



Cesarina

— 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

— Insalate —

CESARINA 🌿🍃

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

CAPRESE *con* 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 —

CHOOSE *the* SHAPE

🌿 GF Penne available +3

FETTUCCINE

SPAGHETTI

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

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

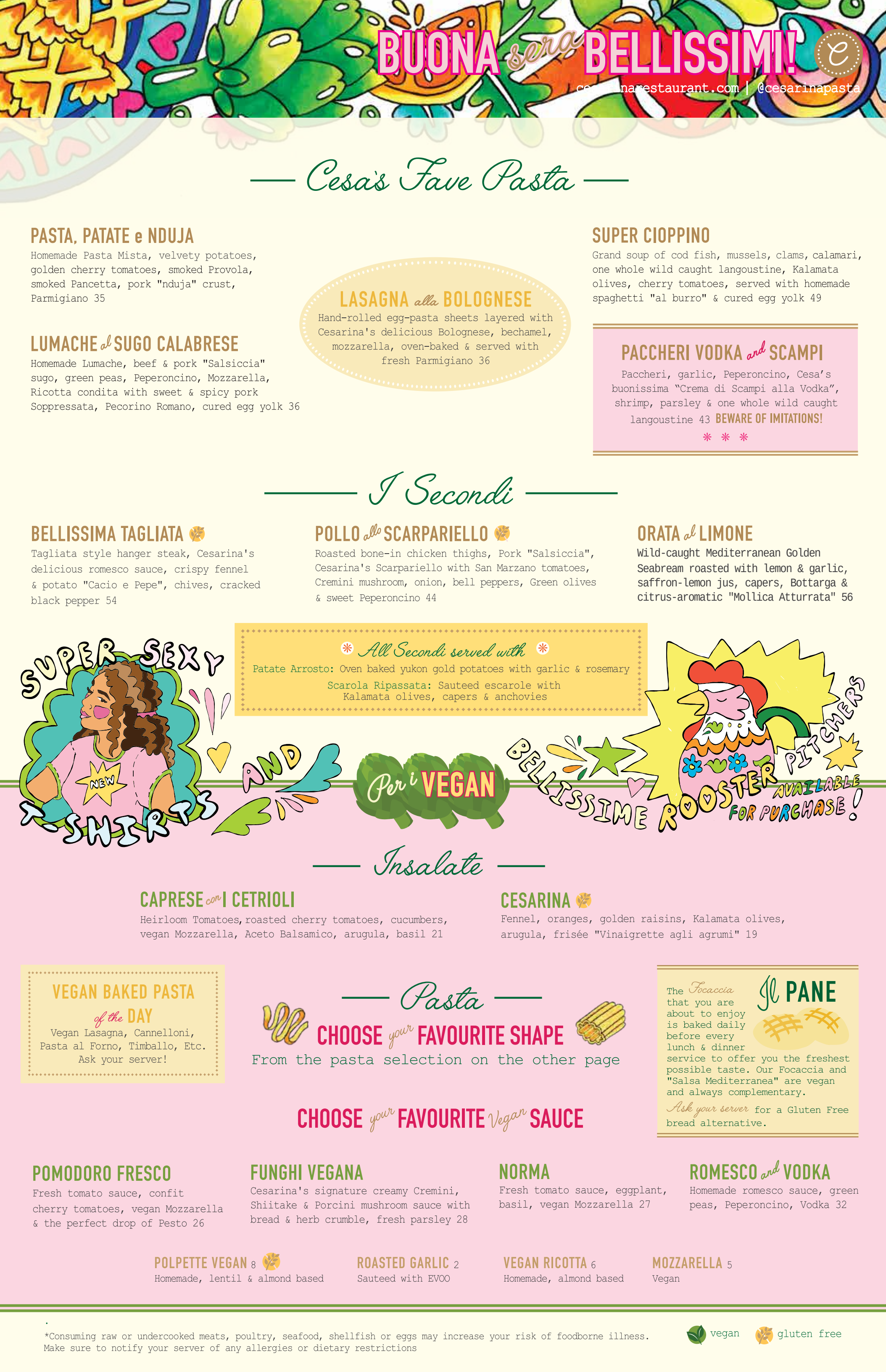
SHRIMP 9
3 sauteed

GUANCIALE 6
cured pork cheek

MOZZARELLA 5
fresh "Fior di Latte"

