

# CHEF'S FEATURES

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<i>Steak Peperonata</i>	\$23.95	Grilled 10 oz. Ribeye, Peppers and Onions, Calabrese Potatoes, Garlic Herb Roasted Carrots
<i>Sub – Tuscan Chicken</i>	\$7.95	Grilled Chicken Breast, Pesto Aioli, Balsamic Reduction, Arugula, Roasted Tomatoes, Mozzarella Cheese
<i>Dessert - Baba Au Rhum</i>	\$7.95	Rum Cake, Macerated Cherries, Pastry Cream, Whipped Cream

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## FEATURED WINES BY THE GLASS

### Whites

<i>Pinot Grigio</i>	8
Santi Apostoli, Friuli	
<i>Reisling</i>	10
Cateau St. Michelle	

### Reds

<i>Medium Red</i>	10
Domaine De La Motte Pinot Noir	
<i>Cabernet Sauvignon</i>	15
Silver Palm, North Coast, CA	

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## FEATURED COCKTAILS

<i>Nutty Italian</i>	12	<i>Strawberry Lemonade</i>	12
Nocello, Frangelico, Amaretto Disaronno, Godiva		Muddled Strawberry, Ciroc Redberry, Pink Lemonade Vodka, Sweet & Sour	

*\*The Department of Public Health advises that thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.*

## APPETIZERS

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<i>Meatballs Marinara</i>	9.95	House Made, Marinara, Italian Cheeses
<i>Calamari Fritti</i>	10.95	Flash Fried, Lemon, Parsley, Marinara
<i>Seafood Stuffed Mushroom</i>	12.95	Crab, Shrimp Alfredo Sauce, Cheese, Portobello Mushroom
<i>Wild Mushroom Ravioli</i>	9.95	Fresh House Made Wild Mushroom Ravioli, Pancetta, Shitake Mushrooms, Garlic, Shallot, Fresh Herbs, Cream
<i>Crispy Italian Cheese</i>	9.95	Fried Italian Cheese, Crostini, Pesto, Balsamic Glaze
<i>Gulf Coast Bread</i>	11.95	Toasted Italian Bread, Blue Crab, Shrimp, Mozzarella
<i>Costa Cucina Sampler</i>	17.95	Meatballs, Calamari, Gulf Coast Bread, Ravioli
<i>House Made Italian Sausage</i>	8.95	House Made Italian Sausage, Onions, Peppers, Marinara, Italian Cheeses

## SOUPS & SALADS

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<i>Artichoke and Crab Soup</i>	6.95	Artichoke, Crab, Garlic, Fresh Cream
<i>Tuscan White Bean</i>	6.95	Cannellini Beans, Tomato, Vegetables, Hot House Made Sausage
<i>Traditional Caesar</i>	8.95	Baby Romaine, Garlic, Anchovy, Parmesan Fritto
<i>Add Shrimp</i>	14.95	
<i>Add Chicken</i>	12.95	
<i>Seafood Salad</i>	11.95	Mixed Greens, Blue Crab, Gulf Shrimp, Tomato, Tarragon Dressing

## HAND CRAFTED PIZZA

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<i>Classic Mozzarella</i>	11.95	San Marzano Tomato, Mozzarella, Parmesan Cheese
<i>Pepperoni</i>	12.95	San Marzano Tomato, Mozzarella, Parmesan, Sliced Pepperoni
<i>Carne (Meat)</i>	15.95	House Made Hot Sausage, Pepperoni, Salami, Meatball, Mozzarella, Parmesan Cheese
<i>Mushroom - Sausage Lover</i>	14.95	Basil Pesto, Trilogy of Mushrooms, House Made Hot Sausage
<i>"Costa Cucina"</i>	14.95	House Made Meatball, Sausage, Ricotta, Bolognese, Mozzarella, Parmesan Cheese

