



888-559-5159

<http://www.c7menus.com>

Cosimos

Appetizers

- ARANCINI \$9.00
Italian Rice Balls, Prosciutto, Manchego, Peas, Pomodoro
- FRIED CALAMARI \$14.00
Seasoned Calamari, Spicy Pomodoro Sauce
- TOMATO BRUSCHETTA \$9.00
Vine Ripened Tomatoes, Torn Basil, Grilled Peasant Bread, EVOO, Fiore di Latte Mozzarella
- CAPRESE \$13.00
Sliced Housemade Mozzarella, Vine Ripened Tomatoes, Torn Basil, EVOO, Fire Roasted Peppers
- CRISPY MOZZARELLA \$10.00
Prosciutto Wrapped Mozzarella, Italian Bread Crumbs, Tomato Basil Sauce
- ANTIPASTO MISTO \$16.00
(FAMILY STYLE) Calabrese Soppresata, Prosciutto, Provolone, Olives, Artichoke Hearts, Grilled Vegetables, Housemade Mozzarella, Fire Roasted Peppers, Parma Ham, Long Hot Peppers & Herbed Ricotta
- STUFFED PORTOBELLO \$12.00
Roasted Portobello Mushroom, Caramelized Shallots, Spinach, Roma Tomatoes (with Gorgonzola Cream...add \$2)
- FIERY LOBSTER BAGUETTE \$15.00
Maine Lobster, Charred Scallion & Parmigiano Gratinato, Spicy Scampi Sauce
- CASINOS \$13.00
Baby Clams, Jalape o Smoked Bacon, Bell Pepper, Compound Butter, Fresh Bread Crumbs, Grilled Lemon
- WAFFLE POTATOES WITH GORGONZOLA \$10.00
Rosemary Garlic Fries and Creamy Gorgonzola Sauce
- BRICK OVEN GARLIC BREAD \$8.00
\$8 Garlic & Herb Brushed Foccacia (with Melted Mozzarella... Add \$2.00)
- HVCC MEATBALL \$12.00
Hudson Valley Cattle Company Ground Beef, Herbed Ricotta, Slow Roasted Tomato Sauce
- CRISPY POLENTA \$11.00
\$11 Calabrese Soppresata, Hudson Valley Baby Kale, Pan Sauce, Parmigiano

BRICK OVEN FLATBREADS

- THE SPICY NEW YORKER \$12.00
Fiery Plum Tomato Sauce, Toasted Garlic, Fresh Mozzarella Cheese (with Crispy Prosciutto... Add \$2.50)
- TRUFFLE PORTOBELLO \$14.00
Portobello Mushrooms, Goat Cheese, Truffle Oil, Mozzarella, Baby Arugula, Shaved Parmigiano
- PROSCIUTTO & FIG \$14.00

WOOD FIRED PIZZA

- MARGHERITA \$11.00
Torn Basil, Plum Tomato Sauce, Mozzarella Cheese, Parmigiano
- NAPOLETANA \$12.00
San Marzano Tomato Sauce, Basilico, Fiore Di Latte Mozzarella, EVOO
- GRILLED CHICKEN \$14.00
Caramelized Onions, Artichoke Hearts, Calamata Olives, Fontina & Mozzarella Cheese
- SPICY FENNEL SAUSAGE \$14.00
Hot Peppers, Wood Fired Onions, Tomato Basil Sauce, and Fresh Mozzarella Cheese
- SPINACH AND BACON \$13.00
Herbed Ricotta, Mozzarella Cheese, Fresh Tomatoes and Spinach, Topped with Smoked Bacon
- FORMAGGI \$13.00
\$13 Mozzarella, Provolone, Fontina, Parmigiano and Gorgonzola Cheese
- QUATTRO STAGIONI \$13.00
Quarters of Smoked Ham, Olives, Artichoke Hearts and Mushrooms on a Bed of Mozzarella Cheese and Tomato Basil Sauce
- NICK S PIE \$14.00
Calabrese Soppresata, Marinated Sun-Dried Tomatoes, Hudson Valley Baby Kale, Pecorino & Fresh Mozzarella
- GRILLED EGGPLANT \$14.00
Marinated Eggplant, Fresh Roma Tomatoes, Calamata Olives, Roasted Garlic, Mozzarella and Goat Cheese
- PORTOBELLO MIXER \$14.00
Grilled Portobello Mushrooms, Sun-Dried Tomatoes and Fontina Cheese Topped with Roasted Peppers
- ALL' UOVO \$15.00
Slivered Potato, Grilled Scallion, Parma Ham, Pecorino & Mozzarella Cheeses, Long Hot Peppers, Hudson Valley Egg
- BROCCOLI PIE \$12.00
Broccoli Florets, Roasted Garlic, Mozzarella and Herbed Ricotta Cheese
- MOZZARELLA FRESCA \$14.00
Plum Tomato Sauce, House-made Mozzarella, Fresh Basil and Sliced Prosciutto
- SOUTHWESTERN \$14.00
Spicy Chipotle Glazed Chicken, Fresh Tomatoes, Scallions, Mozzarella & Cheddar Cheeses, and Roasted Red Onions (Add Sour Cream \$1)
- SHRIMP SCAMPI \$16.00
Baby Arugula, Provolone, Mozzarella, Sun-Dried Tomatoes, Scallions and Roasted Garlic, Topped with Shaved Parmigiano Cheese
- LA GRIGLIATA \$12.00

