



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



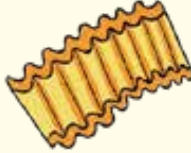
Penne & Spaghetti available +3

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!

cesarinapasta.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!

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 ***

SAPORE DI MARE SPRITZ

Rum, Bitter Fusetti, Pineapple, Hibiscus,
Lime, Prosecco 15

CIAO RAGAZZI

Vodka, Strega, Strawberry, Fennel, Lemon 16

PORTA PIA

Gin, Bitter Fusetti, Beet, Lime, Grapefruit, Mint 15

GUANCE DOLCI

Guanciaie Fat Washed Bourbon, Melletti Amaro,
Chocolate Bitters, Angostura 17

VENI, VIDI, VICI

Chamomile Infused Rye, Bitter Fusetti,
Ginger Falernum, Luxardo Maraschino, Peychaud 17

PICCANTISSIMO

Peperoncino Infused Mezcal, Amara Amaro,
Watermelon, Lime, Agave 16

*** 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, *ask your Server!*

*** MOCKTAILS ***

SOLE SPRITZ

Peach, Non 1 Salted Raspberries
& Chamomile, Lemon, Mint 13

COCOMERO

Freshly Juiced Watermelon, Strawberry,
Fennel, Ginger, Lemon, Mint 12

Non ALCOHOLIC

COCA COLA • DIET COKE • SPRITE 5 GINGER BEER 5

LEMONADE • ICED TEA • ARNOLD PALMER 5



ROSÉ all day

GL BTL

CERASUOLO D'ABRUZZO "ROSA-AE"

Torre dei Beati Abruzzo, ITALIA

73

ETNA ROSATO

Graci

Sicilia, ITALIA 2022

16/71

We love SPARKLING

PROSECCO ASOLO DOCG BRUT

Loredan Gasperini Veneto, ITALIA

15/61

PROSECCO ROSE DOC

Tasi Veneto, ITALIA

15/59

LAMBRUSCO BOLLINO ROSSO

Emilia Romagna, ITALIA

15/59

TRENTO DOC DOSAGGIO ZERO

Trentino Alto Adige, ITALIA 2019

72

FRANCIACORTA BRUT

Lombardia, ITALIA

89

CHAMPAGNE BRUT-BLANC DE BLANC

Alan Couvreur Champagne, FRANCIA 2015

190

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

8.5

L'IPPA BALADIN IPA PIEMONTE, ITALIA

14

ISAAC BALADIN Blanche PIEMONTE, ITALIA

14

NORA BALADIN Spiced PIEMONTE, ITALIA

14

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!

VINI Rossi

GL BTL

CESARINA BELLISSIMO CHIANTI (1LT BTL)

Cesarina Toscana, ITALIA

15/79

S.T. FONTE DELL'ANGUILLAIA

Rigoloccio Toscana, ITALIA

18/80

S.T. "VENTI" Querceto di Castellina

Toscana, ITALIA 2019

173

NOBILE di MONTEPULCIANO RISERVA

Toscana, ITALIA 2016

98

BRUNELLO di MONTALCINO

Toscana, ITALIA 2016

135

SANGIOVESE "POLESIO" San Lazzaro

Marche, ITALIA 2022

16/70

CIRO ROSSO SUPERIORE Scala

Calabria, ITALIA

67

AGLIANICO "CAMPI TAURASINI" I Favati

Campania, ITALIA 2016

76

PRIMITIVO 'VIGNE VECCHIE' Duca Guarini

Puglia, ITALIA 2021

71

MONTEPULCIANO D'ABRUZZO (1LT BTL)

Abbondanza Abruzzo, ITALIA

15.5/80

DOLCETTO D'ALBA "PIANI delli PERDONI"

Mossio Piemonte, ITALIA 2020

69

BARBERA "SOPRA BERRUTI"

L'Armargia Piemonte, ITALIA 2020

16/71

LANGHE NEBBIOLO "FUNSU"

