

Mauricioscookeville.com

The restaurant, formerly a residence, was built in 1910. It features hardwood floors, 12 foot ceilings, and 5 dining rooms; 3 of which have fireplaces. We have a full selection of spirits and over 20 selections of wine in which over half are Old World Wines from Italy. We also have a patio that seats 25 people when weather permits. We host weddings, rehearsal dinners, showers, parties, and various other events. We play old music from the 40's and 50's. We provide the full menu for lunch to include a lunch express menu. Reservations are not required, but are recommended throughout the week and especially on the weekends.

When you dine with us, we want you to have a dining experience rather than the typical restaurant that tries to turn tables as quickly as possible. We serve each course separately allowing you to relax, take in the ambiance, enjoy a glass wine, and savor every bite of Italian cuisine. During the course of a meal at Mauricio's, you spend an average of an hour for 2-3 people, or an hour and a half for 4 to 6 people. If you have other plans after dining with us, inform your server upon arrival and we can speed up your service. When you leave our restaurant, we want you to remember what it's like to slow down, enjoy one another's company, and realize how nice and relaxing dining can be.

New World Whit	tes	1	Old World Whit	tes	•
Beringer	5.5	20	Dogliotti D'Asti Moscato Italy	10	38
Sea Sun Chardonnay California	10	38	O/-90 Sauvignon Blanc Italy	9	34
Conundrum White Blend California Made by Caymus Family	9	34	Bollini Pinot Grigio Trentino Italy	9	34
Nobilo	9	34	Riesling Germany	10	38
Cakebread Cellars Chardonnay Napa Valley Calif		78	Tormaresca Chardonnay Italy	10	38
			\mathcal{M}		
New World Red	ds	1	Old World Re	eds	
Abothic Red	9		Bacio	7	
Red Blend California	9	34	Red Blend Italy	7	26
Meiomi			Alveridi		
	11	42	Sangiovese Italy	8	30
Red Diamond			Podere	0	2.4
	8	30	Montepulciano D'Abruzzo Italy	9	34
Silver Palm	10	10	Banfi Centine Toscana Italy	8	30
	12	46		0	30
Coppola Directors Cut Cab Sauv Alexander Valley		5 0	Monte Antico Toscana Baby Super Tuscan Italy	9	34
Directors Cut Cab Sauv Alexander valley	1	59	Toscana Daby Super Tuscan Italy		_1
(40 OM	Weh	ave Ga	bbiano as our House Wine by glass or bottle	7	
House Wine		Pino	ot Grigio/Italy	6	22
		Chi	anti/DOCG/Italy	6	22
Sparkling Wines / San	grie	a	Reserve Wines		1
			Napa Valley Cabernet Sauvignon Caymus		
Champagne L Korbel Brut 6					165.00
Korbel Brut 6			Napa Valley		
Oh 11: OM			Cabernet Sauvignon Grgich Hills Estate		130.00
Sparkling Wine Lamarca Prosecco	28		Jordan		
Editialed 1100ccco	20		Cabernet Sauvignon Alexander Valley Sonoma County		125.00
Sangria			Plump Jack		
Red Opici Spain 6	44		Chardonnay Reserve Napa Valley		135.00
			Luce		
			Brunello Di Montalcino Italy		180.00
			ACT CERTIES A DOLLE MINER CEC FOR RECEDUE MI	NIEC	

ASK SERVER ABOUT VINTAGES FOR RESERVE WINES

Mphetizers of

Pomodoro Fresco Bruschetta	
Calamari Fresh, thinly cut, hand-breaded and lightly fried. Served with our spicy mari	
Fried Ravioli	ved with a side of marinara sauce.
Caprese	alsamic drizzle, extra-virgin olive oil
Tomato - Artichoke Dip	red with homemade garlic croutons.
Seafood Stuffed Mushrooms	a lemon wedge.
Shrimp Cocktail	
Soups & Salads	Beverages Q
Served with our focaccia bread. Add grilled chicken 5 or grilled shrimp 6 to any salad.	San Pellegrino Sparkling
Lobster Bisque DCup 6 Bowl 9	Water
Made in house with real lobster, creamy and smooth. Served with homemade garlic croutons.	Coke
Soup of the Day Cup 4 Bowl 7 Ask your server for the soup of the day.	Diet Coke
	Sprite
Caesar Salad	Mellow Yellow
and Caesar dressing.	Dr. Pepper
Mauricio's Galad	Freshly Brewed Iced Tea
pepperoncini peppers, black olives, homemade croutons and our house Italian dressing.	Coffee
Spinach Salad	Hot Tea (choice of 8 different Bigelow flavors)



All entrées come with a Mauricio's salad and focaccia bread.

