

Cesarina

FATTO *con* AMORE
Lunch & Dinner



— Antipasti —

IL FRITTO *di* CESARINA

Deep fried Fiori di zucca stuffed with Ricotta & herbs, "Frittatina di Pasta, pork Salsiccia e Broccoli" & "Carciofi in Pastella". Served with Cesarina's Spicy Marinara & Italian Ranch! 20

BRUSCHETTONE *alla* PARMIGIANA

Homemade Ciabatta, deep fried eggplant, fresh tomato sauce, smoked Mozzarella, Parmigiano & basil 18
Cesa dare's you to add Polpette + 7.95

COZZE, FAGIOLI e NDUJA

Sauteed mussels with garlic, Peperoncino, Cannellini beans, pork "Nduja" & toasted homemade Ciabatta 21

POLPO CROCCANTE

Honey glazed crispy octopus, romesco sauce, "Patate Cacio e Pepe", crispy broccolini, capers, roasted cherry tomatoes, red onions, almonds 20

*** CARPACCIO *Cesarina* ***

Tenderloin carpaccio dry rubbed with espresso, porcini & garlic. "Salsa Tartufata" & toasted homemade garlic & rosemary Ciabatta 26

— Insalate —

NUOVA CESARINA 🍊🌿

Fennel, oranges, golden raisins, Kalamata olives, arugula, frisée "Vinaigrette agli agrumi" 18
Add Octopus +13

CAPRESE INVERNALE 🍊

Heirloom tomatoes, roasted cherry tomatoes, basil, Aceto Balsamico, arugula, Burrata, Pesto 18
Add Prosciutto di Parma +6

INSALATA RADICCHIO, SPECK e GORGONZOLA

Pears, Speck, Gorgonzola, radicchio, frisée, honey, Aceto Balsamico, toasted walnuts 20

— Pastificio —

FETTUCCINE



SPAGHETTI



CHOOSE *the* SHAPE

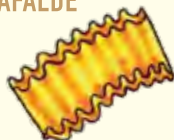
🍷 Penne & Spaghetti available +3

PASTA RIPIENA + 4

Ask for today's shapes



MAFALDE



PAPPARDELLE



TONNARELLI



PACCHERI



GNOCCHI +3



RIGATONI



BUCATINI



CHOOSE *the* SAUCE

POMODORO FRESCO

Fresh tomato sauce, Parmigiano, Burrata, & the perfect drop of pesto 24

NORMA

Fresh tomato sauce, eggplant, basil, melted Mozzarella & Ricotta Salata 25

FUNGHI

Creamy fresh Cremini, Shiitake & Porcini mushroom sauce, Parmigiano, crispy Parmigiano crumble, parsley 25

TARTUFONA

Mascarpone, Parmigiano, "Tartufata", mushroom, cracked black pepper 30

BOSCAIOLA

Homemade pork "Salsiccia", Cremini, Shiitake & Porcini mushrooms, green peas & creamy Parmigiano 26

BOLOGNESE

Slowly cooked 100% beef Bolognese, root vegetables, rosemary, Parmigiano 27

ARRABBIATISSIMA

Fresh tomato sauce, Calabrian Peperoncino, traditional Calabrian pork "Nduja", Burrata & parsley 26

CHOOSE *the* TOPPING

POLPETTE 7

100% beef meatballs

SALSICCIA 5

homemade

SHRIMP 8

3 sauteed

GUANCIALE 5

cured pork cheek

TOPPING *of the* DAY

Ask your server

MOZZARELLA 5

fresh "Fior di Latte"

BURRATA 6

RICOTTA 5

fresh

RICOTTA SALATA 6

🌟 *Bellissimi* 🌟

Please note that a 4% surcharge will be added to each guest check to ensure health & medical benefits for our full time Famiglia. If you would like the surcharge removed, just let us know!

BUONA

sera

BELLISSIMI!



