



APPETIZERS

ARANCINI

Italian Rice Balls, Prosciutto, Manchego, Peas, Pomodoro | \$9

FRIED CALAMARI

Seasoned Calamari, Spicy Pomodoro Sauce | \$14

TOMATO BRUSCHETTA

Vine Ripened Tomatoes, Torn Basil, Grilled Peasant Bread, EVOO, Fiore di Latte Mozzarella | \$9

CAPRESE

Sliced Housemade Mozzarella, Vine Ripened Tomatoes, Torn Basil, EVOO, Fire Roasted Peppers | \$13

CRISPY MOZZARELLA

Prosciutto Wrapped Mozzarella, Italian Bread Crumbs, Tomato Basil Sauce | \$10

ANTIPASTO MISTO

(FAMILY STYLE)

Calabrese Soppresata, Prosciutto, Provolone, Olives, Artichoke Hearts, Grilled Vegetables, Housemade Mozzarella, Fire Roasted Peppers, Parma Ham, Long Hot Peppers & Herbed Ricotta | \$16

STUFFED PORTOBELLO

Roasted Portobello Mushroom, Caramelized Shallots, Spinach, Roma Tomatoes | \$12 (with Gorgonzola Cream...add \$2)

FIERY LOBSTER BAGUETTE

Maine Lobster, Charred Scallion & Parmigiano Gratinato, Spicy Scampi Sauce | \$15

WAFFLE POTATOES WITH GORGONZOLA

Rosemary Garlic Fries and Creamy Gorgonzola Sauce | \$10

CASINOS

Baby Clams, Jalapeño Smoked Bacon, Bell Pepper Compound Butter, Fresh Bread Crumbs, Grilled Lemon | \$13

BRICK OVEN GARLIC BREAD

Garlic & Herb Brushed Focaccia | \$8 (with Melted Mozzarella... Add \$2.00)

HVCC MEATBALL

Hudson Valley Cattle Company Ground Beef, Herbed Ricotta, Slow Roasted Tomato Sauce | \$12

CRISPY POLENTA

Calabrese Soppresata, Hudson Valley Baby Kale, Pan Sauce, Parmigiano | \$11

WOOD FIRED PIZZA

MARGHERITA

Torn Basil, Plum Tomato Sauce, Mozzarella Cheese, Parmigiano | \$11

NAPOLETANA

San Marzano Tomato Sauce, Basilico, Fiore Di Latte Mozzarella, EVOO | \$12

GRILLED CHICKEN

Caramelized Onions, Artichoke Hearts, Calamata Olives, Fontina & Mozzarella Cheese | \$14

SPICY FENNEL SAUSAGE

Hot Peppers, Wood Fired Onions, Tomato Basil Sauce, and Fresh Mozzarella Cheese | \$14

SPINACH AND BACON

Herbed Ricotta, Mozzarella Cheese, Fresh Tomatoes and Spinach, Topped with Smoked Bacon | \$13

FORMAGGI

Mozzarella, Provolone, Fontina, Parmigiano and Gorgonzola Cheese | \$13

QUATTRO STAGIONI

Quarters of Smoked Ham, Olives, Artichoke Hearts and Mushrooms on a Bed of Mozzarella Cheese and Tomato Basil Sauce | \$13

NICK'S PIE

Calabrese Soppresata, Marinated Sun-Dried Tomatoes, Hudson Valley Baby Kale, Pecorino & Fresh Mozzarella | \$14

GRILLED EGGPLANT

Marinated Eggplant, Fresh Roma Tomatoes, Calamata Olives, Roasted Garlic, Mozzarella and Goat Cheese | \$14

PORTOBELLO MIXER

Grilled Portobello Mushrooms, Sun-Dried Tomatoes and Fontina Cheese Topped with Roasted Peppers | \$14

ALL' UOVO

Slivered Potato, Grilled Scallion, Parma Ham, Pecorino & Mozzarella Cheeses, Long Hot Peppers, Hudson Valley Egg | \$15

