Cesarina

FATTO con AMORE

Lunch & Dinner

Antipasti

FIORI di ZUCCA
Deep fried zucchini blossoms stuffed with ricotta & herbs. Served with spicy tomato sauce 13.5

POLPO, NDUJA and BURRATA
Crispy Octopus, Calabrian "Nduja", gold potatoes, stracciatella, olives, "Salsa Verde" 16.5

FAGIOLI CO la SALSICCIA
Slowly cooked Cannellini beans with rosemary, peperoncino, tomato sauce & "Cotenne". Homemade onion bread topped with "Salsiccia" 13.5

LA BOMBA di ALLESSO
Battered & deep fried slowly braised shortrib-ball, stuffed with caramelized red onions & Mozzarella. Served on top of "creama ai 4 formaggi" & "Salsa Verde" 16

SAUTE di COZZE e VONGOLE
Sauteed mussels & clams, white wine, confit cherry tomatoes, peperoncino, garlic, parsley & HM focaccia 16.5

FRITTURA di PARANZA
Deep fried calamari, shrimp, "Paranza", purple potatoes, lemons & sage. Served with Cesarina's homemade Peperoncino aioli 17.5

PARMIGIANA di MELANZANE
Layered eggplant, Cesarina's signature fresh tomato sauce, Parmigiano, mozzarella & fresh basil 14

TAGLIERE
Prosciutto di Parma, Mortadella, Parmigiano, Gorgonzola, fresh burrata, "Verdure grigliate", olives, artichokes, HM focaccia 19.95

Insalate

CESARINA
Arugula, fennel, golden raisins, fresh oranges, Kalamata olives, dressed with Cesarina's delicious citrus-olive dressing 11.95 Add Octopus +8.95

CAPRESE
Heirloom tomatoes, fresh burrata, pesto, red onions capers, basil 13.5 Add Prosciutto di Parma +5

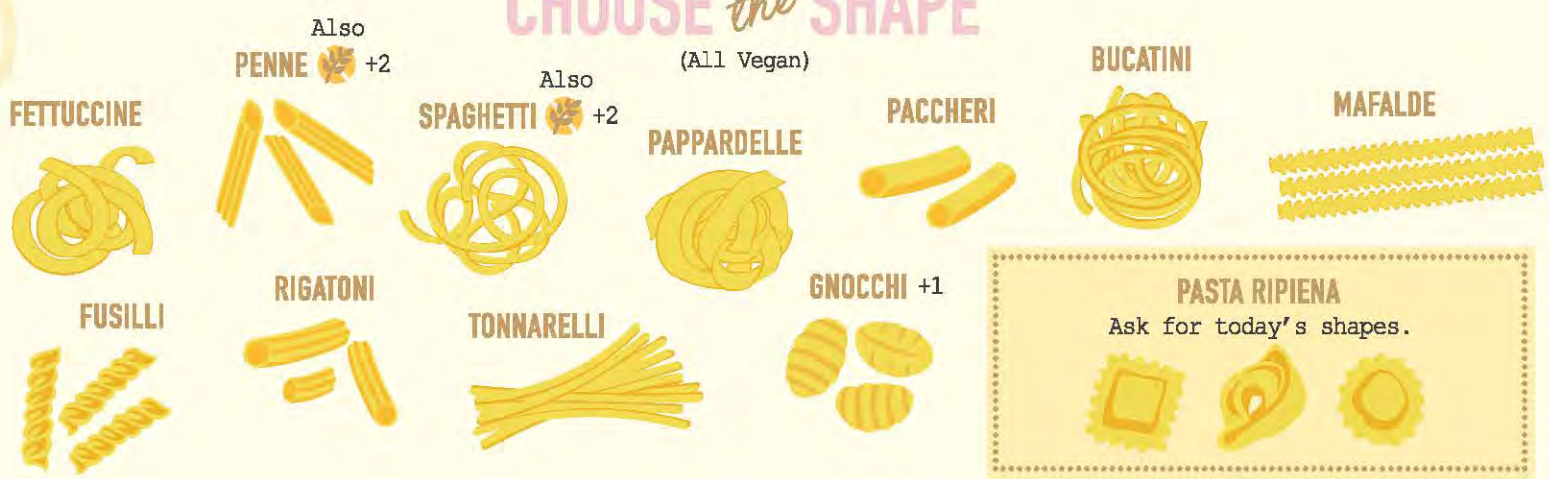
CAESAR
Romaine lettuce, Orgnaic homemade focaccia croutons, Parmigiano & Caesar dressing 8.95 Add Shrimp +7.95

INSALATA INVERNALE
Frisee, radicchio, roasted sweet apples, pinenuts, raisins, Gorgonzola & homemade apple vinaigrette 11.95

Pastificio

CHOOSE the SHAPE

(All Vegan)



PASTA RIPIENA
Ask for today's shapes.