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Cesa's Fave Pasta

GNOCCHI VONGOLE & FRIARIELLI

Handmade Gnocchi, fresh clams, garlic, Peperoncino, parsley, broccoli rabe, "Muddica Atturrata" & freshly shaved Bottarga 33

SPAGHETTI *allo* SCOGLIO

Spaghetti, clams, mussels, shrimp, garlic, fresh tomato sauce, Calabrian Peperoncino & fresh parsley 34

PACCHERI VODKA *and* SCAMPI

Homemade paccheri, garlic, Peperoncino, Cesa's buonissima "Crema di Scampi alla Vodka", shrimp, parsley & one whole wild caught langoustine 39

PAPPARDELLE BRASATO & PORCINI

Homemade egg & Porcini Pappardelle, slowly braised pork shoulder, Porcini mushroom, Porcini demi, Peperoncino, garlic, parsley & shaved Parmigiano 34

BAKED PASTA *of the* DAY

Ask your server!
Lasagna, Cannelloni, Pasta al Forno, Timballo, Etc...

* CAVATELLI *alla* MILANESE *

Handmade saffron-Cavatelli, braised "pork ossobuco", veal jus, root vegetable, Parmigiano 39

Limited Daily Availability

"Chi primo arriva, meglio alloggia!"

I Primi Romani

TONNARELLI CACIO & PEPE

HM Tonnarelli, Pecorino Romano, cracked black pepper 25

BUCATINI ALL'AMATRICIANA

HM Bucatini, fresh tomato sauce, Guanciale, Pecorino Romano, cracked black pepper 27

RIGATONI ALLA CARBONARA

HM Rigatoni, yolk, Pecorino Romano, Guanciale, cracked black pepper 27

I Secondi

FILETTO *al* PEPE VERDE

8oz tenderloin, Cesarina's "Salsa al Pepe Verde", crispy sweet onions 46

POLLO *alla* CACCIATORA *con* POLENTA

Slowly roasted bone in chicken airline, "Cacciatore Jus", polenta Taragna, Provolone melt, broccolini 36

SPIGOLA *al* MAMMA RENATA

Spigola fillets, salmoriglio, zucchini, semi-dried cherry tomatoes, Kalamata olives, potato chips 44

I Contorni

BROCCOLI RIPASSATI broccolini, anchovies, breadcrumbs 10

LE PATATE roasted potatoes, Romesco sauce, arugula, Pecorino 12

FINOCCHI GRATINATI fennel, béchamel, Parmigiano 12

ROMANESCO Romanesco broccoli, raisins, pine nuts, Aceto Balsamico 12

FUNGHI e POLENTA Polenta Taragna, roasted wild mushrooms, Gorgonzola 12

Per i VEGAN

Antipasti, Zuppe & Insalate

CAPRESE INVERNALE

Heirloom tomatoes, roasted cherry tomatoes, basil, Aceto Balsamico, arugula, vegan Mozzarella, Pesto 18

NUOVA CESARINA

Fennel, oranges, golden raisins, Kalamata olives, arugula, frisée "Vinaigrette agli agrumi" 18

SOUP *of the* DAY

Ask your server

BRUSCHETTONE *alla* PARMIGIANA VEGANA

Homemade Ciabatta, deep fried eggplant, fresh tomato sauce, vegan Provolone, vegan Parmigiano & basil 18



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 24

NUOVA FUNGHI VEGANA

Cesarina's signature creamy Cremini, Shiitake & Porcini mushroom sauce with bread & herb crumble, fresh parsley 25

Cesa's Fave Vegan Pasta

SPAGHETTI *and* POLPETTE

HM Spaghetti, fresh tomato sauce, vegan "Polpette", vegan Parmigiano & basil 29

PACCHERI ROMESCO *and* VODKA

HM Paccheri, romesco sauce, green peas, Peperoncino, Vodka 28

VEGAN BAKED PASTA *of the* DAY

Vegan Lasagna, Cannelloni, Pasta al Forno, Timballo, Etc... Ask your server!