BROCCOLI PIE

Broccoli Florets, Roasted Garlic, Mozzarella and Herbed Ricotta Cheese | \$12

MOZZARELLA FRESCA

Plum Tomato Sauce, House-made Mozzarella, Fresh Basil and Sliced Prosciutto | \$14

SOUTHWESTERN

Spicy Chipotle Glazed Chicken, Fresh Tomatoes, Scallions, Mozzarella & Cheddar Cheeses, and Roasted Red Onions | \$14 (Add Sour Cream \$1)

SHRIMP SCAMPI

Baby Arugula, Provolone, Mozzarella, Sun-Dried Tomatoes, Scallions and Roasted Garlic, Topped with Shaved Parmigiano Cheese | \$16

LA GRIGLIATA

Roasted Zucchini & Squash, Hudson Valley Kale, Roma Tomatoes, Roasted Garlic, EVOO | \$12 (Add Mozzarella \$2)

MEATBALL

Sliced Meatballs, San Marzano Tomato Sauce, Herbed Ricotta Cheese, Mozzarella | \$13

CALZONE ALLA COSIMO

Ricotta, Mozzarella, Provolone and Parmigiano Cheese, Served with Our Tomato Basil Sauce | \$14

{ GLUTEN-FREE AND WHOLE WHEAT CRUST AVAILABLE, ASK YOUR SERVER. }

ALL PIZZAS TOPPED WITH EVOO & PARMIGIANO

SOUPS & SALADS

Ask your server about our daily specials

PASTA FAGIOLI

(CONTAINS PORK)

Hearty Tuscan Bean Soup with Ditalini Pasta and Parmigiano | \$5 / \$7

HOUSE SALAD

Mixed Greens, Red Onions, Julienned Carrots, Cucumber, Honey Balsamic Vinaigrette | \$6 / \$9 (Gorgonzola Cheese Add \$2)

CAESAR SALAD

Romaine Lettuce and Seasoned Croutons Tossed in Our Caesar Dressing, Topped with Shaved Parmesan | \$7 / \$10

ROMANO CHICKEN CHOP CHOP

Romaine, Romano Crusted Chicken, Chickpeas, Egg, Tomato, Bacon, Creamy Parmigiano Dressing | \$14

GRILLED CHICKEN PAILLARD

Flash Grilled Pesto Basted Chicken, Topped With Field Greens, Red Onion, Tomatoes, Prosecco Vinaigrette & Shaved Pecorino | \$14

PIZZA INSALATA

Wood Fired Pizza Crust, Crisp Romaine, Marinated Tomatoes, Red Onion, Shaved Pecorino Romano, Balsamic Vinaigrette | \$14

HARVEST

Hudson Valley Apples, Dried Cranberries, Walnuts, Feta, Radicchio, Romaine, Black Currant Vinaigrette | \$14

HONEY GINGER

Grilled Chicken, Napa Cabbage, Cilantro, Julienned Carrots, Spring Onion, Greens, Crispy Wontons, Flamed Sugar Peanuts, Honey Ginger Dressing | \$14

BLACKENED STEAK

Blackened Steak, Bibb Lettuce, Crispy Pancetta, Cherry Tomato, Cajun Filet Tips, Fried Onion, Creamy Gorgonzola Dressing | \$16

MEDITERRANEAN

Bibb Lettuce, Roasted Red Peppers, Calamata Olives, Tomatoes, Mediterranean Vinaigrette, Feta Cheese | \$14

TOSCANO PEAR

Arugula, Local Pears, Shaved Pecorino Toscano, Prosecco Vinaigrette | \$13

KALE & BEET

Roasted Heirloom Beets, Baby Kale, Pistachio, Goat Cheese, Champagne Vinaigrette | \$13

{ Anchovies Add 1.00 | Grilled Chicken Breast Add 3.95 Salmon Add 7.95 | Grilled Shrimp Add 7.95 Grilled Filet Tips Add | 8.95 }

