

## PASTA

mezze rigatoni – 7 • tagliatelle della casa – 8.50  
 linguine rigate – 7 • cavatelli della casa – 8.50  
*gluten-free & whole wheat pasta available upon request*

### SAUCES

(3 oz each)

#### vegetali carne-pollo-pesce

2 – puttanesca Bolognese – 2  
 1.50 – lemon cream chicken alfredo – 3  
 1.50 – pesto genovese garlic clam sauce – 4  
 2 – zucchini & mozzarella Long Island duck ragù – 3.50  
 3 – fresh wild mushrooms amatriciana alla Romana – 2  
 1.50 – fresh tomato & basil fresh salmon & vodka – 3.50  
 2.50 – red pepper & gorgonzola mixed seafood & tomato – 4  
 shrimp & mushrooms – 4.50  
 sausage, broccoli & tomato – 2.50

# CESCO OSTERIA

## ANTIPASTI

### COLD CROSTINI (3 pieces)

6 – chicken liver paté  
 6 – fava beans & pecorino  
 6 – lamb sausage & lentils  
 7.50 – rock shrimp & tomato  
 6 – pork sausage & goat cheese  
 6 – pomodoro, mozzarella & basilico

### HOT BRUSCHETTA

ricotta & crispy salami – 8.50  
 brie, pear & sweet onion – 8.50  
 tomato jam & goat cheese – 8.50  
 chicken, crispy bacon & feta – 9.50  
 pomodoro, beans & swiss chard – 8  
 prosciutto, mozzarella, tomato & basil – 9

## DESIGNER SALADS

\$8 – small • \$12 – large

### greens (choose 1)

mesclun  
 romaine  
 baby spinach  
 baby arugola

### fresh veggies (choose 3)

apples  
 pears  
 broccoli  
 avocado  
 red beets  
 red onion  
 cucumber  
 red grapes  
 grape tomatoes

### cheese (choose 1)

pecorino  
 dry ricotta  
 blue cheese  
 goat cheese  
 fresh mozzarella

### protein (choose 1)

paillard  
 roasted ham  
 grilled chicken  
 hard boiled egg  
 cannellini beans  
 crispy chick peas  
 roasted shrimp (+\$1)  
 roasted salmon (+\$1)

### 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)

2011 extra virgin olive oil  
 honey mustard vinaigrette  
 condimento balsamico di Modena  
 lemon, shallot & mosto olive oil  
 organic cesare

**Uffizi** – arugola, cucumber, red onion, red grapes, avocado, dry ricotta, boiled eggs, crispy chick peas, crutons & lemon-mosto dressing – 10  
**Arno** – herbed chicken paillard, romaine lettuce, cherry tomatoes, pear slices, dried cranberries, walnuts, blue cheese crumbles & honey mustard vinaigrette – 12  
**Duomo** – spinach, red beets, cherry tomatoes, apple slices, broccoli, red onion, Moroccan dry olives, sunflower seeds & condimento balsamico – 8

*Tuscan pizza has fewer carbs, more crunch and explodes with flavor*

## OVEN-BAKED FOCACCIA

marinated veggies, buffalo mozzarella & olive oil – 12.50  
 beef bresaola, arugula, parmigiano & olive oil – 12.50  
 prosciutto, stracchino cheese & arugula – 11.50  
 stracchino cheese pocket – 10.50

## INDIVIDUAL PIZZAS ALLA FIORENTINA

margherita – tomato, mozzarella & basil – 10.50  
 white – stracchino, ricotta cheese & pear – 11.50  
 calzone – ham, mozzarella, ricotta & tomato – 12.00  
 capricciosa – tomato, mozzarella, mushroom & sausage – 11.50  
 contadina – tomato, mozzarella, grilled vegetables, & goat cheese – 11.50  
 napoletana – tomato, mozzarella, anchovies, capers & garlic – 11.50  
 golosa – tomato, mozzarella, salami, sausage, ham & bacon – 12.50  
 four cheeses – mozzarella, gorgonzola, ricotta & stracchino – 12.50  
 cesco – mozzarella, tomato, bacon, stracchino & radicchio – 11.50  
 portobello – mozzarella, fresh grilled portobello, smoked salmon & scallions – 12.50

## DOLCI

fresh fruit pizza torte – 8  
 bomboloni di Cesco (3 per order) – choose a filling:  
 vanilla cream, chocolate custard, apricot jam – 7  
 calzone con nutella e mascarpone – 8

## BIBITE & CAFE

homemade  
 Italian soda – 4:  
 limone  
 mint  
 raspberry  
 American soda – 3  
 still bottled water – 5  
 sparkling water – 5  
 Sanbitter – 3  
 american coffee – 3  
 espresso – 3.75  
 cappuccino – 4  
 tea – 3

