

Cesarina

FATTO *con* AMORE
Lunch & Dinner



Antipasti

FIORI *di* ZUCCA

Deep fried zucchini blossoms stuffed with ricotta & herbs. Served with spicy tomato sauce 14.5

POLPO, NDUJA *and* BURRATA

Crispy Octopus, Calabrian "Nduja", gold potatoes, stracciatella, olives, "Salsa Verde" 17

SAUTE *di* COZZE e VONGOLE

Sauteed mussels & clams, white wine, confit cherry tomatoes, peperoncino, garlic, parsley & HM focaccia 17.5

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 15

TAGLIERE

Prosciutto di Parma, Mortadella, Parmigiano, Gorgonzola, fresh burrata, "Verdure grigliate", olives, artichokes, HM focaccia 21

Insalate

CESARINA 🍊🌿

Arugula, fennel, golden raisins, fresh oranges, Kalamata olives, dressed with Cesarina's delicious citrus-olive dressing 13 **Add Octopus +8.95**

CAPRESE 🍊

Heirloom tomatoes, fresh burrata, pesto, red onions capers, basil 15 **Add Prosciutto di Parma +5**

CAESAR

Romaine lettuce, Orngaic homemade focaccia croutons, Parmigiano & Caesar dressing 10 **Add Shrimp +7.95**

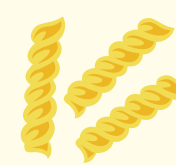
Pastificio

CHOOSE *the* SHAPE

FETTUCCINE



FUSILLI



PENNE

Also 🍊 +2



RIGATONI



SPAGHETTI

Also 🍊 +2



TONNARELLI



PAPPARDELLE



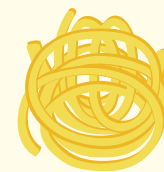
PACCHERI



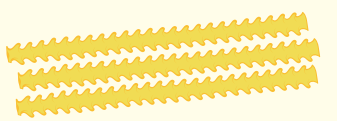
GNOCCHI +2



BUCATINI



MAFALDE



PASTA RIPIENA

Ask for today's shapes.



CHOOSE *the* SAUCE

POMODORO FRESCO

Fresh tomato sauce, Parmigiano, burrata, confit tomatoes & the perfect drop of pesto 17.95

BOLOGNESE

100% grass-fed beef, fresh tomato sauce, root vegetables herbs & Parmigiano 21

PESTO *alla* GENOVESE

Hand-crushed basil pesto, Parmigiano, toasted pinenuts, confit cherry tomatoes, burrata & fresh basil 21

FUNGHI

Creamy fresh Cremini, Shiitake & Porcini mushroom sauce, Parmigiano, crispy Parmigiano crumble, parsley 20

POMODORO, FUNGHI e SALSICCIA

Fresh tomato sauce, Peperoncino, garlic, Cremini, Porcini & Shiitake mushrooms, HM "Salsiccia" parsley 20

NORMA

Fresh tomato sauce, eggplant, confit tomatoes, basil, melted mozzarella & Ricotta Salata 20

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 21

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

SPAGHETTI *allo* SCOGLIO

Spaghetti, clams, mussels, shrimp, garlic, fresh tomato sauce, Calabrian peperoncino & fresh parsley 26.95

I Primi Romani

TONNARELLI CACIO & PEPE 18.95

BUCATINI ALL'AMATRICIANA 19.95

RIGATONI ALLA CARBONARA 19.95

TONNARELLI GAMBERONI e BOTTARGA

Tonnarelli, shrimp, clams, zucchini, garlic, peperoncino, fresh parsley & freshly shaved "Bottarga" 32.95

BAKED PASTA *of the* **DAY**

Lasagna, Cannelloni, Pasta al Forno, Timballo, Etc... ASK YOUR SERVER!

Entrées

POLLO *al* FORNO

Slowly roasted all natural bone in chicken quarter, heirloom baby carrots & roasted garlic, marsala-mushroom sauce & "Polenta Concia" 23

PESCATO *del* **GIORNO**

Fresh Catch of the day ...

ASK YOUR SERVER!

FILETTO *di* MANZO

Grass-fed beef filet mignon, Porcini mushrooms & homemade Porcini demi, over carrot & parsnip puree, roasted fingerling potatoes & "Spinaci burro e Parmigiano" 35.95
Make it Blue! **Add Gorgonzola +4.5 (not GF)**

SALMONE MEDITERRANEO

Fresh salmon filet sauteed with confit tomatoes, capers, Kalamata olives. Mashed potato, parsley & lemon. Sauteed spinach & roasted heirloom baby carrots 26



Per i **VEGAN**

Antipasti

BRUSCHETTONE "NDUJA" e RICOTTA

HM onion bread, vegan "Nduja", marinated vegetables, arugula, vegan ricotta 15

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 13

SOUP *of the* **DAY**

Ask your server

CAPRESE

Sliced heirloom tomatoes, vegan mozzarella, pesto, red onions, capers, fresh basil 15

