



CESCO
OSTERIA

LUNCH

APPETIZERS

Prosciutto & melone, ripe sweet cantaloupe and prosciutto di Parma – 14

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 & herb broth – 10

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

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

DESIGNER SALADS

create your own salad – \$12

greens
(choose 1)

romaine
baby spinach
baby arugula

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 shrimp (+\$2/ea)
grilled chicken (+\$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)

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 - 14

Arno Salad – herb-cruste chicken paillard, romaine lettuce, cherry tomatoes, pear slices, dried cranberries, walnuts, blue cheese crumbles & honey mustard vinaigrette - 15

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

SOUP & PASTA

Penne Arrabiata with spicy tomato sauce & dry ricotta ☼ – 14

Angel hair with fresh tomato & basil ☼ – 14

Ravioloni stuffed with butternut squash & ricotta in a mascarpone cheese sauce – 16

Seafood linguine with shrimp, squid, scallop, clams & mussels & vodka – 18

Rigatoni with bolognese meat sauce ☼ – 14

Ribollita Soup, classica Tuscan vegetable, tomato and bread porridge – 10

All pasta is homemade unless specified. Gluten-free pasta available upon request.

☼ *Durum wheat pasta from Italy*

PANINI SANDWICHES

Includes your choice of french fries, salad or fruit

Michelangelo - homemade focaccia bread stuffed with grilled vegetables, goat cheese & pesto sauce - 12

Galileo - warm ciabatta bread stuffed with sauteed meatballs, green peppers, onions & tomato sauce - 12.50

Hamburger Cesco - 8oz on Angus beef, grilled portobello mushroom, bacon and choice of: cheddar, american, provolone and blue cheese – 12.50

Milano - homemade focaccia bread stuffed with fried chicken milanese, provolone or mozzarella cheese, fresh tomato and crunchy romaine – 12.50

MAIN ENTREES

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

Classic Tuscan Bouillabaisse Fish Stew in a light tomato broth with shrimp, calamari, mussels, clams, scallops & fresh fish served with a large grilled cruton – 20

Tagliata, grilled spicy top loin steak, served over fresh arugula & rustic rosemary potatoes – 22

Veal scaloppine served over mashed potatoes and black truffle sauce – 22

Herb-crusted chicken paillard with grilled Mediterranean vegetables drizzled with mosto olive oil – 16

Original parmesan-crusted chicken breast baked with mozzarella & tomato reduction and served with mixed vegetables – 16

Braised fresh cod fish with tomato, black olive, caper and anchovie sauce served over garlic and olive oil capellini pasta – 20

PIZZA ALLA FIORENTINA

Margherita – tomato, mozzarella & basil – 10.50

White – stracchino, ricotta cheese & pear – 11.50

Calzone – stuffed pizza pocket with 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

Focaccia - oven-baked crispy pizza dough topped with prosciutto, arugula and parmigiano slices – 13.50

DOLCI

Tiramisù – Layers of delicate lady fingers and Sambuca-infused mascarpone mousse sprinkled with cocoa powder – 8

Strawberry Flower – Fresh sliced strawberries blossoming on a sweet pear puree – 8

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

Torta della Nonna – Custard cream baked in a shortbread crust served with zabaione sauce – 8

Chocolate Meringue Torte – Light and crisp chocolate meringue layered with dark chocolate mousse and chocolate chip whipped cream, served semi-freddo – 8

BIBITE & CAFFÈ

homemade Italian soda – 4:
limone
mint
raspberry

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

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

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