

Cesarina

FATTO *con* AMORE
Lunch & Dinner



Antipasti

SPECK, RADICCHIO e TALEGGIO FUSO

Charred radicchio, sizzling taleggio cheese fondue, pear mostarda, speck, puff pastry croutons 21

IMPEPATA DI COZZE

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

MOZZARELLA MILANESE

Deep-fried breaded "Fior di Latte" mozzarella, oven roasted tomato sauce, San Marzano tomato & fresh basil salad, Prosciutto di Parma, Parmigiano, hot honey 21

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 TIEPIDA 🍆

Warm eggplant & cherry tomatoes "al funghetto", arugula, Ricotta salata, Burrata e Pesto 21

INSALATA TREVIGIANA

Radicchio, romaine, arugula, candied pecan, Gorgonzola crumble, grapes, pear vinaigrette 20

Pastificio

FETTUCCINE



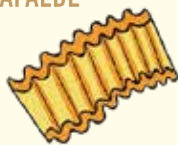
SPAGHETTI



CHOOSE *the* SHAPE

🌿 GF Penne 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

TARTUFONA

Mascarpone & truffle creamy sauce, truffle-Parmigiano crumble, cracked black pepper 33

NORMA

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

BOLOGNESE

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

FUNGHI

Creamy fresh Cremini, Shiitake & Porcini mushroom sauce, Parmigiano, crispy Parmigiano crumble, parsley 28

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

Bellissimi!



A 5% supplemental fee will be added to all guest checks to support competitive wages, comprehensive benefits, and the continuous investment in knowledge, education, and wellbeing for our full-time famiglia. IF YOU WOULD LIKE THE FEE REMOVED, PLEASE DO NOT HESITATE TO LET US KNOW.

BUONA *sera* BELLISSIMI!

cesarinapasta.com | @cesarinapasta



Cesa's Fave Pasta

GNOCCHI SALSICCIA, PORCINI e TARTUFO

Handmade Gnocchi, creamy truffle sauce, beef jus & Porcini mushroom served with a Parmigiano- gremolada crusted bone marrow 37

LUMACHE EMILIANE

Homemade lumache with a brown butter and sage pumpkin sauce, provola affumicata, crispy speck, amaretto crumble and fried sage 34

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

SUPER TAGLIATA 🌱

Espresso & Porcini dry rubbed Tagliata, mascarpone polenta, roasted portobello mushrooms & honey glazed carrots. Served with roasted bone marrow & creamy truffle gravy 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 44

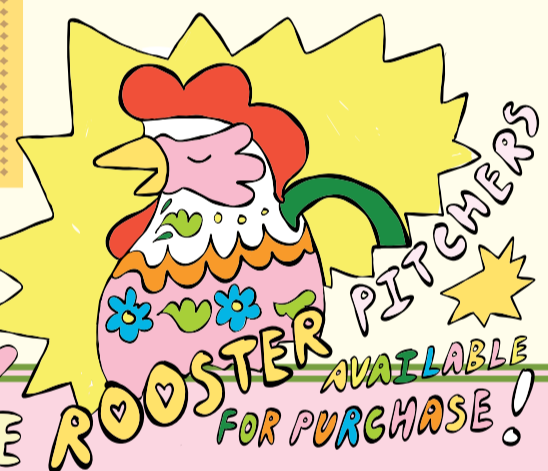
ORATA *al* LIMONE

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: Sautéed escarole with Kalamata olives, capers & anchovies



Insalate

CAPRESE TIEPIDA 🌱

Warm eggplant & cherry tomatoes "al funghetto", arugula, Vegan Mozzarella, e Pesto 21

SOUP of the DAY
Ask your server

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

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.

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

Sautéed with EVOO

VEGAN RICOTTA 6

Homemade, almond based

MOZZARELLA 5

Vegan

Bellissimi!



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*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 ***

PEPPINO SPRITZ

Cucumber infused vodka, Italicus, Centum Herbis, Lemongrass, Lime, Prosecco 17

DERBY DELLA LANTERNA

Pesto infused Malfy Gin, Verde Mirto, Aqua di Cedro, Lemon, Egg White 18

CAPITAN UNCINO

White Rum, Pineapple infused Campari, Pineapple Juice, Lime, Coconut 18

ZUPPA INGLESE

Tequila, Alchermes, Cocchi Torino, Amaretto, Citrus Foam 18

PESCA e TIMO

Bourbon, Barathier Honey Amaro, Peach, Lemon, Honey, Thyme 18

SUPER FICO

Porcini infused Rittenhouse Rye, Averna, Nonino, Fig Demerara 19

BYO NEGRONI

Choose Spirit :

Gin | Bourbon | 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 18

Want to spike it?
ask our server!

