



Cesarina

— Antipasti —

FRITTURA *di* PARANZA
Deep fried calamari, shrimp, "Paranza" purple potatoes, lemons and sage. Served with Cesarina's homemade Italian Ranch 20

BURRATA, COPPA e FICHI
Fresh Burrata, Coppa, figs "Mostarda", basil & "Gnocchi Fritti" 19

SAUTÉ *di* COZZE e VONGOLE
Sauteed mussels & clams, white wine, cherry tomatoes, Peperoncino, garlic, fresh parsley & toasted homemade Focaccia 21 **Add Pork "Nduja" +7**

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

*** **CARPACCIO *Cesarina*** ***
Tenderloin carpaccio dry rubbed with espresso, porcini & garlic. "Salsa Tartufata" & toasted homemade garlic & rosemary Focaccia 26
Add Tartufo +10

— 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 ROMANA
Romaine lettuce, red onion, Pecorino Dressing, breadcrumbs, grated Pecorino, cracked black pepper 17

— Pastificio —

FETTUCCINE

SPAGHETTI

MAFALDE

PAPPARDELLE

TONNARELLI

PACCHERI

GNOCCHI +3

RIGATONI

BUCATINI

CHOOSE *the* SHAPE
🍷 Penne & Spaghetti available +3

PASTA RIPIENA + 4
Ask for today's shapes

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

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

SHRIMP 8
3 sauteed

SALSICCIA 5
homemade

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

BUONA *sera* BELLISSIMI!

cesarinarestaurant.com | @cesarinapasta



Cesa's Fave Pasta

SPAGHETTI *allo* SCOGLIO

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

PACCHERI VODKA *and* SCAMPI

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

GNOCCHI PORCINI, GAMBERI e TARTUFO

Homemade Gnocchi, garlic, shrimp, porcini mushrooms, "Crema al Tartufo", fresh parsley, Peperoncino, shaved summer black truffle 39

PAPPARDELLE *al* BRASATO *di* MANZO

Homemade spinach & egg Pappardelle, slowly braised beef cheek & shortribs, Parmigiano & fresh basil 34

BAKED PASTA *of the* DAY

Ask your server!

* * *

Lasagna, Cannelloni, Pasta al Forno, Timballo, Etc...

I Primi Romani

TONNARELLI CACIO & PEPE

Tonnarelli, Pecorino Romano, cracked black pepper 25

Add Tartufo +10

BUCATINI ALL'AMATRICIANA

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

RIGATONI ALLA CARBONARA

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

Add Tartufo +10

I Secondi

TAGLIATA *di* MANZO AI FUNGHI 🍄

10 oz beef Tagliata, balsamic glazed Porcini & Portobello mushroom, fresh herbs, semi-dried cherry tomatoes & "Salmoriglio" 48 Add Tartufo +10

COTOLETTA *alla* DIAVOLA

Breaded boneless chicken thigh & breast, deep fried & served with "Salsa Diavola", sliced Provolone, pork Nduja chunks, Parmigiano, parsley 36

* *All Secondi served with* *

Patate Arrosto:

Oven baked yukon gold potatoes with garlic & rosemary

Cavolo Nero Ripassato:

Sauteed kale with garlic & Peperoncino

SPIGOLA *al* LIMONE

Wild-caught Mediterranean Spigola roasted with lemon & garlic, saffron lemon jus, capers, Bottarga & citrus-aromatic "Mollica Atturrata" 49

Per i **VEGAN**

Zuppe & Insalate

CAPRESE INVERNALE 🍄

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

SOUP *of the* DAY

Ask your server

NUOVA CESARINA 🍄

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

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

ROMESCO *and* VODKA

Homemade romesco sauce, green peas, Peperoncino, Vodka 28

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* *

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!

