



CESCO
OSTERIA

DINNER

APPETIZERS

Prosciutto di Parma with savory fried dough and tangy stracchino cheese – 15

Sautéed jumbo shrimp with sicilian caponata and chickpea purée – 13

Fresh red beets, goat cheese, arugula, and black olive salad, drizzled with balsamic vinaigrette – 10

Pastry-wrapped portobello mushroom, goat cheese, and caramelized onion, served with sweet balsamic reduction – 11

Arancini, traditional savory rice balls, with vegetables and fontina cheese, topped with sun-dried tomato sauce – 10

Crispy calamari, with tomato-aioli sauce – 12

Sautéed Maine mussels, in white wine, tomato, cannellini beans, garlic & fresh herb broth – 10

Salad of baby octopus, calamari, and shrimp, with black olives, carrots, and celery – 13

Lightly seasoned tower of jumbo lump crabmeat, avocado, tomato, and basil – 13

Pancetta-wrapped roasted scallops, served over spinach, goat cheese, and caramelized onions – 12

Antipasto della casa, with prosciutto, salame, fire-roasted peppers, fava bean and pecorino crostini & savory fried dough – 15

SALAD

Fresh arugula and grilled radicchio, dressed with lemon, shallot & olive oil, and topped with shaved Tuscan pecorino cheese – 10

Organic mixed greens with light balsamic vinaigrette – 8

* add roasted pear and blue cheese – 12

Fresh fennel, arugula, oranges & walnuts, drizzled with lemon olive oil – 9

Traditional Tuscan panzanella, bread salad with red onions, cucumbers, tomato & basil in a light lemon & extra virgin olive oil dressing – 9

Belgian endive & mesclun greens, wrapped in crispy parmesan cheese – 10

SOUP

Ribollita, classic Tuscan vegetarian stew of 14 different vegetables and bread - 9

SIDE DISHES

– 6 each

Sautéed Swiss chard with garlic & olive oil

Twice-cooked crispy potatoes

Tuscan cannellini beans with red onions & extra virgin olive oil

PASTA

Orecchiette with sausage, broccoli rabe, and cherry tomatoes 🌿 – 14

Tortelli stuffed with ricotta & Swiss chard in a butter sage sauce – 16

Vegetarian lasagna with wild mushrooms, mozzarella & ricotta cheese – 18

Rigatoni with sautéed mushrooms peas and prosciutto in a light tomato cream sauce 🌿 – 17

Pappardelle, wide egg noodles, with Long Island duck sauce – 17

Penne with eggplant, tomato & ricotta 🌿 – 15

Angel hair with fresh tomato & basil 🌿 – 13

Ravioloni stuffed with butternut squash & ricotta in a mascarpone cheese sauce – 18

Squid ink tagliolini with shrimp, calamari, asparagus & spicy tomato – 21

Seafood linguine with shrimp, mussels, scallops, clams, squid & tomato in a white wine sauce – 21

Veal stuffed half-moon ravioli with Bolognese sauce – 16

Potato gnocchi baked with mini meatballs, tomato & mozzarella cheese – 19

All pasta is homemade unless specified. Gluten-free pasta available upon request (\$2 extra.)

🌿 *Durum wheat pasta from Italy*

MAIN COURSE

Sautéed chicken breast in a red pepper gorgonzola sauce with cannellini beans and roasted potatoes – 21

Tagliata, grilled spicy top loin steak, served over grilled Portobello mushrooms and smoked mozzarella with rustic rosemary potatoes – 28

Sautéed veal scaloppini, with melted mozzarella & black truffle sauce – 26

Grilled tender veal porterhouse chop with grilled Mediterranean vegetables & french fries – 33

Prosecco-braised veal osso buco, with gremolata sauce & parmesan risotto – 30

Grilled filet mignon tower layered with eggplant and tomato in a chestnut mushroom sauce, served with twice-cooked crispy potatoes – 32

Braised fresh cod fish with a tomato, black olive, caper and anchovie sauce served over garlic and olive oil capellini pasta – 26

Cacciucco- traditional Tuscan bouillabaisse – 24

Grilled whole Mediterranean sea bass, with fresh herbs & garlic, served with stewed baby sweet peas & thyme – 30

Grilled marinated lamb tenderloin, served with braised lentils and grilled vegetables – 30

Red-wine-braised beef short ribs, served with mixed spring vegetables & mashed potatoes – 26

Sautéed fresh Atlantic salmon, on a bed of spinach, goat cheese & sweet onion – 25

Herb-crust chicken paillard, with grilled Mediterranean vegetables drizzled with lemon olive oil – 19

Sautéed jumbo lump crab cakes with lemon butter sauce served with mashed potatoes & vegetables – 32

Jumbo shrimp & scallops, sautéed in Marsala and served with chickpea purée – 27

PIZZA ALLA FIORENTINA

Margherita – tomato, mozzarella & basil – 10.50

White – stracchino, ricotta cheese & pear – 11.50

Calzone – ham, mozzarella, ricotta & tomato – 12

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

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

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

CRISPY FOCACCIA

✿ *Crispy dough served without tomato sauce and topped with fresh ingredients added after baking*

... with marinated veggies, buffalo mozzarella & olive oil – 12.50

... with beef bresaola, arugula, parmigiano & olive oil – 12.50

... with prosciutto, stracchino cheese & arugula – 11.50