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



## ANTIPASTI

Warm coccole, fried light dough fritters, served with Parma prosciutto & stracchino cheese – 13

Burrata cheese, a delicate specialty mozzarella, flavored with a blend of cherry tomatoes, basil & mosto olive oil – 12

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

Portobello mushroom, goat cheese & braised onion in a flaky pastry with a sweet balsamic reduction – 11

Warm baby octopus & shrimp salad with black olives, potato & green beans – 13

Crispy calamari with tomato aioli sauce – 12

Arancini, traditional savory rice balls, filled with vegetables & fontina cheese & dipped in a sun dried tomato sauce – 10

Sautéed Maine mussels with a fragrant white wine, garlic, tomato & herb broth – 10

Tower of fresh lump crabmeat, avocado, tomato & basil very lightly seasoned – 13

Roasted scallops wrapped in pancetta seasoned with spinach, goat cheese & braised onions – 12

Timbale of eggplant & mozzarella with tomato coulis – 9

## SALAD

Fresh arugula & grilled radicchio with shaved Tuscan pecorino cheese blended with lemon, shallot & mosto olive oil – 9

Traditional Tuscan panzanella bread salad with red onions, cucumbers, tomato & basil in a light lemon & extra virgin olive oil dressing – 8

Field greens with a light balsamic vinaigrette – 7

Belgian endive & field greens in a tower of crispy parmesan cheese – 8

Fresh fennel & arugula with oranges & walnuts with a lemon mosto olive oil – 8

## SOUP

Ribollita, classic Tuscan vegetable soup with bread & parmesan cheese – 8

## 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

Tortelli stuffed with ricotta & Swiss chard in a butter sage sauce – 15

Vegetarian lasagna with grilled eggplant, mozzarella & tomato – 14

Crespelle alla Fiorentina, veal stuffed crepes, baked with béchamel & tomato – 16

Pappardelle, wide egg noodles, with Long Island duck sauce – 16

Penne with eggplant, tomato & ricotta ☺ – 13

Angel hair with fresh tomato & basil ☺ – 12

Linguine with broccoli rabe, tomato & fresh mozzarella ☺ – 14

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

Squid ink tagliolini with shrimp, calamari, asparagus & spicy tomato – 18

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

Veal stuffed ravioli with Bolognese sauce – 16

Potato gnocchi with spring vegetables, tomato & ricotta – 16

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

☺ *Durum wheat pasta from Italy*

## MAIN ENTREES

Sautéed chicken breast with a light lemon caper Vernaccia drizzle – 18

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

Sautéed veal scaloppini with melted mozzarella & fresh tomatoes – 23

Grilled tender veal porterhouse chop with grilled Mediterranean vegetables – 29

Prosecco-braised veal ossobuco with gremolata sauce & potato puree – 24

Filet mignon alla zingara, sautéed with mushrooms, peppers & truffle, served with twice-cooked crispy potatoes – 25

Tilapia alla "Livornese" with puffed chickpea popcorn – 20

Classic Tuscan Bouillabaisse – 22

Grilled whole Mediterranean sea bass with fresh herbs & garlic, served with stewed baby sweet peas & thyme – 26

Grilled marinated lamb tenderloin with a warm vegetable lentil salad – 27

Red-wine braised beef short ribs with crispy polenta sticks – 21

Sautéed wild Alaskan salmon on a bed of spinach, goat cheese & sweet onion – 22

Grilled herbed chicken paillard with grilled Mediterranean vegetables drizzled with mosto olive oil – 19

Panko-crusted fresh Ahi tuna Milanese with homemade Idaho crisps – 23

Sautéed prawns & scallops bathed in Marsala with crispy polenta – 24

## SWEET TEMPTATIONS

8 each

### Tiramisù

Layers of delicate lady fingers and Sambuca-infused mascarpone cheese mousse sprinkled with cocoa powder

### Zuppa Inglese

Layers of chocolate and vanilla custard cream with Marsala-soaked sponge cake

### Panna Cotta al Cappuccino

Baked cappuccino cream served with chocolate sauce

### Strawberry Flower

Fresh sliced strawberries blossoming on a sweet pear purée

### Bongo-Bongo

Profiteroles filled with light Chantilly cream dipped in hot chocolate

### Sweet Calzone

An Italian treat filled with Nutella and mascarpone cheese

### Homemade Gelato

Vanilla, hazelnut and chocolate

### Fresh Fruit Sorbet

Lemon, mango and mixed berries

### Chocolate Meringue Torte

Light and crisp chocolate meringue layered with dark chocolate mousse and chocolate chip whipped cream served semi-freddo

*All our deserts are homemade with care from traditional recipes*

## DESSERT COCKTAILS

12 each

### Bania

Dark Rum, Sweet Vermouth, Marsala Wine and Espresso layered with light Sambuca-infused mascarpone crème and an Amaretto-flavored dry lady finger crumb rim

