

ANTIPASTI ~ APPETIZERS

Meatballs alla Marinara

House recipe meatballs served in rich marinara sauce topped with mozzarella and Romano cheese.
\$7.95

Seafood Stuffed Mushroom

Portabella mushroom cap topped with crab and shrimp served with a creamy Alfredo sauce.
\$9.95

Calamari Fritti

Quick fried squid served with fresh lemon and marinara sauce.
\$8.95

Bruschetta

Vine ripe tomatoes, onion, basil, aged balsamic, served with toasted bread.
\$6.95

Crispy Italian Cheese

Creamy garlic & herb cheese breaded and fried served with crostini, pesto, and balsamic.
\$7.95

Steamed Clams

Tender clams simmered in rich seafood stock with garlic, lemon, and fresh herbs served with crostini.
\$9.95

Gulf Coast Bread

Lightly toasted Italian loaf topped with blue crab, shrimp, and mozzarella cheese.
\$7.95

Costa Cucina Sampler

Our most popular selections
Meatballs, calamari, Gulf Coast bread and bruschetta.
\$14.95

ZUPPA ~ INSALATA

Tortellini en Brodo

Classic Italian starter with rich tortellini in light chicken stock.
\$5.95

Tuscan White Bean

Slow simmered beans, tomatoes, vegetables, and sweet Italian sausage.
\$4.95

Seafood Salad

Gulf shrimp, blue crabmeat, tomatoes, marinated zucchini and Parmesan crostini served over mixed greens with lemon and tarragon dressing.
\$9.95

Caprese

Ripe tomatoes marinated in special spices, served with thick slices of fresh mozzarella and basil.
\$8.95

Caesar

Hearts of romaine lettuce drizzled with fresh Parmesan and Caesar dressing.
\$6.95

Antipasto

Crisp romaine, sliced salami, pepperoni, soppresseta, roasted peppers, olives, artichoke hearts and Italian cheeses.
\$7.95

SPECIALTY PIZZAS

Margherita

Tomato, basil, fresh mozzarella

\$10.95

Classic Cheese

San Marzano tomato, mozzarella, Parmesan

\$10.95

Classic Pepperoni

Double pepperoni, mozzarella and Parmesan

\$11.95

Shrimp Pesto

Gulf shrimp, pesto sauce and cheese

\$12.95

Carne

Sausage, pepperoni, salami, meatballs with mozzarella

\$12.95

Napoli

Mushrooms, anchovies, olives, mozzarella, marinara

\$12.95

Funghi

Portabello, shiitake, and button mushrooms, mozzarella, basil pesto

\$12.95

CLASSIC FAVORITES

All classic favorites served with house salad.

Fettuccine alla Carbonara

Flavorful sauce with diced pancetta, fresh garlic, green peas and creamy Parmesan sauce.

\$15.95

Seafood Cannelloni

Crabmeat and gulf shrimp blended with a rich garlic and tarragon sauce, topped with Parma rosa.

\$16.95

Spaghetti and Meatballs

Our house recipe meatballs served with spaghetti tossed in traditional marinara sauce, rich with garlic and herbs.

\$13.95

Lasagna Bolognese

Layers of pasta, baked with our classic Bolognese sauce, ricotta cheese, and marinara, draped with melted mozzarella.

\$13.95

Tortellini Bolognese

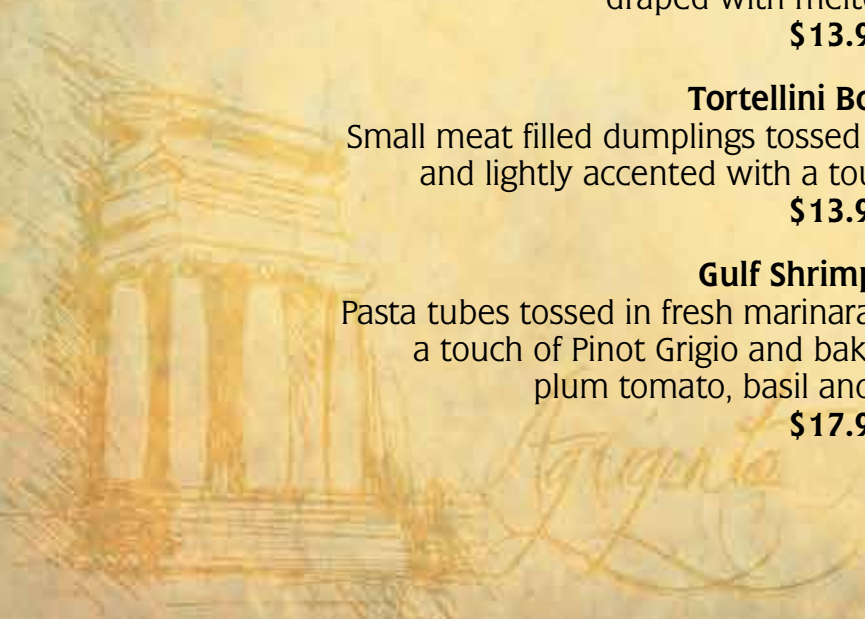
Small meat filled dumplings tossed in our famous bolognese sauce and lightly accented with a touch of mascarpone cheese.

