

Cesarina

FATTO *con* AMORE
Lunch & Dinner



— Antipasti —

CARPACCIO *di* SPADA AGLI AGRUMI

Citrus marinated swordfish carpaccio,
"Salsa Timo & Agrumi", grapefruit,
lemon-thyme 22

RICOTTA *e* CAPONATA 🍄

Traditional Sicilian caponata, whipped basil-
Ricotta, "Lingua croccante sale e pepe" 19

SAUTÉ *di* COZZE *e* VONGOLE

Sauteed mussels & clams, white wine, cherry tomatoes,
Peperoncino, garlic, fresh parsley & toasted homemade
Focaccia 23

POLPO CROCCANTE

Honey glazed crispy octopus, romesco sauce,
"Patate Cacio e Pepe", crispy broccoli, capers,
roasted cherry tomatoes, red onions, almonds 22

*** CARPACCIO *Cesarina* ***

Tenderloin carpaccio dry rubbed with espresso, porcini & garlic.
"Salsa Tartufata" & toasted homemade garlic & rosemary Focaccia 27
Add imported black summer truffle +12

— 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 19.5
Add Prosciutto di Parma +6

CANTALUPO *e* PROSCIUTTO

Seasoned canteloupe, Mozzarella
"Fior di Latte", Prosciutto di Parma,
frisée, rum, golden raisins 20

— Pastificio —

FETTUCCINE



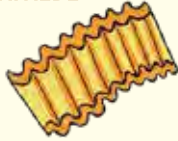
SPAGHETTI



CHOOSE *the* SHAPE

🍋 Penne & Spaghetti available +3

MAFALDE



PAPPARDELLE



LUMACHE



PACCHERI



RIGATONI



GEMELLI



GNOCCHI +3



PASTA RIPIENA +4

Ask for today's shapes



CHOOSE *the* SAUCE

POMODORO FRESCO

Fresh tomato sauce, Parmigiano, Burrata,
& the perfect drop of pesto 26

NORMA

Fresh tomato sauce, eggplant, basil,
melted Mozzarella & Ricotta Salata 27

FUNGHI

Creamy fresh Cremini, Shiitake & Porcini
mushroom sauce, Parmigiano, crispy Parmigiano
crumble, parsley 27

POSITANESE

Fresh tomato sauce, pork "Salsiccia",
Mozzarella, semi-dried cherry tomatoes,
Stracciatella, basil 30

BOLOGNESE

Slowly cooked 100% beef Bolognese, root vegetables,
rosemary, Parmigiano 30

ARRABBIATISSIMA

Fresh tomato sauce, Calabrian Peperoncino, traditional
Calabrian pork "Nduja", Burrata & parsley 29

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



BUONA *sera* BELLISSIMI!

cesarinarestaurant.com | @cesarinapasta



— Cesa's Fave Pasta —

MAFALDE *al* RAGU D'AGNELLO e PORCINI

Homemade hand-chopped lamb ragu, Porcini mushroom, Pecorino Romano 38

PAPPARDELLE *al* BRASATO *di* MANZO

Homemade spinach & egg Pappardelle, slowly braised beef cheek & shortribs, Parmigiano & fresh basil 37

SPAGHETTI *allo* SCOGLIO

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

LASAGNA *alla* BOLOGNESE

Hand-rolled egg-pasta sheets layered with Cesarina's delicious Bolognese, bechamel, mozzarella, oven-baked & served with fresh Parmigiano 35

PACCHERI VODKA *and* SCAMPI

Paccheri, garlic, Peperoncino, Cesa's buonissima "Crema di Scampi alla Vodka", shrimp, parsley & one whole wild caught langoustine 41 **BEWARE OF IMITATIONS!**

* * *

GNOCCHI. *Porcini.* GAMBERI *e* Tartufo

Handmade Gnocchi, garlic, Peperoncino, shrimp, Porcini mushroom, "crema al Tartufo", parsley, freshly shaved imported black summer truffle 39

— I Secondi —

TAGLIATA *di* MANZO AI PORCINI e TARTUFO 🌿

10 oz beef tagliata, sauteed Porcini mushroom, Parmigiano, fresh herbs, freshly shaved imported black summer truffle 58

COTOLETTA *alla* DIAVOLA

Breaded boneless chicken thigh & breast, deep fried & served with "Salsa Diavola", sliced Provolone, pork Nduja chunks, Parmigiano, parsley 41

SPIGOLA *al* LIMONE

Wild-caught Mediterranean Spigola roasted with lemon & garlic, saffron lemon jus, capers, Bottarga & citrus-aromatic "Mollica Atturrata" 52

* *All Secondi served with* *

Patate Arrosto: Oven baked yukon gold potatoes with garlic & rosemary
Cavolo Nero Ripassato: Sauteed kale with garlic & Peperoncino



Per i **VEGAN**

— Insalate —

CAPRESE 🌿

Heirloom tomatoes, roasted cherry tomatoes, basil, Aceto Balsamico, arugula, vegan Mozzarella, Pesto 19.5