Cascina Ca Rossa Piemonte, ITALIA 2020

17/75

SFORZATO Alfio Moggi

Lombardia, ITALIA 2015

176

BAROLO "CANNUBI"

Francesco Rinaldi & Figli Piemonte, ITALIA 2018

182

BAROLO Scrimaglio

Piemonte, ITALIA 2019

32/144

BARBARESCO "GALLINA"

Cantina del Pino Piemonte, ITALIA 2018

179

VALPOLICELLA RIPASSO "SEMONTE ALTO"

Venturini Veneto, ITALIA 2018

74

Altri ROSSI

GL BTL

AMARONE della VALPOLICELLA

Tasi Veneto, ITALIA 2016

31/139

AMARONE della VALPOLICELLA

Alteo Veneto, ITALIA 2016

225

VIGNARICCO Conte d'Attimis

Friuli Venezia Giulia, ITALIA 2019

17.5/79

ETNA ROSSO "ROCCA COELI" Palari

Sicilia, ITALIA 2018

142

SANGIOVESE di ROMAGNA RISERVA "PROBI"

Villa Papiano Emilia Romagna, ITALIA 2017

92

BOVALE SARDO "PARISI"

I Garagisti di Sorgono Sardegna, ITALIA 2021

89

ETNA ROSSO "MOFETE" Palmento Costanzo

Sicilia, ITALIA 2020

18/80

SAGRANTINO di MONTEFALCO

Scacciadiavoli Umbria, ITALIA 2017

135

MONTEPULCIANO "GRIFOLA"

Poderi San Lazzaro Marche, ITALIA 2016

85

CABERNET BLEND "SAN LEONARDO"

San Leonardo Trentino Alto Adige, ITALIA 2016

205

LAGREIN RISERVA Klaus Lentsch

Trentino Alto Adige, ITALIA 2019

78

PRIMITIVO Primitivus (1LT BTL)

Puglia, ITALIA

15/77

NERO D'AVOLA 'ALACRE' Vino Lauria

Sicilia, ITALIA

75

CABERNET FRANC 'SESSANTA' Ferlat Silvano

Friuli Venezia Giulia, ITALIA 2017

139

PINOT NOIR "CRESTED PORCUPINE"

Calatroni Lombardia, ITALIA 2022

15.5/69

PINOT NOIR 'FOCARA' Fattoria Marcini

Marche, ITALIA

89

Please note that wine vintages are subject to change

VINI Bianchi

GL BTL

CIRÓ BIANCO Scala

Calabria, ITALIA

15/64

PECORINO Terraviva

Abruzzo, ITALIA 2022

63

CHARDONNAY 'SARDONE'

Santa Colomba Veneto, ITALIA 2022

16/71

CERVARO della SALA Antinori

Umbria, ITALIA

146

GAVI di GAVI Giordano Lombardo

Piemonte, ITALIA

15/64

KRATOS FIANO Luigi Maffini

Campania, ITALIA

68

FALANGHINA Cantine Taliesi

Campania, ITALIA 2022

16/69

PECORINO (1LT BTL) Abbondanza

Abruzzo, ITALIA

15/76

BIANCO CIVITELLA Le Ragnais

Toscana, ITALIA

88

PG ROSA Ferlat Silvano

Friuli Venezia Giulia, ITALIA

17/76

RIBOLLA GIALLA Damijan

Friuli Venezia Giulia, ITALIA 2019

149

FUORE BIANCO Marisa Cuomo

Campania, ITALIA 2022

103

COLLIO BIANCO Zuani

Friuli Venezia Giulia, ITALIA 2022

67

TIMORASSO "TERRE del TIMORASSO"

Daniele Ricci Piemonte, ITALIA 2016

72

TREBBIANO "MEZZO PIENO"

