

Cesarina

FATTO *con* AMORE
Lunch & Dinner



Antipasti

FIORI di ZUCCA

Deep fried zucchini blossoms stuffed with Ricotta & herbs. Served with spicy tomato sauce 17

PARMIGIANA di MELANZANE

Deep fried layered eggplant, oven baked with fresh tomato sauce, Mozzarella, Parmigiano & fresh basil 19

SAUTE di COZZE e VONGOLE

Sauteed mussels & clams, white wine, confit cherry tomatoes, Peperoncino, garlic, parsley & HM focaccia 21

FRITTURA di PARANZA

Deep fried calamari, shrimp, "Paranza", purple potatoes, lemons & sage. Served with Cesarina's homemade Peperoncino aioli 18

POLPO NDUJA e BURRATA

Crispy octopus, Burrata, "Salsa Verde", gold potatoes, Nduja & Kalamata olives 18

Insalate

CESARINA

Arugula, fennel, golden raisin, fresh oranges, Kalamata olives, with Cesarina's delicious citrus-olive dressing 14
Add Octopus +10.95

CAPRESE

Heirloom tomatoes, fresh Burrata, pesto, red onions capers, basil 17
Add Prosciutto di Parma +6

CAESAR

Romaine lettuce, homemade focaccia croutons, Parmigiano & Caesar dressing 12
Add Shrimp +7.95

Pastificio

FETTUCCINE



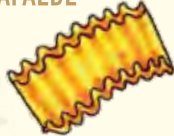
SPAGHETTI



CHOOSE the SHAPE

Penne & Spaghetti available +2

MAFALDE



PAPPARDELLE



TONNARELLI



PACCHERI



GNOCCHI +2



RIGATONI



BUCATINI



PASTA RIPIENA +3

Ask for today's shapes



CHOOSE the SAUCE

POMODORO FRESCO

Fresh tomato sauce, Parmigiano, Burrata, confit cherry tomatoes & the perfect drop of pesto 23

BOLOGNESE

100% grass-fed beef, fresh tomato sauce, root vegetables, rosemary & Parmigiano 26

PESTO *alla* GENOVESE

Hand-crushed basil pesto, Parmigiano, toasted pinenuts, confit cherry tomatoes, Burrata & fresh basil 24

FUNGHI

Creamy fresh Cremini, Shiitake & Porcini mushroom sauce, Parmigiano, crispy Parmigiano crumble, parsley 24

POMODORO, FUNGHI e SALSICCIA

Fresh tomato sauce, Peperoncino, garlic, Cremini, Porcini & Shiitake mushrooms, HM pork "Salsiccia" & parsley 25

NORMA

Fresh tomato sauce, eggplant, basil, melted Mozzarella & Ricotta Salata 24

BOSCAIOLA

Homemade pork "Salsiccia", Cremini, Shiitake & Porcini mushrooms, green peas & creamy Parmigiano 25

ARRABBIATISSIMA

Fresh tomato sauce, Calabrian Peperoncino, traditional Calabrian pork "Nduja", Burrata & parsley 25

CHOOSE the TOPPING

POLPETTE 6.95
100% beef meatballs

SHRIMP 7.95
3 sauteed

SALSICCIA 4.95
homemade

GUANCIALE 5
cured pork cheek

TOPPING of the DAY
Ask your server

MOZZARELLA 5
fresh "Fior di Latte"
BURRATA 4.95

RICOTTA 4.95
fresh
RICOTTA SALATA 4.95

VEGGIES 5
seasonal
PORCINI 6
imported



Il MENU del BRUNCH



"TUTTIFRUTTI" *Acai* WAFFLE

Homemade waffle, Acai sorbet, fresh berries, seasonal fruit, pistachio & maple syrup 20

Available also Vegan, ask your server!

BRUSCHETTONE *con* L'AVOCADO

HM apricot & walnut rustic bread, arugula, avocado, confit cherry tomatoes, shaved Parmigiano, two "Uova all'occhio di bue" & Prosciutto 20

Available also Vegan, ask your server!