CHOOSE the SAUCE

POMODORO FRESCO
Fresh tomato sauce, Parmigiano, burrata, confit tomatoes & the perfect drop of pesto 15.95

BOLOGNESE
100% grass-fed beef, fresh tomato sauce, root vegetables herbs & Parmigiano 19.95

PESTO alla GENOVESE
Hand-crushed basil pesto, Parmigiano, toasted pinenuts, confit cherry tomatoes, burrata & fresh basil 19.95

FUNGHI
Creamy fresh Cremini, Shiitake & Porcini mushroom sauce, Parmigiano, crispy Parmigiano crumble, parsley 19

POMODORO, FUNGHI e SALSICCIA
Fresh tomato sauce, Peperoncino, garlic, Cremini, Porcini & Shiitake mushrooms, HM "Salsiccia" parsley 18.95

NORMA
Fresh tomato sauce, eggplant, confit tomatoes, basil, melted mozzarella & Ricotta Salata 18.5

BOSCAIOLA
Homemade pork "Salsiccia", Cremini, Shiitake & Porcini mushrooms, green peas & creamy Parmigiano 19.95

ARRABBIATISSIMA
Fresh tomato sauce, Calabrian peperoncino, traditional Calabrian pork "Nduja", burrata & parsley 19

CHOOSE the TOPPING

POLPETTE
100% beef meatballs 6.95

SHRIMP
3 sauteed 7.95

SALSICCIA
homemade 4.95

GUANCIALE
cured pork cheek 4.5

TOPPING of the DAY
Ask your server

MOZZARELLA
fresh "Fior di Latte" 5

BURRATA
fresh 4.95

RICOTTA
fresh 4.95

RICOTTA SALATA
4.95

VEGGIES
seasonal 5

PORCINI
imported 6

BUONA sera BELLISSIMI!

cesarinarestaurant.com | @cesarinapasta

Cesa's Fave Pasta

PAPPARDELLE SHORTRIBS
Spinach pappardelle, root vegetables, slowly-braised short ribs, Parmigiano & fresh rosemary 24.95

BUCATINI RADICCHIO and SALSICCIA
Bucatini, homemade "Salsiccia", radicchio, gorgonzola, red wine, toasted walnuts 23.95

MAFALDE AGNELLO e PORCINI
Homemade Mafalde, hand-chopped Lamb ragout, Porcini, thyme, rosemary, Pecorino Romano 25.95

I Primi Romani
***

TONNARELLI CACIO & PEPE 18.95

BUCATINI ALL'AMATRICIANA 19.95

RIGATONI ALLA CARBONARA 19.95

BAKED PASTA of the DAY
Lasagna, Cannelloni, Pasta al Forno, Timballo, Etc... ASK YOUR SERVER!

GNOCCHI alla CREMA di SCAMPI
Homemade gnocchi, Cesarina's "Crema di Scampi", shrimp, pepeoncino, parsley & one whole wild caught scampi 32.95

TONNARELLI alla NERANO
Tonnarelli, "Zucchine alla scapece", mussels, basil & Caciocavallo 24

SPAGHETTI allo SCOGLIO
Spaghetti, clams, mussels, shrimp, garlic, fresh tomato sauce, Calabrian peperoncino & fresh parsley 26

Entrées

POLLO al FORNO
Slowly roasted all natural bone in chicken quarter, root vegetables & roasted garlic, marsala-mushroom sauce & "Polenta Concia" 22

FILETTO di MANZO
Grass-fed beef filet mignon, Porcini mushrooms & homemade Porcini demi, over carrot & parsnip puree, roasted fingerling potatoes & "Spinaci burro e Parmigiano" 33.95
Make it Blue! Add Gorgonzola +4.5 (not GF

PESCATO del GIORNO
Fresh Catch of the day ...
ASK YOUR SERVER!

