

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

LA FRITTURA

Fried calamari & zucchini. Zucchini-Lemon Alioli, herbs 22

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 Soppresata, 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

AND

Per i VEGAN

BELLISSIME



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

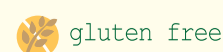
VEGAN RICOTTA 6

Homemade, almond based

MOZZARELLA 5

Vegan

*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



*** 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



ROSE all day

GL BTL

CERASUOLO D'ABRUZZO "ROSA-AE" 73
Torre dei Beati Abruzzo, ITALIA

ETNA ROSATO Graci 17/76
Sicilia, ITALIA 2023

We love SPARKLING

PROSECCO ASOLO DOCG BRUT 16/68
Loredan Gasperini Veneto, ITALIA

PROSECCO ROSE DOC Tasi 15/63
Veneto, ITALIA

BLANC DE BLANCS ALTA LANGA BRUT 20/89
Borgo Maragliano Piemonte, ITALIA 2020

TRENTO DOC DOSAGGIO ZERO Revi 86
Trentino Alto Adige, ITALIA 2019

FRANCIACORTA BRUT Faccoli 98
Lombardia, ITALIA

CHAMPAGNE BRUT-BLANC DE BLANC 198
Alain Courreur Champagne, FRANCIA 2015

Non ALCOHOLIC

PROSECCO Bebralab 11/48
Veneto, ITALIA

WHITE #1 Feral 62
Trentino Alto Adige, ITALIA

ZEERO WHITE BLEND Casa Emma 63
Toscana, ITALIA

RED #3 Feral 63
Trentino Alto Adige, ITALIA

ZEERO SANGIOVESE Casa Emma 63
Toscana, ITALIA

BIRRE and Artigianali ITALIANE

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

NORTH COAST BREWING CO. Old No.38 8
Dublin Dry Stout, CALIFORNIA

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) 16/87
Cesarina Toscana, ITALIA

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

S.T. "VENTI" Querceto di Castellina 183
Toscana, ITALIA 2019

NOBILE di MONTEPULCIANO RISERVA Bindella 114
Toscana, ITALIA 2016/20

BRUNELLO di MONTALCINO Cordella 139
Toscana, ITALIA 2016

SANGIOVESE "POLESIO" San Lazzaro 17/76
Marche, ITALIA 2022

CIRO ROSSO SUPERIORE Scala 71
Calabria, ITALIA 2022

TAURASI "TERZOTRATTO" I Favati 149
Campania, ITALIA 2011

PRIMITIVO 'VIGNE VECCHIE' Duca Guarini 76
Puglia, ITALIA 2021

MONTEPULCIANO D'ABRUZZO (1LT BTL) 16/88
Abbondanza Abruzzo, ITALIA

MARZEMINO "LA RUA" Roeno 74
Trentino Alto Adige, ITALIA

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

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

SFORZATO Alfio Mozzi 183
Lombardia, ITALIA 2015

BAROLO "BRUNATE" Francesco Rinaldi 198
Piemonte, ITALIA 2014

BAROLO Scrimaglio 33/148
Piemonte, ITALIA 2019

BARBARESCO "GALLINA" 183
Cantina del Pino Piemonte, ITALIA 2018

Please note that wine vintages are subject to change

Altri ROSSI

GL BTL

VALPOLICELLA CLASSICO SUPERIORE RIPASSO 74
Accordini Veneto, ITALIA 2020

AMARONE della VALPOLICELLA 32/144
Tasi Veneto, ITALIA 2016

AMARONE della VALPOLICELLA Alto 235
Veneto, ITALIA 2016

VIGNARICCO Conte d'Attonis 18/81
Friuli Venezia Giulia, ITALIA 2019

ETNA ROSSO "ROCCA COELI" Palari 149
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 22/98
Villagrande Sicilia, ITALIA 2021