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

CHOOSE *your* FAVOURITE *Vegan* SAUCE

POMODORO FRESCO

Fresh tomato sauce, confit cherry tomatoes, vegan Mozzarella & the perfect drop of Pesto 26

NUOVA FUNGHI VEGANA

Cesarina's signature creamy Cremini, Shiitake & Porcini mushroom sauce with bread & herb crumble, fresh parsley 27

NORMA

Fresh tomato sauce, eggplant, basil, vegan Mozzarella 27

ROMESCO *and* VODKA

Homemade romesco sauce, green peas, Peperoncino, Vodka 32

VEGAN BAKED PASTA

of the **DAY**

Vegan Lasagna, Cannelloni, Pasta al Forno, mTimballo, Etc...
Ask your server!

POLPETTE VEGAN 8 🌿

Homemade, lentil & almond based

ROASTED GARLIC 2

Sauteed with EVOO

VEGAN RICOTTA 6

Homemade, almond based

MOZZARELLA 5

Vegan

*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

Caprari

Emilia Romagna, ITALIA

15/59

TRENTO DOC DOSAGGIO ZERO

Revi

Trentino Alto Adige, ITALIA 2019

72

FRANCIACORTA BRUT

Taccoli

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 17

Vegan TIRAMISÚ

Homemade vegan ladyfingers, espresso, vegan "Crema al Mascarpone", powdered cocoa 16

Cesa's RICOTTA CHEESECAKE

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

Caramello e Cioccolato

Ananas, Rum e Menta

Lamponi e Vaniglia 16

CANNOLI di SFOGLIA

Puff pastry cannoli, white chocolate & rum cream, peaches, lemon-thyme 16

AFFOGATO

Two scoops of BOBBOI's charcoal vanilla, espresso, "Lingue di Gatto" 15.5

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 10 Two scoops 14

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 17

Vini da DESSERT

VIN SANTO del CHIANTI - BADIA di MORRONA 23

PASSITO di PANTELLERIA - CANTINE PELLEGRINO 19

MALVASIA delle LIPARI - TENUTA di CASTELLARO 21

GRAPPA

SARPA di POLI 15

GRAPPA di NEBBIOLO - LUIGI FRANCOLI 19

GRAPPA di MOSCATO NONINO 25

AMARO Selections

NARDINI 13

FERNET 15

MELETTI 14

DEL CAPO 14

RAMAZZOTTI 17

SIBONA 14

ST HUBERTUS RISERVA 19

TOSOLINI 14

AVERNA 14

CYNAR 15

NONINO 17

MONTENEGRO 14

BRAULIO 14

AMARA 15

Da Bere DOPO CENA

MIRTO di ARGIOLAS 14

BAROLO CHINATO 19

LIMONCELLO 14

SAMBUCA 14

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 5

Espresso single/double 4/5

Make it "Corretto"!

Add Grappa Sarpa di Poli, Frangelico or Sambuca +10

Cappuccino 6 Latte 6

Americano 5 Mocha 6

FATTO con AMORE



Cesarine

KID'S Menu Lunch & Dinner

Did you know...the best way to eat spaghetti
is to twirl it with your fork on your spoon?
Try it, it's super fun!



SPAGHETTI *Maze*

Start at the plate with the
♥ and try to find
a clear pathway
to the

also...



What colorful plate
can you create?

Pasta

CHOOSE the SHAPE

RIGATONI



SPAGHETTI



GNOCCHI



CHOOSE the SAUCE

POMODORO FRESCO

Fresh tomato sauce 10.95

BOLOGNESE

100% grass-fed beef ragout 11.95

ZIO ALFREDO

Creamy alfredo sauce
with parmigiano 11.95

POLPETTE and PATATE

100% grass-fed beef meatballs with fresh tomato sauce
parmigiano and roasted fingerling potatoes 13.95



All
5

Drinks

APPLE JUICE

CRANBERRY JUICE

ORANGE JUICE

PINEAPPLE JUICE

Dolci

GELATO

Chocolate Sorbet, Charcoal Vanilla
or Fruit Sorbet of the Week 6.95

BOMBOLONE

Super yummy Italian style donut
filled with your choice of:
Nutella, Whipped Cream or Jam 6.95

C	E	R	A	V	I	O	L	I	T
D	C	S	T	A	L	O	P	J	O
O	B	E	I	C	U	H	T	E	M
L	A	U	S	L	O	V	N	B	A
E	S	I	G	A	R	L	I	C	T
M	I	B	E	T	R	N	L	G	O
O	L	I	V	E	W	I	R	M	E
N	W	Y	T	Q	A	B	N	D	S
C	H	E	E	S	E	L	Q	A	G
I	H	O	C	A	N	N	O	L	I



MENU *Search*

Try to find the words in the puzzle
that match the ingredients above.

There's an extra bonus word if you
can figure it out. Hint, she makes
your desserts fresh every night!