

Cesarina

FATTO *con* AMORE
Lunch & Dinner



— Antipasti —

FIORI *di* ZUCCA SCOMPOSTO

Deep fried battered squash blossom, whipped herb Ricotta, spicy Marinara, Parmigiano, & fresh Basil 18

BURRATA, MORTADELLA *e* PERE

Fresh Burrata, Mortadella "con il Pistacchio", pear "Mostarda" & basil 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

— Insalate —

CESARINA 🍊🌿

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

CAPRESE 🍊

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

SUPER ROMANA

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

— Pastificio —

FETTUCCINE



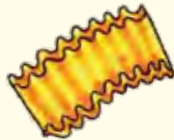
SPAGHETTI



CHOOSE *the* SHAPE

🍊 Penne & Spaghetti available +3

MAFALDE



PAPPARDELLE



TONNARELLI



PACCHERI



GNOCCHI +3



RIGATONI



BUCATINI



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

TARTUFONA

Mascarpone, Parmigiano, "Tartufata", Porcini- Truffle crumble, cracked black pepper 33 *Super creamy!*

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

GUANCIALE 5
cured pork cheek

MOZZARELLA 5
fresh "Fior di Latte"

RICOTTA 5
fresh

BURRATA 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!

cesarinarestaurant.com | @cesarinapasta



Cesa's Fave Pasta

BAKED PASTA *of the* DAY

Ask your server!

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

* * PACCHERI VODKA *and* SCAMPI * *

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

BEWARE OF IMITATIONS!

I Primi Romani

TONNARELLI CACIO & PEPE

Tonnarelli, Pecorino Romano,
cracked black pepper 25

BUCATINI ALL'AMATRICIANA

Bucatini, salsa Amatriciana,
Guanciale, Pecorino Romano,
cracked black pepper 27

RIGATONI ALLA CARBONARA

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

PAPPARDELLE *al* BRASATO *di* MANZO

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

PAPPARDELLE *al* CINGHIALE

Homemade cocoa Pappardelle, slowly
braised wild boar, Pecorino Romano 35

SPAGHETTI *allo* SCOGLIO

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

TAGLIATA *di* MANZO AI FUNGHI

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

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

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

SOUP *of the* DAY

Ask your server

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

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



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

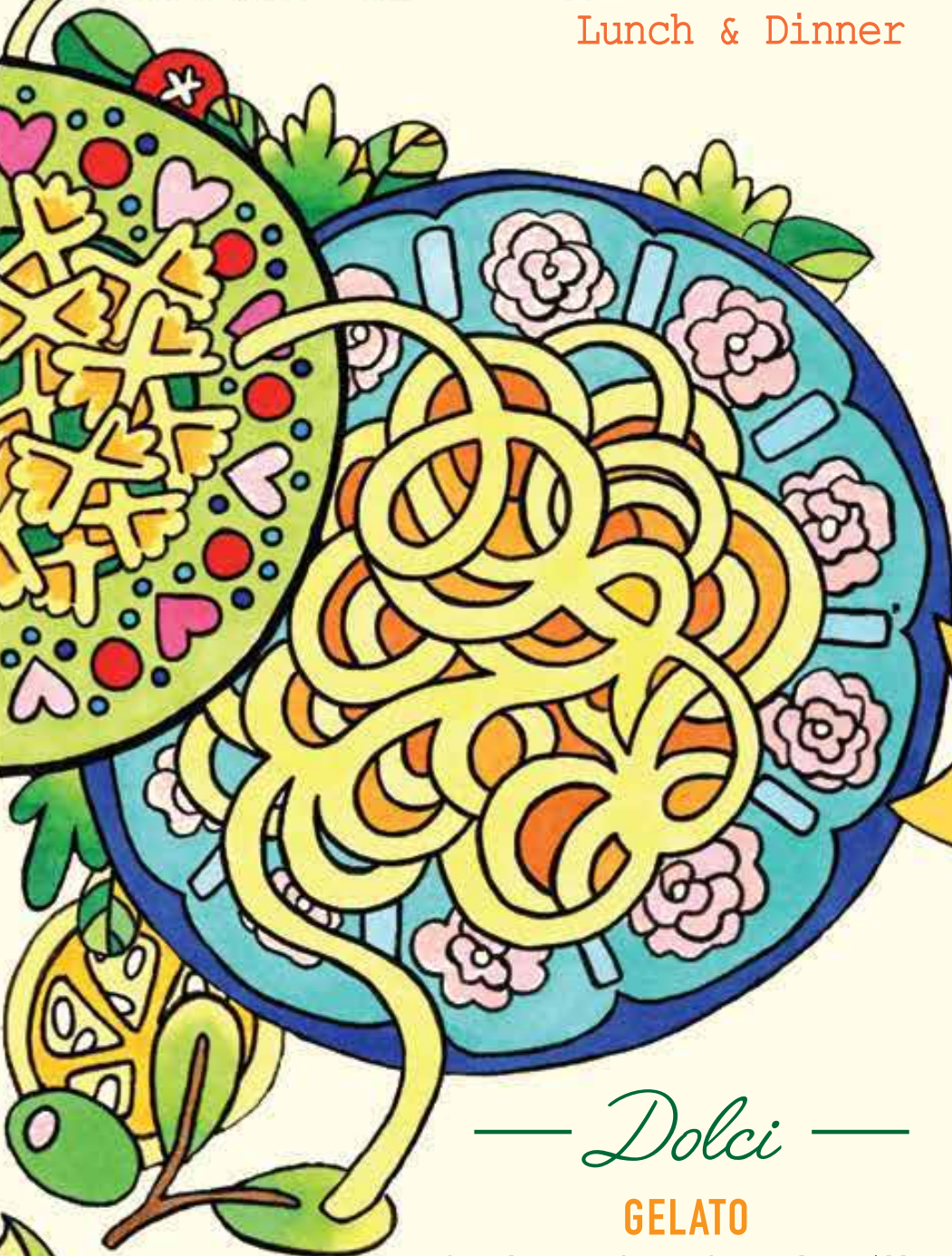
FATTO *con* AMORE



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