



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



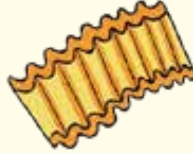
Penne & Spaghetti available +3

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

FUNGI

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

✱ *Bellissimi* ✱

Please note that a 4% FAMIGLIA BENEFIT surcharge will be added to each guest check to better support the physical and mental wellbeing of our team and provide a higher level of service and hospitality to our guests. If you would like the surcharge to be removed or if you have any questions, just let us know!

BUONA *sera* BELLISSIMI!

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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!

LASAGNA *alla* BOLOGNESE

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

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!

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

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 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, mTimballo, 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* *

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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

 **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 ***

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,
NON1 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 *Tormaresca*
Puglia, ITALIA

58

ETNA ROSATO *Graci*
Sicilia, ITALIA

15/65

We love SPARKLING

PROSECCO ASOLO DOCG BRUT
Loredan Gasperini Veneto, ITALIA

14/56

PROSECCO ROSE DOC *Tasi*
Veneto, ITALIA

14/55

LAMBRUSCO BOLLINO ROSSO *Caprari*
Emilia Romagna, ITALIA

13/49

TRENTO DOC DOSAGGIO ZERO *Revi*
Trentino Alto Adige, ITALIA 2019

69

FRANCIACORTA BRUT *Taccoli*
Lombardia, ITALIA

85

CHAMPAGNE BRUT-BLANC DE BLANC
Alan Coudreux Champagne, FRANCIA 2015

181

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)
Chianti Toscana, ITALIA 2018