RISOTTO and TAGLIATA
Traditional saffron "Risotto alla Milanese" served with 6oz grass-fed beef "Tagliata" & "Italian Chimichurri" 35.95

SALMONE MEDITERRANEO
Fresh salmon filet sauteed with confit tomatoes, capers, Kalamata olives. Mashed potato, parsley & lemon. Sauteed spinach & roasted heirloom baby carrots 26.5

L'ARROSTO di MAMMA RENATA
Slowly cooked pork loin, served thinly sliced. "Patate Pasticciate", "Scarola uvetta & Pinoli" root vegetables, roasted garlic & Cesarina's pork sauce. 27

Per i VEGAN

Antipasti

BRUSCHETTONE "NDUJA" e RICOTTA
HM onion bread, vegan "Nduja", marinated vegetables, arugula, vegan ricotta 15

CAPRESE
Sliced heirloom tomatoes, vegan mozzarella, pesto, red onions, capers, fresh basil 13.5

PARMIGIANA FRESCA
Warm baked eggplant layered with sweet onions, fresh tomato sauce & arugula. Topped with HM basil-garlic vegan Ricotta & pesto 16.95

Zuppe & Insalate

CESARINA
Arugula, fennel, golden raisins, fresh oranges, Kalamata olives, dressed with Cesarina's delicious citrus-olive dressing 11.95

SOUP of the DAY
Ask your server

INSALATA INVERNALE
Frisee, Radicchio, roasted sweet apples, pinenuts, raisin & apple dressing 10.95

Pasta

CHOOSE your FAVOURITE SHAPE } From the pasta selection on the other page

POMODORO FRESCO
Fresh tomato sauce, confit tomatoes, vegan mozzarella & the perfect drop of pesto 15.95

FUNGHI
Cesarina's signature Cremini, Shiitake & Porcini mushroom sauce with bread & herb crumble, fresh parsley 19

NORMA
Fresh tomato sauce, garlic, eggplant, basil, vegan mozzarella 18.5

Cesa's Fave Vegan Pasta

SPAGHETTI and POLPETTE
Homemade Spaghetti, fresh tomato sauce, vegan "Polpette", vegan Parmigiano & basil 21.95

VEGAN BAKED PASTA of the DAY
Vegan Lasagna, Cannelloni, Pasta al Forno, Timballo, Etc...ASK YOUR SERVER!

TONNARELLI CACIO e PEPE 21.95

PESTO VEGANO
Hand-crushed basil pesto, toasted pinenuts, confit cherry tomatoes, vegan mozzarella, fresh basil 19.95

PUTTANESCA
Fresh tomato sauce with capers, Kalamata & Castelvetrano olives, garlic & Calabrian pepperoncino 18.95

POLPETTE VEGAN HM, lentil & almond based 7.95

VEGAN RICOTTA HM, almond based 5.5

PORCINI imported 6

VEGGIES seasonal sauteed 5

TOPPING of the DAY Ask your server

ROASTED GARLIC sauteed with EVOO 1

CAULIFLOWER sauteed with EVOO 3.5

MOZZARELLA vegan 4.5

PEPERONCINO fresh Calabrian 1.5

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

vegan gluten free

CAFFÈ

ORGANIC DRIP *Coffee* 3.5
ESPRESSO *single / double* 2/3
CAPPUCCINO 3.5
LATTE 3.5
AMERICANO 3.5
MOCHA 4
HAMMERHEAD 4
CHAI TEA *Latte* 3.5
DIRTY CHAI TEA *Latte* 4.5

CAFFÈ *di* CESARINA

LAVENDER HONEY *Latte* 5
COCONUT HONEY *Latte* 5
NUTELLA *Mocha* 5
VANILLA SHAKEN *Espresso* 4.5

CUP *of* TÈ

All 3.5

BLACK
GREEN
CHAMOMILLE

BEVANDE *non Alcoliche*

ICED *Tea* 3.5 LEMONADE 4.5
ARNOLD *Palmer* 4.5 SPRITE 3.5
COCA COLA 3.5 DIET COKE 3.5

Juice

ORANGE 4.5 APPLE 4
POMEGRANATE 4
PINEAPPLE 4 CRANBERRY 4

I DRINK *del* BRUNCH

ROSEMARY *Champagne* FIZZ
Sabe Gin, rosemary, lemon juice, egg whites, champagne 9.5

LAVANDER LEMONADE *Mimosa*
Champagne, lavander, lemonade, mint 9

SUNRISE *Mimosa*
Sabe Tequila, OJ, splash of grenadine 9.5

TRADITIONAL *Mimosa*
Champagne, orange juice 9

ITALIAN *Spritz*
Prosecco, Cappelletti, soda 10.5

BLOODY *Mary*
Sabe Vodka, Cesarina's bloody mix, salt, pepper, lime juice 9.5

ESPRESSO *Martini*
Sabe Vodka, espresso, light cream, brown sugar 11

CHAMPAGNE *Margarita*
Sabe Tequila, lime Juice, OJ, champagne 9.5

CHAMPAGNE *Mojito*
Muddled lime, mint & brown sugar, Sabe Rhum, champagne, bitters 10