CREATE YOUR OWN PIZZA

CHOOSE FROM THE FOLLOWING TO ADD TO A MARGHERITA PIZZA

Pepperoni • Sausage • Smoked Ham • Smoked Bacon
Roasted Mushrooms • Mozzarella Cheese
Caramelized Onions • Fresh Tomatoes • Spinach
Roasted Garlic • Broccoli | \$2.00

Artichoke Hearts • Herbed Ricotta • Prosciutto
Sun-Dried Tomatoes • Meatballs • Pesto • Fresh Mozzarella
Grilled Eggplant • Grilled Chicken • Calamata Olives
Anchovies • Portobella Mushrooms | \$2.50

BRICK OVEN FLATBREADS

THE SPICY NEW YORKER

Fiery Plum Tomato Sauce, Toasted Garlic, Fresh Mozzarella Cheese | \$12 (with Crispy Prosciutto... Add \$2.50)

TRUFFLE PORTOBELLO

Portobello Mushrooms, Goat Cheese, Truffle Oil, Mozzarella, Baby Arugula, Shaved Parmigiano | \$14

PROSCIUTTO & FIG

Port Soaked Fig Jam, Prosciutto Di Parma, Gorgonzola & Mozzarella Cheese, Baby Arugula, Balsamic Glaze | \$14

POMODORINI

Mozzarella, Basilico, EVOO, Diced Roma Tomatoes, Parmigiano | \$13

SANDWICHES

SERVED WITH YOUR CHOICE OF TUSCAN FRIES, HOUSE OR CAESAR SALAD

CBO BURGER

8oz Black Angus Burger, Jalapeno Smoked Bacon, Wood Fired Bermuda onion, Provolone, Chef's Mayo, Italian Bun | \$14

PAN FRIED TOMATO FRESCA

Breaded Vine Ripened Tomato, Prosciutto di Parma, Fresh Mozzarella, House Pesto, Grilled Baguette | \$14

GRILLED EGGPLANT

Marinated Eggplant, Sun Dried Tomatoes, Arugula, Goat Cheese, Grilled Piadina Bread | \$13



PASTA



AL POMODORO

Plum Tomatoes, Fresh Basil, Extra Virgin Olive Oil and Garlic | \$12

SHRIMP SAUTÉ

Calamata Olives, Sautéed Shrimp, Sun-Dried Tomatoes a Touch of Pesto & Shaved Parmigiano Cheese | \$19

SUN-DRIED TOMATOES ALLA VODKA

Sun-Dried Tomatoes, Mushrooms, Sautéed Onions, Vodka Tomato Cream Sauce | \$16

BOSCAIOLA

Smoked Ham, Peas, Caramelized Shallots, Mushrooms, Parmigiano Cream Sauce | \$16

SAUSAGE & BROCCOLI RABE

Fennel Sausage, Broccoli Rabe, Toasted Garlic, Pecorino Romano, Chili Flakes, EVOO | \$17

EGGPLANT SICILIANO

Brick Oven Roasted Eggplant, Peppercino Flakes, Plum Tomato Sauce, Toasted Garlic and Fresh Mozzarella | \$16

SUBSTITUTE WHOLE WHEAT PENNE FOR 1.50 EXTRA • SUBSTITUTE GLUTEN FREE PASTA FOR 2.50 EXTRA • NOTE: ALL PASTAS GARNISHED WITH PARMIGIANO

CASARECCIA

PACCHERI (PA-KER-EE) ARRABIATA

Oversized Rigatoni, Spicy San Marzano Tomato Sauce, Charred Onion, Pancetta, Ricotta Salata | \$17

PORTOBELLO RAVIOLI

Portobello Mushroom & Spinach Ravioli, Caramelized Shallots, Roasted Cherry Tomatoes, Wild Mushrooms, Sherry Brown Butter | \$18

CAVOLFIORÉ

Wood Roasted Cauliflower, Alp's Sausage, Cherry Tomatoes, Ziti alla Romana, Swiss Chard, White Wine Brodetto | \$18