UOVA, POLENTA & TARTUFO

Truffle Polenta, Porcini mushroom, homemade "Salsiccia" patties, parsley, two poached eggs & freshly shaved "Tartufo Nero Estivo" 28

* Available Saturday & Sunday
11am - 3pm



GNOCCHI, PORCINI, GAMBERI & TARTUFO

Homemade Gnocchi, shrimp, garlic, Peperoncino, Porcini mushrooms, touch of cream, parsley, & freshly shaved "Tartufo Nero Estivo" 37

SPAGHETTI *allo* SCOGLIO

Spaghetti, clams, mussels, shrimp, garlic, fresh tomato sauce, Calabrian Peperoncino & fresh parsley 31

PACCHERI VODKA *and* SCAMPI

Homemade paccheri, garlic, Peperoncino, Cesa's buonissima "Crema di Scampi alla Vodka", shrimp, parsley & one whole wild caught langoustine 38

BAKED PASTA
of the **DAY**
Lasagna, Cannelloni,
Pasta al Forno,
Timballo, Etc...
* * *
Ask your server!

BUCATINI *all'*AMATRICIANA

Homemade Bucatini, fresh tomato sauce, Guanciale, Pecorino, cracked black pepper 26

PAPPARDELLE *al* BRASATO *di* MAIALE

Homemade Pappardelle, shredded pork ribs, fresh tomato sauce, bay leaves & Pecorino 29

TONNARELLI CACIO *&* PEPE

Homemade Tonnarelli, Pecorino, cracked black pepper 25
Add Tartufo +11

FILETTO *di* MANZO 🌱

Grass-fed beef filet mignon, Porcini mushrooms & homemade Porcini demi over a butternut squash puree, "Patate al Forno & Spinaci burro e Parmigiano" 48
Make it Blue!
Add Gorgonzola +5(not GF)
Add Tartufo +11

POLLO *alla* CACCIATORA

Slowly roasted all natural bone in chicken leg & thigh, "Salsa alla Cacciatora Rossa", "Spinaci burro e Parmigiano e Gnocchi al Semolino" 29
🌱 (without "Gnocchi al Semolino")

SPIGOLA *al* CARTOCCIO 🌱

Wild-caught mediterranean Spigola wrapped in parchment paper with lemon, garlic, parsley, confit cherry tomatoes & mussels. Served with "Patate al Forno" & "Cavolfiore Ripassato" 43



Antipasti, Zuppe & Insalate

CAPRESE

Sliced heirloom tomatoes, vegan Mozzarella, pesto, red onions, capers, fresh basil 17

CESARINA 🌱

Arugula, fennel, golden raisin, fresh oranges, Kalamata olives, dressed with Cesarina's delicious citrus-olive dressing 17

SOUP *of the* **DAY**
Ask your server

LA PARMIGIANA VEGANA

Deep fried layered eggplant, oven baked with fresh tomato sauce, vegan Mozzarella, vegan Provolone & homemade Pesto alla Genovese. Vegan basil & garlic Ricotta and fresh basil 19



Pasta

CHOOSE *your* FAVOURITE SHAPE

From the pasta selection on the other page



POMODORO FRESCO

Fresh tomato sauce, confit cherry tomatoes, vegan Mozzarella & the perfect drop of Pesto 23

FUNGHI

Cesarina's signature Cremini, Shiitake & Porcini mushroom sauce with bread & herb crumble, fresh parsley 24

NORMA

Fresh tomato sauce, eggplant, basil, vegan Mozzarella 24

Cesa's Fave Vegan Pasta
SPAGHETTI *and* POLPETTE
Homemade Spaghetti, fresh tomato sauce, vegan "Polpette", vegan Parmigiano & basil 26
VEGAN BAKED PASTA *of the* DAY
Vegan Lasagna, Cannelloni, Pasta al Forno, Timballo, Etc... Ask your server!

