



March 2018

March 18-23 & 25-30

## Lunch

### 3-Course Menu

Please select one item from each course

## Starters

### Coccio Tradizionale

Fried Rice arancini with peas and Bolognese, potato croquette with prosciutto and scamorza, cheese polenta

### Polpette Ripiene

Traditional meatballs baked with tomato sauce and mozzarella cheese

### Classic Caesar Salad

Romaine hearts, croutons, shaved parmesan

## Entrees

### Orecchiette Pugliesi

Homemade sausage, broccoli rabe, semidried tomato and goat cheese tossed with traditional

### Risotto con i Funghi

Cipollini onions, shitake Mushrooms

### Bourbon Glazed Short Rib

Slow braised boneless beef ribs with a bourbon glazed barbecue sauce,  
Creamed potatoes, sprouts

### Pesce Spada

Grilled swordfish served with tapenade and Sicilian caponata vegetables

## Dessert

Bread Pudding a la Mode, Molten Chocolate Cake, Classic Cannoli

Dinner \$20 per person, plus tax & service