

Cesarina

FATTO *con* AMORE
Lunch & Dinner



— Antipasti —

FIORI *di* ZUCCA SCOMPOSTO

Deep fried battered squash blossom, whipped herb Ricotta, spicy Marinara, Parmigiano, & fresh Basil 19

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 21

*** 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

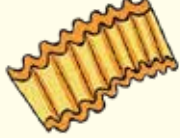
🌿 Penne & Spaghetti available +3

PASTA RIPIENA +4

Ask for today's shapes



MAFALDE



PAPPARDELLE



LUMACHE



PACCHERI



GNOCCHI +3



RIGATONI



GEMELLI



CHOOSE *the* SAUCE

POMODORO FRESCO

Fresh tomato sauce, Parmigiano, Burrata, & the perfect drop of pesto 25

NORMA

Fresh tomato sauce, eggplant, basil, melted Mozzarella & Ricotta Salata 26

FUNGHI

Creamy fresh Cremini, Shiitake & Porcini mushroom sauce, Parmigiano, crispy Parmigiano crumble, parsley 26

TARTUFONA

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

BOLOGNESE

Slowly cooked 100% beef Bolognese, root vegetables, rosemary, Parmigiano 28

ARRABBIATISSIMA

Fresh tomato sauce, Calabrian Peperoncino, traditional Calabrian pork "Nduja", Burrata & parsley 27

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



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

PAPPARDELLE *al* CINGHIALE

Homemade cocoa Pappardelle, slowly braised wild boar, Pecorino Romano 36

PAPPARDELLE *al* BRASATO *di* MANZO

Homemade spinach & egg Pappardelle, slowly braised beef cheek & shortribs, Parmigiano & fresh basil 35

SPAGHETTI *allo* SCOGLIO

Spaghetti, clams, mussels, shrimp, garlic, touch of fresh tomato sauce, Calabrian Peperoncino & fresh parsley 36

** 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

A belli, don't worry, CARBONARA, CACIO & PEPE and AMATRICIANA are not gone! Come and have it at

ELVIRA

our Roman Osteria & Pizzeria!

LASAGNA *alla* BOLOGNESE

Hand-rolled egg-pasta sheets layered with Cesarina's delicious Bolognese, bechamel, mozzarella, oven-baked & served with fresh Parmigiano 33

I Secondi

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



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 25

NUOVA FUNGHI VEGANA

Cesarina's signature creamy Cremini, Shiitake & Porcini mushroom sauce with bread & herb crumble, fresh parsley 26

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 26

ROMESCO *and* VODKA

Homemade romesco sauce, green peas, Peperoncino, Vodka 29

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

*** COCKTAILS ***

AI NUOVI INIZI SPRITZ

Vodka, Italicus, Prosecco,
Homemade Blueberry-Sage Syrup, Lemon Juice 15

COCCO BELLO, COCCO FRESCO

El Dorado 8yr, Vecchio Amaro del Capo,
Ancho Reyes, Coconut Cream, Honey, Lime Juice 17

TUTTO BELLO

Bourbon, Cynar, Angostura Bitters,
Homemade Cinnamon Syrup 16

RICADERCI

Rye, Applejack Brandy, Amaro Nonino,
Tart Cherry Vermouth, Peychaud's Bitters 17

SPLASH ITALIANO

Rosemary Gin, Braulio, Homemade Blackberry
Syrup, Lemon Juice 15

SPEZIATO

Mezcal, Campari, Ginger Syrup,
Lemon Juice 16

*** BYO NEGRONI ***

All
16

Choose Spirit :

Gin | Tequila | Tamarindo Mezcal

Choose Vermouth :

Carpano Antica | Macchia | Cocchi di Torino

Choose Aperitif :

Campari | Meletti 1870 | Liguore delle Sirene

Try our Basil White Negroni, *ask your Server!*

*** MOCKTAILS ***

BELLO AUTUNNALE

Grapefruit Juice, Lemon Juice, Homemade
Cinnamon & Vanilla Syrup, Cranberry Syrup, Soda 10

FINTO SPRITZ

Grapefruit Juice, Honey Syrup, Muddled Raspberries,
NONI Salted Raspberry & Chamomile 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 2019	
FRANCIACORTA BRUT <i>Faccoli</i>	85
Lombardia, ITALIA	
CHAMPAGNE BRUT-BLANC DE BLANC	181
<i>Alan Coureur</i> Champagne, FRANCIA 2015	

— 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

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!

