

cosima

MILL NO. 1

MOTHER'S DAY

PRIX FIXE Menu

\$80

ANTIPASTI

BURRATA**

confit tomatoes, olive oil, basil pesto, balsamic glaze, crostini

PIATTO PORTAFORMAGGIO **

chef's selection of assorted cheeses with fruit, honey and crostini

CROSTINI AI FUNGHI**

truffled pecorino crème, mushroom conserva, fresh thyme

INSALATA DI CAVOLO*

baby kale, black berries, blueberries, pecorino romano cheese, strawberry vinaigrette

FRITTO MISTO

fried shrimp, smelts, peppers and onions served with a lemon aioli

SECONDI

FILETTO DI MANZO*

5 oz filet mignon, mashed potatoes, asparagus, red wine reduction

SPIGOLA NERA ALLA GRIGLIA*

grilled black bass filet over sauteed tomatoes, shallots, asparagus and wilted arugula

CAPELANTE SCOTTATE*

seared scallops over vegetable risotto with orange infused olive oil

COSTOLETTE DI AGNELLO**

spiced lamb chops with polenta, roasted carrots, blackberry gastrique

GNOCCHI SCOTTATI

seared ricotta gnocchi with mushrooms, peas, shallots and tomatoes in parmesan cream sauce

DOLCI

TORTA CASSATA AL CIOCCOLATO

layers of chocolate cake with cannoli filling and a chocolate ganache

TORTA AL LIMONE

lemon olive oil cake with limoncello curd and a blueberry sauce

SEMIFREDDO*

"half frozen" an Italian dessert with layers of pistachio and cherry gelato

GELATO ALLA FRAGOLA*

strawberry gelato

ALA CART

PIZZA SALUMI** - pancetta jam, hot coppa, calabrese, soppressata, smoked mozzarella, fontina cheese 22

PIZZA SEMPLICE**(v) - rustic tomato sauce, fresh mozzarella, pecorino, roasted cherry tomatoes, basil 18

PIZZA AI GAMBERI** - green onion pesto, shrimp, bacon, provolone, chili oil 20

*gluten free

**available gluten free

(v) is or available vegan please alert your server to any food allergies

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

20% gratuity added to all checks, checks may be split up to four (4) equal ways

OWNER *judith golding*

CONCEPT DIRECTOR *donna crivello*

EXECUTIVE CHEF *joshua cunningham*

GENERAL MANAGER *aaron isle*

BEVERAGE DIRECTOR *s. aaron simons*