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 17.95

FUNGI

Cesarina's signature Cremini, Shiitake & Porcini mushroom sauce with bread & herb crumble, fresh parsley 20

NORMA

Fresh tomato sauce, garlic, eggplant, basil, vegan mozzarella 20

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 21

PUTTANESCA

Fresh tomato sauce with capers, Kalamata & Castelvetrano olives, garlic & Calabrian pepperoncino 19.95

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

* 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
BLACK
GREEN
CHAMOMILLE

All
3.5

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, lavender, 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*

LAVANDER LEMON *Mimosa*

TRADITIONAL *Mimosa*

16.5

(2 minimum for pitchers)

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 *Tornaresca* 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 *J.H. Mumm* 99
Champagne, FRANCIA

CHAMPAGNE BRUT, blanc de blanc *Alain Courreur* 163
Champagne, FRANCIA 2011

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



organic



natural



sustainable

WINE *List* *and* More DRINKS



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* 10/37
Toscana, ITALIA

CHIANTI CLASSICO *Nunzi Conti* 13/48
Toscana, ITALIA

CHIANTI CLASSICO RISERVA *Clemente VII* 59
Toscana, ITALIA

CHIANTI CLASSICO G.S. *Querceto di Castelli* 79
Toscana, ITALIA

TOSCANA IGT *Barone Ricasoli* 11/41
Toscana, ITALIA

S.T. "BOLGHERI ROSSO" *Donne Fittipaldi* 13.5/51
Toscana, ITALIA

S.T. BRUCIATO *Antinori* 59
Toscana, ITALIA

BRUNELLO di MONTALCINO *Tenuta Maselli* 92
Toscana, ITALIA 2013

BRUNELLO di MONTALCINO *Cordella* 125
Toscana, ITALIA 2012

VINO NOBILE di MONTEPULCIANO RISERVA *Fanetti* 65
Toscana, ITALIA 2014

SANGIOVESE "POLESIO" *San Lazzaro* 11/39
Marche, ITALIA

IL SANGIOVESE *Noelia Ricci* 13.5/51
Emilia Romagna, ITALIA

CESANESE D'AFFILE *Formiconi* 51
Lazio, ITALIA

PRIMITIVO di MANDURIA *Antica Masseria* 12/46
Puglia, ITALIA 2016

MONTEPULCIANO D'ABRUZZO RIS. *Tor del Colle* 10/37
Abruzzo, ITALIA

DOLCETTO D'ALBA *Mainardo* 13/49
Piemonte, ITALIA

BARBERA *Daniele Ricci* 11/41
Piemonte, ITALIA 2017

NEBBIOLO delle LANGHE *Prunotto* 14/54
Piemonte, ITALIA

BAROLO *Cascina Tiole* 21.5/83
Piemonte, ITALIA 2013

More REDS

GL BTL

BAROLO "VITIGNO RAVERA" *La Bioca* 98
Piemonte, ITALIA 2014

BAROLO "LA SERRA" *Villa Penna* 130
Piemonte, ITALIA 2010

BARBARESCO *La Ca Nova* 79
Piemonte, ITALIA

BARBARESCO *Bric Turot* 125
Piemonte, ITALIA 2013

VALPOLICELLA CLASSICO SUPERIORE *Tommasi* 13/49
Veneto, ITALIA 2017

AMARONE LA CORTE del POZZO *Fasoli Gino* 25/98
Veneto, ITALIA 2014

AMARONE VALPOLICELLA CLASSICO *Nicolis* 120
Veneto, ITALIA

VIGNARICCO *Conte D'Attimis* 14/57
Veneto, ITALIA 2010

NERO D'AVOLA *Barone Montalto* 10/37
Sicilia, ITALIA

ETNA ROSSO *Barone di Villagrande* 59
Sicilia, ITALIA

CABERNET SAUVIGNON *A la Carte* 11/41
North Coast, CALIFORNIA

CABERNET SAUVIGNON *Enos* 13/48
Sonoma County, CALIFORNIA

CABERNET SAUVIGNON *Justin* 57
Paso Robles, CALIFORNIA

CABERNET SAUVIGNON *Jordan* 105
Alexander Valley, CALIFORNIA

THE PRISONER 75
Napa Valley, CALIFORNIA

PINOT NOIR *Martellotto* 14/54
Santa Barbara, CALIFORNIA

PINOT NOIR *Orogeri* 63
Russian River, CALIFORNIA

PINOT NOIR BELLE GLOS *Clark & Telephone* 80
Santa Maria Valley, CALIFORNIA

UNSHACKLED *By Prisoner* 15/57
Napa Valley, CALIFORNIA

WHITE *Wine*

GL BTL

PINOT GRIGIO *Colli Euganei* 9/34
Veneto, ITALIA

PINOT GRIGIO *Santa Margherita* 48
Trentino Alto Adige, ITALIA

PECORINO *Cantina Tollo* 10/39
Abruzzo, ITALIA

CHARDONNAY *Match Book* 11/41
Dunningan Hills, Yolo, CALIFORNIA

CHARDONNAY *Goldschmidt* 13/49
Russian River, CALIFORNIA

CHARDONNAY *Antica* 65
Napa, CALIFORNIA