*** MOCKTAILS ***

HIBISCUS FIZZ

Lyre's Gin Alternative, Lapos NA Apertivo, Hibiscus, Lime, Egg White 15

TIRAMISINI LIBERO

Lyre's Coffee Liqueur Alternative, Lyre's White Cane Alternative, Espresso, Marscapone 14

SOUR alla PESCA

Lyre's Bourbon Alternative, Liborio NA Amaro, Peach, Honey, Thyme, Egg White 14

CETRIOLONE

Lyre's Gin Alternative, Cucumber, Mint, Lime 15

YOUNG FASHION

Liborio NA Amaro, Lyre's Bourbon Alternative, Lapos NA Apertivo, All Spice 15

ST AGRESTI'S PHONY NEGRONI 16

Free SPIRITED Alternatives and Italian SODA

COCA COLA • DIET COKE • SPRITE • GINGER BEER • LEMONADE
ICED TEA • ARNOLD PALMER 5 ACQUA PANNA • SAN PELLEGRINO 8
BERGAMOTTO • CHINOTTO • ARANCIATA ROSSA • CEDRATA *Berbo* 8



ROSE all day

GL BTL

CERASUOLO D'ABRUZZO "ROSA-AE" 81

Torre dei Beati Abruzzo

ETNA ROSATO 17/76

Graci Sicilia 2023

We love SPARKLING

PROSECCO VALDOBBIADENE EXTRA DRY 17/76

Drusian Veneto

PROSECCO ROSE DOC Tasi Veneto 16/71

FRAGOLINO Gran Signorio USA 14/63

BLANC DE BLANCS ALTA LANGA BRUT 20/89

Borgo Maraglio Piemonte 2022

TRENTO DOC DOSAGGIO ZERO 111

Revi Trentino Alto Adige 2019

FRANCIACORTA BRUT Faccoli Lombardia 128

ARTIO FRANCIACORTA ROSE, BRUT 113

Le Marchesine Lombardia 2021

BLANC DE BLANCS MILLESIME 238

David Couvreur Champagne, FRANCE 2015

Non ALCOHOLIC

SO BRIO PROSECCO Bebralab Veneto 13/58

WHITE #1 68

Feral Trentino Alto Adige

ZEERO WHITE BLEND 15/68

Casa Emma Toscana

RED #3 Feral Trentino Alto Adige 68

ZEERO SANGIOVESE 15/68

Casa Emma Toscana

— BIRRE Artigianali ITALIANE —

MENABREA AMBRATA Red Double Malt Piemonte 8

MENABREA WEISS Weiss Piemonte 9

MENABREA BIONDA Premium Lager Piemonte 9

L'IPPA BALADIN IPA Piemonte 14

ISAAC BALADIN Blanche Piemonte 14

NORA BALADIN Spiced Piemonte 14

— ALCOHOL Free BIRRE —

RATIONALE BREWING Kolch Style San Diego, CA 8

RATIONALE BREWING WC IPA San Diego, CA 8

BALADIN BOTANIC Blonde Piemonte, ITALIA 14

— VINI Rossi —

GL BTL

CESARINA BELLISSIMO CHIANTI (1LT BTL) 16/87

Cesarina Toscana

SUPER TUSCAN (1LT BTL) 18/80

Fiorentina Toscana

S.T. "VENTI" 256

Querceto di Castellina Toscana 2021

VINO NOBILE di MONTEPULCIANO 119

Bindella Toscana 2020

BRUNELLO di MONTALCINO 185

Abbadia Ardenga Toscana 2019

SANGIOVESE "POLESIO" 18/80

San Lazzaro Marche 2023

IL PADRONE DELLE VIGNE 83

Tabarrini Umbria 2020

CIRO ROSSO SUPERIORE 79

Scala Calabria 2022

TAURASI "TERZOTRATTO" 155

I Favali Campania 2011

PRIMITIVO 'VIGNE VECCHIE' 85

Duca Guarini Puglia 2022

MONTEPULCIANO D'ABRUZZO (1LT BTL) 16/88

Abbondanza Abruzzo

CARIGNANO RISERVA "6 MURA" 181

Giba Sardegna 2019/21

BARBERA D'ASTI "VESPA" 17/76

Cascina Castlet Piemonte 2024

BARBERA SUPERIORE 96

Scrimaglio Piemonte 2022

SANGIOVESE "CAPO BORGO" 18/81

Abbadia Ardenga Toscana 2024

SFORZATO 219

Alfio Mozzi Lombardia 2015

BAROLO "LA SERRA" 198

Villa Penna Piemonte 2015

BAROLO 33/148

Marianot Piemonte 2020

— Altri ROSSI —

GL BTL

BARBARESCO

