

Cesarina

FATTO *con* AMORE
Lunch & Dinner



— Antipasti —

GORGONZOLA BRULÉE

Gorgonzola "creme brûlée", Coppa, figs & Meyer lemon conserva. Homemade dried figs & seeds crostini 21

MELANZANA RIPIENA

Roasted eggplant "fagottino" stuffed with Ricotta, basil & fresh tomatoes. Oven baked with fresh tomato sauce & Mozzarella. Served with "gnocco fritto" 20

IMPEPATA DI COZZE

Fresh mussels, white wine, garlic, lemon, parsley, cracked black pepper 20

POLPO CROCCANTE

Honey glazed crispy octopus, romesco sauce, "Patate Cacio e Pepe", crispy broccoli, capers, roasted cherry tomatoes, red onions, almonds 23

*** CARPACCIO *Cesarina* ***

Tenderloin carpaccio dry rubbed with espresso, porcini & garlic. "Salsa Tartufata" & toasted homemade garlic & rosemary Focaccia 27
Add Tartufo - Freshly shaved imported summer black truffle +14

— Insalate —

CESARINA 🌱🍃

Fennel, oranges, golden raisins, Kalamata olives, arugula, frisée "Vinaigrette agli agrumi" 19
Add Octopus +13

CAPRESE *con* I CETRIOLI 🌱

Heirloom Tomatoes, roasted cherry tomatoes, cucumbers, Burrata, Aceto Balsamico, arugula, basil 21

Add Prosciutto di Parma +8

PROSCIUTTO e MELONE

Cantaloupe, honeydew, Prosciutto di Parma, & Panzanella with cherry tomatoes, Kalamata olives, pistachio, Primosale, basil, lemon-honey vinaigrette 20

— Pastificio —

FETTUCCINE



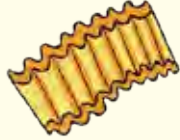
SPAGHETTI



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 28

TARTUFONA

Mascarpone & truffle creamy sauce, truffle-Parmigiano crumble, cracked black pepper 33
Add Tartufo - Freshly shaved imported summer black truffle +14

BOLOGNESE

Slowly cooked 100% beef Bolognese, root vegetables, rosemary, Parmigiano 33

ARRABBIATISSIMA

Fresh tomato sauce, Calabrian Peperoncino, traditional Calabrian pork "Nduja", Burrata & parsley 32