RICOTTA 5
fresh

BURRATA 6



— 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

LASAGNA *alla* BOLOGNESE

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

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 —

BELLISSIMA TAGLIATA

Tagliata style hanger steak, Cesarina's delicious romesco sauce, crispy fennel & potato "Cacio e Pepe", chives, cracked black pepper 54

POLLO *allo* SCARPARIELLO

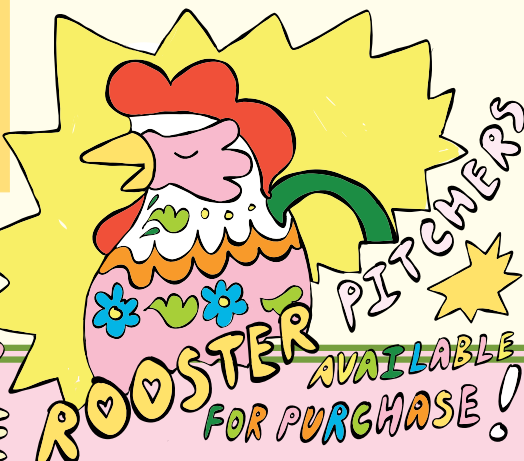
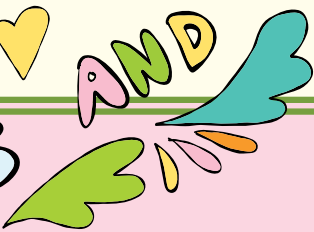
Roasted bone-in chicken thighs, Pork "Salsiccia", Cesarina's Scarpariello with San Marzano tomatoes, Cremini mushroom, onion, bell peppers, Green olives & sweet Peperoncino 44

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

*** COCKTAILS ***		
TAROCCO SPRITZ		
Vodka, Amara Amaro, Bitter Fusetti, Prosecco, Lemon, Blood Orange, Rosemary 17		
LATTE +		
Gin, Bitter Bianco, Madame Milu Herbal Liqueur, Matcha, Pear, Sage, Lemon, Vanilla, Milk 18		
IMPERO ROMANO  Available vegan		
Rum, Grappa, Alloro, Lemon, Plum, Honey, White Pepper, Walnut, Egg White 18		
LITTLE PALERMO		
Rye, Grappa, Sweet Vermouth, Nocino, All Spice 18		
L'AEROPLANINO		
Bourbon, St George Spiced Pear Liqueur, Aperol, Averna, Lemon 17		
CATANZARO, OAXACA		
Mezcal, Del Capo Amaro, Campari, Lemon, Cardamom, Almond 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, <i>ask your Server!</i> All 17		
<i>Designed to be spiked just ask!</i> *** MOCKTAILS ***		
SUPER CAROTA  Available vegan		
Blood Orange, Carrot, Vanilla, Egg White 12		
LO SPRITZINO		
N/A Aperol Spritz, Blood Orange, Lemon 12		
IL MELOGRANO		
N/A Apertivo, Pomegranate, Lemon, Cinnamon, White Pepper 13		
MACEDONIA		
Apple Cider, Lemon, Pear, Sage, Rosemary, Vanilla, Ginger 12		
NonALCOHOLIC <i>and Italian</i> 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 Berso 8		