*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

vegan

gluten free

*** COCKTAILS ***		
PRIMA L'AMORE SPRITZ		
Peach Tea infused Rum, Aperol, Basil Eau-De-Vie, Prosecco, Honey, Lemon 15		
PER LA VITA		
Rosemary Gin, Tarragon Syrup, Mint, Absinthe, Pineapple, Lime 15		
VELLUTO		
Amontillado Sherry, Italicus, Cocchi Americano, Grapefruit Bitters 16		
FORMOSA		
Green Chartreuse, Laphraoig 10 yr, Tequila Blanco, Cucumber, Agave, Lime 17		
IL CAPO		
Carrot infused Bourbon, Vecchio Amaro Del Capo, Walnut & Angostura Bitters, Orange-Vanilla Balsamic Syrup, Cardamom 16		
CASTELLUCCIO		
Chamomille Rye, Punt e Mes, Apricot, Angostura Bitters 17		
*** BYO NEGRONI ***		
Choose Spirit :		
Gin Tequila Tamarindo Mezcal		
Choose Vermouth :		
Carpano Antica Macchia Cocchi di Torino		
Choose Aperitif :		
Campari Meletti 1870 Liquore delle Sirene		
Try our Basil White Negroni, <i>ask your Server!</i>		
*** MOCKTAILS ***		
BELLO FRESCO		
Juniper-Mint infused Pineapple Juice, Lemon Juice, Cranberry Syrup, Ginger Beer 12		
CHIAREZZA		
Strawberry, Grapefruit, Cucumber, Honey, Lemon, Soda Water 12		
Non ALCOHOLIC		
COCA COLA • DIET COKE • SPRITE 4.5 GINGER BEER 5		
LEMONADE • ICED TEA • ARNOLD PALMER 5		



— ROSÉ all day —		
GL BTL		
CALAFURIA ROSATO <i>Tormaresca</i>		58
Puglia, ITALIA		
ETNA ROSATO <i>Graci</i>		15/65
Sicilia, ITALIA		
— We love SPARKLING —		
PROSECCO ASOLO DOCG BRUT		14/56
<i>Loredan Gasperini</i> Veneto, ITALIA		
PROSECCO ROSE DOC <i>Tasi</i>		14/55
Veneto, ITALIA		
LAMBRUSCO BOLLINO ROSSO <i>Caprari</i>		13/49
Emilia Romagna, ITALIA		
TRENTO DOC DOSAGGIO ZERO <i>Revi</i>		69
Trentino Alto Adige, ITALIA 2017		
FRANCIACORTA BRUT <i>Taccoli</i>		85
Lombardia, ITALIA		
CHAMPAGNE BRUT-BLANC DE BLANC		181
<i>Alam Couvereur</i> Champagne, FRANCIA 2011		
— BIRRE —		
394 – ALESMITH Pale Ale	CALIFORNIA	8
GUINNESS Dark Irish Dry Stout	IRELAND	7
HEINEKEN 0.0 NA Lager (ABV 0%)	NETHERLANDS	7
BIRRE Artigianali ITALIANE		
MENABREA BIONDA Lager	PIEMONTE, ITALIA	8
L'IPPA BALADIN IPA	PIEMONTE, ITALIA	13
ISAAC BALADIN Blanche	PIEMONTE, ITALIA	13
NORA BALADIN Spiced	PIEMONTE, ITALIA	13
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!		