Francesco Massetti Abbruzzo, ITALIA 2019

101

TREBBIANO D'ABRUZZO Terraviva

Abbruzzo, ITALIA 2021

66

Corkage Fee

25 each for your first two 750ml's of wine

50 each for all 750ml's of wine thereafter

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

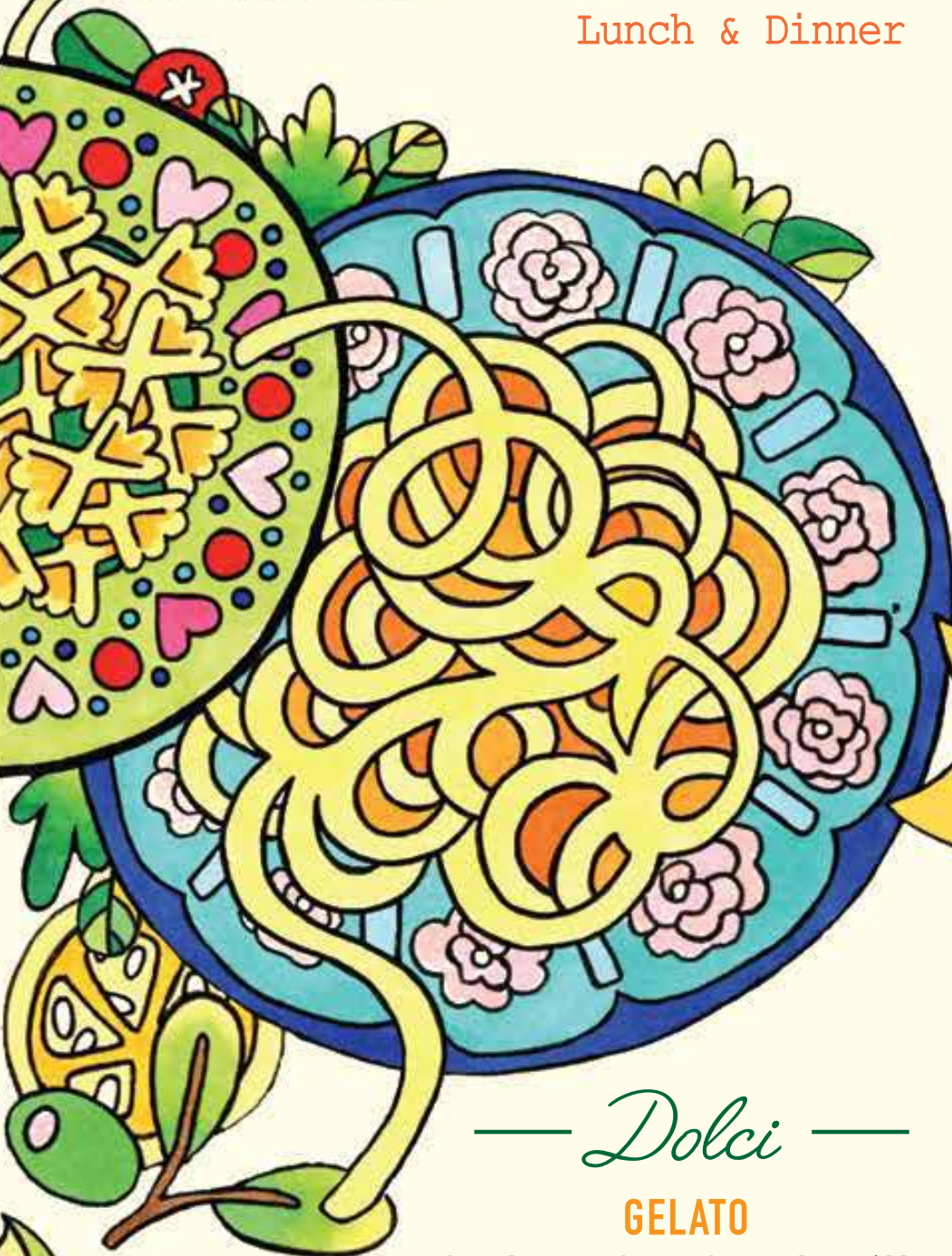
FATTO *con* AMORE



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

