



## APPETIZERS

### ARANCINI

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

### FRIED CALAMARI

Seasoned Calamari, Spicy Pomodoro Sauce | \$15

### 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 Soppresata, 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 Soppresata, Hudson Valley Baby Kale, Pan Sauce, Parmigiano | \$13

## 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 | \$15

### SPICY FENNEL SAUSAGE

Hot Peppers, Wood Fired Onions, Tomato Basil Sauce, and Fresh Mozzarella Cheese | \$15

### SPINACH AND BACON

Herbed Ricotta, Mozzarella Cheese, Fresh Tomatoes and Spinach, Topped with Smoked Bacon | \$14

### FORMAGGI

Mozzarella, Provolone, Fontina, Parmigiano and Gorgonzola Cheese | \$14

### QUATTRO STAGIONI

Quarters of Smoked Ham, Olives, Artichoke Hearts and Mushrooms on a Bed of Mozzarella Cheese and Tomato Basil Sauce | \$14

### NICK'S PIE

Calabrese Soppresata, Marinated Sun-Dried Tomatoes, Hudson Valley Baby Kale, Pecorino & Fresh Mozzarella | \$15

### 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 | \$15

### BROCCOLI PIE

Broccoli Florets, Roasted Garlic, Mozzarella and Herbed Ricotta Cheese | \$13

### MOZZARELLA FRESCA

Plum Tomato Sauce, House-made Mozzarella, Fresh Basil and Sliced Prosciutto | \$15

### 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 | \$18

### LA GRIGLIATA

Roasted Zucchini & Squash, Hudson Valley Kale, Roma Tomatoes, Roasted Garlic, EVOO | \$13 (Add Mozzarella \$2)

### MEATBALL

Sliced Meatballs, San Marzano Tomato Sauce, Herbed Ricotta Cheese, Mozzarella | \$14

### 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 | \$8 / \$11

### 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 | \$14

### 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 | \$14

### BLACKENED STEAK

Blackened Steak, Bibb Lettuce, Crispy Pancetta, Cherry Tomato, Cajun Filet Tips, Fried Onion, Creamy Gorgonzola Dressing | \$18

### 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 | \$14

Anchovies Add 1.00 | Grilled Chicken Breast Add 4.95  
Salmon Add 8.95 | Grilled Shrimp Add 8.95  
Grilled Filet Tips Add | 9.95

## 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 | \$2.50

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 | \$15

### PROSCIUTTO & FIG

Port Soaked Fig Jam, Prosciutto Di Parma, Gorgonzola & Mozzarella Cheese, Baby Arugula, Balsamic Glaze | \$15

### POMODORINI

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

## SANDWICHES

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

### CBO BURGER

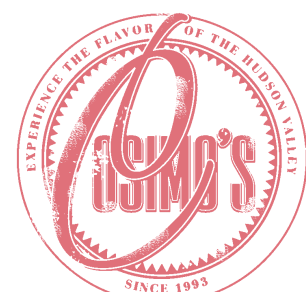
8oz Black Angus Burger, Jalapeno Smoked Bacon, Wood Fired Bermuda onion, Provolone, Chef's Mayo, Italian Bun | \$15

### PAN FRIED TOMATO FRESCA

Breaded Vine Ripened Tomato, Prosciutto di Parma, Fresh Mozzarella, House Pesto, Grilled Baguette | \$15

### GRILLED EGGPLANT

Marinated Eggplant, Sun Dried Tomatoes, Arugula, Goat Cheese, Grilled Piadina Bread | \$14



# PASTA



## AL POMODORO

Plum Tomatoes, Fresh Basil, Extra Virgin Olive Oil and Garlic | \$13

## SHRIMP SAUTÉ

Calamata Olives, Sautéed Shrimp, Sun-Dried Tomatoes a Touch of Pesto & Shaved Parmigiano Cheese | \$20

## 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 | \$18

## EGGPLANT SICILIANO

Brick Oven Roasted Eggplant, Pepperoncino Flakes, Plum Tomato Sauce, Toasted Garlic and Fresh Mozzarella | \$17

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 | \$19

### CAVOLFIORE

Wood Roasted Cauliflower, Alp's Sausage, Cherry Tomatoes, Ziti alla Romana, Swiss Chard, White Wine Brodetto | \$19



## 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 | \$24

### WHITE CLAM SAUCE

Clams, Crisp Garlic, White Wine Broth, Fresh Herbs, Roma Tomatoes, Linguini Pasta (Also Available with Tomato Sauce) | \$20

### CHICKEN FRANCAISE

Hudson Valley Egg Battered Chicken Breast, Rich Lemon Butter Sauce, Spaghettoni, Parmigiano | \$19

### PARMIGIANA CLASSICO

EGGPLANT \$17 | CHICKEN \$19 | VEAL \$22

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 | \$22

### 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 | \$18

### 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 | \$19

### 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 | \$30

### NY STRIP STEAK

Certified Black Angus Beef, Broccoli Rabe, Italian Croquettes, Compound Butter | \$32

### 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 | \$33

### HERB ROASTED CHICKEN

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

### CRISPY SKIN CHICKEN

Boneless Half Chicken, Marsala Portobello Mushrooms, Crispy Polenta, Baby Spinach | \$23

### VEAL MILANESE

Pan Fried Veal Cutlet, Blistered Cherry Tomatoes & Shaved Brussels Sprouts, Pesto Whipped Potato | \$24

### CHICKEN SCARPAREILLO

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 | \$25

### CITRUS BASIL SALMON

Broccoli Rabe, Tuscan White Beans, Citrus Basil Emulsion | \$26

### SIMPLY GRILLED SWORDFISH

Charred Scallion Wild Rice, Baby Kale Salad, House Made Battuto | \$26

### WOOD FIRED SNAPPER

San Marzano Tomato Glaze, Calamata Olives, Capers, Creamy Polenta, Roasted Brussels Sprouts | \$26

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 | \$7

BROCCOLI RABE WITH TOASTED GARLIC | \$9

CRISPY POLENTA | \$7

BRUSSELS SPROUTS | \$7

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 | \$9

## WINE AND BEER

### SPARKLING

PROSECCO, Villa Sandi (IT)  
ROSÉ, Jeio (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)

### RED

9/36 PINOT NOIR, Mark West (CA)  
12/48 PINOT NOIR, L'umami (OR)  
MERLOT, Lagaria (IT)  
8/32 CABERNET SAUVIGNON, Avalon (CA)  
11/44 CABERNET SAUVIGNON, Robert Hall (CA)  
9/36 MONTEPULCIANO D'ABRUZZO, Pasqua (IT)  
12/48 CHIANTI, Melini (IT)  
12/48 PRIMITIVO, Castello Monaci (IT)  
11/44 ITALIAN BLEND, Falesco Vittiano (IT)  
13/52 NERO D'AVOLA, Cusumano (IT)  
11/44 MALBEC, Alamos (AR)  
10/40 CÔTES DU RHÔNE, Domaine La Cabotte (FR)

### 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 5  
Budweiser 5  
Bud Light 5  
Michelob Ultra 5  
Sam Adams 6  
Blue Moon 6  
Ithaca Apricot Wheat 7  
Captain Lawrence IPA 7  
Magic Hat #9 7  
St.Pauli NA 5

#### IMPORT

Corona 6  
Guinness 7  
Heineken 6  
Heineken Light 6  
Amstel Light 6  
Stella Artois 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.

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

MENU PRICES SUBJECT TO CHANGE.