— VINO Rosso —		
GL BTL		
CESARINA BELLISSIMO CHIANTI (1LT BTL)		14/68
<i>Chianti</i> Toscana, ITALIA 2018		
S.T. “FONTE DELL'ANGUILLAIA” <i>Rigoloccio</i>		16/73
Toscana, ITALIA		
S.T. “VENTI” <i>Querceto di Castellina</i>		165
Toscana, ITALIA 2017		
NOBILE di MONTEPULCIANO RISERVA <i>Bindella</i>		93
Toscana, ITALIA 2016		
BRUNELLO di MONTALCINO <i>Cordella</i>		129
Toscana, ITALIA 2016		
SANGIOVESE “POLESIO” <i>San Lazzaro</i>		15/66
Marche, ITALIA		
CIRO ROSSO SUPERIORE <i>Scala</i>		61
Calabria, ITALIA		
AGLIANICO “CAMPI TAURASINI” <i>I Favati</i>		69
Campania, ITALIA 2015		
PRIMITIVO 'VIGNE VECCHIE' <i>Duca Guarini</i>		59
Puglia, ITALIA		
MONTEPULCIANO D'ABRUZZO (1LT BTL)		14/74
<i>Abbondanza</i> Abruzzo, ITALIA		
DOLCETTO D'ALBA “PIANI dellI PERDONI”		61
<i>Mossio</i> Piemonte, ITALIA 2019		
BARBERA “BARBAROSSA”		15/65
<i>Daniel Ricci</i> Piemonte, ITALIA 2019		
LANGHE NEBBIOLO <i>Raineri</i>		15/66
Piemonte, ITALIA 2019		
SFORZATO <i>Alfio Mozzi</i>		168
Lombardia, ITALIA 2013		
BAROLO “CANNUBI”		149
<i>Francesco Rinaldi & Figli</i> Piemonte, ITALIA 2014		
BAROLO “RAVERA” <i>La Bioca</i>		30/133
Piemonte, ITALIA 2015		
BARBARESCO “GALLINA”		171
<i>Cartina del Pino</i> Piemonte, ITALIA 2014		
VALPOLICELLA RIPASSO “SEMONTE ALTO”		68
<i>Venturini</i> Veneto, ITALIA 2018		

— Altri ROSSI —		
GL BTL		
AMARONE della VALPOLICELLA		30/130
<i>Tasi</i> Veneto, ITALIA 2016		
AMARONE della VALPOLICELLA <i>Alteo</i>		215
Veneto, ITALIA 2015		
VIGNARICCO <i>Conte D'Attimis</i>		16/72
Friuli Venezia Giulia, ITALIA		
ETNA ROSSO “ROCCA COELI” <i>Palari</i>		125
Sicilia, ITALIA 2016		
SANGIOVESE di ROMAGNA RISERVA “PROBI”		88
<i>Villa Papiano</i> Emilia Romagna, ITALIA 201		
BOVALE SARDO “PARISI”		86
<i>I Garagisti di Sorgono</i> Sardegna, ITALIA		
LACRIMA di MORRO D'ALBA		15/64
<i>Luigi Giusti</i> Marche, ITALIA 2019		
SAGRANTINO di MONTEFALCO		119
<i>Scacciadiavoli</i> Umbria, ITALIA 2015		
MONTEPULCIANO “GRIFOLA”		78
<i>Podere San Lazzaro</i> Marche, ITALIA 2013		
CABERNET BLEND “SAN LEONARDO”		195
<i>San Leonardo</i> Trentino Alto Adige, ITALIA 2016		
LAGREIN RISERVA <i>Klaus Lentisch</i>		74
Trentino Alto Adige, ITALIA 2019		
CAB SAUVIGNON “IN SHEEPS CLOTHING”		16/71
<i>Maison Noir</i> Washington, USA 2020		
CAB SAUVIGNON RESERVE “CENTA VINEYARD”		143
<i>Gibbs</i> Napa Valley, CALIFORNIA 2016		
SYRAH “TONDRE GRAPEFIELD” <i>Joyce</i>		81
Santa Lucia Highlands, CALIFORNIA 2019		
PINOT NOIR, QUINTA DEL MAR		17/75
<i>La Montagne</i> San Luis Obispo, CALIFORNIA 2017		
PINOT NOIR “CYGNUS BLOCK”		133
<i>Brittan Vineyards</i> McMinnville, OREGON 2017		
Please note that wine vintages are subject to change		

