

Cesarina

FATTO *con* AMORE
Lunch & Dinner



— Antipasti —

ANTIPASTO EMILIANO

Fried Polenta, "Crema di Parmigiano", Prosciutto di Parma, poached pears glazed in "Aceto Balsamico di Modena" 22

ZUCCA *in* SAOR

Roasted Delicata squash, raisin, pine nut & sweet onion "Agrodolce", "Salmoriglio", Gorgonzola fondue served with Peperoncino crisp 20

SAUTÉ *&* 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

— 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

CAVOLETTI, MELE e PECORINO 🌿

Shaved brussel sprouts, apples, celery, walnuts, Pecorino Romano, fresh basil & mint, "Vinaigrette alle Mele" 18

— Pastificio —

FETTUCCINE



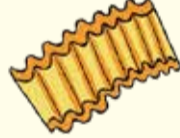
SPAGHETTI



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

SUPER BOSCAIOLA

Homemade pork "Salsiccia", Cremini, Shiitake, & Porcini mushroom, green peas, Parmigiano Cream, Rosemary 31

BOLOGNESE

Slowly cooked 100% beef Bolognese, root vegetables, rosemary, Parmigiano 32

ARRABBIATISSIMA

Fresh tomato sauce, Calabrian Peperoncino, traditional Calabrian pork "Nduja", Burrata & parsley 31

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



— Cesa's Fave Pasta —

MAFALDE *al* SUGO NAPOLETANO

Homemade Mafalde, traditional slowly braised Neapolitan Ragù Made with pork ribs, pork "Salsiccia" & beef short ribs, San Marzano tomatoes, shaved Parmigiano & fresh basil 37

PAPPARDELLE *al* BRASATO *di* MANZO

Homemade spinach & egg Pappardelle, slowly braised beef cheek & shortribs, Parmigiano & fresh basil 38

SPAGHETTI *allo* SCOGLIO

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

SPOJA LORDA *alla* TARTUFONA

Traditional homemade flat ravioli from Romagna stuffed with ricotta & mortadella, served with Mascarpone, Parmigiano, "Tartufata", & crispy mortadella ribbon 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 **BWARE OF IMITATIONS!**

* * *

— I Secondi —

SUPER TAGLIATA 🌱

Espresso dry-rubbed Tagliata, Polenta al Mascarpone", roasted bone marrow with "Salmoriglio", sautéed Shiitake mushroom & Truffle-Parmigiano fondue 59

POLLO *allo* SCARPARIELLO 🌱

Roasted bone-in chicken thighs, Pork "Salsiccia", Cesarina's Scarpariello with San Marzano tomatoes, Cremini mushroom, onion, bell peppers, Green olives & sweet Peperoncino 41

ORATA *al* LIMONE

Wild-caught Mediterranean Golden Seabream 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



AND

Per i **VEGAN**

BELLISSIME



— Insalate & Zuppe —

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

SOUP of the DAY Ask your Bellissimi server for our daily soup selection! 16

— 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, Timballo, 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



*** COCKTAILS ***

PERA STREGATA

Elderflower Infused Vodka, Strega, Blackberry, Pear, Lemon, Prosecco 16

CESARINA SOUR

Gin, Bitter Fusetti, Cranberry, Orange, Rosemary, Lemon, Egg White 17

KIWI ESOTICO

Rum, Bordiga Centum Herbis, Luxardo Maraschino, Kiwi, Lime, Mint, Grapefruit Bitter 17

PEL DI CAROTA

Bourbon, Foro Amaro, Carrot, Ginger, Cinnamon, Lemon, Pickled Carrot 17

ZUCCA & MAGGIORANA

Marjoram Infused Rye, Zucca Rabarbaro, Black Walnut Bitter, Orange Bitter, Absinthe 18

CALABRIA, OAXACA

Mezcal, Amaro Del Capo, Calabrian Chili, Vanilla, Cinnamon, Lemon 17

*** BYO NEGRONI ***

Choose Spirit :

Gin | Tequila | 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!*

All 17

*** MOCKTAILS ***

CAROTE D'ORO

Carrot, Ginger, Cinnamon, Cranberry, Rosemary, Orange, Lemon, Grapefruit 12

SPRITZ AMORE MIO

Blackberry, Pear, Kiwi, Lemon, Pineapple, Salted Raspberry & Chamomile Sparkling Wine, Soda 13