ITALIAN CLASSICS

PASTA DELLA NONNA

Rigatoni, Meatballs, Tomato Basil Sauce, Melted Mozzarella | \$16

RAVIOLI CON MOZZARELLA

Oven Baked Cheese Ravioli, Tomato Basil Sauce, Melted Mozzarella | \$16

SEAFOOD FRA DIAVOLO

Sauteed Shrimp, Calamari, Clams, Pappardelle Pasta, Fiery Plum Tomato Sauce | \$21

WHITE CLAM SAUCE

Clams, Crisp Garlic, White Wine Broth, Fresh Herbs, Roma Tomatoes, Linguini Pasta (Also Available with Tomato Sauce) | \$19

CHICKEN FRANCAISE

Hudson Valley Egg Battered Chicken Breast, Rich Lemon Butter Sauce, Spaghettini, Parmigiano | \$18

PARMIGIANA CLASSICO

EGGPLANT \$16 | CHICKEN \$17 | VEAL \$20

Baked with Tomato Basil Sauce, Mozzarella, & Parmigiano served with Penne Pomodoro

SIGNATURE PASTA

SHRIMP CAPPELLINI

Pan-seared Jumbo Shrimp, Toasted Garlic, Fiery Cherry Tomato Broth | \$20

GRILLED CHICKEN PENNE

Roma Tomatoes, Homemade Pesto, Grilled Chicken, Fresh Mozzarella, Arugula, Calamata Olives | \$17

SPICY CHICKEN FUSILLI

Grilled Chicken, Spicy Scallion Cream Sauce, Fontina Cheese | \$16

RIGATONI ALLA BUTTERA

Sweet Sausage, Peas, Rosemary, Tomato Cream Sauce | \$17

SAUSAGE AND RICOTTA FUSILLI

Roasted Peppers, Plum Tomato Sauce, Sautéed Onions, Artisanal Sausage, Herbed Ricotta | \$18

PORK PAPPARDELLE

Slow Braised Pork Ragu, Pappardelle Pasta, EVOO, Shaved Ricotta Salata | \$17

NOTE: OLIVES MAY CONTAIN PITS

CARNE

DOUBLE CUT PORK CHOP

Argrodolce Peppers, Skillet Potatoes | \$27

NY STRIP STEAK

Certified Black Angus Beef, Broccoli Rabe, Italian Croquettes, Compound Butter | \$28

8 HOUR PORK CACCIATORE

Chianti Braised Pork, Caramelized Peppers & Onions, Portobello Mushrooms, Rich Tomato Sauce, Creamy Caciocavallo Polenta | \$18

MIXED GRILL

Tuscan Rubbed NY Strip, Local Chicken Thighs, Artisanal Sausage, Roasted Potatoes, Broccoli Rabe, Battuto | \$29

HERB ROASTED CHICKEN

Mashed Potatoes, Baby Spinach, Pan Jus | \$17

CRISPY SKIN CHICKEN

Boneless Half Chicken, Marsala Portobello Mushrooms, Crispy Polenta, Baby Spinach | \$20

VEAL MILANESE

Pan Fried Veal Cutlet, Blistered Cherry Tomatoes & Shaved Brussels Sprouts, Pesto Whipped Potato | \$22

CHICKEN SCARPARELLO

Murray's Chicken, Fennel Sausage, Cherry Peppers, Fennel Skillet Potatoes | \$20

PESCE

HERB BAKED SHRIMP

Jumbo Shrimp, Garlic & Herb Crumbs, Charred Scallion Wild Rice, Sautéed Baby Kale | \$24

CITRUS BASIL SALMON

Broccoli Rabe, Tuscan White Beans, Citrus Basil Emulsion | \$23

SIMPLY GRILLED SWORDFISH

Charred Scallion Wild Rice, Baby Kale Salad, House Made Battuto | \$25

WOOD FIRED SNAPPER

San Marzano Tomato Glaze, Calamata Olives, Capers, Creamy Polenta, Roasted Brussels Sprouts | \$25

