



APPETIZERS

ARANCINI

Italian Rice Balls, Prosciutto, Manchego, Peas, Pomodoro | \$12

FRIED CALAMARI

Seasoned Calamari, Spicy Pomodoro Sauce | \$16

TOMATO BRUSCHETTA

Vine Ripened Tomatoes, Torn Basil, Grilled Peasant Bread, EVOO, Fiore di Latte Mozzarella | \$11

CAPRESE

Sliced Housemade Mozzarella, Vine Ripened Tomatoes, Torn Basil, EVOO, Fire Roasted Peppers | \$14

CRISPY MOZZARELLA

Prosciutto Di Parma Wrapped Mozzarella, Italian Bread Crumbs, Tomato Basil Sauce | \$12

ANTIPASTO MISTO

(FAMILY STYLE)

Calabrese Soppressata, Prosciutto, Provolone, Olives, Artichoke Hearts, Grilled Vegetables, Housemade Mozzarella, Fire Roasted Peppers, Parma Ham, Long Hot Peppers & Herbed Ricotta | \$19

STUFFED PORTOBELLO

Roasted Portobello Mushroom, Caramelized Shallots, Spinach, Roma Tomatoes | \$13 (with Gorgonzola Cream...add \$2)

JUMBO SHRIMP BAGUETTE

Charred Scallion & Parmigiano Gratinato, Spicy Scampi Sauce | \$18

WAFFLE POTATOES WITH GORGONZOLA

Rosemary Garlic Fries and Creamy Gorgonzola Sauce | \$12

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 | \$14

CRISPY POLENTA

Calabrese Soppressata, Hudson Valley Baby Kale, Pan Sauce, Parmigiano | \$14

WOOD FIRED PIZZA

MARGHERITA

Torn Basil, Plum Tomato Sauce, Mozzarella Cheese, Parmigiano | \$12

NAPOLETANA

San Marzano Tomato Sauce, Basilico, Fiore Di Latte Mozzarella, EVOO | \$13

GRILLED CHICKEN

Caramelized Onions, Artichoke Hearts, Calamata Olives, Fontina & Mozzarella Cheese | \$16

SPICY FENNEL SAUSAGE

Hot Peppers, Wood Fired Onions, Tomato Basil Sauce, and Fresh Mozzarella Cheese | \$16

SPINACH AND BACON

Herbed Ricotta, Mozzarella Cheese, Fresh Tomatoes and Spinach, Topped with Smoked Bacon | \$15

FORMAGGI

Mozzarella, Provolone, Fontina, Parmigiano and Gorgonzola Cheese | \$15

QUATTRO STAGIONI

Quarters of Smoked Ham, Olives, Artichoke Hearts and Mushrooms on a Bed of Mozzarella Cheese and Tomato Basil Sauce | \$15

NICK'S PIE

Calabrese Soppressata, Marinated Sun-Dried Tomatoes, Hudson Valley Baby Kale, Pecorino & Fresh Mozzarella | \$16

GRILLED EGGPLANT

Marinated Eggplant, Fresh Roma Tomatoes, Calamata Olives, Roasted Garlic, Mozzarella and Goat Cheese | \$15

PORTOBELLO MIXER

Grilled Portobello Mushrooms, Sun-Dried Tomatoes and Fontina Cheese Topped with Roasted Peppers | \$16

BROCCOLI PIE

Broccoli Florets, Roasted Garlic, Mozzarella and Herbed Ricotta Cheese | \$14

MOZZARELLA FRESCA

Plum Tomato Sauce, House-made Mozzarella, Fresh Basil and Sliced Prosciutto | \$16

SOUTHWESTERN

Spicy Chipotle Glazed Chicken, Fresh Tomatoes, Scallions, Mozzarella & Cheddar Cheeses, and Roasted Red Onions | \$15 (Add Sour Cream \$1)

SHRIMP SCAMPI

Baby Arugula, Provolone, Mozzarella, Sun-Dried Tomatoes, Scallions and Roasted Garlic, Topped with Shaved Parmigiano Cheese | \$19