— VINO Rosso —

	GL	BTL
CESARINA BELLISSIMO CHIANTI (1LT BTL)	14/69	
<i>Chianti</i> Toscana, ITALIA 2018		
S.T. BOLGHERI ROSSO <i>Donne Fittipaldi</i>	17/76	
Toscana, ITALIA 2021		
S.T. "VENTI" <i>Querceto di Castellina</i>	165	
Toscana, ITALIA 2019		
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>	72	
Campania, ITALIA 2015		
PRIMITIVO "VIGNE VECCHIE" <i>Duca Guarini</i>	68	
Puglia, ITALIA		
MONTEPULCIANO D'ABRUZZO (1LT BTL)	14/71	
<i>Abbondanza</i> Abruzzo, ITALIA		
DOLCETTO D'ALBA "PIANI delle PERDONI"	63	
<i>Mossio</i> Piemonte, ITALIA 2020		
BARBERA "SOPRA BERRUTI"	15/65	
<i>L'Armanzia</i> Piemonte, ITALIA 2020		
NEBBIOLO "FAREN" <i>La Capuccina</i>	16/71	
Piemonte, ITALIA 2019		
SFORZATO <i>Alfio Mozzi</i>	168	
Lombardia, ITALIA 2015		
BAROLO "CANNUBI"	149	
<i>Francesco Rinaldi & Figli</i> Piemonte, ITALIA 2018		
BAROLO "RAVERA" <i>La Bioca</i>	30/133	
Piemonte, ITALIA 2015		
BARBARESCO "GALLINA"	171	
<i>Cantina del Pino</i> Piemonte, ITALIA 2018		
VALPOLICELLA RIPASSO "SEMONTA 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 2016		
VIGNARICCO <i>Conte D'Attonis</i>	16/72	
Veneto, ITALIA 2016		
ETNA ROSSO "ROCCA COELI" <i>Palari</i>	125	
Sicilia, ITALIA 2016		
SANGIOVESE di ROMAGNA RISERVA "PROBI"	88	
<i>Villa Papiano</i> Emilia Romagna, ITALIA 2017		
BOVALE SARDO "PARISI"	86	
<i>I Garagisti di Sorgono</i> Sardegna, ITALIA 2021		
FRAPPATO <i>Vino Lauria</i>	15/64	
Sicilia, ITALIA 2021		
SAGRANTINO di MONTEFALCO	119	
<i>Scacciadiavoli</i> Umbria, ITALIA 2016		
MONTEPULCIANO "GRIFOLA"	78	
<i>Poderi San Lazzaro</i> Marche, ITALIA 2016		
CABERNET BLEND "SAN LEONARDO"	195	
<i>San Leonardo</i> Trentino Alto Adige, ITALIA 2016		
LAGREIN RISERVA <i>Klaus Lentsch</i>	74	
Trentino Alto Adige, ITALIA 2019		
PRIMITIVO <i>Primitivus</i> (1LT BTL)	14/71	
Puglia, ITALIA 2021		
NERO D'AVOLA "ALACRE" <i>Vino Lauria</i>	72	
Sicilia, ITALIA		
CABERNET FRANC "SESSANTA" <i>Ferlat Silvano</i>	81	
Friuli Venezia Giulia, ITALIA 2017		
PINOT NOIR "CRESTED PORCUPINE"	14/64	
<i>Calatroni</i> Lombardia, ITALIA 2022		
PINOT NOIR "FOCARA" <i>Fattoria Mancini</i>	86	
Marche, ITALIA		

Please note that wine vintages are subject to change

— VINI Bianchi —

	GL	BTL
CIRÓ BIANCO <i>Scala</i>	14/60	
Calabria, ITALIA		
PECORINO <i>Terraviva</i>	59	
Abruzzo, ITALIA 2022		
CHARDONNAY "SARDONE"	16/70	
<i>Santa Colomba</i> Veneto, ITALIA 2021		
CERVARO della SALA <i>Antinori</i>	133	
Umbria, ITALIA 2019		
GAVI di GAVI <i>Giordano Lombardo</i>	14/61	
Piemonte, ITALIA		
KRATOS FIANO <i>Luigi Maffini</i>	65	
Campania, ITALIA		
FALANGHINA <i>Cantine Falési</i>	15/64	
Campania, ITALIA 2022		
SAUVIGNON BLANC <i>Casali Mariago</i>	14/61	
Friuli Venezia Giulia, ITALIA		
BIANCO CIVITELLA <i>Le Ragnai</i>	84	
Toscana, ITALIA		
BIANCO MACERATO <i>Elvis</i>	17/75	
Sicilia, ITALIA		
RIBOLLA GIALLA <i>Damijan</i>	142	
Friuli Venezia Giulia, ITALIA 2017		
FURORE BIANCO <i>Marisa Cuomo</i>	98	
Campania, ITALIA 2022		
COLLIO BIANCO <i>Zuani</i>	62	
Friuli Venezia Giulia, ITALIA 2022		
TIMORASSO "TERRE del TIMORASSO"	66	
<i>Daniele Ricci</i> Piemonte, ITALIA 2016		
TREBBIANO "MEZZO PIENO"	96	
<i>Francesco Massetti</i> Abruzzo, ITALIA 2019		
TREBBIANO D'ABRUZZO <i>Terraviva</i>	63	
Abruzzo, ITALIA 2021		

