

Coco Lezzone

GROUP MENU #2 - \$60 PER PERSON

APPETIZER CHOICE OF

SHRIMP BISQUE

SERVED WITH FRESH DILL AND CRÈME FRAÎCHE

OR

CAPRÉSE SALAD

SERVED WITH VINE RIPENED TOMATO, BOCCONCINI CHEESE AND SWEET BASIL DRESSING

OR

SEAFOOD ANTIPASTO

SERVED WITH TIGER SHRIMP, CALAMARI, SMOKED SALMON
AND MARINATED VEGETABLES

MAIN COURSE CHOICE OF

FILET MIGNON

SERVED WITH GARLIC MASHED POTATO AND PEPPERCORN SAUCE

OR

SEA BASS

SERVED WITH BASMATI RICE AND SAUTEED VEGETABLES

OR

CAPELLINI

SERVED WITH SHRIMP, SCALLOPS, FRESH MUSSELS IN A LIGHT ROSE SAUCE

OR

ROASTED CHICKEN

SERVED WITH GARLIC MASHED POTATO AND SAUTEED VEGETABLES

DESSERT CHOICE OF

**CHOCOLATE TRUFFLE CAKE
OR
VANILLA BAILY'S CRÈME BRULÉE
OR
ESSPRESSO CHEESE CAKE
COFFEE / TEA**

**PLEASE ADVISE US OF ANY FOOD ALLERGIES
WWW.COCOLEZZONE.COM**