not included. © Grande Cheese Company 07/2021 All Rights Reserved.

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Mon - Thurs 11am-9pm • Fri 11am-10pm • Sat 12pm-10pm • Sun 5pm - 9pm (Dinner Only)

# 410.853.7484

31 A EAST PADONIA RD • TIMONIUM, MD 21093  
(PADONIA VILLAGE SHOPPING CENTER)

# antipasti APPETIZERS

## COZZE COPERTI

Fresh mussels sautéed with garlic, Sicilian oregano, basil & spicy red peppers in a lemon wine sauce topped with toasted rustic bread crumbs (also available in our cherry tomato marinara sauce) 17

## CALAMARI ALLA GRIGLIA

Fresh grilled calamari seasoned with sea salt & extra virgin olive oil & fresh lemon with with Gaeta olives & capers 14



## CROCCHETTE DI PATATE

Potato crocchette filled with fresh mozzarella & prosciutto covered in our homemade seasoned bread crumbs & lightly fried 13

## SHRIMP CARROZZA

Shrimp with garlic wine sauce over toasted seasoned rustic bread topped with mozzarella 14

## GRILLED PORTOBELLO

Fresh portobello mushrooms marinated with seasoned balsamic vinegar topped with homemade whipped gorgonzola & scallions 13

## CALAMARI CAPRI

Lightly floured seasoned fried calamari 14

## CARNE E FORMAGGIO

Chef's selection of Italian cured meats, imported Italian cheese & contorni (ask server)

## BRUSCHETTA

Homemade rustic toasted Italian bread topped with ricotta & seasoned tomatoes 13

## MOZZARELLA CAPRESE

Fresh mozzarella, tomatoes & fresh basil drizzled with Tuscan extra virgin olive oil 12

## BISTECCA BRUSCHETTA

Grilled steak on top of our rustic Italian bread with rosemary aioli topped with a fried shallot chutney 18

## VERDURE E MOZZARELLA

Seasonal peppers, red onions, cucumbers, celery & tomatoes over fresh mozzarella with our red wine vinaigrette 15

# zuppe SOUP

PASTA & FAGIOLI 8.00

# contorni SIDES

**HOMEMADE MEATBALLS OR SAUSAGE** 12

**FRESH CUT FRIES** 7

**BROCCOLINI** 9

**SPINACH** 8

**FUNGHI SALTATI**

Sautéed wild mushrooms 9

**VEGETABLE OF THE DAY**

# insalata SALADS

ADD CHICKEN 5.25 • ADD SHRIMP 6.25 • ADD SALMON 7.25

## CAESAR ROMANO

Romaine, hardboiled eggs, pancetta (Italian bacon), Italian croutons, shaved Pecorino Romano & lemon Caesar dressing 13

## GIARDINO

Romaine, cherry tomatoes, Gaeta olives, cucumbers, red onions, marinated mushrooms & creamy Italian dressing 13

## TOSCANA

Mixed field greens, grapes, sunflower seeds, roasted pancetta, marinated mushrooms & our honey balsamic dressing 14

## LIMONCELLO

Arugula, red onions, cherry tomatoes, sunflower seeds & cucumbers topped with shaved asiago & our lemon extra virgin olive oil dressing 14

## BRINDISI

Mixed greens, Gaeta olives, red onions, pepperoncini, cherry tomatoes, feta & red wine vinaigrette 14



A variety of **Delicious Slices**  
Served Daily 11am til 4pm



# new york style PIZZA 12" • 16"

## OUR REDS

(MADE WITH OUR ROASTED PIZZA SAUCE)

### NEW YORKER

Hand tossed traditional thin crust cheese pizza 14 • 18

### MARGHERITA

Our roasted pizza sauce with fresh mozzarella, extra virgin olive oil & fresh basil 15 • 21

### VEGGIE

Red onions, mushrooms, tomatoes, roasted garlic & grilled zucchini 17 • 22

### CAPRI

Pancetta, pineapple & mozzarella 17 • 22

### CACCIATORE

Capicola, deli pepperoni, sausage & pancetta 18 • 23

### HOUSE SPECIAL

Deli pepperoni, caramelized onions, sausage, grilled red peppers & ham 19 • 24

## OUR WHITES

### BIANCO

Shredded mozzarella, herbs, roasted garlic, fresh mozzarella, Romano cheese & extra virgin olive oil 15 • 19

### RUSTICA

Deli pepperoni, pancetta, caramelized onions, sausage, spinach, roasted garlic, tomatoes & fresh mozzarella 19 • 24

### BALSAMIC PORTOBELLO

Fresh portobello mushrooms, balsamic glaze, gorgonzola, mozzarella & scallions 17 • 22