— 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" 15/73

Torre dei Beati Abruzzo, ITALIA

ETNA ROSATO Graci 16/71

Sicilia, ITALIA 2023

— We love SPARKLING —

PROSECCO ASOLO DOCG BRUT 16/68

Loredan Gasperini Veneto, ITALIA

PROSECCO ROSE DOC Tasi 15/63

Veneto, ITALIA

LAMBRUSCO BOLLINO ROSSO Caprari 15/62

Emilia Romagna, ITALIA

TRENTO DOC DOSAGGIO ZERO Revi 76

Trentino Alto Adige, ITALIA 2019

FRANCIACORTA BRUT Tacoli 89

Lombardia, ITALIA

CHAMPAGNE BRUT-BLANC DE BLANC 190

Alan Courreur Champagne, FRANCIA 2015

BIRRE

NORTH COAST BREWING CO. Ruedrich's Red Seal Ale, American Amber Ale, CALIFORNIA 8

NORTH COAST BREWING CO. Old No.38

Dublin Dry Stout, CALIFORNIA 8

BITBURGER Premium Pils Alcohol Free, GERMANY 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) 15/79
Cesarina Toscana, ITALIA

S.T. FONTE DELL'ANGUILLAIA 18/80
Rigoloccio Toscana, ITALIA

S.T. "VENTI" Querceto di Castellina 173
Toscana, ITALIA 2019

NOBILE di MONTEPULCIANO RISERVA Bindella 108
Toscana, ITALIA 2016/20

BRUNELLO di MONTALCINO Cordella 135
Toscana, ITALIA 2016

SANGIOVESE "POLESIO" San Lazzaro 16.5/74
Marche, ITALIA 2022

CIRO ROSSO SUPERIORE Scala 68
Calabria, ITALIA 2022

AGLIANICO "CAMPI TAURASINI" I Favati 76
Campania, ITALIA 2016

PRIMITIVO 'VIGNE VECCHIE' Duca Guarini 71
Puglia, ITALIA 2021

MONTEPULCIANO D'ABRUZZO (1LT BTL) 15.5/83
Abbondanza Abruzzo, ITALIA

DOLCETTO D'ALBA "PIANI Lelli PERDONI" 72
Mossio Piemonte, ITALIA 2022

BARBERA "SOPRA BERRUTI" 16/71
L'Armangia Piemonte, ITALIA 2020

LANGHE NEBBIOLO "FUNSU" 17/75
Cascina Ca Rossa Piemonte, ITALIA 2021

SFORZATO Alfio Moggi 176
Lombardia, ITALIA 2015

BAROLO "CANNUBI" 182
Francesco Rinaldi & Figli Piemonte, ITALIA 2018

BAROLO Scrimaglio 32/144
Piemonte, ITALIA 2019

BARBARESCO "GALLINA" 179
Cantina del Pino Piemonte, ITALIA 2018

VALPOLICELLA RIPASSO CLASSICO SUP. 74
Accordini Veneto, ITALIA 2020

— Altri ROSSI —

GL BTL

AMARONE della VALPOLICELLA 31/139
Tasi Veneto, ITALIA 2016

AMARONE della VALPOLICELLA Alto 225
Veneto, ITALIA 2016

VIGNARICCO Conte d'Attimis 17.5/79
Friuli Venezia Giulia, ITALIA 2019

ETNA ROSSO "ROCCA COELI" Palari 142
Sicilia, ITALIA 2018

SANGIOVESE di ROMAGNA RISERVA "PROBI" 92
Villa Papiano Emilia Romagna, ITALIA 2017