— ROSÉ <i>all day</i> —		
GL BTL		
CERASUOLO D'ABRUZZO “ROSA-AE”    73		
Torre dei Beati Abruzzo, ITALIA		
ETNA ROSATO <i>Graci</i>    17/76		
Sicilia, ITALIA 2023		
— <i>We love</i> SPARKLING —		
PROSECCO ASOLO DOCG BRUT   16/68		
Loredan Gasperini Veneto, ITALIA		
PROSECCO ROSE DOC <i>Tasi</i>   15/63		
Veneto, ITALIA		
BLANC DE BLANCS ALTA LANGA BRUT  20/89		
Borgo Maraghlano Piemonte, ITALIA 2021		
TRENTO DOC DOSAGGIO ZERO <i>Revi</i>  94		
Trentino Alto Adige, ITALIA 2019		
FRANCIACORTA BRUT <i>Taccoli</i>  118		
Lombardia, ITALIA		
CHAMPAGNE BRUT-BLANC DE BLANC   198		
Alam Couvereur Champagne, FRANCIA 2015		
— <i>Non</i> ALCOHOLIC —		
PROSECCO <i>Bebralab</i> 11/48		
Veneto, ITALIA		
WHITE #1 <i>Feral</i>  62		
Trentino Alto Adige, ITALIA		
ZEERO WHITE BLEND <i>Casa Emma</i>  13/63		
Toscana, ITALIA		
RED #3 <i>Feral</i>  63		
Trentino Alto Adige, ITALIA		
ZEERO SANGIOVESE <i>Casa Emma</i>  13/63		
Toscana, ITALIA		
— BIRRE <i>and Artigianali</i> ITALIANE —		
NORTH COAST BREWING CO. Ruedrich's Red Seal Ale, American Amber Ale, CALIFORNIA 8		
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 <i>Rossi</i> —		
GL BTL		
*** ROSSI del MESE <i>Please ask your server</i> ***		
CESARINA BELLISSIMO CHIANTI (1LT BTL)   16/87		
Cesarina Toscana, ITALIA		
SUPER TUSCAN (1LT BTL)    18/80		
Fiorentia Toscana, ITALIA		
S.T. “VENTI” <i>Querceto di Castellina</i>    239		
Toscana, ITALIA 2019/20		
VINO NOBILE di MONTEPULCIANO <i>Bindella</i>  105		
Toscana, ITALIA 2021		
BRUNELLO di MONTALCINO <i>Cordella</i>  174		
Toscana, ITALIA 2016		
SANGIOVESE “POLESIO” <i>San Lazzaro</i>  17/76		
Marche, ITALIA 2023		
CIRO ROSSO SUPERIORE <i>Scala</i>    71		
Calabria, ITALIA 2022		
TAURASI “TERZOTRATTO” <i>I Favati</i>  139		
Campania, ITALIA 2011		
PRIMITIVO 'VIGNE VECCHIE' <i>Duca Guarini</i>  76		
Puglia, ITALIA 2022		
MONTEPULCIANO D'ABRUZZO (1LT BTL)   16/88		
Abbondanza Abruzzo, ITALIA		
MARZEMINO “LA RUA” <i>Roeno</i>   74		
Trentino Alto Adige, ITALIA 2023		
BARBERA D'ASTI  16/71		
Cascina Castlet Piemonte, ITALIA 2024		
BARBERA SUPERIORE 89		
Scrimaglio Piemonte, ITALIA 2021		
CAPO BORGO <i>Abbadia Ardenga</i>  17/75		
Toscana, ITALIA 2024		
SFORZATO <i>Alfio Moggi</i>    183		
Lombardia, ITALIA 2015		
BAROLO “LA SERRA” <i>Villa Penna</i>  198		
Piemonte, ITALIA 2015		
BAROLO <i>Marianot</i>  33/148		
Piemonte, ITALIA 2020		
BARBARESCO <i>La Ca Nova</i> 138		
Piemonte, ITALIA 2022		