CHOOSE *the* TOPPING

POLPETTE 8
100% beef meatballs

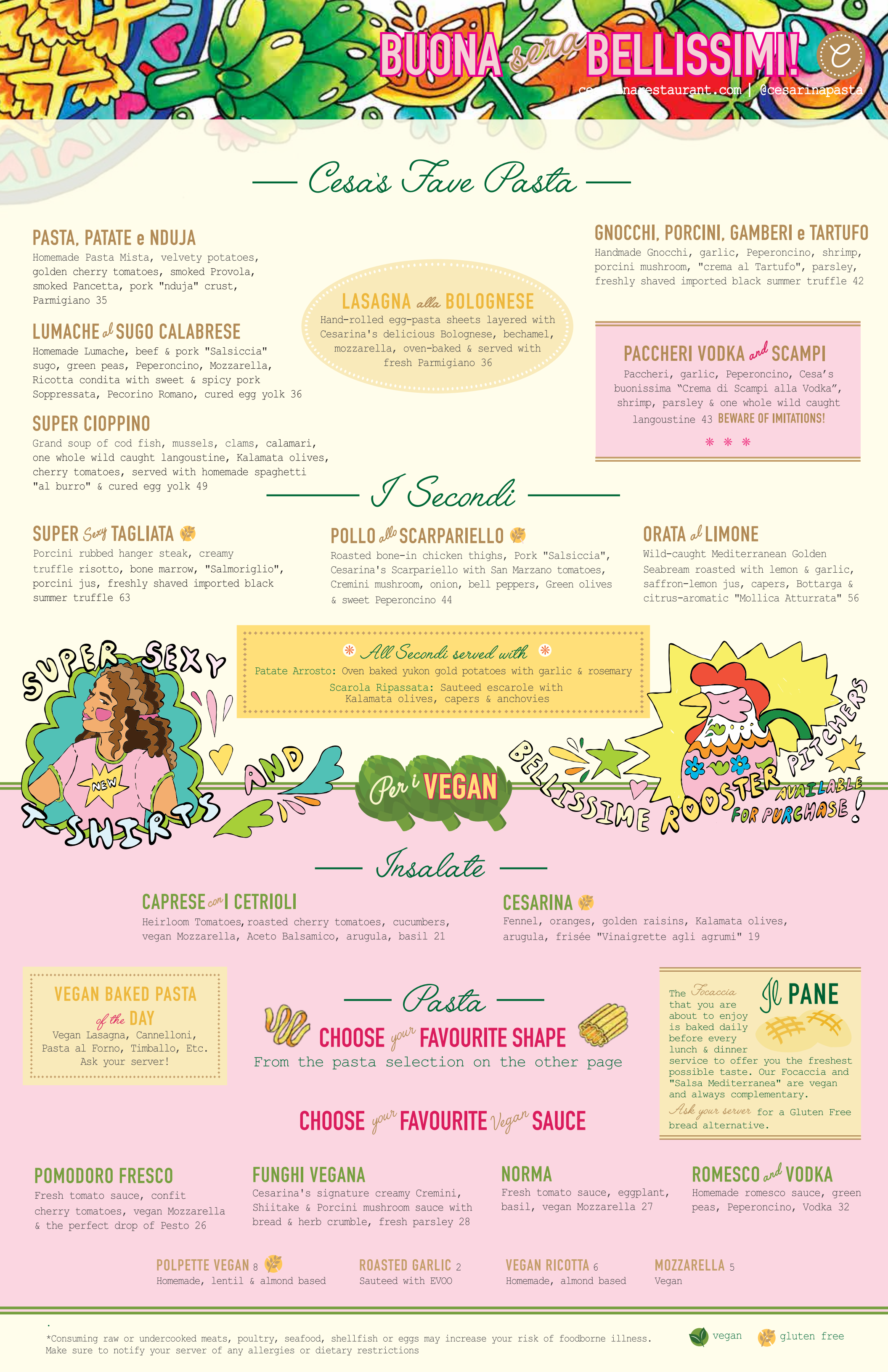
SHRIMP 9
3 sauteed

GUANCIALE 6
cured pork cheek

MOZZARELLA 5
fresh "Fior di Latte"

RICOTTA 5
fresh

BURRATA 6



BUONA *sera* BELLISSIMI!



cesarinarestaurant.com | @cesarinapasta

Cesa's Fave Pasta

PASTA, PATATE e NDUJA

Homemade Pasta Mista, velvety potatoes, golden cherry tomatoes, smoked Provola, smoked Pancetta, pork "nduja" crust, Parmigiano 35

LUMACHE *al* SUGO CALABRESE

Homemade Lumache, beef & pork "Salsiccia" sugo, green peas, Peperoncino, Mozzarella, Ricotta condita with sweet & spicy pork Soppressata, Pecorino Romano, cured egg yolk 36

SUPER CIOPPINO

Grand soup of cod fish, mussels, clams, calamari, one whole wild caught langoustine, Kalamata olives, cherry tomatoes, served with homemade spaghetti "al burro" & cured egg yolk 49

LASAGNA *alla* BOLOGNESE

Hand-rolled egg-pasta sheets layered with Cesarina's delicious Bolognese, bechamel, mozzarella, oven-baked & served with fresh Parmigiano 36

GNOCCHI, PORCINI, GAMBERI e TARTUFO

Handmade Gnocchi, garlic, Peperoncino, shrimp, porcini mushroom, "crema al Tartufo", parsley, freshly shaved imported black summer truffle 42

PACCHERI VODKA *and* SCAMPI

Paccheri, garlic, Peperoncino, Cesa's buonissima "Crema di Scampi alla Vodka", shrimp, parsley & one whole wild caught langoustine 43 **BEWARE OF IMITATIONS!**

* * *

I Secondi

SUPER *Sexy* TAGLIATA

Porcini rubbed hanger steak, creamy truffle risotto, bone marrow, "Salmoriglio", porcini jus, freshly shaved imported black summer truffle 63

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 44

ORATA *al* LIMONE

Wild-caught Mediterranean Golden Seabream roasted with lemon & garlic, saffron-lemon jus, capers, Bottarga & citrus-aromatic "Mollica Atturrata" 56

* All Secondi served with *

Patate Arrosto: Oven baked yukon gold potatoes with garlic & rosemary
Scarola Ripassata: Sauteed escarole with Kalamata olives, capers & anchovies



Insalate

CAPRESE *con* I CETRIOLI

Heirloom Tomatoes, roasted cherry tomatoes, cucumbers, vegan Mozzarella, Aceto Balsamico, arugula, basil 21

CESARINA

Fennel, oranges, golden raisins, Kalamata olives, arugula, frisée "Vinaigrette agli agrumi" 19