Tuscan Ribeye*.....34

Filet * Market Price

Center cut filet with our homemade bordelaise sauce with seasoned red potatoes and chef's vegetables.	Certified Angus Beef ribeye rubbed with our signature Mauricio's seasoning, seasoned red potatoes and chef's vegetables.
Pan seared center cut salmon filet, blackened with house seasoning. Served with fresh risotto, grilled asparagus and a side of creamy dill sauce.	Lamb Chops* 30 Four grilled lamb chops, medium cooked, drizzled with a caramelized balsamic onion jam, over a bed of sautéed napa cabbage, onion and bacon. Served with chef's vegetables.
	Italian Sta -

Served with Mauricio's salad and focaccia bread. Gluten-free or whole wheat pasta is available upon request.

Mauricio's Lasagna	Fettuccine Afredo 19 petite 15 Traditional fettuccine tossed in our signature alfredo sauce.
	Add chicken 5 or shrimp 6
Spaghetti	Pesto Pasta
Ravioli	pasta tossed with creamy basil pesto.
Four-cheese ravioli with your choice of marinara	(Made with walnuts) Add chicken 4 or shrimp 5
or creamy parmesan sauce.	F

Specialty Pasta

Served with Mauricio's salad and focaccia bread. Add chicken \$4 or shrimp \$5 to any dish.

Gluten-free or whole wheat pasta is available upon request.

Seafood Mauricio 🖤	Chicken Marsala
Shrimp, scallops, lobster, spinach and mushrooms sautéed	Breast of chicken sautéed with cremini mushrooms,
with white wine, lemon pepper parmesan sauce, cracked	demi-glace and a marsala wine sauce
pepper and fresh squeezed lemon juice over linguine.	over angel hair.
	2/ petite 15
	Substitute Veal for 6, 3 for petite
Lobster Ravioli 🖤	
Topped with a garlic cream sauce infused	Eaghlant Paymesan
with fresh lemon and pepper.	Eggplant Parmesan Fresh, lightly hand-breaded, topped with
	marinara, fontina and parmesan
	cheeses over angel hair.
De Ohi 1 To To 11.	
Creamy Spinach Tomato Tortellini	
Five cheese tortellini served in a	
creamy roasted garlic tomato sauce with spinach.	Chicken Milanese 🖤
	Encrusted Italian breaded chicken breast topped
	with sautéed sweet peppers served with a side of
Carbonara 🖤	four-cheese ravioli in a garlic cream sauce.
Sautéed with fresh basil, tomatoes, onion and bacon over	
penne pasta tossed in our signature alfredo sauce.	Chicken and Broccoli
	Breast of chicken sautéed with broccoli
Shrimp Scampi Primavera Sautéed with butter, garlic and Italian seasonings with	and mushrooms in our signature
Sautéed with butter, garlic and Italian seasonings with	alfredo sauce over penne pasta.
grilled seasoned vegetables over linguini.	
23 petite /7	
20 petite 11	Chicken Parmesan W
$A \cap A \cap A \cap A \cap A$	Lightly breaded, topped with marinara,
Italian Sausage & Peppers	fontina and parmesan cheeses on
Sautéed Italian sweet rope sausage, onions, sweet peppers	a bed of angel hair.
and a white wine marinara sauce tossed with angel hair.	
21 petite 16	Substitute Veal for 6, 3 for petite
Chicken Piccata	
	Chicken Mauricio D
Sautéed with white wine, lemon butter sauce, roasted	Breast of chicken sautéed with prosciutto
garlic with fried capers and tomatoes over angel hair.	and mushrooms in our signature
22 petite 17	alfredo sauce over pappardelle.
Substitute Veal for 6, 3 for petite	23 petite 17

Qunch Addition

Served 11am-2pm Only

Served with our focaccia bread. Add grilled chicken \$4 or grilled shrimp \$5 to any salad.

Salads & Soups	Sandwiches
Caesar Salad10	Served with our Italian pasta salad.
Romaine lettuce, parmesan cheese, homemade croutons and caesar dressing. Mauricio's Salad	Caprese Sandwich
Romaine and iceberg lettuce, roma tomatoes, cucumbers, red onions, pepperoncini peppers, black olives, homemade croutons and our house Italian dressing. **Opinach Oalad	Meatball Supreme Homemade Italian meatballs with marinara and mozzarella cheese on a baked Italian roll. Halian Sausage and Peppers Italian sausage, sautéed onions and sweet peppers with marinara and mozzarella cheese on a baked Italian roll.
Soups Lobster Bisque	Chicken Milanese



Choice of two: ½ salad, ½ soup, ½ sandwich. 12