PESTO VEGANO

Hand-crushed basil pesto, toasted pinenuts, confit cherry tomatoes, vegan Mozzarella & fresh basil 24

PUTTANESCA

Fresh tomato sauce with capers, Kalamata & Castelvetro olives, garlic, Calabrian Peperoncino & fresh basil 25

POLPETTE 🌱
VEGAN 7.95
HM, lentil & almond based

VEGAN RICOTTA 5.5
HM, almond based

MOZZARELLA 4.5
vegan

VEGGIES 5
seasonal sauteed

TOPPING *of the* **DAY**
Ask your server

ROASTED GARLIC 2
sauteed with EVOO

CAULIFLOWER 4
sauteed with EVOO

PORCINI 6
imported

PEPERONCINO 3
fresh Calabrian



FATTO *con* AMORE

* CAFFÈ *

ORGANIC DRIP *Coffee* 4

ESPRESSO *s/d* 3/4

CAPPUCCINO 4.5

LATTE 4.5

AMERICANO 4

MOCHA 5

HAMMERHEAD 4.5

CHAI TEA *Latte* 4

DIRTY CHAI TEA

Latte 5

CUP of TÈ

BLACK

GREEN

CHAMOMILLE

All
4

BEVANDE *non Alcoliche*

ICED *Tea* 4 LEMONADE 4.5

ARNOLD *Palmer* 4.5 SPRITE 4

COCA COLA 4 DIET COKE 4

*** Juice ***

ORANGE 5 APPLE 4

PINEAPPLE 4 CRANBERRY 4

I DRINK *del* BRUNCH

MARACAIBO SPRITZ

Vodka, Ramazzotti Rosato, Prosecco,
Jamaica, Pineapple, Lemon 13

MARGHERITA CALABRESE

Calabrian Chile infused Tequila,
Elderflower, Blood Orange, Lime 14

SPLENDIDO SPLENDEnte

Gin, Campari, Aperol, Watermelon
Mint Cordial, Lime 14

TIRAMISINI

Frangelico, Liqueur 43, Mr. Black,
Espresso, Cesarina's "Crema al
Mascarpone", Powdered Cocoa 15

SARA' PERCHE' TI AMO

Bourbon, Aperol, Montenegro,
Yellow Chartreuse,
Strawberries, Lemon 14

BLOODY MARY *di* CESARINA

Vodka, House Bloody Mix,
Crispy Speck, Lime 15

CAFFE BORGHETTI

Borghetti, Vodka,
Milk 13

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@cesarinapasta

Cesarina

*** LE BOLLICINE ***

LAVENDER LEMONADE

Mimosa

Champagne, Lavender,
Lemonade, Mint 11

TRADITIONAL *Mimosa*

Champagne, Orange Juice 11

ITALIAN *Spritz*

Prosecco, Cappelletti,
Soda 12

CAFFÈ *di* CESARINA

LAVENDER HONEY *Latte* 6

COCONUT HONEY *Latte* 6

NUTELLA *Mocha* 6

VANILLA SHAKEN

Espresso 5

*** COCKTAILS ***

MARACAIBO SPRITZ

Vodka, Ramazzotti Rosato, Prosecco,
Jamaica, Pineapple, Lemon 13

MARGHERITA CALABRESE

Calabrian Chile infused Tequila,
Elderflower, Blood Orange, Lime 14

SPLENDIDO SPLENDEnte

Gin, Campari, Aperol,
Watermelon Mint Cordial, Lime 14

LA RESISTENZA

Mezcal, Ginger infused Avena,
Honey Meletti blend, Lemon 15

SARA' PERCHE' TI AMO

Rye Whiskey, Aperol, Montenegro, Strega,
Strawberries, Lemon 14

*** BYO NEGRONI ***

Choose Spirit :

Gin | Tequila | Tamarindo Mezcal

Choose Vermouth :

Carpano Antica | Cinzano 1757 | Cocchi di Torino

Choose Aperitif :

