

Cesarina



— 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

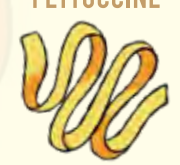
Radicchio, romaine, arugula, candied pecan, Gorgonzola crumble, grapes, pear vinaigrette 20

— Pastificio —

CHOOSE *the* SHAPE

🌿 GF Penne available +3

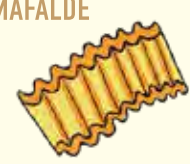
FETTUCCINE



SPAGHETTI



MAFALDE



PAPPARDELLE



LUMACHE



PACCHERI



RIGATONI



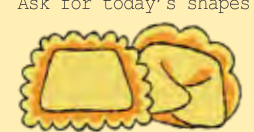
GEMELLI



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

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!

cesarinarestaurant.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: Sauteed escarole with Kalamata olives, capers & anchovies



AND

Per i **VEGAN**



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**

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

Bellissimi!
*

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*** 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		



— ROSÉ all day —		
CERASUOLO D'ABRUZZO "ROSA-AE"	  	GL BTL 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	 	16/71
Veneto		
FRAGOLINO Gran Signorio		14/63
USA		
BLANC DE BLANCS ALTA LANGA BRUT		20/89
Borgo Maragliano Piemonte 2022		
TRENTO DOC DOSAGGIO ZERO		111
Revi Trentino Alto Adige 2019		
FRANCIACORTA BRUT Faccoli		128
Lombardia		
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		13/58
Veneto		
WHITE #1		68
Feral Trentino Alto Adige		
ZEERO WHITE BLEND		15/68
Casa Emma Toscana		
RED #3 Feral		68
Trentino Alto Adige		
ZEERO SANGIOVESE		15/68
Casa Emma Toscana		
— BIRRE Artigianali ITALIANE —		
MENABREA AMBRATA		8
Red Double Malt Piemonte		
MENABREA BIONDA		9
Premium Lager Piemonte		
L'IPPA BALADIN		14
IPA Piemonte		
ISAAC BALADIN		14
Blanche Piemonte		
NORA BALADIN		14
Spiced Piemonte		
— ALCOHOL Free BIRRE —		
RATIONALE BREWING		8
Kolch Style San Diego, CA		
RATIONALE BREWING		8
WC IPA San Diego, CA		
BALADIN BOTANIC		14
Blonde Piemonte, ITALIA		

— VINI Rossi —		
GL BTL		
CESARINA BELLISSIMO CHIANTI (1LT BTL)	 	16/87
Cesarina Toscana		
SUPER TUSCAN (1LT BTL)	  	18/80
Fiorentia 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'		75
Vino Lauria Sicilia 2017		
CABERNET FRANC 'SESSANTA'	 	191
Feralat 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
Antinori 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
Feralat 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
Daniele Ricci Piemonte 2023		
TREBBIANO "MEZZO PIENO"	  	141
Francesco Massetti Abbruzzo 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 18

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

ZUPPA INGLESE

Alchermes-soaked "Pan di Spagna", rich vanilla & chocolate custard, gently whipped cream, powdered cocoa 18

AFFOGATO

Two scoops of BOBBOI's charcoal vanilla, espresso, "Lingue di Gatto"—
Vegan served with vegan whipped cream 16 🌿

Make it "Corretto"!

Add Grappa Sarpa di Poli, Frangelico or Sambuca +10

GELATO

Your choice of Bobboi's dark chocolate sorbet, Bianca vanilla or seasonal sorbet

One scoop 12 *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

TIRAMISINI * *Libero* *

Lyre's Coffee Liqueur Alternative, Lyre's White Cane Alternative, Espresso, "Crema al Mascarpone" 15

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

SIBONA GRAPPA *di* BAROLO 18

GRAPPA *di* MOSCATO NONINO 25

CAPOVILLA AMARONE 28

MILLA 26

Da Bere DOPO CENA

MIRTO *di* ARGIOLAS 14

BAROLO CHINATO 19

LIMONCELLO 14

SAMBUCA 14

THE BEST *for* LAST

Dinner ends with an *Amaro!*
Don't miss our full Amaro selection available on the Spirit Menu!

Ask your server !

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!