BOTTOMLESS

ITALIAN *Spritz*
CHAMPAGNE *Margarita*
CHAMPAGNE *Mojito*
SUNRISE *Mimosa*
LAVENDER LEMON *Mimosa*
TRADITIONAL *Mimosa*
16.5
(2 minimum for pitchers)

WINE List and More DRINKS

APERITIVO

Si inizia sempre dall'Aperitivo!

ITALIAN SPRITZ
Prosecco, Cappelletti, Soda 10.5

CHAMPAGNE MULE
Champagne, Angostura Bitters, lime, Sabe Vodka, ginger beer 9.5

PEPPINO
Sabe cucumber Gin, cucumber tonic 10

LA GAZZETTA
Sabe Vodka, Sabe Gin, Lillet, lime, aromatic tonic 10

ESPRESSO MARTINI
Espresso, Sabe Vodka, cream, cane sugar 11

ROSÉ *all day*

CALAFURIA ROSATO *Tormaresca* — 11/42
Puglia, ITALIA

ROSE ALIE AMMIRAGLIA *Frescobaldi* — 49
Toscana, ITALIA

We love SPARKLING

PROSECCO VALDOBBIADENE DOCG *Drusian* — 11/41
Veneto, ITALIA

SPUMANTE ROSE BRUT *Col De Salici* — 11/42
Veneto, ITALIA

TRENTO DOC BRUT *Ferrari* — 48
Trentino Alto Adige, ITALIA

FRANCIACORTA BRUT *Faccoli* — 69
Lombardia, ITALIA

CHAMPAGNE *G.H. Mumm* — 99
Champagne, FRANCIA

CHAMPAGNE BRUT, *Blanc de Blanc Alam Couvreur* — 163
Champagne, FRANCIA 2011

Corkage fee 15 per bottle (750ml) for first & second. 25 third and fourth. 40 fifth & up

organic natural sustainable

BEER *List*

PERONI — 7
Lager - ITALIA

SCULPIN - BALLAST POINT — 7
India Pale Ale - CALIFORNIA

ORANGE AVE. WHEAT - CORONADO BREWERY — 7
Wheat Beer - CALIFORNIA

394 - ALESMITH — 7
Pale Ale - CALIFORNIA

RED TROLLEY - KARL STRAUSS — 7
Irish Style Red Ale - CALIFORNIA

GUINNESS — 7
Dark Irish dry stout - IRELAND

HEINEKEN — 6
0.0 NA lager (ABV 0%) - NETHERLANDS

Non ALCOHOLIC

COCA COLA	3.5
DIET COKE	3.5
SPRITE	3.5
LEMONADE	4.5
ICED TEA	4.5
ARNOLD PALMER	4.5
GINGER BEER	5

Il PANE

The bread that you are about to enjoy is baked daily before every lunch and dinner service to offer you the freshest possible taste. Our bread is always complementary!

RED *Wine*

	GL	BTL
CHIANTI DOGC *Querceto* — Toscana, ITALIA		10/37
CHIANTI CLASSICO *Nunzi Conti* — Toscana, ITALIA		13/48
CHIANTI CLASSICO RISERVA *Clemente VII* — Toscana, ITALIA		59
CHIANTI CLASSICO G.S. *Querceto di Castelli* — Toscana, ITALIA		79
TOSCANA IGT *Barone Ricasoli* — Toscana, ITALIA		11/41
S.T. "BOLGHERI ROSSO" *Donne Fittipaldi* — Toscana, ITALIA		13.5/51
S.T. BRUCIATO *Antinori* — Toscana, ITALIA		59
BRUNELLO *di* MONTALCINO *Tenuta Maselli* — Toscana, ITALIA 2013		92
BRUNELLO *di* MONTALCINO *Cordella* — Toscana, ITALIA 2012		125
VINO NOBILE *di* MONTEPULCIANO RISERVA *Fanetti* — Toscana, ITALIA 2014		65
SANGIOVESE "POLESIO" *San Lazzaro* — Marche, ITALIA		11/39
IL SANGIOVESE *Noelia Ricci* — Emilia Romagna, ITALIA		13.5/51
CESANESE D'AFFILE *Formiconi* — Lazio, ITALIA		51
PRIMITIVO *di* MANDURIA *Antica Masseria* — Puglia, ITALIA 2016		12/46
MONTEPULCIANO D'ABRUZZO RIS. *Tor del Colle* — Abruzzo, ITALIA		10/37
DOLCETTO D'ALBA *Mainerdo* — Piemonte, ITALIA		13/49
BARBERA *Daniele Ricci* — Piemonte, ITALIA 2017		11/41
NEBBIOLO *delle* LANGHE *Prunotto* — Piemonte, ITALIA		14/54
BAROLO *Cascina Tiole* — Piemonte, ITALIA 2013		21.5/83