LOBSTER RISOTTO

Maine Lobster, Caramelized Scallions, Roasted Cherry Tomatoes, Chili Oil, Toasted Garlic, Baby Spinach | \$28

ADD OUR SIGNATURE BATTUTO SAUCE TO ANY FISH (Chef's Blend of Herbs, Garlic & EVOO)

SIDES

MASHED POTATOES | \$6

SKILLET POTATOES WITH CARAMELIZED FENNEL | \$6

ITALIAN CROQUETTES | \$7

BROCCOLI RABE WITH TOASTED GARLIC | \$8

CRISPY POLENTA | \$6

BRUSSELS SPROUTS | \$6

SPICY ITALIAN LONG HOTS | \$7

CHARRED SCALLION WILD RICE | \$6

COLORFUL SWISS CHARD | \$7

WOOD ROASTED CAULIFLOWER | \$6

CREAMY CACIOCAVALLO POLENTA | \$6

MEDITERRANEAN GRILLED VEGETABLES | \$7

TUSCAN FRIES | \$7

"POLPETTE" CHEF'S MEATBALLS | \$8

BABY SPINACH WITH TOASTED GARLIC | \$6

CHARBROILED SPICY ITALIAN SAUSAGE | \$8

WINE AND BEER

SPARKLING

PROSECCO, *Villa Sandi "Il Fresco"* (Italy)
ROSÉ, *Chandon* (Napa)

WHITE

WHITE ZINFANDEL, *Copper Ridge* (CA)
PINOT GRIGIO, *Castello Di Gabbiano* (Italy)
PINOT BIANCO, *St. Michael-Eppan* (Alto Adige)
CHARDONNAY, *Penfolds "Koonunga Hill"* (AU)
CHARDONNAY, *William Hill* (CA)
SAUVIGNON BLANC, *Dashwood* (NZ)
RIESLING, *Brotherhood* (Hudson Valley- NY)
FALANGHINA, *Feudi di San Gregorio* (Italy)
ROSE, *Pink Flamingo* (France)

RED

PINOT NOIR, *Monterey Vineyards* (Chalone- CA) 8/32
PINOT NOIR, *Mark West* (CA) 11/44
MERLOT, *Michael Sullberg* (CA) 9/36
CABERNET SAUVIGNON, *Avalon* (CA) 9/36
CABERNET SAUVIGNON, *Story Point* (CA) 11/44
MONTEPULCIANO D'ABRUZZO, *Pasqua* (Italy) 8/32
CHIANTI, *Melini* (Tuscany) 8/32
PRIMITIVO, *Castello Monaci* (Italy) 8/32
SUPER TUSCAN BLEND, *Vitiano Falesco* (Italy) 9/36
ZINFANDEL, *Cellar No.8* (CA) 8/32
MALBEC, *Alamos* (Argentina) 8/32
CALIFORNIA RED BLEND, *Dark Horse* (Ca) 8/32

PITCHERS

RED SANGRIA

Red Wine, Citrus, Seasonal Fruit

WHITE SANGRIA

Hudson Valley Brotherhood Reisling, Fresh Citrus, Seasonal Fruit

| 25 |

BEERS

DOMESTIC

Coors Light 5
Budweiser 5
Bud Light 5
Michelob Ultra 5
Sam Adams 5
Blue Moon 6
Ithaca Apricot Wheat 6
Captain Lawrence IPA 6
Magic Hat #9 6
St.Pauli NA 5

IMPORT

Corona 6
Guinness 6
Heineken 6
Heineken Light 6
Amstel Light 6
Stella Artois 6
Peroni 6



BE SURE TO VISIT OUR OTHER LOCATIONS: CENTRAL VALLEY • MIDDLETOWN • NEWBURGH • POUGHKEEPSIE

Consuming Raw or Uncooked Food (Fish, Meat, Eggs, and Seafood) may increase your chances of contracting a foodborne illness. Please inform server of any food allergies, some dishes, such as pesto contain nuts. • 18% gratuity added to all parties of 7 or more.

Having an Event?
Cosimo's Caters!
Please see a Manager for details.