VEGAN BAKED PASTA

of the DAY

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

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

FUNGHI VEGANA

Cesarina's signature creamy Cremini, Shiitake & Porcini mushroom sauce with bread & herb crumble, fresh parsley 28

NORMA

Fresh tomato sauce, eggplant, basil, vegan Mozzarella 27

ROMESCO *and* VODKA

Homemade romesco sauce, green peas, Peperoncino, Vodka 32

POLPETTE VEGAN 8

Homemade, lentil & almond based

ROASTED GARLIC 2

Sauteed with EVOO

VEGAN RICOTTA 6

Homemade, almond based

MOZZARELLA 5

Vegan

Il PANE



The *Focaccia* that you are about to enjoy is baked daily before every lunch & dinner service to offer you the freshest possible taste. Our Focaccia and "Salsa Mediterranea" are vegan and always complementary.

Ask your server for a Gluten Free bread alternative.

*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 ***

VIOLA LAVANDA SPRITZ

Vodka, Italicus, Elderflower, Lavender, Lemon, Prosecco 17

IN NOME DELLA ROSA

Rose Infused gin, Ramazzotti Rosato, Strawberry, Balsamic, Lemon, Rhubarb Bitter 17

ALBICOCCA SOUR

Rum, Amaretto, Apricot, Pineapple, Lemon, Cardamom, Egg white 18

CILIEGIE e CIOCCOLATO

Rye, Luxardo Cherry, Luxardo Maraschino, Chocolate Bitter 18

CARCIOFONE

Guanciale Fat Washed Bourbon, Sette Mezzo, Black Walnut Bitters, Dried Fig leaf, Lemon Essence 18

BELLI TUTTI

Mezcal, Meletti 1870, Peperoncino, Orange, Cinnamon, Fennel, Lemon 18

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 ***

COCOMERO

Watermelon, Strawberry, Balsamic, Ginger 12

ALBA FIORITA

Apricot, Pineapple, Lime, Grapefruit 13

ARANCIA PICCANTE

N/A Apertivo, Orange, Fennel, Peperoncino, Cinnamon, Lemon 13

GIARDINO BOTANICO

Pea Tea, Lavender, Lemon, Pineapple, Eucalyptus 13

Non ALCOHOLIC and Italian SODA

COCA COLA • DIET COKE • SPRITE 5 GINGER BEER 5

LEMONADE • ICED TEA • ARNOLD PALMER 5

BERGAMOTTO La Dolce Vita 7 CHINOTTO La Dolce Vita 7

ARANCIATA ROSSA La Dolce Vita 7 CEDRATA Bersò 8



ROSÉ all day

GL BTL

CERASUOLO D'ABRUZZO "ROSA-AE"



Torre dei Beati Abruzzo, ITALIA

73

ETNA ROSATO Graci



Sicilia, ITALIA 2023

17/76

We love SPARKLING

PROSECCO ASOLO DOCG BRUT



Loredan Gasperini Veneto, ITALIA

16/68

PROSECCO ROSE DOC Tasi



Veneto, ITALIA

15/63

BLANC DE BLANCS ALTA LANGA BRUT



Borgo Maragliano Piemonte, ITALIA 2020

20/89

TRENTO DOC DOSAGGIO ZERO Revi



Trentino Alto Adige, ITALIA 2019

86

FRANCIACORTA BRUT Taccoli



Lombardia, ITALIA

98

CHAMPAGNE BRUT-BLANC DE BLANC



Alain Couvreur Champagne, FRANCIA 2015

198

Non ALCOHOLIC

PROSECCO Bebralab

Veneto, ITALIA

11/48

WHITE #1 Feral



Trentino Alto Adige, ITALIA

62

ZEERO WHITE BLEND Casa Emma



Toscana, ITALIA

63

RED #3 Feral



Trentino Alto Adige, ITALIA

63

ZEERO SANGIOVESE Casa Emma



Toscana, ITALIA

63

BIRRE and Artigianali ITALIANE

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

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

VINI Rossi

GL BTL

ROSSI del MESE Please ask your server

CESARINA BELLISSIMO CHIANTI (1LT BTL)