SANDWICHES

SANDWICHES Served with your choice of Tuscan Fries, House or Caesar Salad

- CBO BURGER \$14.00
8oz Black Angus Burger, Jalapeno Smoked Bacon, Roasted Red Onion, Provolone, Chef s Mayo, Italian Bun
- PAN FRIED TOMATO \$14.00
- FRESCA
Breaded Vine Ripened Tomato, Prosciutto di Parma, Fresh Mozzarella, House Pesto, Grilled Baguette
- GRILLED EGGPLANT \$13.00
Marinated Eggplant, Sun Dried Tomatoes, Arugula, Goat Cheese, Grilled Piadina Bread

SOUPS & SALADS

- PASTA FAGIOLI \$7.00
\$5 / \$7 (Contains Pork) Hearty Tuscan Bean Soup with Ditalini Pasta and Parmigiano
- HOUSE SALAD \$9.00
\$6 / \$9 Mixed Greens, Red Onions, Julienned Carrots, Cucumber, Honey Balsamic Vinaigrette (Gorgonzola Cheese Add \$2)
- CAESAR SALAD \$7.00
CAESAR SALAD \$7 / \$10 Romaine Lettuce and Seasoned Croutons Tossed in Our Caesar Dressing, Topped with Shaved Parmesan
- ROMANO CHICKEN CHOP \$14.00
- CHOP
Romaine, Romano Crusted Chicken, Chickpeas, Egg, Tomato, Bacon, Creamy Parmigiano Dressing
- GRILLED CHICKEN PAILLARD \$14.00
Flash Grilled Pesto Basted Chicken, Topped With Field Greens, Red Onion, Tomatoes, Prosecco Vinaigrette & Shaved Pecorino
- PIZZA INSALATA \$14.00
Wood Fired Pizza Crust, Crisp Romaine, Marinated Tomatoes, Red Onion, Shaved Pecorino Romano, Balsamic Vinaigrette
- HARVEST \$14.00
Hudson Valley Apples, Dried Cranberries, Walnuts, Feta, Radicchio, Romaine, Black Currant Vinaigrette
- HONEY GINGER \$14.00
Grilled Chicken, Napa Cabbages, Cilantro, Julienned Carrots, Spring Onion, Greens, Crispy Wontons, Flamed Sugar Peanuts, Honey Ginger Dressing
- BLACKENED STEAK \$16.00
Bibb Lettuce, Crispy Pancetta, Cherry Tomato, Cajun Filet Tips, Fried Onion, Creamy Gorgonzola Dressing
- MEDITERRANEAN \$14.00
Bibb Lettuce, Roasted Red Peppers, Calamata Olives,

Port Soaked Fig Jam, Prosciutto Di
Parma, Gorgonzola & Mozzarella
Cheese, Baby Arugula, Balsamic
Glaze
POMODORINI \$13.00
Mozzarella, Basilico, EVOO, Diced
Roma Tomatoes, Parmigiano

PASTA

AL POMODORO \$12.00
Plum Tomatoes, Fresh Basil, Extra
Virgin Olive Oil and Garlic

SHRIMP SAUT \$19.00
Calamata Olives, Saut ed Shrimp,
Sun-Dried Tomatoes a Touch of
Pesto & Shaved Parmigiano Cheese

SUN-DRIED TOMATOES ALI \$16.00

VODKA
Sun-Dried Tomatoes, Mushrooms,
Saut ed Onions, Vodka Tomato
Cream Sauce

BOSCAIOLA \$16.00
Smoked Ham, Peas, Caramelized
Shallots, Mushrooms, Parmigiano
Cream Sauce

SAUSAGE & BROCCOLI \$17.00

RABE
Fennel Sausage, Broccoli Rabe,
Toasted Garlic, Pecorino Romano,
Chili Flakes, EVOO

EGGPLANT SICILIANO \$16.00
Brick Oven Roasted Eggplant,
Peperoncino Flakes, Plum Tomato
Sauce, Toasted Garlic and Fresh
Mozzarella

PESCE

HERB BAKED SHRIMP \$24.00
Jumbo Shrimp, Garlic & Herb
Crumbs, Charred Scallion Wild Rice,
Sauteed Baby Kale

CITRUS BASIL SALMON \$23.00
Broccoli Rabe, Tuscan White
Beans, Citrus Basil Emulsion

