LA COSA NOSTRA

RISTORANTE ITALIANO



(appetizers)

Charcuterie \$18

Imported Meats, Cheeses and Italian delicacies

Prince Edward Island Mussels \$14

White wine, garlic herb butter, crostini

Bruschetta \$11

Crostini, tomatoes, onion, basil, balsamic, olive oil

Mozzarella Crostini \$11

Fresh house-made mozzarella and balsamic pearls, fresh baked bread, roasted red peppers, basil, infused garlic oil

Meatballs \$13

Crafted meatballs, marinara, pecorino, ricotta

Calamari \$14

Lightly fried calamari, pesto aioli

Parmesan Garlic Bread \$12

Garlic, parmesan, pecorino, infused olive oil

Eggplant Caprese \$11

Fried eggplant, crumbled goat cheese, tomato, balsamic glaze, basil



add a protein: chicken, shrimp, salmon or steak for an additional charge

Wedge \$14

Iceberg wedge, pickled onions, bacon, house made blue cheese dressing

Della Casa \$14

Romaine, tomato, cucumber, blue cheese crumbles, house made balsamic vinaigrette

Fried Goat Cheese \$14

Romaine, toasted pecans, dried cranberries, red onion, fried goat cheese, raspberry vinaigrette dressing

Caesar \$14

Romaine, croutons, parmesan cheese, house made caesar dressing



Spaghetti & Meatballs \$20

Hand crafted meatballs, marinara, spaghetti

Chicken or Shrimp Alfredo \$24

Garlic white wine cream sauce, fettuccine + add both for \$6 +

Shrimp Scampi \$24

Shrimp, white wine garlic butter sauce, linguini

Pappardelle Bolognese \$25

Bolognese, pecorino romano, pappardelle pasta

Carbonara \$22

Bacon, pecorino romano, egg yolk, bucatini pasta

Eggplant Parmesan \$20

Fried eggplant, mozzarella, pecorino, marinara, spaghetti

Lasagna \$25

Fresh house-made pasta, bolognese, mozzarella, ricotta, provolone

Chicken Parmesan \$22

Fried Chicken, marinara, mozzarella, spaghetti

Limoncello Chicken \$28

Limoncello cream sauce, fried chicken, sun-dried tomatoes, spinach, fried prosciutto, linguini

Seared Salmon Risotto \$28

Pan seared salmon fillet, creamy lemon risotto, italian green beans, red pepper coulis

Chicken Saltimbocca \$26

Fried chicken, prosciutto, mozzarella, marsala sage sauce, spinach, parmesan potatoes

Chicken Marsala \$25

Pan seared chicken, creamy marsala reduction, mushrooms, spinach, parmesan, bucatini pasta

Tuscan Salmon \$28

Pan seared salmon fillet, Tuscan butter wine cream sauce, roasted tomatoes, spinach, basil, pappardelle pasta

Center Cut Sirloin \$35

Prime 12 oz Sirloin - red wine, thyme, balsamic reduction glaze, broccolini, parmesan potatoes



(sides)

Broccolini \$5

Side Salad \$7

Italian Green Beans \$5

Side Caesar \$7

Lemon Risotto \$6

French Fries \$5

Sautéed Spinach & Garlic \$5

Parmesan Potatoes \$5



All pies are 16"

The New Yorker \$16

Marinara and imported Italian cheese blend

Quattro Formaggi \$20

Ricotta, mozzarella, pecorino, provolone, roasted garlic, red pepper flakes, olive oil

Margherita \$20

Marinara, San Marzano tomato, basil, olive oil, fresh mozzarella

Carne \$22

Marinara, genoa salami, sausage, prosciutto, pepperoni, mozzarella

Classico Vegetariano \$20

Marinara, artichoke hearts, sun dried tomato, grilled eggplant, onion, green pepper, mozzarella

Additional Toppings

(additional toppings \$1.50 each)

Mushrooms

Genoa Salami Pepperoni

Onion

Green Peppers

Black Olives

Banana Peppers

Artichoke Hearts

Anchovies

Mozzarella

Parmesan

Ricotta

Sausage Bacon Prosciutto

🞾 IL BAMBINE MENU 🥪

all kids meals come with a soft drink or tea (12 and under ONLY)

Chicken Alfredo \$8

served with a garlic knot

Cheese Pizza \$7

served with french fries

Spaghetti & Meatball \$8

served with a garlic knot

Pepperoni Pizza \$7

served with french fries

Buttered Pasta \$7

Chicken Nuggets \$7

served with a garlic knot

served with french fries



(beverages)

Pepsi, Diet Pepsi, Mt. Dew, Diet Mt. Dew, Dr. Pepper, Sierra Mist, Pink Lemonade, Unsweetened or Sweet Tea & Regular or Decaf Coffee \$2.99

Ask your server about our desserts and specialty coffees