



Mauricioscokeville.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 25 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 required for dinner and highly recommended for lunch.

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 and a half for 2-3 guests, or two hours for 4-6 guests. 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.

RESERVATION REQUIRED

New World Whites

<i>Beringer</i> White Zinfandel California	 6	 22
<i>Nobile</i> Sauvignon Blanc	13	48
<i>Anonymous</i> Sauvignon Blanc Chile	10	38
<i>Sea Sun</i> Chardonnay California	11	42
<i>Cakebread Cellars</i> Chardonnay Napa Valley Calif		78

Old World Whites

<i>Dogliotti D'Asti</i> Moscato Italy	 13	 48
<i>Relax</i> Riesling Germany	11	42
<i>Pasqua, 11 Minute Vinum</i> Rosé Italy	14	52
<i>Bellini</i> Pinot Grigio Trentino Italy	13	48
<i>Tormaresca</i> Chardonnay Italy	10	38

M

New World Reds



<i>Apothic Red</i> Red Blend California	 9	 34
<i>Meiomi</i> Pinot Noir Central Coast California	12	46
<i>Menage a Trois, Lavish</i> Merlot California	11	42
<i>Silver Palm</i> Cabernet Sauvignon California	14	52
<i>Coppola</i> Directors Cut Cab Sauv Alexander Valley		59

Old World Reds

<i>Bacio</i> Red Blend Italy	 8	 30
<i>Alveridi</i> Sangiovese Italy	9	34
<i>Podere</i> Montepulciano D'Abruzzo Italy	11	42
<i>Vistalba</i> Malbec-Cabernet Sauv Argentina	13	48
<i>Monte Antico</i> Toscana Baby Super Tuscan Italy	11	42

House Wine


We have Gabbiano as our House Wine by glass or bottle
Pinot Grigio/Italy
Chianti/DOCG/Italy

 7	 26
7	26

Sparkling Wines / Sangria

<i>Champagne</i> Korbel Brut	 7	
<i>Sparkling Wine</i> Lamarca Prosecco		28
<i>Sangria</i> Red Opici Spain	7	52

Reserve Wines

<i>Caymus</i> Cabernet Sauvignon Nappa Valley	 165.00
<i>Grgich Hills Estate</i> Cabernet Sauvignon Napa Valley	145.00
<i>Jordan</i> Cabernet Sauvignon Alexander Valley Sonoma County	150.00
<i>Plump Jack</i> Chardonnay Reserve Napa Valley	135.00
<i>Cava D'Onice</i> Brunello Di Montalcino Italy	155.00


Appetizers

- Pomodoro Fresco Bruschetta*  10
Vine-ripened tomatoes, feta cheese, basil, herbs, balsamic vinegar, extra-virgin olive oil. Served with crostinis.
- Calamari*  12
Fresh, thinly cut, hand-breaded and lightly fried. Served with our spicy marinara sauce.
- Fried Ravioli* 10
Lightly fried ravioli stuffed with ricotta, mozzarella and romano cheeses served with a side of marinara sauce.
- Caprese* 12
Roma tomatoes with fresh sliced mozzarella and basil leaves topped with a balsamic drizzle, extra-virgin olive oil and ground cracked pepper.
- Tomato-Artichoke Dip* 11
Artichoke hearts, sun-dried tomatoes, garlic and a blend of sour cream. Served with croutons.
- Seafood Stuffed Mushrooms*  (Weekends and Holidays only) 12
A blend of lobster, shrimp and cheeses baked to perfection. Served with a lemon wedge.
- Shrimp Cocktail* 13
Jumbo shrimp cooked to order. Served with cocktail sauce.

Soups & Salads

Served with our focaccia bread.

Add grilled chicken 5 or grilled shrimp 6 to any salad.

- Lobster Bisque*  **Cup 8 | Bowl 11**
Made in house with real lobster, creamy and smooth.
Served with croutons.

- Soup of the Day* **Cup 5 | Bowl 8**
Ask your server for the soup of the day.

- Caesar Salad* 12
Romaine lettuce, parmesan cheese, croutons and Caesar dressing.

- Mauricio's Salad* 11
Romaine and iceberg lettuce, roma tomatoes, cucumbers, red onions, pepperoncini peppers, topped with croutons and our house Italian dressing.

- Spinach Salad* 13
Fresh spinach, blueberries, mandarin oranges, strawberries, feta cheese and candied pecans tossed in our balsamic vinaigrette.

Beverages

San Pellegrino Sparkling

Water

Coke

Diet Coke

Sprite

Lemonade

Dr. Pepper

Freshly Brewed Iced Tea


Coffee


Hot Tea

(choice of 8 different Bigelow flavors)


Entrees

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

Filet *  **Market Price**
Center cut Angus filet with our homemade bordelaise sauce with seasoned red potatoes and chef's vegetables.


Blackened Salmon *  30
Pan seared center cut salmon filet, blackened with house seasoning. Served with fresh risotto, grilled asparagus and a side of creamy dill sauce.

Tuscan Ribeye * 36
Hand cut, Omaha Hereford ribeye rubbed with our signature Mauricio's seasoning, seasoned red potatoes and chef's vegetables.