NORMA

Fresh tomato sauce, eggplant, basil, vegan Mozzarella 25

PUTTANESCA

Fresh tomato sauce with capers, Kalamata & Castelvetrano olives, garlic, Calabrian Peperoncino & fresh basil 26

POLPETTE VEGAN 8

Homemade, lentil & almond based

ROASTED GARLIC 2

Sauteed with EVOO

TOPPING *of the* DAY

Ask your server

VEGAN RICOTTA 6

Homemade, almond based

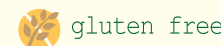
MOZZARELLA 5

Vegan

* Bellissimi *

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Make sure to notify your server of any allergies or dietary restrictions



FATTO *con* AMORE

* CAFFÈ *

ORGANIC DRIP *Coffee* 4

ESPRESSO *& 1/2* 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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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 ***	
LO SPRITZ GRANATA	
Cocchi di Torino, Genepi, Peach liquor, Thyme, Lime, Aperol, Prosecco 14	
PARENTI SERPENTI	
Rye, Ramazzotti Rosato, Yellow Chartreuse, Grapefruit, Pink Pepper, Bitters 16	
SPLENDIDO SPLENDEnte	
Gin, Campari, Aperol, Watermelon Mint Cordial, Lime 15	
LA RESISTENZA	
Mezcal, Ginger infused Averna, Honey Meletti blend, Lemon 15	
NON ESSERE CATTIVO	
Chamomile Gin, Braulio, Nocino, Aperol, Strega 16	
MANATTA	
Rye, Anise Falernum, Honey Meletti, Amaro del Capo, Pastis, Bitters 16	

*** BYO NEGRONI ***	
Choose Spirit : Gin Tequila Tamarindo Mezcal	
Choose Vermouth : Carpano Antica Cinzano 1757 Cocchi di Torino	
Choose Aperitif : Campari Meletti 1870 Nardini Bitter	

Non ALCOHOLIC	
COCA COLA • DIET COKE • SPRITE	4.5
GINGER BEER	5
LEMONADE • ICED TEA • ARNOLD PALMER	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!
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ROSE all day	
CALAFURIA ROSATO <i>Tormaresca</i> Puglia, ITALIA	49
ETNA ROSATO <i>Graci</i> Sicilia, ITALIA 2020	14/56
We love SPARKLING	
PROSECCO ASOLO BRUT <i>Loredan Gasperini</i>	14/56
PROSECCO ROSE <i>Tasi</i>	14/55
LAMBRUSCO BOLLINO ROSSO <i>Caprari</i>	13/49
TRENTO DOC DOSAGGIO ZERO <i>Revi</i>	69
FRANCIACORTA BRUT <i>Faccoli</i>	85
CHAMPAGNE BRUT-BLANC DE BLANC <i>Alain Couvreur</i> Champagne, FRANCIA 2011	181