LA GRIGLIATA

Roasted Zucchini & Squash, Hudson Valley Kale, Roma Tomatoes, Roasted Garlic, EVOO | \$14 (Add Mozzarella \$2)

MEATBALL

Sliced Meatballs, San Marzano Tomato Sauce, Herbed Ricotta Cheese, Mozzarella | \$15

CALZONE ALLA COSIMO

Ricotta, Mozzarella, Provolone and Parmigiano Cheese, Served with Our Tomato Basil Sauce | \$16

{ 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 | \$7 / \$10 (Gorgonzola Cheese Add \$2)

CAESAR SALAD

Romaine Lettuce and Seasoned Croutons Tossed in Our Caesar Dressing, Topped with Shaved Parmesan | \$9 / \$12

ROMANO CHICKEN CHOP CHOP

Romaine, Romano Crusted Chicken, Chickpeas, Egg, Tomato, Bacon, Creamy Parmigiano Dressing | \$15

GRILLED CHICKEN PAILLARD

Flash Grilled Pesto Basted Chicken, Topped With Field Greens, Red Onion, Tomatoes, Prosecco Vinaigrette & Shaved Pecorino | \$15

PIZZA INSALATA

Wood Fired Pizza Crust, Crisp Romaine, Marinated Tomatoes, Red Onion, Shaved Pecorino Romano, Balsamic Vinaigrette | \$15

HARVEST

Hudson Valley Apples, Dried Cranberries, Walnuts, Feta, Radicchio, Romaine, Black Currant Vinaigrette | \$15

HONEY GINGER

Grilled Chicken, Napa Cabbage, Cilantro, Julienned Carrots, Spring Onion, Greens, Crispy Wontons, Flamed Sugar Peanuts, Honey Ginger Dressing | \$15

BLACKENED STEAK

Blackened Steak, Bibb Lettuce, Crispy Pancetta, Cherry Tomato, Cajun Filet Tips, Fried Onion, Creamy Gorgonzola Dressing | \$19

MEDITERRANEAN

Bibb Lettuce, Roasted Red Peppers, Calamata Olives, Tomatoes, Mediterranean Vinaigrette, Feta Cheese | \$15

TOSCANO PEAR

Arugula, Local Pears, Shaved Pecorino Toscano, Prosecco Vinaigrette | \$14

KALE & BEET

Roasted Heirloom Beets, Baby Kale, Pistachio, Goat Cheese, Champagne Vinaigrette | \$15

{ Anchovies Add \$1 | Grilled Chicken Breast Add \$5 Salmon Add \$9 | Grilled Shrimp Add \$9 Grilled Filet Tips Add | \$10 }

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 | \$2.50

Artichoke Hearts • Herbed Ricotta • Prosciutto
Sun-Dried Tomatoes • Meatballs • Pesto • Fresh Mozzarella
Grilled Eggplant • Grilled Chicken • Calamata Olives
Anchovies • Portobella Mushrooms | \$3.00

BRICK OVEN FLATBREADS

THE SPICY NEW YORKER

Fiery Plum Tomato Sauce, Toasted Garlic, Fresh Mozzarella Cheese | \$13 (with Crispy Prosciutto... Add \$2.50)

TRUFFLE PORTOBELLO

Portobello Mushrooms, Goat Cheese, Truffle Oil, Mozzarella, Baby Arugula, Shaved Parmigiano | \$16

PROSCIUTTO & FIG

Port Soaked Fig Jam, Prosciutto Di Parma, Gorgonzola & Mozzarella Cheese, Baby Arugula, Balsamic Glaze | \$16

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 | \$16

PAN FRIED TOMATO FRESCA

Breaded Vine Ripened Tomato, Prosciutto di Parma, Fresh Mozzarella, House Pesto, Grilled Baguette | \$16

GRILLED EGGPLANT

Marinated Eggplant, Sun Dried Tomatoes, Arugula, Goat Cheese, Grilled Piadina Bread | \$15



PASTA



AL POMODORO

Plum Tomatoes, Fresh Basil, Extra Virgin Olive Oil and Garlic | \$14

SHRIMP SAUTÉ

Calamata Olives, Sautéed Shrimp, Sun-Dried Tomatoes a Touch of Pesto & Shaved Parmigiano Cheese | \$21