BOVALE SARDO "PARISI" 89
I Garagisti di Sorgono Sardegna, ITALIA 2021

ETNA ROSSO "MOFETE" 18/80
Palmento Costanzo Sicilia, ITALIA 2020

SAGRANTINO di MONTEFALCO 135
Scacciadiavoli Umbria, ITALIA 2017/18

MONTEPULCIANO "GRIFOLA" 85
Podere San Lazzaro Marche, ITALIA 2016

CABERNET BLEND "SAN LEONARDO" 215
San Leonardo Trentino Alto Adige, ITALIA 2016

LAGREIN RISERVA Klaus Lentsch 78
Trentino Alto Adige, ITALIA 2019

PRIMITIVO Primitivus (1LT BTL) 15/77
Puglia, ITALIA 2021

NERO D'AVOLA 'ALACRE' Vno Lauria 75
Sicilia, ITALIA

CABERNET FRANC 'SESSANTA' Ferlat Silvano 139
Friuli Venezia Giulia, ITALIA 2017

PINOT NOIR "CRESTED PORCUPINE" 15.5/69
Calatroni Lombardia, ITALIA 2022

PINOT NOIR 'FOCARA' Fattoria Mancini 89
Marche, ITALIA

Please note that wine vintages are subject to change

— VINI Bianchi —

GL BTL

CIRÓ BIANCO Scala 15/66
Calabria, ITALIA 2023

PECORINO Terraviva 66
Abruzzo, ITALIA 2022

CHARDONNAY 'SARDONE' 16/71
Santa Colomba Veneto, ITALIA 2022

CERVARO della SALA Antinori 153
Umbria, ITALIA

GAVI di GAVI Giordano Lombardo 15/65
Piemonte, ITALIA

KRATOS FIANO Luigi Maffini 69
Campania, ITALIA

FALANGHINA Cantine Faliesi 16/72
Campania, ITALIA 2022

PECORINO (1LT BTL) Abbondanza 15/79
Abruzzo, ITALIA

BIANCO CIVITELLA Le Ragnais 88
Toscana, ITALIA

PG ROSA Ferlat Silvano 17/76
Friuli Venezia Giulia, ITALIA

RIBOLLA GIALLA Damijan 158
Friuli Venezia Giulia, ITALIA 2019

FURORE BIANCO Marisa Cuomo 112
Campania, ITALIA 2022

COLLIO BIANCO Zuani 73
Friuli Venezia Giulia, ITALIA 2022/23

TIMORASSO "TERRE del TIMORASSO" 72
Daniele Ricci Piemonte, ITALIA 2016

TREBBIANO "MEZZO PIENO" 136
Francesco Massetti Abruzzo, ITALIA 2019

TREBBIANO D'ABRUZZO Terraviva 69
Abruzzo, ITALIA 2021

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
Lamponi e Vaniglia
Mou al Frangelico 16

CANNOLI di SFOGLIA

Puff pastry Cannoli, "Crema di Nocciola e Cioccolata", dark chocolate chips, oranges, Grand Marnier 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 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

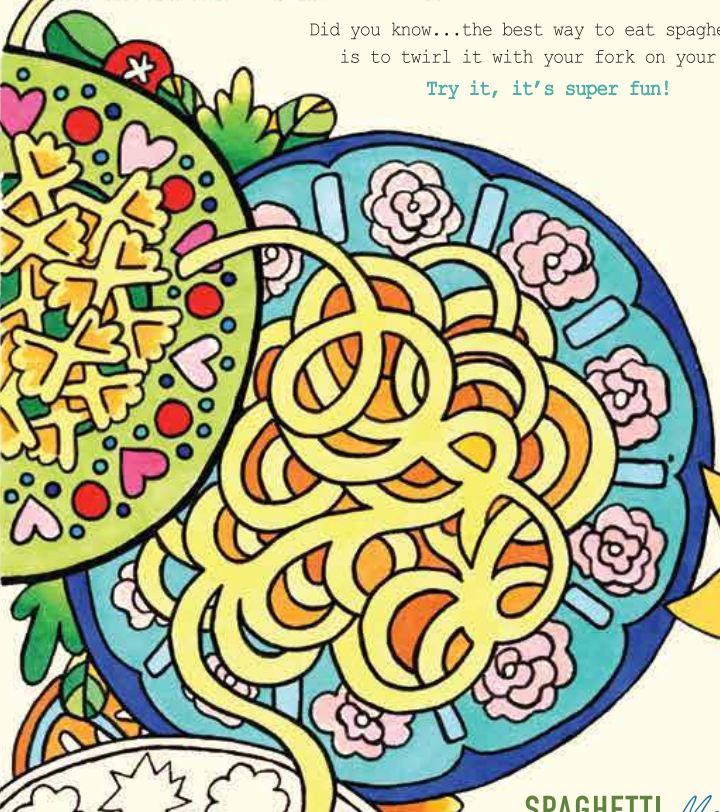
FATTO con AMORE





Cesarina

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!