



## 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

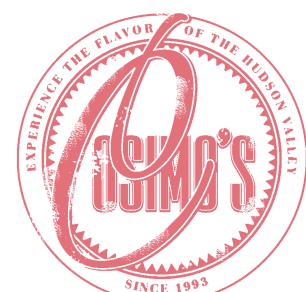
8oz Black Angus Burger, Jalapeno Smoked Bacon, Wood Fired Bermuda onion, Provolone, Chef's Mayo, Italian Bun | \$14

### 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, Pepperoncino 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

### CAVOLFIORE

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

Arrodolce 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, *Stellina Di Notte* (Italy)  
ROSÉ, *Chandon* (Napa)

### WHITE

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

8/32

11/44

7/28

10/40

8/32

10/40

8/32

10/40

8/32

8/32

10/40

### RED

PINOT NOIR, *Monterey Vineyards* (Chalone- CA)  
PINOT NOIR, *Line 39* (CA)  
MERLOT, *Michael Sullberg* (CA)  
CABERNET SAUVIGNON, *Avalon* (CA)  
CABERNET SAUVIGNON, *Story Point* (CA)  
MONTEPULCIANO D'ABRUZZO, *Pasqua* (Italy)  
CHIANTI, *Melini* (Tuscany)  
PRIMITIVO, *Castello Monaci* (Italy)  
SUPER TUSCAN BLEND, *Vitiano Falesco* (Italy)  
NERO D'AVOLA, *Cusumano* (Italy)  
MALBEC, *Alamos* (Argentina)  
CALIFORNIA RED BLEND, *Dark Horse* (CA)

8/32

11/44

9/36

9/36

11/44

8/32

8/32

9/36

8/32

8/32

8/32

### 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

| 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.