

La Cucina Ristorante Easton is the culmination of many years of hard-work, passion, and experience by its owners Mark and Cynthia Cilfone. Mark and Cynthia first met in Jupiter, Florida working at the renowned Italian restaurant La Caravella. Mark as a chef, and Cynthia as a bartender. The two started working in restaurants from very young ages and ever since had dreamed of owning their own restaurant. When Mark and Cynthia met they discussed this shared dream and hoped to one day make it a reality.

Mark and Cynthia eventually moved to Falmouth, Massachusetts to be closer to family and had three children Winslow, Carmen, and Sofia. After working various restaurant jobs in the area for years the couple finally found the perfect spot for their dream and opened La Cucina Sul Mare on May 6, 2002. Sofia, who was just 7 months old when La Cucina Sul Mare opened its doors is now a senior in high school and works as a hostess during the weekends and in the summer.

After seventeen years, one expansion, and hundreds of thousands of smiling faces served we decided as a family that it was time to expand once again, this time to Easton, Massachusetts. The location is a natural one as both Winslow and Carmen spent four years studying at Stonehill College and falling in love with the Stonehill and Easton communities. In fact, I remember walking by this very building which was still under construction during Carmen's senior year and marveling at its beauty. At the time it was only a dream that our family would get to open our own restaurant here, but now that dream has become a reality.

La Cucina is situated at 140 Main Street, nestled in the heart of the Easton village. We are a family run restaurant with a dedication to delicious food, excellent service, and an intimate atmosphere. Our family would like to thank you for enjoying our restaurant and truly making it a dream come true.

So, from our family to yours, Mangia!

Winslow Cilfone, Fall 2019



*Scan here,
and give our
Instagram
a follow.*



Ask about catering and private parties

*140 Main Street, North Easton, Massachusetts 02356
508-894-2700*

*20% Gratuity will be added to parties of 6 or more.
All major credit cards accepted. We do not accept personal checks.*

Gift Certificates Available

**Meals tax 6.25%*

*140 Main Street
North Easton, Massachusetts*

508-894-2700

La Cucina RISTORANTE EASTON

LUNCH MENU

Zuppa del Giorno

Lobster Bisque	12
Minestrone	7 10
<i>Side of Homemade Roasted Garlic Puree</i> <i>With roasted garlic oil. A delicious addition to our complimentary bread service</i>	7

Salads

Grilled Chicken Caesar	15
Half Caesar	9

Pasta Salad

<i>Fusilli pasta tossed with artichoke hearts, roasted red and yellow tomato, Kalamata olives, red onion, roasted red peppers, olive oil and balsamic vinegar, served over greens</i>	11
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Caprese Salad

<i>Fresh mozzarella and vine-ripe tomatoes served over a bed of mixed greens, drizzled with olive oil and a balsamic reduction.</i>	12
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Add Chicken or Shrimp for an additional \$3.00/\$5.00 respectively

Sandwiches

Served with French fries, pasta salad, chips or sweet potato crisps

Panino del Giorno	16
Eggplant Parmesan	15
Meatball Parmesan	15
Fresh Fish Sandwich	16
BLT	11
Chicken Parmesan	15
Grilled Chicken	
<i>8 oz. fresh chicken breast, grilled and topped with fresh basil pesto, marinated Roma tomatoes and mozzarella cheese</i>	15
Tuna Salad Sandwich	11
Italian Sausage	
<i>Sweet Italian sausage grilled and topped with roasted red peppers and mozzarella cheese</i>	15
Sausage & Rapini	15

Add 1 to any of the Above Sandwiches to Make a Panini

Sirloin Burger Club	17
Sirloin Burger	16
<i>8 oz. sirloin burger char-grilled and served with lettuce and tomato (add bacon \$1.00, cheese \$.50)</i>	

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.**

Pasta

Rigatoni alla Vodka	16
Ravioli with Cheese alla Pomodoro	16
Linguine alla Vongole	20
Linguine & Meatball	16
Chicken Alfredo	17
Meat or Vegetable Lasagna	17
Linguini Pomodoro	14
Eggplant Parmigiana	16

Pollo

Chicken Marsala

<i>Lightly pounded and floured breast of chicken, sautéed with shallots and mushrooms, finished in a classic Marsala wine sauce served with angel hair pasta</i>	17
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Chicken Limone

<i>Lightly pounded and floured breast of chicken, dipped in an egg wash, sautéed with shallots, finished in a light white wine and lemon butter sauce with capers and served with angel hair pasta</i>	17
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Chicken Piccata

<i>Lightly pounded and floured breast of chicken, sautéed with shallots, finished in a light white wine and lemon butter sauce with capers and served with angel hair pasta</i>	17
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Chicken Parmesan

<i>Lightly pounded breast of chicken, breaded and served with fresh pomodoro sauce and linguine</i>	17
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Pesce

Scrod Limone

<i>Served with angel hair pasta</i>	19
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Shrimp & Scallop Piccata

<i>Served with angel hair pasta</i>	21
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Shrimp & Mussels Fradivolo

	21
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Shrimp alla Vodka

<i>Parmesan tomato sauce, finished with a touch of cream and vodka</i>	21
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Seafood Minestrone

<i>Our minestrone soup with shrimp, scallops, little neck clams, mussels, and the chef's fish of the day</i>	Market Price
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Pizza

Meat Lovers Pizza

<i>Topped with hand rolled house made meatball, sweet Italian sausage, Genoa salami, parmigiana, and mozzarella cheese</i>	16
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Pesto Pizza

<i>Topped with fresh pomodoro sauce, homemade basil pesto, marinated plum tomatoes, grated parmigiana and mozzarella cheese, finished with a drizzle of balsamic reduction</i>	15
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** Before placing your order, please inform your server if a person in your party has a food allergy.**