\$13.95

Gulf Shrimp Penne

Pasta tubes tossed in fresh marinara and sautéed garlic shrimp with a touch of Pinot Grigio and baked in our oven topped with plum tomato, basil and Parmesan cheese.

\$17.95



Linguini and Clams

Fresh clams served with garlic, wine and fresh herbs
simmered in your choice of white or red sauce.

\$16.95

Eggplant Parmesan

Thinly sliced eggplant lightly battered and fried, layered with ricotta cheese and mozzarella
with our light and flavorful pomodoro sauce.

\$13.95

Chicken Alfredo

Tender grilled marinated chicken breast served atop velvety fettuccine Alfredo.

\$14.95

Substitute grilled shrimp.

\$17.95

ENTREES

All entrees served with house salad and daily inspired vegetable.

VEAL

Veal Picatta

Veal scaloppini served with lemon butter and capers.

\$18.95

Veal Parmigiana

Breaded veal scaloppini served with Parmesan and tomato sauce
served atop a daily selection of pasta.

\$17.95

Veal Marsala

Veal scaloppini topped with Marsala demi-glace and mushrooms.

\$18.95

SEAFOOD

Snapper Livornese

Snapper filet topped with a rich tomato sauce with olives, lemon and capers.

\$21.95

Shrimp Parmigiana

Jumbo shrimp lightly breaded and topped with marinara and melting Mozzarella cheese
with daily selection of pasta.

\$16.95

Shrimp Scampi

Jumbo shrimp sautéed with garlic, lemon and herbs finished with dry white wine and butter,
tossed with delicate capellini pasta.

\$17.95

Frutti de Mare Pomodoro

Shrimp, clams, calamari, and snapper filet simmered in a robust tomato and fennel brodo.

\$19.95

CARNE - POLLO

Pork Tenderloin

Grilled pork tenderloin finished with an artichoke, mushroom, and rosemary cream sauce.

\$15.95

Chicken Parmigiana

Breaded chicken breast topped with marinara, Parmesan and Mozzarella cheeses atop a daily selection of pasta.

\$14.95

Chicken Picatta

Chicken breast served with a lemon butter sauce and capers.

\$14.95

Chicken Marsala

Seasoned chicken breast sautéed with mushrooms, shallots, and dry Marsala wine.

\$15.95

Bistecca Puttanesca

A marinated rib eye steak grilled and topped with fried potatoes, hot cherry peppers, onions, artichoke hearts and puttanesca sauce.

\$22.95

CLASSIC SIDES

Served family style.

Grilled Asparagus

\$5.95

Sautéed Mushrooms and Onions

\$6.95

Mushroom Risotto

\$7.95

Chef Selection of Vegetable

\$5.95

DESSERT ~ DOLCE

\$6.50

Cannoli

Crispy pastry horn filled with whipped sweet ricotta, chocolate chips, and pistachios.

Tiramisu

Lady finger, coffee liqueur and chocolate are the foundation for this Italian treat that translates to "pick me up."

Spumoni

Traditional layered ice cream cake served with vanilla whipped cream.

Italian Pastries

Small assortment of regional favorites.

Traditional Italian Water Ice

Any two of our daily inspired selections.

Ciocolato di Lava

Moist chocolate cake filled with a richly flowing chocolate filling, served with fresh whipped cream and berries.

Argento