— VINI Bianchi —		
GL BTL		
CIRÓ BIANCO <i>Scala</i>		14/56
Calabria, ITALIA		
PECORINO “GIOCHEREMO CON I FIORI”		63
<i>Torre dei Beati</i> Abruzzo, ITALIA		
ETNA BIANCO SUPERIORE		16/70
<i>Barone di Villagrande</i> Sicilia, ITALIA		
CERVARO della SALA <i>Antinori</i>		114
Umbria, ITALIA 2019		
GAVI di GAVI <i>Giordano Lombardo</i>		14/57
Piemonte, ITALIA		
KRATOS FIANO <i>Luigi Maffini</i>		65
Campania, ITALIA		
FALANGHINA “AORIVOLA”		15/64
<i>I Cacciagalli</i> Campania, ITALIA		
SAUVIGNON BLANC <i>Casali Mariago</i>		14/59
Friuli Venezia Giulia, ITALIA		
BIANCO CIVITELLA <i>Le Ragnate</i>		84
Toscana, ITALIA		
BIANCO MACERATO <i>Elios</i>		17/75
Sicilia, ITALIA		
RIBOLLA GIALLA <i>Damjan</i>		142
Friuli Venezia Giulia, ITALIA 2017		
FUORE BIANCO <i>Marisa Cuomo</i>		98
Campania, ITALIA 2021		
COLLIO BIANCO <i>Zuani</i>		62
Friuli Venezia Giulia, ITALIA 2021		
TIMORASSO “TERRE del TIMORASSO”		66
<i>Daniela Ricci</i> Piemonte, ITALIA 2015		
LIVIA <i>Querceto di Castellina</i>		65
Toscana, ITALIA		
CAPOLEMOLE BIANCO <i>Marco Carpinetti</i>		58
Lazio, ITALIA		
TREBBIANO D'ABRUZZO <i>Terraviva</i>		63
Abruzzo, ITALIA		
Corkage Fee		
20 per btl (750ml) for first & second		
35 per btl for third & fourth		
50 per btl for fifth & up		
Only for btls not on our wine list		
Sustainable		
Organic		
Natural		



Dolci

TIRAMISÚ 🌱

Homemade ladyfingers, espresso, "Crema al Mascarpone", powdered cocoa
Also served gluten free 16

Vegan TIRAMISÚ

Homemade vegan ladyfingers, espresso, vegan "Crema al Mascarpone", powdered cocoa 15

Cesa's RICOTTA CHEESECAKE

Basque Ricotta cheesecake, hazelnut & almond crumble and your fave topping:

Caramello e Cioccolato

Pesche e Limoncello

Lamponi e Vaniglia 15

CANTUCCIO *al* FORNO

Baked to order Cantuccio served with BOBBOI's Gelato allo Zabaione, toasted shaved almonds & "Vin Santo" caramel sauce 14

Fai come in Toscana & try it with a glass of Vin Santo, Passito or Malvasia

AFFOGATO

Two scoops of BOBBOI's charcoal vanilla, espresso, "Lingue di Gatto" 14

Make it "Corretto"!

Add Grappa Sarpa di Poli, Frangelico or Sambuca +10

GELATO

Your choice of BOBBOI's Dark Chocolate sorbet, Charcoal Vanilla or sorbet of the week

One scoop 9 Two scoops 12

Served with whipped cream & "Lingue di Gatto"

Vegan served with Vegan cream

Le Bevande

TIRAMISINI * *Cocktail* *

Frangelico, Liquor 43, Mr. Black, Espresso, Cesarina's "Crema al Mascarpone", powdered cocoa 16

Vini da DESSERT

VIN SANTO SANT'ANTIMO - FANTI 2013 25

PASSITO *di* PANTELLERIA - CANTINE PELLEGRINO 18

MALVASIA *delle* LIPARI - TENUTA *di* CASTELLARO 20

GRAPPA

SARPA *di* POLI 14

GRAPPA *di* NEBBIOLO - LUIGI FRANCOLI 18

GRAPPA *di* MOSCATO NONINO 25

AMARO *Selections*

NARDINI 12

FERNET 14

MELETTI 13

DEL CAPO 13

RAMAZZOTTI 16

SIBONA 13

ST HUBERTUS RISERVA 18

TOSOLINI 13

AVERNA 13

CYNAR 14

NONINO 16

MONTENEGRO 13

BRAULIO 13

AMARA 14

Da Bere DOPO CENA

MIRTO *di* ARGIOLAS 13

BAROLO CHINATO 18

LIMONCELLO 13

SAMBUCA 13

TEA *Time*

Radiant SWATHE

Organic Black Tea bright & crisp, with a slight fruitiness 6

CHINA *Jasmine*

Green Tea aromatic with a crisp, dry finish 6

CAMOMILE

Relaxing & sweet 6

CAFFETTERIA

Organic Drip Coffee 3.5

Espresso *single/double* 3/4

Make it "Corretto"!

