

EXECUTIVE CHEF: Raffaele Solinas

Maiella

HAPPY FATHER'S DAY

June 17th, 2018

\$65 three course menu

please choose one from each category

ANTIPASTI

BURRATA

creamy mozzarella, sundried tomato, prosciutto, fig

INSALATA di SPINACI

baby spinach, caramelized pear, goat cheese, currants

CARPACCIO di MANZO

thinly sliced filet mignon, arugula, parmesan, truffle oil

GAMBERONI & COCOMERO

grilled shrimp, organic watermelon, feta, lime, mint

BISQUE

lobster bisque, prawn, shrimp, mussels, clams, calamari, fregola,

POLPETTE

beef meatballs, san marzano tomato, crostini

SPIEDINO di CALAMARI

grilled calamari, herb bread crumbs

MELANZANE

eggplant rollatini, spinach, mozzarella, tomato

SECONDI

BASSO al NERO

seared black bass, zucchini, tomato, black olive, capers

GAMBERONI MAIELLA

butterfly shrimp, herb bread crumbs, three cheese eggplant

SPAGHETTONI ai FRUTTI di MARE

spaghetti, lobster, clams, mussels, chili

AGNOLOTTI

goat cheese ravioli, pistachio pesto, parmesan, basil

GALLETTO "cacciatore"

crispy cornish hen, peppers, mushrooms, potato

CORTA di MANZO

braised beef short ribs, creamy polents, parmesan

CARRE ' d'AGNELLO ^{supp} \$15

colorado lamb chops, caponata, polenta, watercress

MAIELLA'S VEAL PARM ^{supp} \$8

lightly breaded veal chop, three cheeses, spaghetti, tomato

FETTUCCINE MAIELLA

sangiovese wine infused pasta, parmesan, seasonal truffle

** prepared table side

DOLCI

TIRAMISU ESPRESSO
CAKE

VENETIAN MERINGUE
CAKE

TRIPLE LAYER CHOCOLATE
CAKE

20% GRATUITY WILL BE ADDED TO ALL PARTIES