SAGRANTINO di MONTEFALCO 142
Scacciadiavoli Umbria, ITALIA 2017/18

MONTEPULCIANO "GRIFOLA" 92
Podere San Lazzaro Marche, ITALIA 2018

CABERNET BLEND "SAN LEONARDO" 245
San Leonardo Trentino Alto Adige, ITALIA 2016

LAGREIN RISERVA Klaus Lentsch 79
Trentino Alto Adige, ITALIA 2019

PRIMITIVO Primitivus (1LT BTL) 16/87
Puglia, ITALIA 2021

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

CABERNET FRANC 'SESSANTA' Ferlat Silvano 149
Friuli Venezia Giulia, ITALIA 2017

PINOT NOIR "CRESTED PORCUPINE" 16/72
Calatroni Lombardia, ITALIA 2023

KURNI Oasi degli Argeli 334
Marche, ITALIA 2020

VINI Bianchi

GL BTL

*** BIANCO del MESE Please ask your server ***

VERDICCHIO DEI CASTELLI DI JESI Accadia 16/69
Marche, ITALIA

PECORINO Terraviva 71
Abruzzo, ITALIA 2022

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

CERVARO della SALA Antinori 164
Umbria, ITALIA

GAVI di GAVI Giordano Lombardo 15/67
Piemonte, ITALIA

KRATOS FIANO Luigi Maffini 74
Campania, ITALIA

FALANGHINA Cantine Falési 17/76
Campania, ITALIA 2022

PECORINO (1LT BTL) Abbondanza 15/83
Abruzzo, ITALIA

BIANCO CIVITELLA Le Ragnaie 92
Toscana, ITALIA

PG ROSA Ferlat Silvano 18/81
Friuli Venezia Giulia, ITALIA

RIBOLLA GIALLA Damijan 176
Friuli Venezia Giulia, ITALIA 2019

FURORE BIANCO Marisa Cuomo 136
Campania, ITALIA 2023

COLLIO BIANCO Zuani 76
Friuli Venezia Giulia, ITALIA 2022/23

TIMORASSO "TERRE del TIMORASSO" 79
Daniele Ricci Piemonte, ITALIA 2020

TREBBIANO "MEZZO PIENO" 127
Francesco Massetti Abruzzo, ITALIA 2022

GRECHETTO "COLLEOZIO" Bussolotti 85
Umbria, ITALIA 2023

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 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

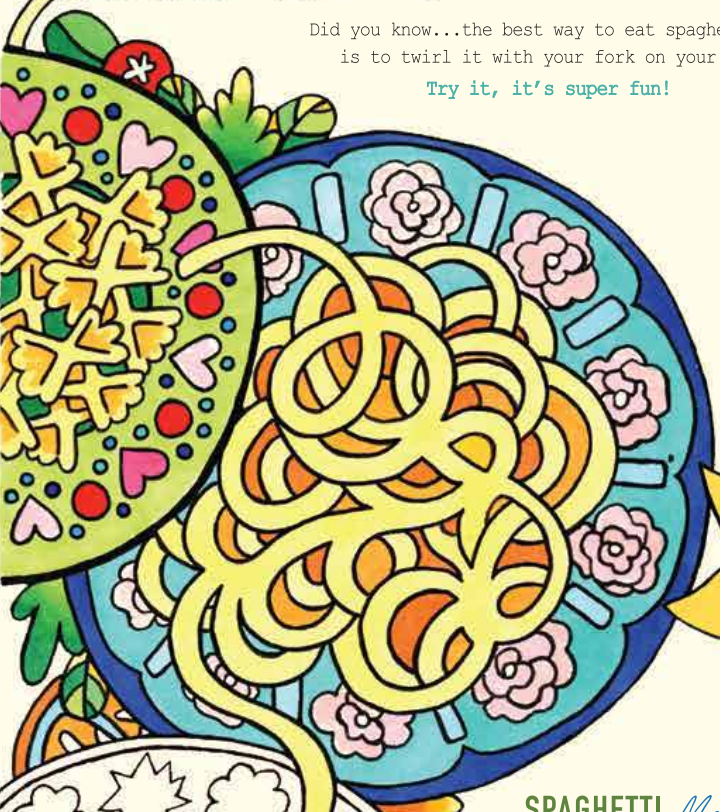
FATTO con AMORE





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

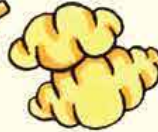
RIGATONI



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!