### Bianco Con Pistacchio

Barrel-aged Grappa, White Chocolate Liqueur, half & half and maple syrup, shaken and served with crushed spiced pistachio dust

### '1896'

Kettle One Vodka, Tres Leches cream, a dash of orange blossom water, Artisan Orange Juice, and a float of Liquore Galliano, garnished with burnt orange rind, anise and lavender

### Melo

Muddled cubes of fresh melon, mint leaves, sweet water, and fresh lemon juice, finished with a touch of Plymouth Gin and topped with Prosecco

## COFFEE AND TEA

Espresso – 3.75

Cappuccino – 4

Macchiato – 3.75

Café Americano – 3

Selection of Specialty Teas – 4

Caffé Macchiato Alchólico – 10

With a choice of:

-Amaretto-

-Chartreuse-

-Frangelico-

-Grand Marnier-

-Kahlua-

-Sambuca-



## SWEET TOOTH

8 each

### Tiramisu

Layers of delicate lady fingers and Sambuca-infused mascarpone cheese mousse sprinkled with cocoa powder

### Zuppa Inglese

Layers of chocolate and vanilla custard cream with Marsala-soaked sponge cake

### Bongo Bongo

Profiteroles filled with light chantilly cream dipped in hot chocolate

### Sweet Calzone

An Italian treat filled with Nutella and mascarpone cheese

### Fresh Fruit Pizza Torte

A crispy thin bread topped with thin slices of caramelized fresh fruit

### Bomboloni di Casco

The Tuscan version of gourmet donoughs, served hot with your choice of filling: vanilla cream, chocolate custard, apricot jam

## SWEET TONGUE

12 each

### Benis

Dark Rum, Sweet Vermouth, Marsala Wine and Espresso layered with light Sambuca-infused mascarpone cream and an Amaretto-flavored dry lady finger crumb rim

### Bienco Con Pistachio

Barrel-aged Grappa, White Chocolate Liqueur, half & half and maple syrup, shaken and served with crushed spiced pistachio dust

### “1896”

Kettle One Vodka, Tres Leches cream, a dash of orange blossom water, Artisan Orange Juice, and a float of Liqueur Galliano, garnished with burnt orange rind, anise and lavender

### Melo

Muddled cubes of fresh melon, mint leaves, sweet water, and fresh lemon juice, finished with a touch of Plymouth Gin and topped with Prosecco

## SPECIALTY COFFEES

Espresso – 3.75

Cappuccino – 4

Meschiato – 3.75

Café Americano – 3

Caffè Macchiato Alcholic – 10

With a choice of:

-Amaretto-

-Chartreuse-

-Frangelico-

-Grand Marnier-

-Kahlua-

-Sambuca-

# Co2 LOUNGE

## BITES & LIBATIONS



Co2  
LOUNGE

## CLASSIC COCKTAILS

- Perfect Martini** – 14  
(Knickerbocker Hotel, New York City - 1911)  
Generous helping of Kettle One Vodka blended with a perfect balance of Sweet and Dry Italian Vermouth, stirred over ice and garnished with a lemon peel
- Negroni** – 14  
(Caffè Casoni, Florence, Italy - 1919)  
An Italian favorite. Equal parts Campari, Italian Sweet Vermouth and Hendricks Gin, finished with an orange wedge
- Old Fashioned** – 15  
(Pendennis Club, Louisville, KY, U.S.A. - 1880)  
Muddled orange peel oils, maraschino cherries, Angostura Bitters, and coarse sugar blended with Four Roses Bourbon topped with Italian Sparkling water
- Sazerac** – 18  
(The Merchants Exchange Coffee House, New Orleans, U.S.A. - 1879)  
Dash of Peychauds and Angostura Bitters, Buffalo Trace Rye Whiskey, Hennessy VS, and sweet water gently stirred and poured into a Ricard-washed rocks glass with a large lemon peel
- SideCar** – 16  
(Ritz Hotel, Paris, France - 1914)  
Equal parts Courvoisier VS, Cointreau and fresh Artisan lemon juice, shaken and served "Coupé" with sugar rim and orange peel
- Hemingway Daiquiri** – 15  
(Florida Bar, Havana, Cuba - 1921)  
Havana Club 3-Year Rum, Maraschino, Artisan nectar of grapefruit, sweet water and fresh lime
- French 75** – 17  
(Harry's Bar, Paris, France - 1918)  
Hennessy VS, sweet water and fresh lemon topped with Veuve Clicquot champagne
- Champagne Cocktail** – 15  
(Bon Vivant Companion - 1861)  
Angostura bitter soaked sugar cube in a glass of Veuve Clicquot champagne
- Gimlet** – 14  
(Description of the drink by D. B. Wesson, I'll Never be Cured III - 1918)  
Hendricks Gin, Angostura Lime served ice cold