14/69

S.T. BOLGHERI ROSSO *Donne Fittipaldi*
Toscana, ITALIA 2021

17/76

S.T. “VENTI” *Querceto di Castellina*
Toscana, ITALIA 2019

165

NOBILE di MONTEPULCIANO RISERVA *Bindella*
Toscana, ITALIA 2016

93

BRUNELLO di MONTALCINO *Cordella*
Toscana, ITALIA 2016

129

SANGIOVESE “POLESIO” *San Lazzaro*
Marche, ITALIA

15/66

CIRO ROSSO SUPERIORE *Scala*
Calabria, ITALIA

61

AGLIANICO “CAMPI TAURASINI” *I Favati*
Campania, ITALIA 2015

72

PRIMITIVO ‘VIGNE VECCHIE’ *Duca Guarini*
Puglia, ITALIA

68

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

14/71

DOLCETTO D'ALBA “PIANI delle PERDONI”
Mossio Piemonte, ITALIA 2020

63

BARBERA “SOPRA BERRUTI”
L'Armangia Piemonte, ITALIA 2020

15/65

NEBBIOLO “FAREN” *La Capuccina*
Piemonte, ITALIA 2019

16/71

SFORZATO *Alfio Mozzi*
Lombardia, ITALIA 2015

168

BAROLO “CANNUBI”
Francesco Rinaldi & Figli Piemonte, ITALIA 2018

149

BAROLO “RAVERA” *La Bioca*
Piemonte, ITALIA 2015

30/133

BARBARESCO “GALLINA”
Cantina del Pino Piemonte, ITALIA 2018

171

VALPOLICELLA RIPASSO “SEMONTE ALTO”
Venturini Veneto, ITALIA 2018

68

Altri ROSSI

GL BTL

AMARONE della VALPOLICELLA
Tasi Veneto, ITALIA 2016

30/130

AMARONE della VALPOLICELLA *Alteo*
Veneto, ITALIA 2016

215

VIGNARICCO *Conte D'Attimis*
Veneto, ITALIA 2016

16/72

ETNA ROSSO “ROCCA COELI” *Palari*
Sicilia, ITALIA 2016

125

SANGIOVESE di ROMAGNA RISERVA “PROBI”
Villa Papiano Emilia Romagna, ITALIA 2017

88

BOVALE SARDO “PARISI”
I Garagisti di Sorgono Sardegna, ITALIA 2021

86

FRAPPATO *Vino Lauria*
Sicilia, ITALIA 2021

15/64

SAGRANTINO di MONTEFALCO
Scacciadiavoli Umbria, ITALIA 2016

119

MONTEPULCIANO “GRIFOLA”
Podere San Lazzaro Marche, ITALIA 2016

78

CABERNET BLEND “SAN LEONARDO”
San Leonardo Trentino Alto Adige, ITALIA 2016

195

LAGREIN RISERVA *Klaus Lentsch*
Trentino Alto Adige, ITALIA 2019

74

PRIMITIVO *Primitivus* (1LT BTL)
Puglia, ITALIA 2021

14/71

NERO D'AVOLA 'ALACRE' *Vino Lauria*
Sicilia, ITALIA

72

CABERNET FRANC 'SESSANTA' *Ferlat-Silvano*
Friuli Venezia Giulia, ITALIA 2017

81

PINOT NOIR “CRESTED PORCUPINE”
Calatroni Lombardia, ITALIA 2022

14/64

PINOT NOIR 'FOCARA' *Fattoria Mancini*
Marche, ITALIA

86

Please note that wine vintages are subject to change

VINI Bianchi

GL BTL

CIRÓ BIANCO *Scala*
Calabria, ITALIA

14/60

PECORINO *Terraviva*
Abruzzo, ITALIA 2022

59

CHARDONNAY 'SARDONE' *Santa Colomba*
Veneto, ITALIA 2021

16/70

CERVARO della SALA *Antinori*
Umbria, ITALIA 2019

133

GAVI di GAVI *Giordano Lombardo*
Piemonte, ITALIA

14/61

KRATOS FIANO *Luigi Maffini*
Campania, ITALIA

65

FALANGHINA *Cantine Faliesi*
Campania, ITALIA 2022

15/64

SAUVIGNON BLANC *Casali Mariago*
Friuli Venezia Giulia, ITALIA

14/61

BIANCO CIVITELLA *Le Ragnaie*
Toscana, ITALIA

84

BIANCO MACERATO *Elios*
Sicilia, ITALIA

17/75

RIBOLLA GIALLA *Damijan*
Friuli Venezia Giulia, ITALIA 2017

142

FURORE BIANCO *Marisa Cuomo*
Campania, ITALIA 2022

98

COLLIO BIANCO *Zuani*
Friuli Venezia Giulia, ITALIA 2022

62

TIMORASSO “TERRE del TIMORASSO”
Daniele Ricci Piemonte, ITALIA 2016

66

TREBBIANO “MEZZO PIENO”
Francesco Massetti Abruzzo, ITALIA 2019

96

TREBBIANO D'ABRUZZO *Terraviva*
Abruzzo, ITALIA 2021

63

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

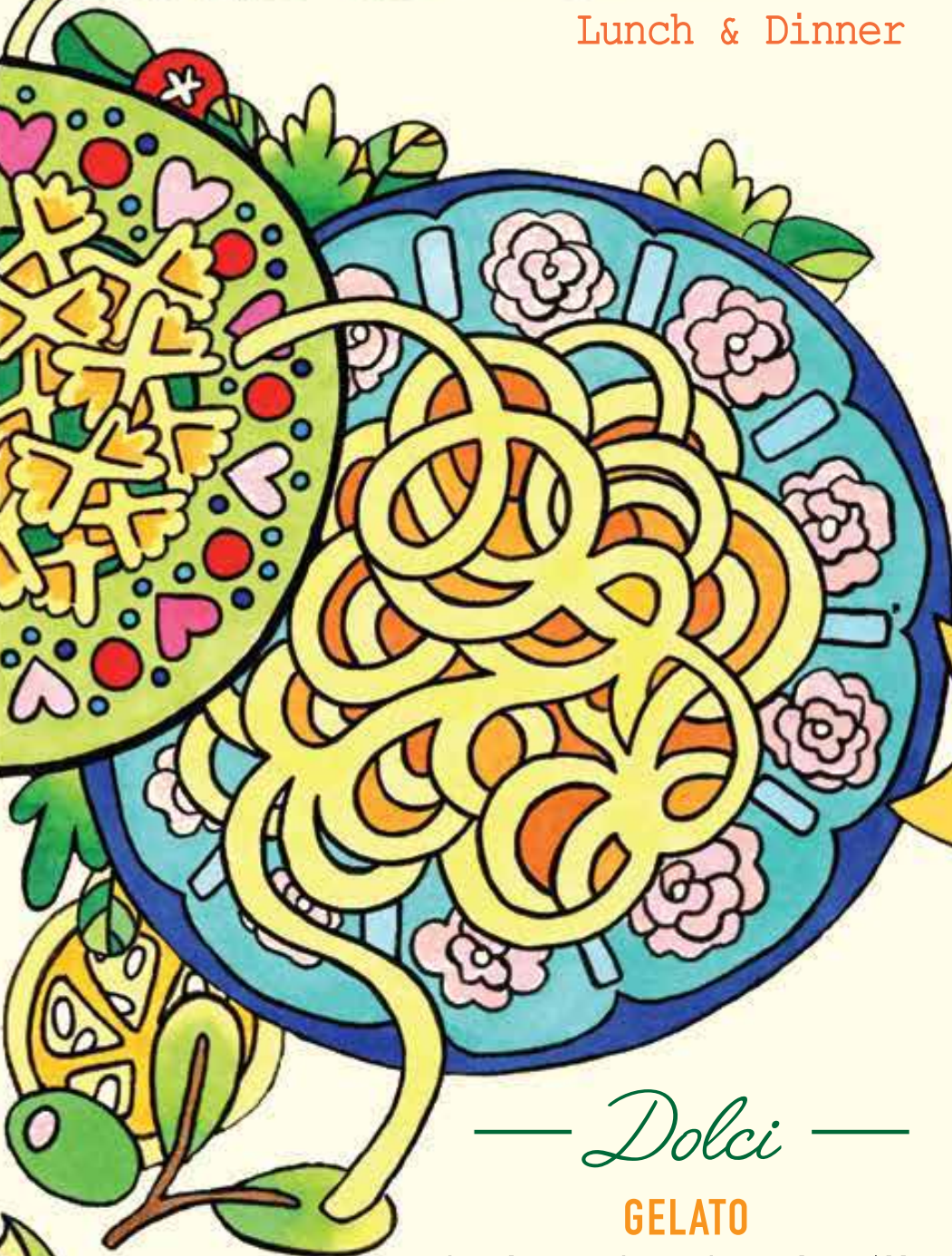
FATTO *con* AMORE



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