Corkage Fee	
20 per btl (750ml) for first & second	Sustainable
35 per btl for third & fourth	Organic
50 per btl for fifth & up	Natural
Only for btls not on our wine list	



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

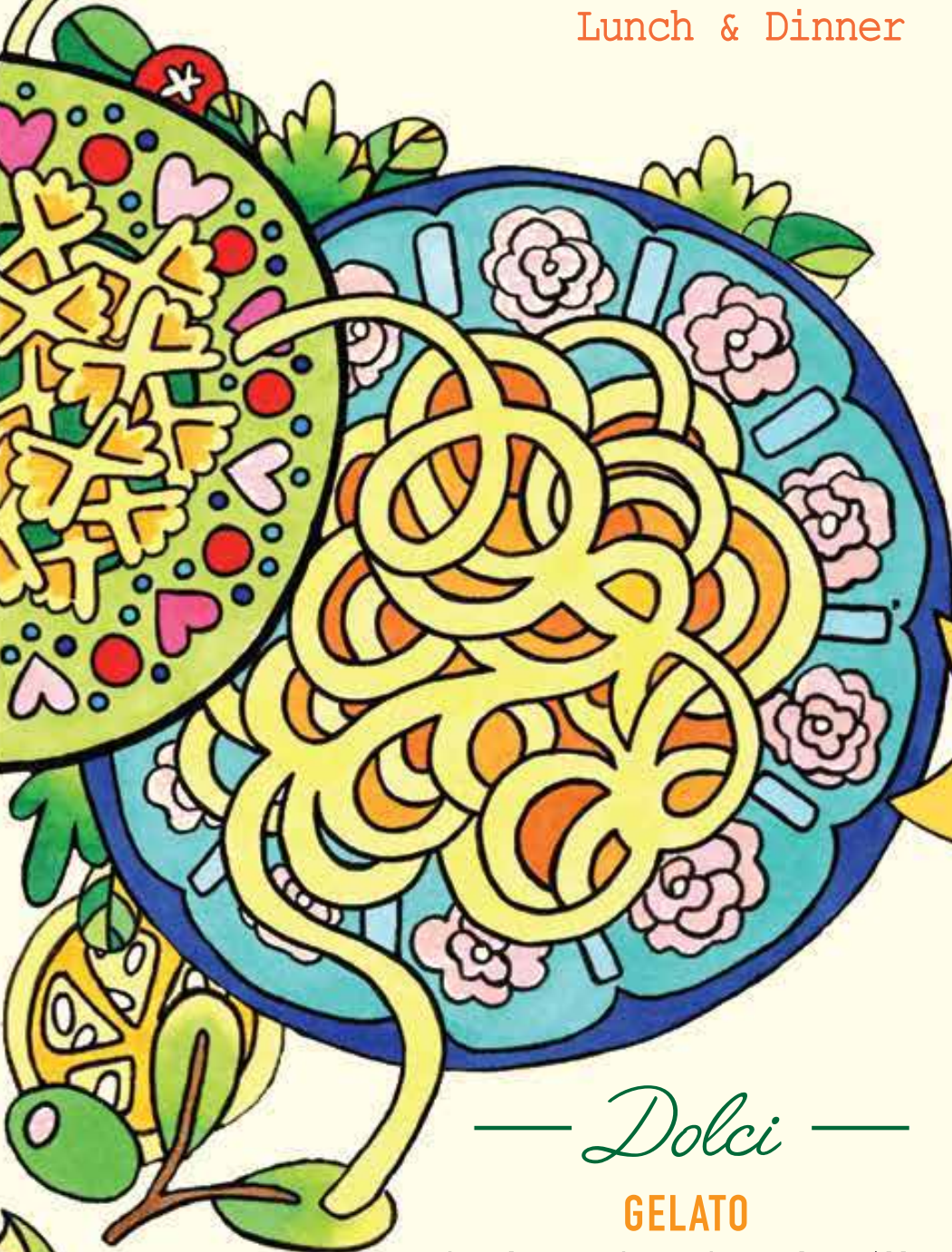
FATTO con AMORE



Cesarina

KID'S Menu

Lunch & Dinner



— 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

— 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

All
4.95

Drinks

- CRANBERRY JUICE
- PINEAPPLE JUICE
- ORANGE JUICE
- APPLE JUICE