Cesarina Toscana, ITALIA

16/87

S.T. FONTE DELL'ANGUILLAIA



Rigoloccio Toscana, ITALIA

18/80

S.T. "VENTI" Querceto di Castellina



Toscana, ITALIA 2019

183

NOBILE di MONTEPULCIANO RISERVA Bindella



Toscana, ITALIA 2016/20

114

BRUNELLO di MONTALCINO Cordella



Toscana, ITALIA 2016

139

SANGIOVESE "POLESIO" San Lazzaro



Marche, ITALIA 2022

17/76

CIRO ROSSO SUPERIORE Scala



Calabria, ITALIA 2022

71

TAURASI "TERZOTRATTO" I Favati



Campania, ITALIA 2011

149

PRIMITIVO 'VIGNE VECCHIE' Duca Guarini



Puglia, ITALIA 2021

76

MONTEPULCIANO D'ABRUZZO (1LT BTL)



Abbondanza Abruzzo, ITALIA

16/88

MARZEMINO "LA RUA" Roeno



Trentino Alto Adige, ITALIA

74

BARBERA "SOPRA BERRUTI"



L'Armangia Piemonte, ITALIA 2020

16/71

LANGHE NEBBIOLO "FUNSU"



Cascina Ca Rossa Piemonte, ITALIA 2021

17/75

SFORZATO Alfio Mozzi



Lombardia, ITALIA 2015

183

BAROLO "BRUNATE" Francesco Rinaldi



Piemonte, ITALIA 2014

198

BAROLO Scrimaglio



Piemonte, ITALIA 2019

33/148

BARBARESCO "GALLINA"



Cantina del Pino Piemonte, ITALIA 2018

183

Please note that wine vintages are subject to change

Altri ROSSI

GL BTL

VALPOLICELLA CLASSICO SUPERIORE RIPASSO



Accordini Veneto, ITALIA 2020

74

AMARONE della VALPOLICELLA



Tasi Veneto, ITALIA 2016

32/144

AMARONE della VALPOLICELLA Alto



Veneto, ITALIA 2016

235

VIGNARICCO Conte d'Attemis



Friuli Venezia Giulia, ITALIA 2019

18/81

ETNA ROSSO "ROCCA COELI" Palari



Sicilia, ITALIA 2018

149

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



Villagrande Sicilia, ITALIA 2021

22/98

SAGRANTINO di MONTEFALCO



Scacciadiavoli Umbria, ITALIA 2017/18

142

MONTEPULCIANO "GRIFOLA"



Podere San Lazzaro Marche, ITALIA 2018

92

CABERNET BLEND "SAN LEONARDO"



San Leonardo Trentino Alto Adige, ITALIA 2016

245

LAGREIN RISERVA Klaus Lentsch



Trentino Alto Adige, ITALIA 2019

79

PRIMITIVO Primitivus (1LT BTL)



Puglia, ITALIA 2021

16/87

NERO D'AVOLA 'ALACRE' Vno Lauria



Sicilia, ITALIA

75

CABERNET FRANC 'SESSANTA' Ferlat Silvano



Friuli Venezia Giulia, ITALIA 2017

149

PINOT NOIR "CRESTED PORCUPINE"



Calatroni Lombardia, ITALIA 2023

16/72

KURNI Oasi degli Argeli



Marche, ITALIA 2020

334

VINI Bianchi

GL BTL

BIANCO del MESE Please ask your server

VERDICCHIO DEI CASTELLI DI JESI Accadia



Marche, ITALIA

16/69

PECORINO Terraviva



Abruzzo, ITALIA 2022

71

CHARDONNAY 'SARDONE'



Santa Colomba Veneto, ITALIA 2022

16/71

CERVARO della SALA Antinori



Umbria, ITALIA

164

GAVI di GAVI Giordano Lombardo



Piemonte, ITALIA

15/67

KRATOS FIANO Luigi Maffini



Campania, ITALIA

74

FALANGHINA Cantine Falasi



Campania, ITALIA 2022

17/76

PECORINO (1LT BTL) Abbondanza



Abruzzo, ITALIA

15/83

BIANCO CIVITELLA Le Ragnaie



Toscana, ITALIA



Dolci

TIRAMISÚ 🌱

Homemade ladyfingers, espresso, "Crema al Mascarpone", powdered cocoa
Also served gluten free 18

Vegan TIRAMISÚ

Homemade vegan ladyfingers, espresso, vegan "Crema al Mascarpone", powdered cocoa 17

When la Vita Gives You LIMONI!

Sponge lemon cake soaked in limoncello, lemon custard, lemon chantilly & lemon sorbetto 17

AMORE e PROFITEROLES!

Vanilla chantilly puff, sugar strawberry, whipped cream, chocolate glaze 17

AFFOGATO

Two scoops of BOBBOI's charcoal vanilla, espresso, "Lingue di Gatto" 16

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 11 Two scoops 15

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 16

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!