SUN-DRIED TOMATOES ALLA VODKA

Sun-Dried Tomatoes, Mushrooms, Sautéed Onions, Vodka Tomato Cream Sauce | \$17

BOSCAIOLA

Smoked Ham, Peas, Caramelized Shallots, Mushrooms, Parmigiano Cream Sauce | \$17

SAUSAGE & BROCCOLI RABE

Fennel Sausage, Broccoli Rabe, Toasted Garlic, Pecorino Romano, Chili Flakes, EVOO | \$19

EGGPLANT SICILIANO

Brick Oven Roasted Eggplant, Pepperoncino Flakes, Plum Tomato Sauce, Toasted Garlic and Fresh Mozzarella | \$18

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 | \$18

PORTOBELLO RAVIOLI

Portobello Mushroom & Spinach Ravioli, Caramelized Shallots, Roasted Cherry Tomatoes, Wild Mushrooms, Sherry Brown Butter | \$20

CAVOLFIORE

Wood Roasted Cauliflower, Alp's Sausage, Cherry Tomatoes, Ziti alla Romana, Swiss Chard, White Wine Brodetto | \$20



ITALIAN CLASSICS

PASTA DELLA NONNA

Rigatoni, Meatballs, Tomato Basil Sauce, Melted Mozzarella | \$17

RAVIOLI CON MOZZARELLA

Oven Baked Cheese Ravioli, Tomato Basil Sauce, Melted Mozzarella | \$17

SEAFOOD FRA DIAVOLO

Sauteed Shrimp, Calamari, Clams, Pappardelle Pasta, Fiery Plum Tomato Sauce | \$25

WHITE CLAM SAUCE

Clams, Crisp Garlic, White Wine Broth, Fresh Herbs, Roma Tomatoes, Linguini Pasta (Also Available with Tomato Sauce) | \$21

CHICKEN FRANCAISE

Hudson Valley Egg Battered Chicken Breast, Rich Lemon Butter Sauce, Spaghettoni, Parmigiano | \$20

PARMIGIANA CLASSICO

EGGPLANT \$17 | CHICKEN \$19 | VEAL \$23

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 | \$23

GRILLED CHICKEN PENNE

Roma Tomatoes, Homemade Pesto, Grilled Chicken, Fresh Mozzarella, Arugula, Calamata Olives | \$19

SPICY CHICKEN FUSILLI

Grilled Chicken, Spicy Scallion Cream Sauce, Fontina Cheese | \$19

RIGATONI ALLA BUTTERA

Sweet Sausage, Peas, Rosemary, Tomato Cream Sauce | \$19

SAUSAGE AND RICOTTA FUSILLI

Roasted Peppers, Plum Tomato Sauce, Sautéed Onions, Artisanal Sausage, Herbed Ricotta | \$20

PORK PAPPARDELLE

Slow Braised Pork Ragu, Pappardelle Pasta, EVOO, Shaved Ricotta Salata | \$18

NOTE: OLIVES MAY CONTAIN PITS

CARNE

DOUBLE CUT PORK CHOP

Argrodolce Peppers, Skillet Potatoes | \$32

NY STRIP STEAK

Certified Black Angus Beef, Broccoli Rabe, Italian Croquettes, Compound Butter | \$34

8 HOUR PORK CACCIATORE

Chianti Braised Pork, Caramelized Peppers & Onions, Portobello Mushrooms, Rich Tomato Sauce, Creamy Caciocavallo Polenta | \$22

MIXED GRILL

Tuscan Rubbed NY Strip, Local Chicken Thighs, Artisanal Sausage, Roasted Potatoes, Broccoli Rabe, Battuto | \$35

HERB ROASTED CHICKEN

Mashed Potatoes, Baby Spinach, Pan Jus | \$19

CRISPY SKIN CHICKEN

Boneless Half Chicken, Marsala Portobello Mushrooms, Crispy Polenta, Baby Spinach | \$24

VEAL MILANESE

Pan Fried Veal Cutlet, Blistered Cherry Tomatoes & Shaved Brussels Sprouts, Pesto Whipped Potato | \$25

