

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 SCARPAREILLO
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, Kalamata 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)

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
Sautéed 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

SIDES

TUSCAN FRIES | \$6
CRISPY POLENTA | \$5
BRUSSELS SPROUTS | \$5
MASHED POTATOES | \$6
SKILLET POTATOES WITH
CARMELIZED FENNEL | \$6
ITALIAN CROQUETTES | \$6
COLORFUL SWISS CHARD | \$6
SPICY ITALIAN LONG HOTS | \$7
"POLPETTE" CHEF'S MEATBALLS | \$7
CHARRED SCALLION WILD RICE | \$6
WOOD ROASTED CAULIFLOWER | \$5
CREAMY CACIOCAVALLO POLENTA | \$6
MEDITERRANEAN GRILLED VEGETABLES | \$7
BABY SPINACH WITH TOASTED GARLIC | \$6
BROCCOLI RABE WITH TOASTED GARLIC | \$7

DOLCI

TIRAMISU
Espresso Soaked Lady Fingers, Amaretto-Mascarpone
Cream, Shaved Dark Chocolate | \$9

APPLE PIZZETTE
Amaretto Soaked Apples, Brick Oven Pizza Dough,
Jane's Cinnamon Ice Cream, A lot of Caramel | \$9

NUTELLA POTS DE CREME
Rich Nutella Custard, House Made Marshmallow
"Fluff", Cannoli Chips | \$9

WARM CHOCOLATE LAVA CAKE
Individual Chocolate Souffle, Jane's Cappuccino
Crunch Ice Cream | \$8

CANNOLI
Flaky Shell Filled with Chocolate Chip Canoli
Cream | \$5

TARTUFO
Vanilla & Chocolate Ice Cream, Dark Chocolate
Coating, Cherry & Shaved Almond Center | \$8

CHEESECAKE
NY Style Cheese Cake, Amarena Cherries | \$8

FLOURLESS CHOCOLATE CAKE
Rich Dark Chocolate Cake, Jane's Vanilla Ice
Cream, Fresh Whipped Cream | \$9

PIZZEPPOLE
Fried Pizza Dough Balls Doused in
Cinnamon Sugar | \$7

JONES FARM CARROT CAKE
Walnuts, Rich Cream Cheese Frosting | \$9

CARROT CAKE
Walnuts, Rich Cream Cheese Frosting | \$9

LIMONCELLO TARTUFO
Vanilla Gelato, Sugared Lemon Crust, Limoncello
Liqueur Center | \$8

SORBET
Presented in Natural Shell, Orange, Lemon,
Pineapple, Coconut, Peach | \$6



COSIMO'S
Brick Oven

1217 ROUTE 300, NEWBURGH, NY 12550

845.567.1556

www.cosimos.com

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**TAKE OUT
MENU**

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

SOUPS & SALADS

Ask your server about our daily specials

PASTA FAGIOLI

(CONTAINS PORK)

Hearty Tuscan Bean Soup with Ditalini Pasta and Parmigiano | \$4 / \$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, Chicpeas, 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

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

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 Onion, 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 Soppressata, 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

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

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

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

AVAILABLE MONDAY - SATURDAY 11:30AM - 3PM

* Denotes available all hours 7 days a week

*PAN FRIED TOMATO FRESCA

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

GRILLED SAUSAGE & BROCCOLI RABE

Grilled Spicy Sausage, Sautéed Broccoli Rabe, Sharp Provolone, Brick Oven Bread | \$13

TURKEY ARTICHOKE

Smoked Turkey, Artichoke Pesto, Grilled Bermuda Onion, Toasted Fontina Cheese, Grilled Piadina Bread | \$12

OPEN FACED MEATBALL

Sliced Meatballs, Tomato Basil Sauce, Herbed Ricotta Cheese, Grilled Baguette | \$12

*CBO BURGER

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

STEAK SIZZLER

Rosemary Marinated NY Strip, Colorful Bell Peppers, Gorgonzola Spread, Crispy Cajun Onions, Grilled Baguette | \$14

MEDITERRANEAN TUNA

House Made Albacore Tuna Salad, Olives, Toasted Organic 7 Grain Bread | \$10

MAIALINO

House Braised Pork, Long Hot Peppers, Vine Ripened Tomato, Cacciocavallo Cheese, Italian Bun | \$12

CHICKEN & BROCCOLI RABE

Chicken Cutlet, Sautéed Broccoli Rabe, Long Hot Peppers, Provolone, Italian Bun | \$13

GRILLED CHICKEN

Vine Ripened Tomato, Bibb Lettuce, Avocado, Grilled Scallion, Dijonaise, Grilled Piadina Bread | \$11

B.A.L.T.

Smoked Turkey, Jalapeno Smoked Bacon, Avocado, Bibb Lettuce, Beefsteak Tomato, Mayo, Brioche Bun | \$10

*GRILLED EGGPLANT

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

ITALIAN SALUMI

Soppressata, Prosciutto, Parma Cotta Ham, Calabrese Pepper Spread, Sharp Provolone, Grilled Baguette | \$13

ARUGULA & PROSCIUTTO

Prosciutto, Baby Arugula, Vine Ripened Tomato, Fresh Mozzarella, Basil, Brick Oven Bread | \$12

SRIRACHA CHICKEN WRAP

Crispy Chicken, Sriracha Sauce, Avocado, Chopped Romaine, Diced Tomato, Creamy Parmigiano Dressing, Herb Garlic Wrap | \$9

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, Peperoncino Flakes, Plum Tomato Sauce, Toasted Garlic and Fresh Mozzarella | \$16

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 Ragù, Pappardelle Pasta, EVOO, Shaved Ricotta Salata | \$17

NOTE: OLIVES MAY CONTAIN PITS

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