



# Coastal Cooking Company at ECYC

## Buongiorno! Regional Italian Road Trip

Join Monique Braccio il Forte, ospite e ristoratore ( hostess & restuaranteur )  
and her Chef de cuisine Eduaro Braccio il Forte for a trip through Italy

Join us at the window for a toast with Limoncello after dinner - Ciao

11.30.2018FD

## Antipasto e Primo

**Fava Bean Pasta e Fagioli** – 5.5 cup | 7 bowl vegetables, pasta & fava bean in chicken broth sprinkled with crispy bacon, basil leaf and croutons

**Savory Butternut Squash Soup** – 5.5 cup | 7 bowl rich and smooth savory butternut squash soup finished with sautéed crumbled sausage, onions and mushroom

**Butternut Squash & Sage Arancini di Riso** – 5 5 breaded risotto-Parmesan croquettes

**Basket of Rosemary Olive Focaccia** – 4 for 2

**Antipasto plate** – 12 Parmesan, stuffed hot pepper, olives, cured meats, gorgonzola & crostini's

**Oven Roasted lemon herb Olives** – 5

**Olive oil seared Parmesan Herb Polenta & Marinara** – 5 small squares of garlic herb parmesan polenta seared and served over marinara sauce

## il Secondo

**Pappardelle alla Bolognese** – 22 rich meat sauce of minced steak slow cooked with wine and touch of dry white wine. Served with garlic Ciabatta bread

**Veal Scaloppini alla Marsala e Linguini** – 26 Tender veal top round scaloppini lightly egg battered and sautéed in olive oil finished with a wild mushroom Marsala sauce over Linguini with garlic ciabatta bread

**Parmesan Polenta & Seared Rosemary Garlic Pork Tenderloin alla Marinara** – 20

**Linguini alla white Clam Sauce** – 24 garlicky olive oil clam sauce with white wine, littleneck clams, chopped clams and parsley. Served with garlic Ciabatta bread

**Gamberi Fritti alla Spicy Gremolata & cup of soup**– 24 breaded shrimps tossed in a mixture of chopped parsley, garlic, lemon zest, hot pepper and olive oil. Side of Marinara and cup of soup

## il Contorno

**Fig, Parma di Prosciutto & Gorgonzola salad over Arugula** - 9 small | 13.5 large  
with EVOO & Balsamic syrup

**Italian Caesar Salad** – 9 small 13.5 large safe tender hot house Romaine with Caesar dressing, Polenta Crotons, sun dried tomato and parmesan

Add to your salad: grilled chicken – 6 grilled salmon 8.5

*il Desserto* 😊 ( *Dolce* )

|   |              |
|---|--------------|
| Limoncello Mascarpone Layer Cake                                | - 5          |
| Small cannoli Duo   | - 4          |
| Trio of Pignoli Cookies   | - 3          |
| Cappuccino   Doppio Espresso                                    | - 3.5   2.25 |
| -   |              |
| French Roast Arabica Coffee, Decaf, Tea or Hot Chocolate        | - 2          |
| Pellegrino 1 ltr. & 500ml from the Italian Alps                 | - 4.5 / 2.5  |
| Coke, diet Coke, Sprite, Ginger-ale, diet Pepsi & Arnold Palmer | - 2          |
| Brewed Unsweetened Iced Tea or lemonade – with Refill           | - 2          |

*CIAO*

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