

Cosima

MILL NO. 1

RESTAURANT WEEK PRIX FIXE \$55

ONE CHOICE IN EACH COURSE

WINE PAIRINGS ARE SUGGESTED AND NOT INCLUDED

PIZZA SALUMI 22 ^{aGF}

pancetta onion jam, hot coppa, calabrese, soppressata, smoked mozzarella, fontina

PIZZA SEMPLICE 18 ^{aGF V}

rustic tomato sauce, fresh mozzarella, pecorino, roasted cherry tomatoes, basil

PIZZA AI GAMBERI 24 ^{aGF}

creamy green onion pesto, fontina, roasted tomatoes, shrimp, red pepper flakes

ARANCINI AL GRANCHIO ^{GF}

crab arancini, lemon aioli, fresh herbs

COLOSI, GRILLO, Grillo, Sicily

BURRATA ^{aGF}

burrata, tomato water vinaigrette, heirloom tomatoes, balsamic, maldon salt, cracked pepper, crostini

COTTANERA, ETNA ROSATO, Nerello Mascalese, Sicily

INSALATA DI SPINACI ^{GF V}

spinach salad with berries, gorgonzola, toasted pistachios, white balsamic vinaigrette

MASSERIA LI VELI, TORREMOSA, Fiano, Puglia

SPIEDINI DI PROSCIUTTO ^{GF}

grilled prosciutto wrapped melon skewers, balsamic glaze

PODERE CASTORANI, AMORINO Pecorino, Abruzzo

ZUPPA DI POMODORO ^{GF V}

chilled tomato soup, crème fraiche, basil

SANTA TRESA, FRAPPATO, Frappato, Sicily

PANE

Enjoy a loaf of our house made bread!

WARM BAGUETTE \$5

GARLIC BREAD \$9

ADD MARINARA \$4

GLUTEN FREE +\$3

PETTO DI POLLO ARROSTO ^{GF}

roasted frenched chicken breast, tomatoes, mushrooms, wilted spinach, garlic lemon herb sauce

MACARICO, AGLIANICO DEL VULTURE, Aglianico, Basilicata

PESCE DEL GIORNO ^{GF}

grilled fish of the day, cucumber, tomato, red onion, red bell pepper, zesty red wine vinaigrette

COLOSI, TERRE SICILIANE, Inzolia, Sicily

BISTECCA DI FIANCHETTO ^{GF}

grilled flank steak, rosemary smashed potatoes, asparagus, herbed butter

ARGIOLAS, COSTAMOLINO, Vermentino, Sardinia

RAGU DI JACKFRUIT ^{aGF V}

braised jackfruit ragu over fettuccine

LEONE DE CASTRIS, MEDAGLIONE, Primitivo, Puglia

RISOTTO AI FUNGHI ^{GF}

local mushroom risotto, wilted spinach, garlic, fresh herbs

MORGANTE, BIANCO DA UVE NERE, Nero d'Avola, Sicily

BRONZINO ALLA GRIGLIA ^{GF +15}

grilled whole bronzino, salmoriglio sauce, citrus arugula salad, grilled lemon

ARGIOLAS, COSTAMOLINO, Vermentino, Sardinia

TIRAMISU AL LIMONCELLO

layers of sweetened mascarpone and limoncello soaked ladyfingers with a berry sauce

AMARO AVERNA

PANNA COTTA ^{GF}

cappuccino panna cotta, whipped cream, cocoa, espresso bean chocolate shard

AMARO DELL'ETNA

TORTA DI CAPRESE ^{GF}

flourless chocolate almond torte with amaretto chocolate sauce

AMARO NONINO

SORBETTO ^{GF V}

summer berry basil

AMARO MONTENEGRO

^{GF} gluten free ^{aGF} available gluten free (v) is or available vegan please alert us 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