

Root Cellar Fresh Salads & Homemade Soups		
Garden Salad – Seasonal greens, carrots, arugula, tomatoes & cucumber with homemade roasted shallot dijon vinaigrette	Starter	Platter
	9	16
Caesar – The classic, with roasted garlic croutons, parmesan cheese & homemade dressing	Starter	Platter
	9	16
Spinach – With goat cheese, sundried cranberries, toasted honey pecans & balsamic reduction	Starter	Platter
	9.50	17
Tomato & Onion Caprese – With fresh bocconcini cheese, capers, balsamic reduction & extra virgin olive oil	Starter	Platter
	9.50	17
<i>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</i>		
		each 7
Minestrone Soup - Traditional country style homemade vegetable soup	Cup	Bowl
	6.50	9
Soup Of The Day - Homemade, from scratch	Cup	Bowl
	6.50	9

Lunch Features

Available daily between 11 am and 4 pm

Soup & Salad Special - Your choice of cup of soup and side salad **16**

Freshly Baked Sandwiches

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 **19**
add side caesar or garden salad **5**

Lasagna – Homemade classic recipe of fresh pasta sheets layered with béchamel sauce, parmesan & mozzarella cheese and the original bolognese meat sauce **19**
add side caesar or garden salad **5**

Conchiglioni – Homemade fresh pasta shells, stuffed with organic spinach, fresh ricotta & asiago cheese, baked in a creamy tomato and basil sauce **19**

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 **25** Platter **40**

Linguine Gamberoni – South Pacific prawns, sautéed with fresh tomatoes, garlic, and white wine in a spicy pomodoro sauce Single **23** Platter **38**

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 **20** Platter **34**

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 **20** Platter **34**

Maccheroni Ragu Bolognese – An authentic sauce made with slow braised ground beef, plump tomatoes & red wine, best enjoyed with fresh parmesan cheese Single **18** Platter **32**

Spaghetti Carbonara – An Italian classic with crisp home-made pancetta, fresh cream, parmesan cheese and egg yolk Single **18** Platter **32**

Linguine Creamy Pesto – Home made linguine tossed with cream, fresh basil & pine nut pesto sauce topped with grilled chicken breast and parmesan cheese Single **19** Platter **33**

Gnocchi Quattro Formaggi – Handmade potato and spinach dumplings tossed with gorgonzola, asiago, mozzarella and parmesan cheese in a velvety cream sauce Single **19** Platter **33**

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 **18** Platter **32**

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

Dairy free vegan cheese available, add \$1

Margherita – The authentic Italian pizza since 1889, topped with crushed tomatoes, mozzarella cheese & fresh basil.... simply delicious! **17**

Vesuvio – This is a spicy one... pepperoni, hot Italian sausage, spicy salame, hot capicollo, chili garlic Inferno sauce & mozzarella cheese **18**

Capricciosa – This “capricious” pizza is an all time favourite, topped with crushed tomatoes, mozzarella cheese, ham, artichoke hearts, black olives & field mushrooms **18**

Vegetarian – With artichoke hearts, red onions, grilled eggplant & zucchini, roasted peppers, mozzarella cheese and crushed tomatoes, it makes a great choice for any palate **18**

Del Mare – Fresh basil pesto, mozzarella cheese, garlic and white wine sauteed prawns, red onions and mushrooms **19**

All cheese Bianca – Our special blend of mozzarella, aged gouda, asiago, gorgonzola, parmesan and mascarpone cream cheese, make this the ultimate in stringy cheesiness **18**

The Cuckoo – Roasted chicken breast, artichoke hearts, creamy goat cheese & roasted peppers, with crushed tomatoes and mozzarella **18**

Verde – Fresh basil pesto, mozzarella cheese, chicken breast and goat cheese, topped with arugula and balsamic reduction **18**

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

Agnello al Forno – Tender lamb shank slow braised in red wine, served with wild mushroom risotto **35**

Scaloppine di Vitello – Tender milk fed veal medallions, pan seared, topped with wild mushroom marsala sauce and served with linguine primavera rose' **30**

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 **25** Platter **40**

Pollo alla Parmigiana – Breaded chicken breast baked with pomodoro sauce and mozzarella cheese, served with fettuccine alfredo **25**

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 **23** Platter **38**

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 32 per person

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

Il Cucù 38 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
\$7 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 . . . \$5 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 5

Traditional Tiramisu - Our personal interpretation of a popular favourite 8

Check out our fine selection of homemade desserts each 8

Cheese & Port - A single serving of gorgonzola, asiago and parmesan cheese served with Brick oven focaccia paired with 2 oz of our house port 15

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

Pasta, Pizza, Bread and Focaccia . . . add \$3

**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 \$1

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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2020 Season



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. 12

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 20

Formaggio al forno – Honey pecan crusted brie, baked to delicious softness and served with fresh apple 16

Bison Carpaccio – Rubbed with fresh rosemary & crushed black pepper, topped with shaved red onions, parmesan, fried capers and fresh arugula 15

Spicy Meat Balls – The traditional southern Italian recipe, handmade with beef and sausage meat, fresh herbs & spices and slowly braised in our pomodoro sauce 16

Mussels – Fresh steamed mussels served Neapolitan style with garlic and white wine, or yellow curry and coconut milk 17

West Coast Crab Cakes – Ocean Wise 100% Natural Canadian Crabmeat served with sundried tomato aioli over fresh spinach 17

Spicy Prawns – South Pacific tiger prawns sautéed with fresh chili, garlic butter, white wine and pomodoro sauce 18

Italian Antipasto Platter – A colourful combination of roasted and marinated vegetables, prosciutto, spicy salame, asiago cheese & sicilian olives... also available **Vegetarian Style** 20

Seafood Antipasto – A family style platter to share, with fresh, local seasonal seafood varieties including wild B.C. smoked salmon, sauteed mussels & clams, shrimp, seafood salad, scallops & prawns 27

Sides

Basket of Artisan Breads - With fresh tomato bruschetta 5.50

Side order of Brick Oven Focaccia 3.50

Side order of Artisan Bread 3.00