

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

MAIELLA TAGLIERE charcuterie *supp* \$8

prosciutto, spicy soppressata, bresaola, ricotta, artichoke, peppers

MOZZARELLA TRIO *supp* \$8

fresh creamy cheeses, burrata, fior di latte & buffalo mozzarella

PASTA e FAGIOLI

chick pea soup, fresh pasta, rock shrimp

POLPETTE

beef meatballs, san marzano tomato, crostini

POLPO al CARBONE

grilled octopus, chick peas, taggiasca olives

MELANZANE

eggplant rollatini, spinach, mozzarella, tomato

OSTRICHE

3 east coast and 3 west coast oysters

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

MACCHERONCINI al RAGU

spicy sausage, broccoli rabe, mollica, pepperoncino

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

MARI e MONTI * surf & turf *supp* \$16

strip steak, grilled white prawns, potato puree, asparagus

FETTUCCHINE MAIELLA

sangiovese wine infused pasta, parmesan, seasonal truffle

**** prepared table side**

DOLCI

CHOCOLATE CHIP
APPLE TART

VENETIAN MERINGUE
CAKE

TRIPLE LAYER CHOCOLATE
CAKE

20% GRATUITY WILL BE ADDED TO ALL PARTIES