*All Entrees Accompanied by House Salad and Bakery Fresh Bread.*

## PASTA

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<i>Spaghetti &amp; Meatballs</i>	15.95	Our House Made Meatballs, San Marzano Tomato Marinara, Herbs, Parmesan Cheese
<i>Veal Biloxi</i>	24.95	Veal Scaloppini, Gulf Shrimp, Crawfish, Crab, Herbed Cream Sauce, Angel Hair Pasta
<i>Chicago Style Pasta</i>	18.95	Sweet Chivalini Sausage, Peppers, Onions and Fennel over Penne Pasta in a Rich Garlic Tomato Sauce
<i>Fettuccine Alfredo</i>	15.95/ 18.95	Traditional Parmesan Cream Sauce, Fettuccine, Chicken or Shrimp
<i>Shrimp Scampi</i>	19.95	Sautéed Gulf Shrimp, Lemon, White Wine, Garlic Butter Sauce, Angel Hair Pasta
<i>Veal and Artichokes</i>	18.95	Scaloppini of Veal, Artichokes, Shitake Mushrooms, Leeks, Dry Vermouth, Penne Pasta

## CHEF'S SPECIALTIES

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<i>Lasagna Bolognese</i>	16.95	Layers of Fresh Pasta Baked with Mozzarella, Ricotta, and Bolognese
<i>Seafood Cannelloni</i>	18.95	Blue Crab, Gulf Shrimp, Blended with Garlic, Tarragon, Parma Rosa
<i>Eggplant Parmesan</i>	15.95	Skinless, Breaded Eggplant, Pomodoro, Ricotta, Mozzarella
<i>Tour of Costa Combo</i>	21.95	Lasagna Bolognese, Chicken Parm, Eggplant Parmesan
<i>* Grilled Salmon</i>	18.95	Atlantic Salmon, Sunchoke Puree, Roasted Mushroom & Potatoes, Fennel Vinaigrette

## BEEF-VEAL-PORK

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<i>* Filet "Hunters Style"</i>	32.95	Filet Mignon, Porcini & Shitake Risotto, Madeira Brown Sauce
<i>* Steak Vincenzo</i>	29.95	Broiled NY Strip, Garlic Herb Butter, Potatoes Italiano, Grilled Asparagus
<i>Veal Parmesan</i>	19.95	Breaded Scaloppini, San Marzano Tomato Sauce, Mozzarella, Parmesan
<i>* Tuscan Pork Chop</i>	18.95	Orange Brined Pork Chop, Hot Cherry Pepper, Herbed Garlic Potato, Spiced Garlic & Onion Jus
<i>USDA Prime NY Strip</i>	MP	12 Oz. Center Cut from the Loin

## CHICKEN FAVORITES

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<i>Chicken Parmesan</i>	16.95	Pan Fried Breaded Chicken Breast, Marinara, Mozzarella, Parmesan Cheese
<i>Chicken Piccata</i>	16.95	Sautéed Chicken Breast, Lemon, Shallot, Capers, White Wine, Butter
<i>Chicken Francese</i>	16.95	Egg and Parmesan Battered Chicken Breast, Mushrooms, Italian Parsley, Lemon Butter Sauce
<i>Chicken Marsala</i>	17.95	Sautéed Chicken Breast, Mushrooms, Shallot, Garlic, Sweet Marsala Wine

## CLASSIC SIDES

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<i>Potatoes Italiano</i>	6.95	Fresh Herb and Olive Oil-Roasted Potatoes, Garlic, Parmesan Cheese
<i>Mushroom Risotto</i>	6.95	Porcini, Shitake, Parmesan, Garlic Cream
<i>Grilled Asparagus</i>	6.95	Char Grilled Lemon, Parmesan
<i>Angel Hair Pasta</i>	6.95	Angel Hair, San Marzano Tomato Marinara

## DESSERT

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<i>Tiramisu</i>	7.25	Traditional Coffee Flavored Dessert
<i>Chocolate Vesuvio</i>	7.25	Chocolate Volcano Cake
<i>Hazelnut Cheesecake</i>	7.25	Traditional Cheese Cake, Hazelnut, Chantilly Cream
<i>Coffee and Doughnuts</i>	7.25	Piping Hot House-Made Ricotta Doughnut Holes, Powder Sugar, Steaming Hot Cup of Cappuccino