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
CESARINA BELLISSIMO CHIANTI (1lt BTL) <i>Chianti</i> Toscana, ITALIA 2018	13/59
S.T. PODALIRIO <i>Querceto di Castellina</i> Toscana, ITALIA 2018	84
S.T. "BOLGHERI ROSSO" <i>Donne Fittipaldi</i> Toscana, ITALIA	16/62
S.T. "VENTI" <i>Querceto di Castellina</i> Toscana, ITALIA 2015	165
NOBILE di MONTEPULCIANO RISERVA <i>Bindella</i> Toscana, ITALIA 2016	87
BRUNELLO di MONTALCINO <i>Cordella</i> Toscana, ITALIA 2012	125
SANGIOVESE "POLESIO" <i>San Lazzaro</i> Marche, ITALIA	14/55
CIRO ROSSO SUPERIORE <i>Scala</i> Calabria, ITALIA	58
CAMPI TAURASINI <i>I Tavati</i> Campania, ITALIA 2015	66
PRIMITIVO 'VIGNE VECCHIE' <i>Duca Guarini</i> Puglia, ITALIA	55
MONTEPULCIANO D'ABRUZZO RISERVA (1LT BTL) <i>Abbondanza</i> Abruzzo, ITALIA	13/59
DOLCETTO D'ALBA "PIANI dellI PERDONI" <i>Mossio</i> Piemonte, ITALIA	58
BARBERA D'ALBA "SERRA GATTI" <i>Cascina Val del Prete</i> Piemonte, ITALIA	14/54
NEBBIOLO delle LANGHE <i>Prunotto</i> Piemonte, ITALIA	14/55
SFORZATO <i>Alfio Mozzi</i> Lombardia, ITALIA 2013	168
BAROLO "CANNUBI" <i>Francesco Rinaldi & Figli</i> 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 <i>La Ca Nova</i> Piemonte, ITALIA	25/97
BARBARESCO "ALBESANI" <i>Cantina del Pino</i> Piemonte, ITALIA 2014	158
VALPOLICELLA SUPERIORE "PROFASIO" <i>Massimago</i> Veneto, ITALIA 2015	64
AMARONE della VALPOLICELLA <i>Tasi</i> Veneto, ITALIA 2015	29/116
AMARONE della VALPOLICELLA <i>Alteo</i> Veneto, ITALIA 2015	215
VIGNARICCO <i>Conte D'Attimis</i> Veneto, ITALIA 2013	15/59
NERO D'AVOLA "CURMA" <i>Armosa</i> Sicilia, ITALIA 2012	56
ETNA ROSSO <i>Generazione Alessandro</i> Sicilia, ITALIA	69
CABERNET BLEND "SAN LEONARDO" <i>San Leonardo</i> Trentino Alto, Adige, ITALIA 2016	195
CABERNET SAUVIGNON "IN SHEEPS CLOTHING" <i>Maison Noir</i> Washington, USA	15/58
CABERNET SAUVIGNON RESERVE "CENTA VINEYARD" <i>Gibbs</i> Napa Valley, CALIFORNIA 2016	143
SYRAH "TONDRE GRAPEFIELD" <i>Joyce</i> Santa Lucia Highlands, CALIFORNIA 2019	81
MONTEPULCIANO "GRIFOLA" <i>Poderi San Lazzaro</i> Marche, ITALIA 2013	78
PINOT NOIR, QUINTA DEL MAR <i>La Montagne</i> San Luis Obispo, CALIFORNIA 2017	16/63
PINOT NOIR "CYGNUS BLOCK" <i>Brittan Vineyards</i> McMinnville, OREGON 2017	133
LACRIMA DI MORRO D'ALBA <i>Luigi Giusti</i> Marche, ITALIA	14/54

WHITE Wine	
GL	BTL
VERMENTINO "VIGNE BASSE" <i>Terenguala</i> Liguria, ITALIA	14/54
PECORINO <i>Cantina Tollo</i> Abruzzo, ITALIA	44
RONCAGLIA COLLI PESARESI <i>Fattoria Mancini</i> Marche, ITALIA	14/55
CERVARO della SALA <i>Antinori</i> Umbria, ITALIA 2016	114
GAVI di GAVI <i>Giordano Lombardo</i> Piemonte, ITALIA	13/49
KRATOS FIANO <i>Luigi Maffini</i> Campania, ITALIA	65
FALANGHINA "AORIVOLA" <i>I Cacciagalli</i> Campania, ITALIA 2019	15/58
SAUVIGNON BLANC <i>Casali Mariago</i> Friuli Venezia Giulia, ITALY	13/49
BIANCO CIVITELLA <i>Le Ragnae</i> Toscana, ITALIA 2020	84
CATARRATTO <i>Nous</i> Sicilia, ITALIA	15/59
RIBOLLA GIALLA <i>Damijan</i> Friuli Venezia Giulia, ITALY 2017	142
VERMENTINO di GALLURA "CANAYLI" <i>Cantine Gallura</i> Sardegna, ITALIA	49
COLLIO BIANCO <i>Zuani</i> Friuli Venezia Giulia, ITALIA	62
VERNACCIA di SAN GIMIGNANO DOCG <i>Il Colombaio di S. Chiara</i> Toscana, ITALIA	48
LIVIA <i>Querceto di Castellina</i> Toscana, ITALIA	65
CAPOLEMOLE BIANCO <i>Marco Carpinetti</i>	51
BIANCO MACERATO <i>Elios</i>	85
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

MILLEFOGLIE *al* LATTE

Homemade puff pastry, "Crema al Latte", & your choice of Cesa's Fave toppings:

