

## INSALATE – Salads

INSALATA MISTA	Side 6.95 Regular	9.95
<i>Mix green, pepper, cucumbers, fresh tomato dressing</i>		
INSALATA DELLA CASA		10.95
<i>Arugula, Spinach, walnuts, goat cheese with Italian dressing</i>		
INSALATA MIAMI		11.95
<i>Arugula, cherry tomato, mozzarella, fresh marinated mushrooms</i>		
INSALATA SALMON		12.95
<i>Smoked salmon, arugula, brie cheese, walnuts, Italian dressing</i>		
VERDURE GRIGLIATE		9.95
Fresh grilled vegetables platter		
<b>ZUPPE – Soups</b>		
ZUPPA MARE E MONTI		8.95
Delicate mix of seafood and vegetables		
ZUPPA DEL GIORNO		7.50
Soup of the day, made fresh in house from scratch every day served with homemade focaccia bread		
<b>LA FOCACCIA</b>		
VEGETARIANA		10.50
Grilled eggplant, grilled zucchini, roasted red peppers, mozzarella		
PROSCIUTTO DI PARMA		12.95
Prosciutto di Parma, fresh tomatoes, Arugula, Homemade chive sauce, mozzarella		
PROSCIUTTO COTTO		9.50
Italian ham, grilled zucchini, green olives, mozzarella		
CAPRESE		11.95
Fresh tomatoes, mozzarella, pesto, fresh basil		
MEDITERRANEA		13.95
smoked salmon, cream cheese, tomatoes, capers sweet red onions		
NAPOLI		12.50
Italian sausage, rappini, mozzarella		
PALERMO		12.50
Grilled chicken, roasted bell peppers, mozzarella, balsamic glaze		
ROMA		11.95
Grilled chicken, Fresh Spinach, mozzarella, Pesto		
<b>DESSERT</b>		
TIRAMISU		5.95
CANNOLO	Sm 2.95	Lg 4.95
CHEESECAKE		5.95
GELATO		6.95
SORBETTO		6.95

### CONSUMER ADVISORY

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition*



*A better way to eat Italian...*

## Summer Delivery 2017

Mon - Tue	11am – 4pm	
Wed – Sat	11am – 4pm	6pm – 10pm
Sunday	Closed	

367 Alhambra Circle, Coral Gables, FL 33134

Ph: (786) 618 – 9242

[www.cosenostre.net](http://www.cosenostre.net)

### KIDS

PENNE AL POMODORO O AL BURRO	5.95
Penne pasta with fresh Pomodoro sauce or creamy butter and cheese sauce	
LASAGNA	7.50
Homemade pasta layered with béchamel in a delicate Bolognese sauce	
POLLO ALLA GRIGLIA	6.95
Grilled chicken with roasted potatoes	
COTOLETTA ALLA MILANESE	8.95
Boneless Prime Angus beef cutlet, breaded and fried served with roasted potatoes	
FOCACCIA PROSCIUTTO COTTO	4.95
Italian ham and melted mozzarella cheese	

## APPETIZERS

TRIS DI BRUSCHETTA	11.95
Assortment of 3 bruschetta at chef's selection	
CARPACCIO DI MANZO	13.95
Thinly sliced marinated beef tenderloin served with fresh arugula, Parmigiano and marinated mushrooms	

ANTIPASTO ITALIANO	for one 15.50	for two 26.50
Italian cold cuts, cheese mix – Chef selection		

BURRATA	14.95
Fresh burrata cheese, sliced tomatoes, basil, arugula with Prosciutto di Parma.	

CAPRESE	11.50
Fresh sliced mozzarella, fresh tomatoes, basil and balsamic glaze. Substitute with Buffalo mozzarella for \$3.5	

TARTARA DI TONNO *	15.50
Tuna tartare with avocado and homemade truffle cream fraiche	

### LA PASTA - Meats

LASAGNA	15.50
Homemade pasta layered with béchamel in a delicate Bolognese sauce	

PAPPARDELLE AL RAGU BOLOGNESE	14.50
Homemade from scratch meat Bolognese sauce	

SPAGHETTI ALLA CARBONARA	13.95
Freshly made white creamy sauce with pancetta and eggs	

RAVIOLI SHORT RIBS	18.50
Fresh handmade ravioli stuffed with short ribs in a creamy mushroom sauce and finished with truffle oil	

AGNOLOTTI DI POLLO	14.50
Fresh flat pasta, folded over a chicken filling with a delicate fresh Pomodoro sauce	

### LA PASTA - Seafood

RAVIOLI DI ARAGOSTA IN SALSA ROSA	16.95
Fresh lobster ravioli with our homemade pink sauce	

FETTUCINE AL SALMONE	15.95
Homemade with fresh salmon and fresh tomatoes	

LINGUINE AL NERO DI SEPPIA MISTO MARE	18.50
Squid ink linguine with our homemade mix seafood tomato sauce	

FETTUCINE GAMBERETTI E ZUCCHINE	15.95
Homemade with shrimps, zucchini and cherry tomatoes	

### LA PASTA - Vegetarian

CHITARRA AL POMODORO FRESCO	13.95
Served with homemade tomatoes sauce and cherry tomatoes <i>Add fresh burrata for \$5</i>	

RAVIOLI DI ZUCCA AI 4 FORMAGGI E AMARETTO	16.95
Homemade pumpkin ravioli with a creamy 4 cheeses sauce and grated Amaretto di Saronno	

FETTUCINE PRIMAVERA	14.95
Light sauce of fresh mixed vegetables	

FIOCCHI PERA E GORGONZOLA	16.95
Homemade Fiocchi filled with pear and Gorgonzola cheese and served in a creamy white cheese sauce	

RIGATONI ALLA NORMA	16.95
Whole wheat Rigatoni, Eggplants and Pomodoro sauce, fresh basil, grated aged ricotta	

GNOCCHI ALLA SORRENTINA	16.95
Fresh potato gnocchi in a delicate pomodoro sauce and fresh diced mozzarella.	

### RISOTTO

RISOTTO AI FRUTTI DI MARE	19.50
Carnaroli rice in our homemade mix seafood sauce	

RISOTTO PRIMAVERA	18.50
Carnaroli rice with fresh mixed vegetables of the day <i>Add chicken \$3.50 Add shrimps \$4.50</i>	

RISOTTO AI FUNGHI PORCINI	20.95
Carnaroli rice with imported from Italy Porcini mushrooms served on a basket of Parmigiano cheese and finished with truffle oil.	

### CARNI - Meats

TAGLIATA AI FUNGHI	18.95
Prime Angus Beef Ribeye grilled to order with mushrooms, fresh arugula and cherry tomatoes	

COTOLETTA ALLA MILANESE	18.50
Boneless Prime Angus beef cutlet, breaded and fried served with roasted potatoes and side house salad	

SALSICCIA RUSTICA	14.95
Two grilled Italian Sausage whit Rappini and roasted peppers	

GRIGLIATA MISTA DI CARNE (for 2 pers)	38.95
Grilled Prime Angus beef, chicken, sausage.	

### POLLO E ALTRO – Chicken and more

POLLO ALLA GRIGLIA CON ARUGULA	12.95
Grilled chicken with Arugula	

PARMIGIANA DI MELANZANE	15.95
Fried eggplant topped with marinara sauce and melted mozzarella	

### PESCE - Seafood

SALMONE ALLA GRIGLIA	16.95
Grilled fresh salmon with spinach and roasted potatoes	

GRIGLIATA MISTA DI PESCE (for 2 pers)	43.50
Salmon, tuna, calamari, shrimps, catch of the day	