Lamb Chops *  33
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.


Classic Italian Pasta

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

Mauricio's Lasagna  20
Layers of beef, sausage, sautéed spinach, mushrooms, mozzarella and ricotta cheeses baked to perfection.

Spaghetti 15 | **petite 10**
Garlic and herb tomato sauce over spaghetti.
Add meatballs or sausage 4

Ravioli 18 | **petite 14**
Four-cheese ravioli with your choice of marinara or creamy parmesan sauce.

Fettuccine Alfredo  20 | **petite 15**
Traditional fettuccine tossed in our signature alfredo sauce.
Add chicken 5 or shrimp 6

Pesto Pasta 20 | **petite 15**
Your choice of linguine, fettuccine or spaghetti pasta tossed with creamy basil pesto.
(Made with walnuts)
Add chicken 5 or shrimp 6

Specialty Pasta

Served with Mauricio's salad and focaccia bread. Add chicken \$5 or shrimp \$6 to any dish.
Gluten-free pasta is available upon request.

Seafood Mauricio

Shrimp, scallops, lobster, spinach and mushrooms sautéed with white wine, lemon pepper parmesan sauce, cracked pepper and fresh squeezed lemon juice over linguine.

..... 32 | **petite** 22

Lobster Ravioli

Topped with a garlic cream sauce infused with fresh lemon and pepper.

..... 24 | **petite** 16

Creamy Spinach Tomato Tortellini

Five cheese tortellini served in a creamy roasted garlic tomato sauce with spinach.

..... 22 | **petite** 14

Carbonara

Sautéed with fresh basil, tomatoes, onion and bacon over penne pasta tossed in our signature alfredo sauce.

..... 22 | **petite** 15

Shrimp Scampi Primavera

Sautéed with butter, garlic and Italian seasonings with grilled seasoned vegetables over linguini.

..... 24 | **petite** 17

Italian Sausage & Peppers

Sautéed Italian sweet rope sausage, onions, sweet peppers and a white wine marinara sauce tossed with angel hair.

..... 23 | **petite** 16

Chicken Piccata

Sautéed with white wine, lemon butter sauce, roasted garlic with fried capers and tomatoes over angel hair.

..... 23 | **petite** 17

Substitute Veal for 7, 4 for petite

Chicken Marsala

Breast of chicken sautéed with cremini mushrooms, demi-glace and a marsala wine sauce over angel hair.

..... 22 | **petite** 15

Substitute Veal for 7, 4 for petite

Eggplant Parmesan

Fresh, lightly hand-breaded, topped with marinara, fontina and parmesan cheeses over angel hair.

..... 20 | **petite** 14

Chicken Milanese

Encrusted Italian breaded chicken breast topped with sautéed sweet peppers served with a side of four-cheese ravioli in a garlic cream sauce.

..... 20 | **petite** 14

Chicken and Broccoli

Breast of chicken sautéed with broccoli and mushrooms in our signature alfredo sauce over penne pasta.

..... 23 | **petite** 15

Chicken Parmesan

Lightly breaded, topped with marinara, fontina and parmesan cheeses on a bed of angel hair.

..... 20 | **petite** 14

Substitute Veal for 7, 4 for petite

Chicken Mauricio

Breast of chicken sautéed with prosciutto and mushrooms in our signature alfredo sauce over pappardelle.

..... 25 | **petite** 17

Lunch Addition

Served 11am-2pm Only

Served with our focaccia bread. Add grilled chicken \$5 or grilled shrimp \$6 to any salad.


Salads & Soups

Caesar Salad 12
Romaine lettuce, parmesan cheese, croutons and caesar dressing.

Mauricio's Salad 11
Romaine and iceberg lettuce, roma tomatoes, cucumbers, red onions, pepperoncini peppers, topped with croutons and our house Italian dressing.

Spinach Salad 13
Fresh spinach, blueberries, mandarin oranges, strawberries, feta cheese and candied pecans tossed in our balsamic vinaigrette.

Soups

Lobster Bisque  cup 8 | bowl 11
Made with real lobster, creamy and smooth.
Served with croutons.

Soup of the Day cup 5 | bowl 8
Ask your server for the soup of the day.

Sandwiches

Caprese Sandwich 12
Layers of mozzarella, fresh basil leaves and roma tomatoes with a balsamic drizzle and extra-virgin olive oil on our baked Italian roll.

Meatball Supreme 12
Homemade Italian meatballs with marinara and mozzarella cheese on a baked Italian roll.

Italian Sausage and Peppers 12
Italian sausage, sautéed onions and sweet peppers with marinara and mozzarella cheese on a baked Italian roll.

Chicken Milanese  12
Encrusted Italian breaded chicken breast with lettuce, tomato, onion, sautéed sweet peppers and our pesto mayonnaise served on a baked Italian roll.

Combo

Choice of two: ½ salad, ½ soup, ½ sandwich 15

Thank You
for joining us!



= Mauricio's Favorites



(18% Gratuity is automatically charged for parties of 6 or more)