### SHRIMP LEMONCELLO

Shrimp, garlic, spinach, lemon zest, cherry tomatoes & mozzarella 19 • 24

**12" GLUTEN FREE PIZZA AVAILABLE**

Choose any 12" NY Style pizza add 7

# sicilian style THICK CRUST PIZZA

## TRADITIONAL

Pan baked with our roasted pizza sauce & mozzarella 25

## NONNA

Chunky pizza sauce, Sicilian oregano, Parmigiano & Romano with extra virgin olive oil 24

## MARGHERITA

Our roasted pizza sauce with fresh mozzarella, extra virgin olive oil & fresh basil 26



**TOPPINGS** 2.50 each • 3.50 each

Deli Pepperoni, Italian Sausage, Wild Mushrooms, Red Onions, Caramelized Onions, Ham, Grilled Peppers, Feta, Cherry Tomatoes, Roasted Garlic, Sautéed Spinach, Banana Peppers, Extra Cheese

**SPECIALTY TOPPINGS** 3.50 each • 4.50 each

Tuscan Chicken, Ricotta, Prosciutto, Fresh Mozzarella, Pancetta, Ground Beef, Gaeta Olives, Meatballs, Portobello Mushrooms, Gorgonzola, Shrimp, Grilled Zucchini

# pollo CHICKEN

Served with a choice of vegetable of the day or pasta • **ADD A SIDE GIARDINO OR CAESAR SALAD** 5.25

## MARSALA

Chicken breast seasoned & pan seared with olive oil & a wild mushrooms marsala wine sauce 22

## PICCATA

Chicken breast seasoned & pan seared with olive oil in a lemon wine sauce with capers 22

## ROLLATINI

Chicken breast rolled with prosciutto, mozzarella & spinach in lite rose sauce 23

**PARMIGIANA** Breaded with seasoned bread crumbs, fried & baked with mozzarella in our cherry tomato marinara sauce 22

## CHESAPEAKE

Chicken breast topped with crabmeat & peas in old bay cream sauce 27



## PAIR YOUR DINNER ENTREE WITH A GREAT BOTTLE OF WINE



# tesori del mare SEAFOOD

ADD A SIDE GIARDINO OR CAESAR SALAD 5.25

**ZUPPA DI PESCE** Seafood stew with clams, mussels, scallops, shrimp & white fish served with roasted Italian bread 33

**VONGOLE** Littleneck clams in red or white wine sauce served with linguine 24

**FRUTTI DEL MARE** Mussels, clams, shrimp, scallops & calamari in a cherry tomato marinara sauce served with linguine 30

**SCAMPI** Fresh shrimp sautéed in a lemon garlic wine sauce served with linguine 24

**FRA DIAVOLA** Fresh shrimp sautéed in a spicy cherry tomato marinara sauce served with linguine 24

**SALMON PICCATA** Fresh salmon in lemon garlic wine sauce with capers served with capellini or vegetable of the day 26

**MISTO CASINO** Littleneck clams, shrimp & scallops sautéed with pancetta in lite wine sauce over capellini 30

## GIOCATOLLI DEL PIEMONTE

Shrimp, scallops & crabmeat in seafood cream sauce served over egg tagliatelle 33

# carne MEAT

Served with a choice of vegetable of the day or pasta  
**ADD A SIDE GIARDINO OR CAESAR SALAD** 5.25

## SALTIMBOCCA

Veal scallopini topped with imported prosciutto in sherry marsala wine sauce 27

## PICCATOIA

Veal scallopini with onions, capers & Sicilian oregano in our cherry tomato wine sauce 26

## PICCATA

Veal scallopini pan seared in lemon wine sauce with capers 26

## BISTECCA

Steak seasoned with fresh cracked black peppers & Italian sea salt drizzled with Tuscan extra virgin olive oil 35



# MONDAY NIGHT PIZZA NIGHT

**BUY ANY LARGE PIZZA GET A LARGE CHEESE PIZZA**

**ONLY \$6**

**CARRY OUT ONLY 4-9pm EVERY MONDAY**

Limited time offer. Not valid with any offer. Must present coupon when ordering. Additional toppings extra.

# TUESDAY WINE DAY

**25% OFF ALL WINE CARRY OUT ONLY EVERY TUESDAY**

Limited time offer. Not valid with any offer. Must present coupon when ordering.

# HAPPY HOUR SPECIALS

**MON-FRI ASK ABOUT OUR DRINK SPECIALS BAR AREA ONLY**

Limited time offer. Not valid with any offer. Must present coupon when ordering.

# EAT.

Serving both lunch & dinner. Take out available.

# DRINK.

Taste the wines of Italy during any meal while at CuVino or sit down & enjoy our full bar!

# SHOP.

Take a bit of Italy home with you from our extensive wines from all regions of Italy.