CHICKEN SCARPARELLO

Murray's Chicken, Fennel Sausage, Cherry Peppers, Fennel Skillet Potatoes | \$24

PESCE

HERB BAKED SHRIMP

Jumbo Shrimp, Garlic & Herb Crumbs, Charred Scallion Wild Rice, Sautéed Baby Kale | \$26

CITRUS BASIL SALMON

Broccoli Rabe, Tuscan White Beans, Citrus Basil Emulsion | \$27

SIMPLY GRILLED SWORDFISH

Charred Scallion Wild Rice, Baby Kale Salad, House Made Battuto | \$27

WOOD FIRED SNAPPER

San Marzano Tomato Glaze, Calamata Olives, Capers, Creamy Polenta, Roasted Brussels Sprouts | \$27

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

SIDES

MASHED POTATOES | \$7

SKILLET POTATOES WITH CARAMELIZED FENNEL | \$7

ITALIAN CROQUETTES | \$8

BROCCOLI RABE WITH TOASTED GARLIC | \$9

CRISPY POLENTA | \$7

BRUSSELS SPROUTS | \$8

SPICY ITALIAN LONG HOTS | \$7

CHARRED SCALLION WILD RICE | \$6

COLORFUL SWISS CHARD | \$8

WOOD ROASTED CAULIFLOWER | \$8

CREAMY CACIOCAVALLO POLENTA | \$7

MEDITERRANEAN GRILLED VEGETABLES | \$8

TUSCAN FRIES | \$8

"POLPETTE" CHEF'S MEATBALLS | \$8

BABY SPINACH WITH TOASTED GARLIC | \$7

CHARBROILED SPICY ITALIAN SAUSAGE | \$10

WINE AND BEER

SPARKLING

PROSECCO, *Jeio* (IT)

ROSÉ PROSECCO "1925", *Vignetti Del Sole* (IT)

WHITE

WHITE ZINFANDEL, *Copper Ridge* (CA)

ROSÉ, *Estandon* (FR)

PINOT GRIGIO, *Cavaliere D'oro* (IT)

PINOT BIANCO, *St. Michael-Eppan* (IT)

FALANGHINA, *Feudi di San Gregorio* (IT)

SAUVIGNON BLANC, *Frenzy* (NZ)

CHARDONNAY, *Laroche "La Chevaliere"* (FR)

CHARDONNAY, *William Hill* (CA)

RIESLING, *Brotherhood* (NY)

10/40

12/48

8/32

11/44

9/36

12/48

12/48

11/44

13/52

11/44

10/40

RED

PINOT NOIR, *Mark West* (CA)

PINOT NOIR, *L'umami* (OR)

MERLOT, *Lagaria* (IT)

CABERNET SAUVIGNON, *Avalon* (CA)

CABERNET SAUVIGNON, *Robert Hall* (CA)

MONTEPULCIANO D'ABRUZZO, *Pasqua* (IT)

CHIANTI, *Melini* (IT)

PRIMITIVO, *Castello Monaci* (IT)

ITALIAN BLEND, *Falesco Vittiano* (IT)

NERO D'AVOLA, *Cusumano* (IT)

MALBEC, *Alamos* (AR)

CÔTES DU RHÔNE, *Domaine La Cabotte* (FR)

12/48

15/60

10/40

10/40

12/48

9/36

9/36

10/40

11/44

10/40

9/36

12/48

PITCHERS

RED SANGRIA

Red Wine, Fresh Citrus, Local Apples, Peach Schnapps, Brandy

WHITE SANGRIA

Hudson Valley Brotherhood Riesling, Fresh Citrus, Local Apples, Peach Schnapps, Brandy

| 32 |

BEERS

DOMESTIC

Coors Light

Budweiser

Bud Light

Michelob Ultra

Sam Adams

Blue Moon

Ithaca Apricot Wheat

Captain Lawrence IPA

Magic Hat #9

Heineken 00

IMPORT

Corona

Guinness

Heineken

Heineken Light

Amstel Light

Stella Artois



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.

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

MENU PRICES SUBJECT TO CHANGE.