



## Dinner

### 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

### Seafood Chowder

New England white fish, clams, mussels cooked with smoked pancetta and potato

### Misticanza con Noci e Formaggio

Baby mesclun greens, sangria vinaigrette, grilled peaches, spicy pecans, gorgonzola

## Entrees

### Orecchiette Pugliesi

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

### Risotto con i Funghi

Cipollini onions, shitake Mushrooms

### Fruit Glazed Short Rib

Slow braised boneless beef ribs glaze with an Italian style fruity barbecue sauce, creamed potatoes, sprouts

### Salmone

Pan seared Atlantic salmon, scented with fennel pollen bay leaf sauce, grilled vegetables

## Dessert

Tiramisu, Molten Chocolate Cake, Classic Cannoli

Dinner \$38 per person, plus tax & service