BIANCO MACERATO *Elios* 69
Sicilia, ITALIA

CHARA *Feudo Disisa* 12/41
Sicilia, ITALIA

FALANGHINA *Feudi di San Gregorio* 12.5/47
Campania, ITALIA

SAUVIGNON BLANC *Drylands* 10/37
Marlborough, NEW ZEALAND

SAUVIGNON *Silvano Ferlat* 48
Friuli Venezia Giulia, ITALY

BRO' *Noelia Ricci* 12/47
Emilia Romagna, ITALIA

GAVI *Villa Sparina* 12/45
Piemonte, ITALIA

KERNER *Cantina Valle Isarco* 49
Trentino Alto Adige, ITALIA

MOSCATO D'ASTI *La Bioca* 11/41
Piemonte, ITALIA

CASAMATTA *Bibi Graetz* 10/39
Toscana, ITALIA

MUSA LUGANA *Baglioni* 46
Veneto, ITALIA

VERMENTINO di SARDEGNA *Audarya* 45
Sardegna, ITALIA

VERNACCIA di SAN GIMIGNANO 43
Il Colombaio di S. Chiara Toscana, ITALIA



I DOLCI di *Cesarina*

FATTO *con* AMORE

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

CAPRESINA

Warm lemon-white chocolate sauce poured over a traditional "Torta Caprese" with pistachio "Semifreddo" & pistachio-vanilla Chantilly 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

FRAGOLE *con* PANNA

Fresh strawberries served with meringue, whipped cream & "Lingue di Gatto" 8

Crema Brulee CHEESECAKE

Traditional cheesecake, creme brulée, 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

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 ***

All of our *Buonissimi Dolci* are homemade with the best and the freshest ingredients and of tons of *Amore!*

Cesarina



KID'S Menu

Lunch & Dinner



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

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 alfredo 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



Drinks

APPLE JUICE
CRANBERRY JUICE
ORANGE JUICE
PINEAPPLE JUICE

Dolci

*** GELATO ***

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





FRITTATONE *di* PASTA CON POLPETTE

Spaghetti & yellow onion frittata, sliced potatoes, fresh tomatoe sauce, mozzarella, Parmigiano, Meatballs & fresh basil 16.95

PANE CUNZATO

Homemade "Pagnottella", fresh Mozzarella, arugula, heirloom tomatoes, capers, red onions, two over easy eggs, marinated white anchovies & fresh basil 17.95

BRUSCHETTONE AVOCADO *&* PROSCIUTTO

Homemade fig & walnut rustic bread, arugula, avocado, confit cherry tomatoes, shaved Parmigiano, two "Uova all'occhio di bue" & Prosciutto 16.95

"TUTTI FRUTTI" ACAI WAFFLE

Homemade waffle, Acai sorbet, fresh berries, seasonal fruit, pistachio & maple syrup 15.95

WAFFLE ARROSTO *and* MELE

Homemade waffle, "Arrosto di Maiale", roasted sweet apples, apple cider caramel, raisins, pine nuts, two poached eggs. Served with maple syrup 17.95

LEMON RICOTTA - RASPBERRY WAFFLE

Homemade waffle, lemon-ricotta, raspberry coulis, fresh berries, sliced toasted almonds & maple syrup 16.95

FRITTATONE *di* MARE

Spaghetti frittata, prawn-tomato sauce, clams, mussels, shrimp, arugula & confit cherry tomatoes 21.95

UOVA PIEMONTESI

"Polenta Concia", homemade Salsiccia patties, Porcini mushrooms, caramelized red onions, two poached eggs, Gorgonzola hollandaise. Served with choice of "Patate Pasticciate" or "Patate Arrabbiate" 17.95

*** LA COLAZIONE *dei* CAMPIONI ***

Two eggs any style, two "Salsiccia Patties", Bombolone, homemade bread with "Burro e Marmellata" & fresh fruit 17.95

— Vegan —

VEGAN OMELETTE

Vegan Omelette, Porcini, Cremini & Shiitake mushrooms, confit cherry tomatoes, spinach & vegan Provolone. Arugula & heirloom tomato salad 16.95

OATMEAL BRULEE

Homemade oatmeal, vegan custard, fresh raspberries, sweet toasted almonds 13.95

BRUSCHETTONE VEGANO

Homemade fig & walnut rustic bread, arugula, avocado, confit cherry tomatoes, garlic & basil vegan ricotta & fresh basil 15.95

"TUTTIFRUTTI" ACAI VEGAN WAFFLE

Homemade vegan waffle, Acai sorbet, fresh berries, seasonal fruit, pistachio & maple syrup 15.95