



CESCO  
OSTERIA

LUNCH

# APPETIZERS

Prosciutto & melone, ripe sweet cantaloupe and prosciutto di Parma – 12

Insalata Caprese, with Italian buffalo mozzarella, fresh tomato, and basil – 12

Fresh red beets, goat cheese, arugula, and black olive salad, drizzled with balsamic vinaigrette – 9

Crispy calamari, with tomato-aioli sauce – 11

Pastry-wrapped portobello mushroom, goat cheese, and caramelized onion, served with sweet balsamic reduction – 10

Sautéed Maine mussels, in white wine, tomato, garlic & herb broth – 9

Salad of baby octopus, calamari, and shrimp, with black olives, carrots, and celery – 12

Lightly seasoned tower of lump crabmeat, avocado, tomato, and basil – 12

Antipasto della casa, with prosciutto, bresaola, salame, olives, fire-roasted peppers, and pecorino & fava bean crostini – 12

# DESIGNER SALADS

create your own salad – \$12

**greens**  
(choose 1)

romaine  
baby spinach  
baby arugola

**fresh veggies**  
(choose 3)

apples  
pears  
broccoli  
red beets  
cucumber  
red grapes  
grape tomatoes

**cheese**  
(choose 1)

pecorino  
dry ricotta  
blue cheese  
goat cheese  
fresh mozzarella

**protein**  
(choose 1)

roasted ham  
hard boiled egg  
cannellini beans  
crispy chick peas  
roasted jumbo shrimp (+\$2/ea)  
grilled chicken Paillard (+\$5)  
roasted salmon (+\$6)

**seeds & extras**  
(choose 2)

walnuts  
sunflower seeds  
dried cranberries  
toasted almonds

cured green olives  
Ligurian black olives  
Moroccan dry olives  
homemade croutons

**dressing**  
(choose 1)

2012 extra virgin olive oil  
honey mustard vinaigrette  
condimento balsamico di Modena  
lemon, shallot & mosto olive oil  
organic cesare

# CESCO'S SALADS

**Uffizi Salad** - arugula salad, cucumber, red onion, red grapes, avocado, dry ricotta, hard-boiled eggs, crispy chick peas, crutons & lemon-mosto dressing - 13

**Arno Salad** - herb-crust chicken paillard, romaine lettuce, cherry tomatoes, pear slices, dried cranberries, walnuts, blue cheese crumbles & honey mustard vinaigrette - 14

**Duomo Salad** - spinach, red beets, cherry tomatoes, apples slices, broccoli, red onion, Moroccan dry olives, sunflower seeds & condimento balsamico - 12

## SOUP & PASTA

Tortelli stuffed with ricotta & Swiss chard in a butter sage sauce – 13

Vegetarian lasagna with grilled eggplant, mozzarella & tomato – 14

Penne with eggplant, tomato & ricotta 🌱 – 11

Angel hair with fresh tomato & basil 🌱 – 10

Linguine with broccoli rabe, tomato & fresh mozzarella 🌱 – 12

Ravioloni stuffed with butternut squash & ricotta in a mascarpone cheese sauce – 13

Veal-stuffed ravioli with Bolognese sauce – 13

Seafood linguine with shrimp, squid, scallop, clams & mussels & vodka – 15

Potato gnocchi with spring vegetables, tomato & ricotta – 14

Rigatoni with porcini mushrooms in a pistachio and shallot pesto 🌱 – 13

Ribollita Soup, classic Tuscan vegetable, tomato and bread porridge - 8

*All pasta is homemade unless specified. Gluten-free pasta available upon request. 🌱 Durum wheat pasta from Italy*

## PANINI

includes your choice of french fries, salad or fruit

**Dante** - cheese focaccia bread stuffed with grilled herbed chicken breast, braised sweet onions and roasted eggplant drizzled with a light barbecue sauce and oven toasted - 11

**Michelangelo** - cheese focaccia bread stuffed with grilled vegetables, goat cheese & pesto sauce - 10

**Galileo** - warm ciabatta bread stuffed with grilled Italian sausage, sauteed green peppers, onions & tomato sauce - 11.50

**Hamburger Cesco** - 8oz of Angus beef, grilled Portobello mushroom, bacon and choice of: cheddar, american, provolone or blue cheese - 11.50

**Fishburger** - fresh salmon, rockfish and tuna patty with tomato slices, frisée & tartar sauce - 13.50

## MAIN ENTREES

Sautéed wild Alaskan salmon on a bed of spinach, goat cheese & sweet onion – 18

Classic Tuscan Fish Stew in a light tomato broth with shrimp, calamari, mussels, clams, scallops & fresh fish served with a large grilled cruton – 18

Tempura battered tilapia fillet served with a tomato, onion, avocado salad & homemade tartar sauce – 16

Veal piccata, sautéed in a light Mediterranean caper, lemon & white wine sauce – 16

Grilled prawns & scallops topped with oven-roasted tomato sauce and crispy bacon served with lemon linguine pasta – 18

Herb-crusted chicken paillard with grilled Mediterranean vegetables drizzled with mosto olive oil – 14

Original chicken parmesan baked with mozzarella & tomato reduction – 15

# PIZZA ALLA FIORENTINA

**Margherita** – tomato, mozzarella & basil – 10.50

**White** – stracchino, ricotta cheese & pear – 11.50

**Capricciosa** – tomato, mozzarella, mushroom & sausage – 11.50

**Cesco** – mozzarella, tomato, bacon, stracchino & radicchio – 11.50

**Four-cheese** – mozzarella, gorgonzola, ricotta & stracchino – 12.50

**Golosa** – tomato, mozzarella, salame, sausage, ham & bacon – 12.50

**Napoletana** – tomato, mozzarella, anchovies, capers & garlic – 11.50

**Calzone** – ham, mozzarella, ricotta & tomato – 12

**Contadina** – tomato, mozzarella, grilled vegetables, & goat cheese – 11.50

**Portobello** – mozzarella, fresh grilled portobello, smoked salmon & scallions – 12.50

**Focaccia** – oven-baked crispy pizza dough topped with prosciutto, arugula and parmigiano slices - 11.50

## DOLCI

**Tiramisù** – 8

**Fresh fruit pizza torte** – 8

**Bomboloni di Cesco** (3 per order)

fried Tuscan doughnuts filled with your choice of vanilla cream, chocolate custard or apricot jam - 8

**Calzone stuffed with sweet nutella e mascarpone** – 8

**Gelato & Sorbet** – please ask your server for flavors – 8

## BIBITE & CAFFÈ

American soda – 3  
still bottled water – 5  
sparkling water – 5

American coffee – 3  
espresso – 3.75  
cappuccino – 4  
tea – 3

For wine, beer & other specialty cocktails  
please ask your server for the wine menu.