Add Grappa Sarpa di Poli, Frangelico or Sambuca +10

Cappuccino 4.5 Latte 4.5

Americano 4 Mocha 5

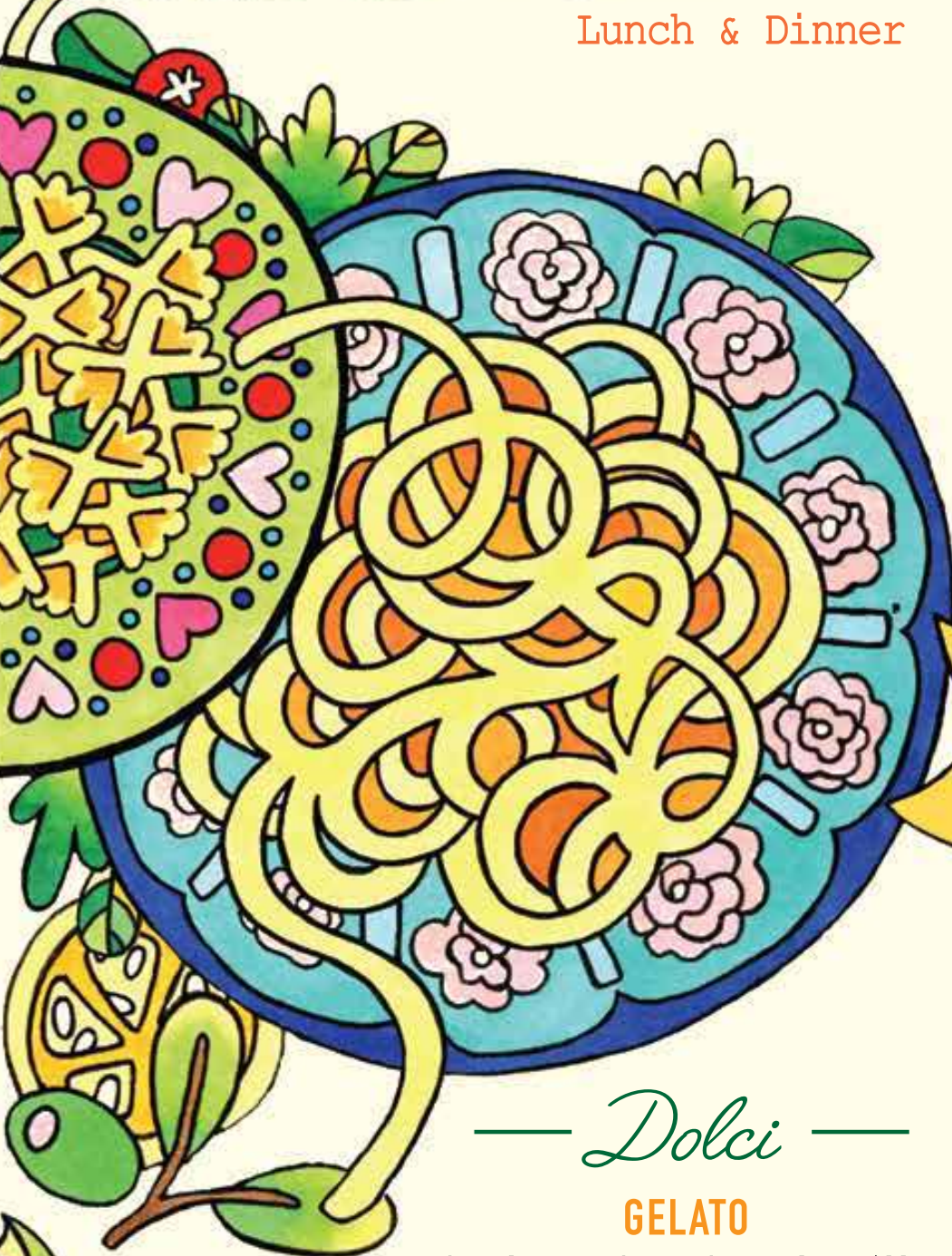
FATTO *con* AMORE



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