

Cosima

MILL NO. 1

CARTE
ALA

PIZZA SALUMI 22 ^{aGF}

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

PIZZA SEMPLICE 18 ^{aGF V}

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

PIZZA CAPESANTE 22 ^{aGF}

salmoriglio sauce, smoked scallops, fontina, red onion, roasted tomatoes, prosciutto

Enjoy a loaf of our house made bread!

WARM BAGUETTE \$5

GARLIC BREAD \$9

ADD MARINARA \$4

GLUTEN FREE +\$3

INSALATA ROMANA ^{aGF}

grilled baby romaine salad, tomatoes, parmesan, crostini and a pepper parmesan vinaigrette

INSALATA ESTIVA ^{GF}

arugula, parsley, green onion, heirloom tomatoes, red bell peppers, cucumber, parmesan, red wine vinaigrette

INSALATA CAPRESE ^{GF}

caprese salad with fresh mozzarella, tomatoes, basil, olive oil, balsamic

COLOSI, TERRE SICILIANE
Inzolia, Sicily

ARANCINI

Sicilian rice fritters with tomato and peas

COLOSI, TERRE SICILIANE
Inzolia, Sicily

POLPETTE

mama's meatballs, marinara, ricotta

LEONE DE CASATRIS, "MAIANA"
Salice Salentino, Puglia

COZZE AL VAPORE ^{GF}

steamed mussels with onion, tomato and bacon

PODERE CASTORANI, AMORINO
Pecorino, Abruzzo

ZUPPA DI POMODORO E BASILICO ^{GF V}

chilled tomato basil soup with cream fraiche

COLOSI, GRILLO
Grillo, Sicily

ENTRÉE

DOLCE

Restaurant Week

July 25th-August 3rd

Thank you for joining us for summer restaurant week!

Our Chef has created a **\$45 PRIX FIXE MENU** for you to enjoy!

Please choose and enjoy one item in each category for your prix fixe. Our pizzas are ala carte and can be substituted for a entrée if you would prefer.

Wine pairings are suggested and not included

SALMONE ALLA GRIGLIA ^{GF}

grilled salmon over a sicilian arugula salad with salmoriglio sauce

ATTILIO CONTINI, "TONAGHE"
Cannonau, Sardinia

POLLO ARROSTO ^{GF}

roasted airline chicken breast with seasonal vegetables and an apricot agrodolce

POGGIO ANIMA, "ASMODEUS"
Nero d'Avola, Sicily

PORCHETTA ^{GF}

pork belly wrapped pork tenderloin with an arugula fennel salad and a black garlic aioli

LEONE DE CASATRIS, "MAIANA"
Salice Salentino, Puglia

PETTO BRASATO ^{GF}

braised brisket with roasted carrots, polenta, and gremolata

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

BUCATINI ALLA CARRETTIERA ^{aGF V}

bucatini with fresh tomatoes, garlic, olive oil, basil, mint, bread crumbs and parmesan

ARGIOLAS, "COSTAMOLINA"
Vermentino, Sardinia

TIRAMISU

layers of mascarpone whipped cream, sweet rum espresso soaked ladyfingers and cocoa

AMARO RAMAZZOTTI

PANNA COTTA ^{GF}

lavender panna cotta with a berry sauce

AMARO NONINO QUINTESSENTIA

TORTA CAPRESE ^{GF}

flourless chocolate almond cake with amaretto chocolate sauce

CHINA CHINA AMER

SORBETTO ^{GF}

ask your server for our seasonal selection

AMARO MONTENEGRO

add a scoop of gelato or sorbetto to any dessert for \$4

^{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