Campari | Meletti 1870 | Nardini Bitter

All
14

Non ALCOHOLIC

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

IL PANE



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



ROSÉ

all day

CALAFURIA ROSATO *Tormaresca*
Puglia, ITALIA

44

ETNA ROSATO *Graci*
Sicilia, ITALIA

13/50

We love

SPARKLING

PROSECCO ASOLO BRUT *Loredan Gasperini*
Veneto, ITALIA

12/45

PROSECCO ROSE *Tasi*
Veneto, ITALIA

12/45

LAMBRUSCO BRUT ROSSO *Cantina Della Volta*
Emilia Romagna, ITALIA

13/49

TRENDO DOC DOSAGGIO ZERO *Revi*
Trentino Alto Adige, ITALIA 2016

69

FRANCIACORTA BRUT *Taccoli*
Lombardia, ITALIA

85

CHAMPAGNE BRUT
Blanc de Blanc. Alam Couvereur
Champagne, FRANCIA 2011

163

BEER

List

MENABREA BIONDA Lager
ITALIA

7

AURORA HOPPYALIS - KARL STRAUSS
India Pale Ale, CALIFORNIA

8

WHITE RASCAL - AVERY BREWING
Belgian style Wheat Ale, COLORADO

7.5

394 - ALESMITH Pale Ale
CALIFORNIA

7.5

RED TROLLEY - KARL STRAUSS Irish Style Red Ale
CALIFORNIA

7

GUINNESS Dark Irish Dry Stout
IRELAND

7

HEINEKEN 0.0 NA Lager (ABV 0%)
NETHERLANDS

7

RED Wine

GL BTL

CHIANTI CLASSICO *Munzi Conti*
Toscana, ITALIA

13/48

S.T. PODALIRIO *Querceto di Castellina*
Toscana, ITALIA 2018

84

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

14/54

S.T. "VENTI" *Querceto di Castellina*
Toscana, ITALIA 2015

165

BRUNELLO di MONTALCINO *Tenuta di Sesta*
Toscana, ITALIA 2016

96

BRUNELLO di MONTALCINO *Cordella*
Toscana, ITALIA 2016

125

SANGIOVESE "POLESIO" *San Lazzaro*
Marche, ITALIA

13/49

CIRO ROSSO SUPERIORE *Scala*
Calabria, ITALIA

54

CAMPI TAURASINI *I Favati*
Campania, ITALIA 2013

58

PRIMITIVO 'VIGNE VECCHIE' *Duca Guarini*
Puglia, ITALIA 2019

52

MONTEPULCIANO D'ABRUZZO (1LT BTL) *Abbondanza*
Abruzzo, ITALIA

12/55

DOLCETTO D'ALBA "PIANI dellI PERDONI" *Mossio*
Piemonte, ITALIA

52

BARBERA *Danielo Ricci*
Piemonte, ITALIA

13/49

NEBBIOLO delle LANGHE *Prunotto*
Piemonte, ITALIA

14/54

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

98

BAROLO "CANNUBI" *Francesco Rinaldi & Figli*
Piemonte, ITALIA 2014

145

Corkage Fee
20 per bottle (750ml) for first & second
35 per bottle for third & fourth
50 per bottle for fifth & up

