

Pasta Così®

AN ITALIAN EATERY

LUNCHEON MENU

ZUPPA

CHICKEN PASTINE 5 PASTA FAGIOLI 5

ANTIPASTI

BILLY'S ROASTED RED PEPPERS

in-house roasted red peppers with shaved artichoke hearts, kalamata olives, pignoli nuts and golden raisins, tossed with white truffle oil 10

CARPACCIO OF BEEF

topped with a wild arugula and vadalia onion salad 10

BRUSCHETTA

toasted peasant bread topped with plum tomatoes, garlic, fresh basil and parmesan cheese 7

PANE COTTO

sautéed escarole, white beans, garlic, italian bread topped with parmesan cheese and baked in a cassarole 8

ZUPPA DI CLAMS

steamed in a roasted garlic, white wine and tomato basil broth served over toasted biscuit 10

ROASTED PORTABELLO

topped with gorgonzola and toasted pine nuts, served over mixed greens and drizzled with sun-dried tomato oil 9

BROCCOLI RABE AND SAUSAGE

served with spicy home made sausage and garlic in XVOO 10

EGGPLANT ROLLATINI

sautéed eggplant rolled with roasted pepper ricotta baked in our own marinara 9

HERB-CRUSTED GOAT CHEESE

served warm over mixed greens, topped with caramelized onions, oven-dried tomatoes, and a toasted crostini 10

FRIED FRESH MOZZARELLA

served with a lemon caper raddachio sauce 9

FRIED CALAMARI

served with a arrabbiatta sauce 10

INSALATA

CLASSIC CAESAR

crispy romaine lettuce tossed with a zesty anchovy & parmesan dressing and topped with garlic croutons 8

COSI COBB SALAD

mixed greens topped with grilled chicken, avocado, applewood smoked bacon, diced eggs, red onion and tomatoes 14

INSALATA MISTA

romaine and radicchio tossed with a balsamic vinaigrette topped with crumbled gorgonzola cheese and plum tomatoes 8

WARM SPINACH SALAD

topped with caramelized onions, wild mushrooms, sun-dried tomatoes and gorgonzola in a warm balsamic dressing 8

ARUGULA AND PROSCIUTTO DI PARMA

wild italian arugula and red onions tossed in lemon and XVOO served on a bed of prosciutto di parma 8

add chicken chicken to any salad 6 add jumbo shrimp to any salad 10

PRIMI PIATTI

MARINARA

a plum tomato sauce with fresh garlic, basil and spices 10

ARRABBIATA

a plum tomato sauce with fresh garlic, basil, spices and crushed red pepper 10

ALFREDO

a heavy cream sauce of garlic and reggiano parmesan 12
add chicken 6 add shrimp 10

ALI OLIO WITH ANCHOVIES

toasted garlic in XVOO finished with anchovies and crushed red pepper 11

"PASTA COSI"

sautéed broccoli rabe, sweet crumbled sausage, white beans, sun-dried tomatoes and garlic topped with parmesan cheese 15

BOLOGNESE

a classic tomato meat sauce with veal, beef and pork 14

CAPRICCIOSA

wild mushrooms, sun-dried tomatoes, olives, capers and garlic deglazed with balsamic vinegar and finished with extra virgin olive oil and fresh parsley 13

SALSICCE E FINOCCHIETTO

sautéed sweet crumbled sausage, toasted fennel seed, garlic and marinara with a touch of cream and parmesan 14

GORGONZOLA DI MARINO

sautéed chicken breast with plum tomatoes, spinach and toasted pignoli nuts, simmered with chicken broth, gorgonzola and herbs 14

AMATRICIANA

diced onions, pancetta, smoked bacon and garlic in a tomato sauce finished with white wine and crushed red pepper 13

MULBERRY STREET SPECIAL

a fresh clam sauce, red or white 14

PUTTANESCA

plum tomatoes with capers, anchovies, and black olives drizzled with extra virgin olive oil 13

VODKA SAUCE

choice of pasta tossed in a pink vodka sauce, finished with scallions 11
add chicken 6 add shrimp 10 add lobster 12

FAMOUS LOBSTER RAVIOLI

served with a roasted plum tomato and garlic sauce 16

Choose from one of the following pastas made in-house, served with any primi piatti.

PARSLEY & GARLIC RIGATONI · ROASTED RED PEPPER FUSILLI · PENNE · SPINACH LINGUINE · BLACK PEPPER FETTUCCINE · ANGEL HAIR

Ravioli may be substituted for pasta with any primi piatti.

CHEESE RAVIOLI ... add \$2 · LOBSTER RAVIOLI w/ SPINACH PASTA ... add \$4

WILD MUSHROOM w/ PARSLEY & GARLIC PASTA ... add \$3 · GORGONZOLA & WALNUT ... add \$3

SECONDO PIATTI

PESCE DEL GIORNO

your server will inform you about Pasta Cosi's fresh fish preparation of the day M/P

MARSALA

a marsala sauce with caramelized onions and wild mushrooms
Chicken 13 Veal 15 Steak M/P

SCAMPI COSI

jumbo shrimp tossed with plum tomatoes, artichoke hearts, and sweet green peas in our signature scampi butter 18

SALTIMBOCCA

sautéed tender veal or chicken layered with parma prosciutto and sage
served over spinach topped with wild mushrooms and a marsala brown sauce

Chicken 13 Veal 15

MILANESE

lightly breaded cutlet topped with arugula, plum tomato and red onion salad, dressed with lemon and XVOO
Chicken 13 Veal 15

BRACIOLE

rolled beef with golden raisins, pignoli nuts and parmesan simmered til tender in our own marinara sauce 14

SOLE FLORENTINE

fresh filet of sole, egg dipped and sauteed in lemon, butter, and white wine served over spinach and shitake mushrooms 15