More REDS

	GL	BTL
BAROLO "VITIGNO RAVERA" *La Bioca* — Piemonte, ITALIA 2014		98
BAROLO "LA SERRA" *Villa Penna* — Piemonte, ITALIA 2010		130
BARBARESCO *La Ca Nova* — Piemonte, ITALIA		79
BARBARESCO *Bric Turot* — Piemonte, ITALIA 2013		125
VALPOLICELLA CLASSICO SUPERIORE *Tommasi* — Veneto, ITALIA 2017		13/49
AMARONE LA CORTE *del* POZZO *Tasoli Gino* — Veneto, ITALIA 2014		25/98
AMARONE VALPOLICELLA CLASSICO *Nicolis* — Veneto, ITALIA		120
VIGNARICCO *Conte D'Attimis* — Veneto, ITALIA 2010		14/57
NERO D'AVOLA *Barone Montalto* — Sicilia, ITALIA		10/37
ETNA ROSSO *Barone di Villagrande* — Sicilia, ITALIA		59
CABERNET SAUVIGNON *A la Carte* — North Coast, CALIFORNIA		11/41
CABERNET SAUVIGNON *Enos* — Sonoma County, CALIFORNIA		13/48
CABERNET SAUVIGNON *Justin* — Paso Robles, CALIFORNIA		57
CABERNET SAUVIGNON *Jordan* — Alexander Valley, CALIFORNIA		105
THE PRISONER — Napa Valley, CALIFORNIA		75
PINOT NOIR *Martellotto* — Santa Barbara, CALIFORNIA		14/54
PINOT NOIR *Orogeny* — Russian River, CALIFORNIA		63
PINOT NOIR BELLE GLOS *Clark & Telephone* — Santa Maria Valley, CALIFORNIA		80
UNSHACKLED *By Prisoner* — Napa Valley, CALIFORNIA		15/57

WHITE *Wine*

	GL	BTL
PINOT GRIGIO *Colli Euganei* — Veneto, ITALIA		9/34
PINOT GRIGIO *Santa Margherita* — Trentino Alto Adige, ITALIA		48
PECORINO *Cantina Tollo* — Abbruzzo, ITALIA		10/39
CHARDONNAY *Match Book* — Dunningan Hills, Yolo, CALIFORNIA		11/41
CHARDONNAY *Goldschmidt* — Russian River, CALIFORNIA		13/49
CHARDONNAY *Antica* — Napa, CALIFORNIA		65
BIANCO MACERATO *Elios* — Sicilia, ITALIA		69
CHARA *Feudo Disisa* — Sicilia, ITALIA		12/41
FALANGHINA *Feudi Si San Gregorio* — Campania, ITALIA		12.5/47
SAUVIGNON BLANC *Drylands* — Marlborough, NEW ZEALAND		10/37
SAUVIGNON *Silvano Ferlat* — Friuli Venezia Giulia, ITALY		48
BRO' *Noelia Ricci* — Emilia Romagna, ITALIA		12/47
GAVI *Villa Sparina* — Piemonte, ITALIA		12/45
KERNER *Cantina Valle Isarco* — Trentino Alto Adige, ITALIA		49
MOSCATO D'ASTI *La Bioca* — Piemonte, ITALIA		11/41
CASAMATTA *Bibi Graetz* — Toscana, ITALIA		10/39
MUSA LUGANA *Buglioni* — Veneto, ITALIA		46
VERMENTINO *di* SARDEGNA *Audarya* — Sardegna, ITALIA		45
VERNACCIA *di* SAN GIMIGNANO *Il Colombaio di S. Chiara* — Toscana, ITALIA		43

Dolci

TIRAMISÚ
Homemade ladyfingers, espresso, "Crema al Mascarpone", powdered cocoa
Also served gluten free 11