— <i>Altri</i> ROSSI —		
GL BTL		
VALPOLICELLA CLASSICO SUPERIORE RIPASSO   81		
Accordini Veneto, ITALIA 2020		
AMARONE <i>della VALPOLICELLA</i>    32/144		
Tasi Veneto, ITALIA 2016		
AMARONE <i>della VALPOLICELLA Alto</i>   235		
Veneto, ITALIA 2016		
VIGNARICCO <i>Conte d'Attimis</i>  18/81		
Friuli Venezia Giulia, ITALIA 2019		
ETNA ROSSO <i>Cuore di Marchesa</i>   105		
Sicilia, ITALIA		
ETNA ROSSO “ROCCA COELI”    212		
Palari Sicilia, ITALIA 2018/20		
SANGIOVESE di ROMAGNA RISERVA “PROBI”    107		
Villa Papiano Emilia Romagna, ITALIA 2019		
BOVALE SARDO “PARISI”    97		
I Garagisti di Sorgono Sardegna, ITALIA 2021		
ETNA ROSSO   22/98		
Villagrande Sicilia, ITALIA 2022		
SAGRANTINO di MONTEFALCO  154		
Scacciadiavoli Umbria, ITALIA 2018		
MONTEPULCIANO “GRIFOLA”    137		
Poderi San Lazzaro Marche, ITALIA 2018		
CABERNET BLEND “SAN LEONARDO”  245		
San Leonardo Trentino Alto Adige, ITALIA 2017		
PRIMITIVO <i>Primitivus</i> (1LT BTL)   16/87		
Puglia, ITALIA 2021		
NERO D'AVOLA 'ALACRE' <i>Vino Lauria</i>  75		
Sicilia, ITALIA 2017		
CABERNET FRANC 'SESSANTA' <i>Ferlat Silvano</i>   173		
Friuli Venezia Giulia, ITALIA 2017		
PINOT NOIR “CRESTED PORCUPINE”  16/72		
Calatroni Lombardia, ITALIA 2023		
KURNI <i>Oasi degli Angeli</i>    334		
Marche, ITALIA 2020/21		
Please note that wine vintages are subject to change		

— VINI <i>Bianchi</i> —		GL BTL
*** BIANCO del MESE <i>Please ask your server</i> ***		
VERDICCHIO DEI CASTELLI DI JESI <i>Accadia</i>		 16/69
Marche, ITALIA		
PECORINO <i>Terraviva</i>		   71
Abruzzo, ITALIA 2022		
CHARDONNAY 'SARDONE'		  16/71
<i>Santa Colomba</i> Veneto, ITALIA 2023		
CERVARO <i>della SALA Antinori</i>		 164
Umbria, ITALIA		
GAVI di GAVI <i>Giordano Lombardo</i>		   15/67
Piemonte, ITALIA		
KRATOS FIANO <i>Luigi Maffini</i>		  74
Campania, ITALIA		
FALANGHINA <i>Cantine Taliesi</i>		 17/76
Campania, ITALIA 2022		
PECORINO (1LT BTL) <i>Abbondanza</i>		  15/83
Abruzzo, ITALIA		
BIANCO CIVITELLA <i>Le Ragnaie</i>		   92
Toscana, ITALIA		
PG ROSA <i>Ferlat Silvano</i>		   18/81
Friuli Venezia Giulia, ITALIA		
TRAPUNTA ALBANA <i>Giovanna Madonia</i>		   120
Emilia Romagna, ITALIA 2023		
FURORE BIANCO <i>Marisa Cuomo</i>		 136
Campania, ITALIA 2023		
COLLIO BIANCO <i>Zuani</i>		 86
Friuli Venezia Giulia, ITALIA 2023		
TIMORASSO "TERRE del TIMORASSO"		   84
<i>Daniele Ricci</i> Piemonte, ITALIA 2023		
TREBBIANO "MEZZO PIENO"		   127
<i>Francesco Massetti</i> Abbruzzo, ITALIA 2022/23		
VERMENTINO 'FOSSO DI CORSANO'		   89
<i>Terenguala</i> Liguria, ITALIA 2024		
GRECHETTO "COLLEOZIO"		   93
<i>Bussoletti</i> 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



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!

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

SPAGHETTI Maze

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

also...



What colorful plate
can you create?

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!