Frutti di Bosco
Ganache alla Nutella
Pesche e Limoncello
13

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

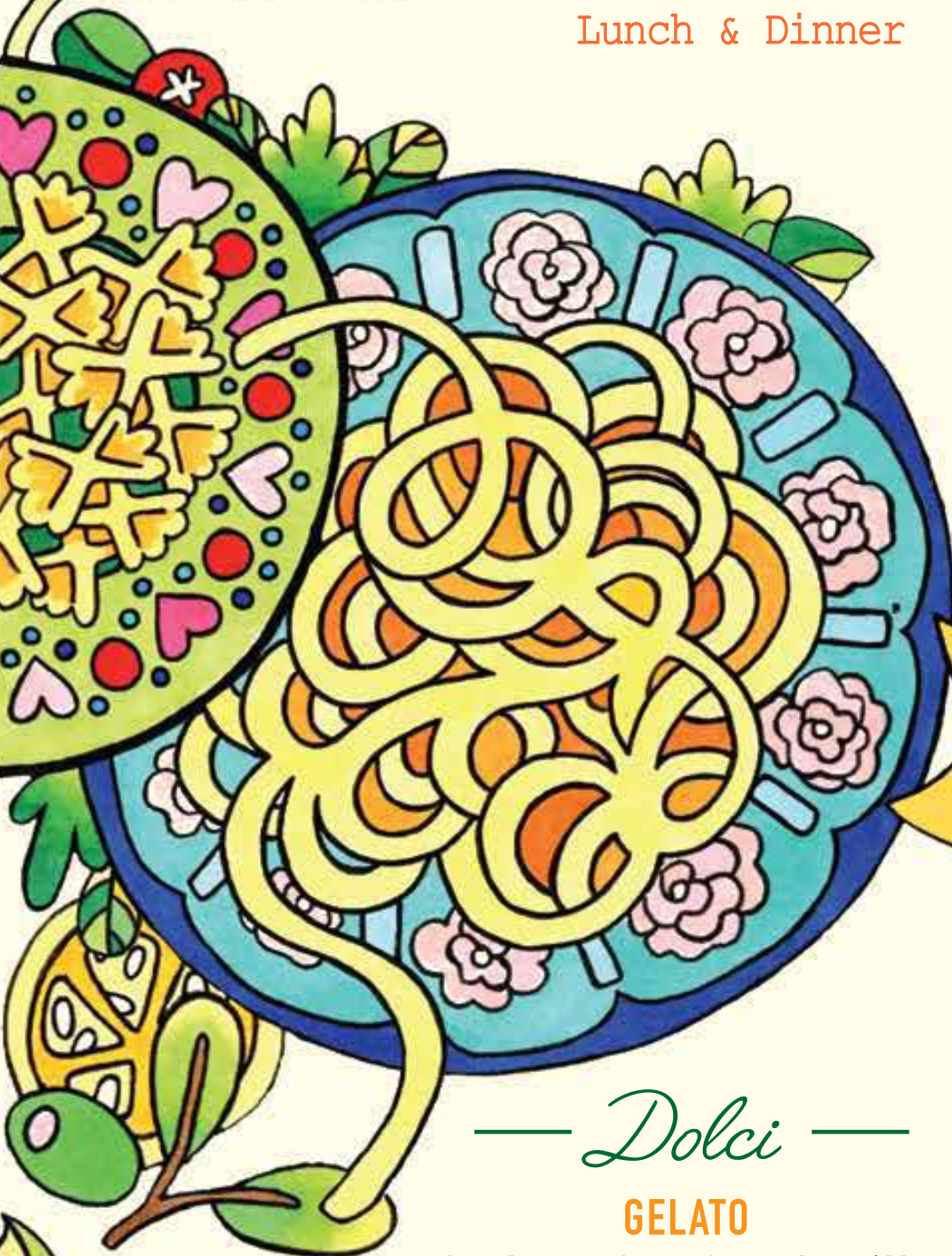
FATTO *con* AMORE



Cesarina

KID'S Menu

Lunch & Dinner



— Dolci —

GELATO

Chocolate Sorbet, Charcoal Vanilla
or Fruit Sorbet of the Week 4.95

BOMBOLONE

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

— 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