More REDS

GL BTL

BARBARESCO *La Ca Nova*
Piemonte, ITALIA

23/88

BARBARESCO *Bric Tarot*
Piemonte, ITALIA 2013

125

VALPOLICELLA SUPERIORE "PROFASIO" *Massimago*
Veneto, ITALIA 2015

61

AMARONE della VALPOLICELLA *Tasi*
Veneto, ITALIA 2015

27/105

AMARONE della VALPOLICELLA *Venturini*
Veneto, ITALIA 2015

139

VIGNARICCO *Conte D'Attimis*
Veneto, ITALIA 2013

14/57

NERO D'AVOLA "CURMA" *Armosa*
Sicilia, ITALIA 2012

54

ETNA ROSSO *Barone di Villagrande*
Sicilia, ITALIA

59

CABERNET BLEND "SAN LEONARDO" *San Leonardo*
Trentino Alto, Adige, ITALIA 2015

195

CABERNET SAUVIGNON "IN SHEEPS CLOTHING" *Maison Noir*
Washington, USA

14/53

CABERNET RESERVE "CENTA VINEYARDS" *Gibbs*
Napa Valley, CALIFORNIA 2016

143

THE PRISONER
Napa Valley, CALIFORNIA

79

SYRAH "TONDRE GRAPEFIELD" *Joyce*
Santa Lucia Highlands, CALIFORNIA 2019

81

PINOT NOIR *Martellotto*
Santa Barbara, CALIFORNIA

14/54

PINOT NOIR "CYGNUS BLOCK" *Brittan Vineyards*
McMinnville, OREGON 2017

133

UNSHACKLED *By Prisoner*
Napa Valley, CALIFORNIA

15/57

WHITE Wine

GL BTL

PINOT GRIGIO *Mind The Grapes*
Veneto, ITALIA

11/43

PECORINO *Cantina Tollo*
Abruzzo, ITALIA

45

CHARDONNAY "SUBMARINE CANYON" *Joyce*
Monterey, CALIFORNIA 2019

14/55

CERVARO della SALA *Artinori*
Napa, CALIFORNIA 2016

114

GAVI *Francesco Rinaldi*
Piemonte, ITALIA 2020

13/49

SOAVE - 100% GARGANEGA *Tasi*
Veneto, ITALIA

46

FALANGHINA *Fuodi Si San Gregorio*
Campania, ITALIA

13/50

SAUVIGNON BLANC *Casali Mariago*
Friuli Venezia Giulia, ITALY 2020

12/46

FIANO *Culturi*
Puglia, ITALIA

45

MOSCATO D'ASTI *La Bioca*
Piemonte, ITALIA

11/43

PALLAGRELLO BIANCO "LE ORTOLE" *Vestini Campagnano*
Campania, ITALIA

73

VERMENTINO di GALLURA "CANAYLI" *Cantine Gallura*
Sardegna, ITALIA

45

COLLIO BIANCO *Zuani*
Friuli Venezia Giulia, ITALIA

58

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

43

LIVIA *Querceto di Castellina*
Toscana, ITALIA

58

FRASCATI SUPERIORE "POGGIO VERDE" *Principe Pallavicini*
Lazio, ITALIA

46

BIANCO MACERATO *Elios*
Sicilia, ITALIA

75

Sustainable Organic Natural



Dolci

TIRAMISÚ

Homemade ladyfingers, espresso, "Crema al Mascarpone", powdered cocoa
Also served gluten free 14

Vegan TIRAMISÚ

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

FRAGOLE *con* PANNA

Macerated fresh strawberries, whipped cream, "Lingue di Gatto" 10

Creme Brulée CHEESECAKE

Traditional cheesecake, creme brulée, whipped cream 12

AFFOGATO

Two scoops of BOBBOI's charcoal vanilla, espresso "Lingue di Gatto" 11

COPPA GELATO

from BOBBOI NATURAL GELATO!

Dark chocolate sorbet, charcoal vanilla, mediterraneo, whipped cream, roasted peanuts, fresh strawberries & "Lingue di Gatto" 12

Vegan COPPA GELATO

Dark chocolate sorbet, fruit sorbet of the week, vegan cream, roasted peanuts, fresh strawberries 12

Le Bevande

TIRAMISINI *Cocktail*

Frangelico, Liquor 43, Mr. Black Espresso, Cesarina's "Crema al Mascarpone", powdered cocoa 15

Vini da DESSERT

PASSITO *di* PANTELLERIA 12

MALVASIA *delle* LIPARI 15

VIN SANTO 13

GRAPPA

SARPA *di* POLI 14

GRAPPA *di* MOSCATO - NONINO 25

GRAPPA *di* NEBBIOLO-
LUIGI FRANCOLI 18

AMARO *Selections*

NARDINI 10

FERNET 12

MELETTI 12

DEL CAPO 11

CYNAR 11

NONINO 16

RAMAZZOTTI 11

SIBONA 10

TOSOLINI 12

AVERNA 12

MONTENEGRO 13

BRAULIO 12

Da Bere DOPO CENA

MIRTO *di* ARGIOLAS 12

BAROLO CHINATO 18

LIMONCELLO 12

SAMBUCA 11

TEA *Time*

Radiant SWATHE

Organic Black Tea bright & crisp, with a slight fruitiness 4

CHINA *Jasmine*

Green Tea aromatic with a crisp, dry finish 4

CAMOMILE

Relaxing & sweet 4

CAFFETTERIA

Organic Drip Coffee 3.5

Espresso *single/double* 3/4

Cappuccino 4.5 Latte 4.5

Americano 4 Mocha 5

FATTO *con* AMORE





Cesarina

KID'S Menu

Lunch & Dinner

— Pasta —

CHOOSE the SHAPE

ZITI

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

All
4.95

Drinks

CRANBERRY JUICE

PINEAPPLE JUICE

ORANGE JUICE

APPLE JUICE

KID'S Menu

Brunch

* SATURDAYS and SUNDAYS *

11 am to 3 pm

POLPETTE and PATATE

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

WAFFLE

Waffle, whipped cream,
strawberries & maple syrup 10.95

EGGS and TOAST

2 scrambled eggs & homemade focaccia 9.95

BOMBOLONE

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

GELATO

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