

# cosima

MILL NO. 1

## MOTHER'S DAY

*PRIX FIX 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*