

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, 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
CAMELIZED 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

CHOCOLATE HAZELNUT CANNOLI
Classic Cannoli but with a
Nutella Cannoli Cream | \$6
Traditional Cannoli | \$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

PIZZEPOLE
Fried Pizza Dough Balls, Cinnamon Sugar, Caramel
Sauce | \$7

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

SORBET DUO
Your Choice of Lemon, Raspberry or Mango | \$6

Ask About our Dessert Specials Featuring
**HOUSE MADE BREAD PUDDING,
SPECIALTY GELATO FLAVOR**



COSIMO'S
Brick Oven

120 Delafield St, Poughkeepsie, NY 12601

845.485.7172

Fax: 845.485.7229

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

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

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

Fieri 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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