



CESCO
OSTERIA

DINNER

APPETIZERS

Prosciutto di Parma with a choice of: savory fried dough with tangy stracchino cheese, or ripe sweet cantalope – 15

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

Crispy calamari, with tomato-aioli sauce – 12

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

Lightly seasoned tower of fresh jumbo lump crabmeat, avocado, tomato, and basil – 14

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

Arancini, traditional savory rice balls, with vegetables and fontina cheese, topped with sun-dried tomato sauce – 12

SALAD

Fresh arugula and grilled radicchio, dressed with lemon, shallot & olive oil, and topped with shaved Tuscan pecorino cheese – 12

Organic mixed greens with light balsamic vinaigrette – 10

✿add roasted pear and blue cheese – 12

Fresh fennel, arugula, oranges & walnuts, drizzled with lemon olive oil – 12

Traditional Tuscan panzanella, bread salad with red onions, cucumbers, tomato & basil in a light lemon & extra virgin olive oil dressing – 10

SOUP

Ribollita, classic Tuscan vegetarian stew of 14 different vegetables and bread - 10

SIDE DISHES

– 7 each

Sautéed fresh spinach with garlic & olive oil

Twice-cooked roasted rosemary potatoes

Tuscan cannellini beans with red onions & extra virgin olive oil

PASTA

Homemade fettucine with sautéed mushrooms and peas in a light tomato cream sauce – 19

Penne Arrabiata with spicy tomato sauce & dry ricotta – 17

Angel hair with fresh tomato & basil – 16

Ravioloni stuffed with butternut squash & ricotta in a mascarpone cheese sauce – 20

Squid ink tagliolini with shrimp, calamari, asparagus & spicy tomato – 22

Seafood linguine with shrimp, mussels, scallops, clams, squid & tomato in a white wine sauce – 22

Rigatoni with classic Bolognese meat sauce – 16

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

MAIN COURSE

Tagliata, grilled spicy top loin steak, served over arugula salad with rustic rosemary potatoes – 32

Sautéed veal scaloppini over mashed potatoes & black truffle sauce – 28

Prosecco-braised veal osso buco, with gremolata sauce & parmesan risotto – 35

Grilled filet mignon tower layered with eggplant and tomato in a blue cheese mushroom sauce, served with rosemary crispy potatoes – 35

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

Classic Tuscan fish stew in a light tomato broth with shrimp, calamari, mussels, clams, scallops & fresh fish served with a large grilled cruton – 28

Grilled whole deboned Mediterranean sea bass, with fresh herbs & garlic, served with stewed baby sweet peas & thyme – 34

Grilled marinated rack of lamb, served with fresh peas and mashed potatoes – 34

Sautéed fresh Atlantic salmon, on a bed of spinach, goat cheese & sweet onion – 26

Herb-cruste chicken paillard, with grilled Mediterranean vegetables drizzled with lemon olive oil – 20

Sautéed jumbo lump crab cakes with lemon butter sauce served with mashed potatoes & vegetables – 34

Grilled skewer of prawns, scallops, onion, and red pepper over a mixed salad – 33

Red wine braised beef short ribs, served with mixed spring vegetables & mashed potatoes - 30

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, goat cheese & pesto sauce – 13.50

... with prosciutto, shaved parmesan & arugula – 13.50