Vegan TIRAMISÚ
Homemade vegan ladyfingers, espresso, vegan "Crema al Mascarpone", powdered cocoa 12

CASSATINA
Homemade Sicilian marzipan dome filled with ricotta & candied fruit on top of a white chocolate shell with a heart of pistachio mousse 11

CANNOLI
Homemade cannoli shells, ricotta, dark chocolate, pistachio, candied orange zest 11

Vegan CANNOLI
Homemade vegan cannoli shells, vegan ricotta cream, dark chocolate, pistachio, candied orange zest 12

BABÀ
Traditional pastry from Napoli. Soaked in Rum essence & spiced syrup. Custard & fresh fruit 11

Apple Crumble PANNA COTTA
Homemade vanilla panna cotta, apple cider caramel, warm apple focaccia-lemon pudding, roasted sweet apples with raisins & pine nuts, cinnamon crumble & lemon curd 11.5

Creme Brulee CHEESECAKE
Traditional cheesecake, creme brulèe, whipped cream 11

COPPA GELATO from BOBBOI NATURAL GELATO!
Dark chocolate sorbet, charcoal vanilla, mediterraneo, whipped cream, roasted peanuts, fresh strawberries & "Lingue di Gatto" 10.5

Vegan COPPA GELATO
Dark chocolate sorbet, fruit sorbet of the week, vegan cream, roasted peanuts fresh strawberries 11.5

AFFOGATO
Two scoops of BOBBOI's charcoal vanilla, espresso "Lingue di Gatto" 9.5

Le Bevande

Vini da DESSERT

PASSITO di PANTELLERIA
Cantine Pellegrino, Vendemmia 2017 10

MALVASIA delle LIPARI
Lanteri, Vendemmia 2013 15

VIN SANTO
Santa Cristina, Doc - 2011 10

PORT Selection
Ask your server for our finest

Espresso MARTINI
Espresso, Sabe Vodka, cream, cane sugar 11

IRISH Coffee
Organic Drip Coffee, Sabe Whiskey, whipped cream, cocoa 11

CAFFETTERIA
Organic Drip Coffee 3
Espresso single/double 2/3
Cappuccino 3.5 Latte 3.5
Americano 3.5 Mocha 4

TEA Time

Radiant SWATHE
Organic Black Tea bright & crisp, with a slight fruitiness 3.5

CHINA Jasmine
Green Tea aromatic with a crisp, dry finish 3.5

CAMOMILE
Relaxing & sweet 3.5

*** I Dolce di CESARINA ***
We miss the smile on your face while watching Cesarina make your "table side" desserts. While the restrictions are in place, unfortunately, we are not allowed. Bellissimi stay positive hopefully it won't be for much longer!

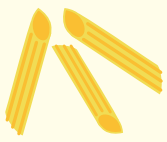
Cesarina

KID'S Menu
Lunch & Dinner

Pasta

CHOOSE the SHAPE

PENNE



SPAGHETTI

GNOCCHI

CHOOSE the SAUCE

POMODORO FRESCO
Fresh tomato sauce 8.95

BOLOGNESE
100% grass-fed beef ragout 9.95

ZIO ALFREDO
Creamy alfedo sauce with parmigiano 9.95

SOUP of the DAY
Ask your server

POLPETTE and PATATE
100% grass-fed beef meatballs with fresh tomato sauce, parmigiano and roasted fingerling potatoes 12.95

Dolci

***** GELATO *****
Chocolate Sorbet, Charcoal Vanilla or Strawberry Sorbet 4.95

***** BOMBOLONE *****
Super yummy Italian style donut filled with your choice of: Nutella, Custard or Jam 4.95

All 4.95

Drinks

APPLE JUICE
CRANBERRY JUICE
ORANGE JUICE
PINEAPPLE JUICE

KID'S Menu Brunch

SATURDAYS and SUNDAYS
10 am to 3 pm

Breakfast

FRITTATINA & POLPETTE
Spaghetti frittata, fresh tomato sauce, Parmigiano, two meatballs
9.95

WAFFLE
Waffle, whipped cream, strawberries and maple syrup
8.95

EGGS and TOAST
2 scrambled eggs and homemade focaccia
7.95

BOMBLONE
Super yummy Italian style donut filled with your choice of: Nutella, Custard or Jam
5.5

Dolci

***** GELATO *****
One scoop of Chocolate sorbet, Charcoal Vanilla or fruit sorbet of the week. Whipped cream and "Lingua di Gatto"
4.95