

Costa Cucina

Easter 2014

Appetizer

Ravioli del Plin con Fontina

Fontina Cheese filled Ravioli with Porcini Mushroom Sauce

\$12

Entrees

Cernia Padella Scottate

Pan-Seared Grouper, Baby Shrimp stewed in Tomato Ragu, Soft Polenta, and sautéed Snow Peas

\$28

OR

Agnello Brasato Gambi

Slow Braised Lamb Shanks, Lemon-Mint Risotto, Swiss chard, Roasted Cherry Tomatoes

\$26

Dessert

Torta al Limone Nocciola

Lemon-Hazelnut Tart with Berries

\$7

Hours: 5pm – 9:30pm

(Prices do not include tax or gratuity)