La Ca Nova Piemonte 2022 143

VALPOLICELLA CLASSICO SUPERIORE RIPASSO 88

Accordini Veneto 2020

AMARONE della VALPOLICELLA 32/144

Tasi Veneto 2016

AMARONE della VALPOLICELLA ALTEO 259

Fasoli Gino Veneto 2016

VIGNARICCO 19/85

Conte d'Attimis Friuli Venezia Giulia 2019

ETNA ROSSO "CENERE" 99

Cuore di Marchesa Sicilia 2024

ETNA ROSSO "ROCCA COELI" 221

Palari Sicilia 2018/20

CANNONAU OLIENA-NEPENTE 99

Pudda Sardegna 2023

ETNA ROSSO 22/98

Villagrande Sicilia 2023

SAGRANTINO di MONTEFALCO 171

Scacciadiavoli Umbria 2018

MONTEPULCIANO "GRIFOLA" 149

Poderi San Lazzaro Marche 2018

CABERNET BLEND "SAN LEONARDO" 325

San Leonardo Trentino Alto Adige 2019

PRIMITIVO (1LT BTL) 16/87

Primitivus Puglia 2022

NERO D'AVOLA 'ALACRE' Vno Lauria 75

Vno Lauria Sicilia 2017

CABERNET FRANC 'SESSANTA' Ferlat Silvano 191

Ferlat Silvano Friuli Venezia Giulia 2017

PINOT NOIR "CRESTED PORCUPINE" 16/72

Calatroni Lombardia 2023

KURNI 334

Oasi degli Angeli Marche 2020/21

— VINI Bianchi —

GL BTL

BRISCOLO (1LT BTL) 16/69

Poderi San Lazzaro Marche 2024

PECORINO "MERLETTAIE" 73

Ciu Ciu Marche 2024

CHARDONNAY 'SARDONE' 16/71

Santa Colomba Veneto 2023

CERVARO della SALA 185

Artinori Umbria

GAVI di GAVI 15/67

Giordano Lombardo Piemonte

KRATOS FIANO 78

Luigi Maffini Campania

FALANGHINA "LAVA" 17/76

Fantini Campania 2022

PECORINO (1LT BTL) 15/83

Abbondanza Abruzzo

BIANCO CIVITELLA 92

Le Ragnais Toscana

PG ROSA 18/81

Ferlat Silvano Friuli Venezia Giulia

ALBANA DI ROMAGNA "NEBLINA" 85

Giovanna Madonia Emilia Romagna 2024

FURORE BIANCO 142

Marisa Cuomo Campania 2023

COLLIO BIANCO 91

Zuani Friuli Venezia Giulia 2023

TIMORASSO "TERRE del TIMORASSO" 89

Danielle Ricci Piemonte 2023

TREBBIANO "MEZZO PIENO" 141

Francesco Massetti Abruzzo 2022/23

VERMENTINO 'FOSSO DI CORSANO' 96

Terenzuola Liguria 2024

VERMENTINO "G" 73

Giba Sardegna 2024

Corkage Fee

25 each for your first two 750ml's of wine

50 each for all 750ml's of wine thereafter

*** Please note that wine vintages are subject to change ***

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

CANNOLI di Cesarina

Homemade Cannoli shells, Cesarina's Ricotta filling, orange zest, cocoa crumble, pistachio 17

Vegan CANNOLI di Cesarina

Homemade vegan Cannoli shells, Cesarina's vegan Ricotta filling, orange zest, sour cherries, pistachio 17

FONDATA di CIOCCOLATO

Dark chocolate & Nutella fondue, Cesarina's home baked "Pasticcini", fresh fruit 19

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

DEL CAPO 14 SIBONA 14

FORO ORIGINALE 16

NARDINI 13 FERNET 15

MELETTI 14 SFUMATO 16

GOTHA "SETTEMEZZO" 17

ZUCCA RABBARBARO 16

CHIOT 16 NEPETA 18

JEFFERSON 18

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

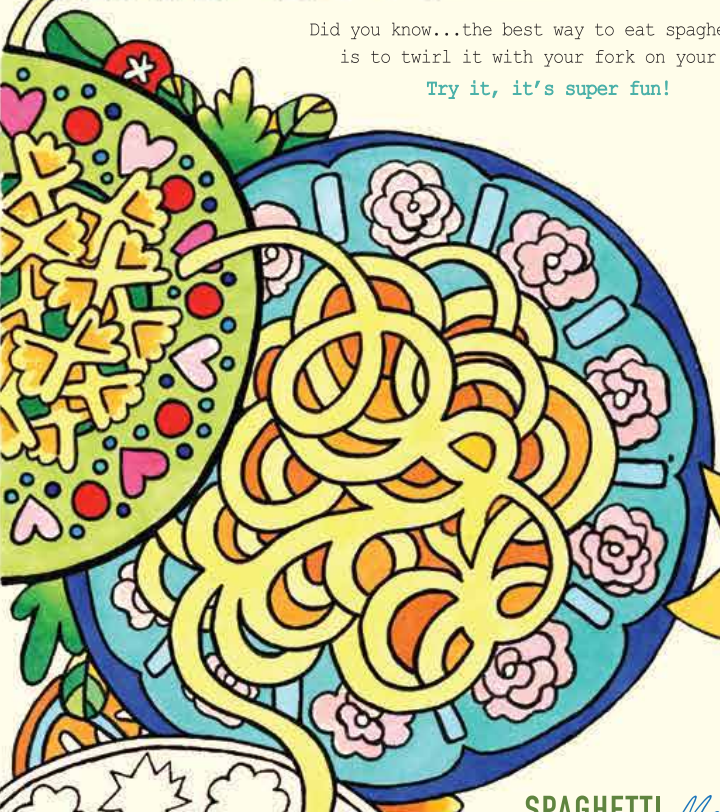
FATTO con AMORE





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

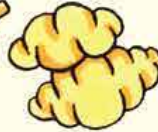
RIGATONI



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!