## HAND-CRAFTED COCKTAILS

- Balsamic Strawberry Mojito** – 15  
Muddled mint leaves, fresh lime, sweet strawberries, dash of Balsamic vinegar, cane sugar, and Appleton VX Rum topped with Sparkling Water
- Bramble** – 15  
Plymouth Dry Gin, sugar water, Artisan Lemon Nectar and Blackberry Liqueur garnished with a lemon slice and two raspberries
- Southside** – 15  
Muddled mint leaves, cucumber, sweet water, fresh lemon and lime juice and Kettle One Vodka finished with a dry Prosecco float
- Green Apple Smash** – 15  
Generous helping of 4 Roses Bourbon mixed with a synthesis of sugar water and Artisan Fresh Citrus and Apple Puree served over ice
- Room 18** – 15  
Makers Mark, Artisan Lemon Nectar, sweet water and a hint of St. Germain Elderflower Liqueur garnished with edible flowers
- Sezen** – 14  
Patron Orange, Artisan Lemon Nectar, Artisan Orange Puree, and sweet water served up or on the rocks
- Lemon Crush** – 14  
Kettle One Citron Vodka, dash of Grand Marnier, Artisan Lemon Nectar, hand-squeezed fresh lemon and sweet water topped with sparkling Italian mineral water
- Succo di Pompelmo** – 14  
Belvedere Pink Grapefruit, Limoncello, Artisan Grapefruit Nectar, hand-squeezed fresh grapefruit and sweet water topped with sparkling Italian mineral water
- Bloody Mary** – 15  
Absolute Pepper Vodka, Artisan Tomato Nectar, pinch of kosher salt, fresh ground pepper, horseradish, a dash of Worcestershire sauce and a hint of fresh lemon juice. Choose an Asian 7 Spice or Italian Herb rim

Co2  
LOUNGE

## SAVORY BITES

- Crispy calzone** stuffed with ham, mozzarella, ricotta cheese and tomato – 10
- Italian specialty affettati** – salami, prosciutto, mortadella – served with marinated Italian olives and parmigiano and pecorino pieces – 11
- Sautéed Maine mussels** with a fragrant white wine, garlic, tomato and herb broth – 9
- Portobello mushroom, goat cheese and braised onion** in a fleshy pastry with a sweet balsamic reduction – 10
- Burrata cheese**, a delicate specialty mozzarella, flavored with a blend of cherry tomatoes, basil and mosto olive oil – 12
- Arancini**, traditional savory rice balls, filled with vegetables & fontina cheese and dipped in a sun dried tomato sauce – 10
- Crispy calamari** with tomato aioli sauce – 11
- Timbale** of eggplant & mozzarella with tomato coulis – 9
- Roasted scallops** wrapped in pancetta seasoned with spinach, goat cheese & caramelized onions – 12
- Mozzarella in Carrozza** – the original Tuscan fried mozzarella – 9
- Lightly smoked sea-salt-cured salmon** served with a savory stewed pear and mustard sauce with grilled Tuscan bread – 9
- Ribollita**, classic Tuscan vegetable soup with bread & parmesan cheese – 8

## BEER AND WINE

### Draft Beer (8oz/16oz)

- Peroni – 6/8  
Fat Tire – 6/8  
Guinness – 6/8  
Miller Light – 4/6  
Dog Fish Head 60mm – 6/8  
Sam Adams Winter Lager – 6/8

### Bottles

- |                         |                         |
|-------------------------|-------------------------|
| <b>Italian Brewed</b>   | <b>Other Paeasnos</b>   |
| 8 – Peroni Gran Riserva | Dog Fish 60 Minute – 10 |
| 7 – Nastro Azzurro      | Yusangling Lager – 6    |
| 7 – Birra Moretti       | Evolution #2 IPA – 8    |
| 7 – Peroni Red          | Michelob Ultra – 6      |
| 7 – Manabrea            | Stella Artois – 7       |
|                         | Blue Moon – 7           |
|                         | Hainan – 7              |

### Wines by the Glass

#### White

- Chateau Ste Michelle Chardonnay – Columbia Valley, Washington '08 – 12  
Kim Crawford Marlborough Sauvignon Blanc – New Zealand, 2010 – 12  
San Angelo Pinot Grigio – Montalcino, Italy 2008 – 13  
St. M Riesling – Germany, 2010 – 9

#### Red

- Travento Reserva Malbec – Argentina, 2010 – 7  
Two Vines Cabernet Sauvignon – Washington, 2009 – 6  
Chianti Classico Riserva Barbi – Montalcino, Italy 2008 – 14  
Kenwood Vineyards Pinot Noir – Sonoma County, California 2010 – 12

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