CITRUS BASIL SALMON \$23
Broccoli Rabe, Tuscan White Beans,
Citrus Basil Emulsion

SIMPLY GRILLED \$25.00

SWORDFISH
Charred Scallion Wild Rice, Baby
Kale Salad, House Made Battuto

BRICK OVEN SNAPPER \$25.00
San Marzano Tomato Glaze,
Kalamata Olives, Capers, Creamy
Polenta, Roasted Brussels Sprouts

LOBSTER RISOTTO \$28.00
Maine Lobster, Caramelized
Scallions, Roasted Cherry Tomatoes,
Chili Oil, Toasted Garlic, Baby
Spinach

SIDES

Mashed Potatoes \$6.00
Skillet Potatoes with \$6.00
Caramelized Fennel
Italian Croquettes \$7.00
Broccoli Rabe with Toasted
Garlic \$7.00
Crispy Polenta \$8.00
BRUSSELS SPROUTS \$6.00
Spicy Italian Long Hots \$7.00
Charred Scallion Wild Rice \$6.00
Colorful Swiss Chard \$7.00
Wood Roasted Cauliflower \$6.00
Creamy Caciocavallo Polenta \$6.00
Mediterranean Grilled \$7.00
Vegetables
TUSCAN FRIES \$7.00
Polpette Chef's Meatballs \$8.00
Baby Spinach With Toasted \$6.00

Roasted Zucchini & Squash,
Hudson Valley Kale, Roma
Tomatoes, Roasted Garlic, EVOO
(Add Mozzarella \$2)
MEATBALL \$13.00
Sliced Meatballs, San Marzano
Tomato Sauce, Herbed Ricotta
Cheese, Mozzarella

CALZONE ALLA COSIMO \$14.00
Ricotta, Mozzarella, Provolone and
Parmigiano Cheese, Served with Our
Tomato Basil Sauce

CASARECCIA

PA-KER-EE ARRABIATA \$17.00
Oversized Rigatoni, Spicy San
Marzano Tomato Sauce, Charred
Onion, Pancetta, Ricotta Salata

PORTOBELLO RAVIOLI \$18.00
Portobello Mushroom & Spinach
Ravioli, Caramelized Shallots,
Roasted Cherry Tomatoes, Wild
Mushrooms, Sherry Brown Butter

CAVOLFIORE \$18.00
Roasted Cauliflower, Alp s
Sausage, Cherry Tomatoes, Ziti alla
Romana, Swiss Chard, White Wine
Brodetto

ITALIAN CLASSICS

PASTA DELLA NONNA \$16.00
Rigatoni, Meatballs, Tomato Basil
Sauce, Melted Mozzarella

RAVIOLI CON MOZZARELLA \$16.00
Oven Baked Cheese Ravioli,
Tomato Basil Sauce, Melted
Mozzarella

SEAFOOD FRA DIAVOLO \$21.00
Sauteed Shrimp, Calamari, Clams,
Pappardelle Pasta, Fiery Plum
Tomato Sauce

WHITE CLAM SAUCE \$19.00
Clams, Crisp Garlic, White Wine
Broth, Fresh Herbs, Roma Tomatoes,
Linguini Pasta (Also Available with
Tomato Sauce)

CHICKEN FRANCAISE \$18.00
Hudson Valley Egg Battered
Chicken Breast, Rich Lemon Butter
Sauce, Spaghettini, Parmigiano

PARMIGIANA CLASSICO
Eggplant \$16 Chicken \$17 Veal
\$20 Baked with Tomato Basil Sauce,
Mozzarella, & Parmigiano served
with Penne Pomodoro Eggplant \$16
Chicken \$17 Veal \$20 Baked with
Tomato Basil Sauce, Mozzarella, &
Parmigiano served with Penne
Pomodoro

Tomatoes, Mediterranean
Vinaigrette, Feta Cheese
TOSCANO PEAR \$13.00
Arugula, Local Pears, Shaved
Pecorino Toscano, Prosecco
Vinaigrette

KALE & BEET \$13.00
Roasted Heirloom Beets, Baby
Kale, Pistachio, Goat Cheese,
Champagne Vinaigrette

SIGNATURE PASTA

SHRIMP CAPPELLINI \$20.00
Pan-seared Jumbo Shrimp,
Toasted Garlic, Fiery Cherry Tomato
Broth

GRILLED CHICKEN PENNE \$17.00
Roma Tomatoes, Homemade
Pesto, Grilled Chicken, Fresh
Mozzarella, Arugula, Calamata
Olives

SPICY CHICKEN FUSILLI \$16.00
Grilled Chicken, Spicy Scallion
Cream Sauce, Fontina Cheese

RIGATONI ALLA BUTTERA \$17.00
Sweet Sausage, Peas, Rosemary,
Tomato Cream Sauce

SAUSAGE AND RICOTTA \$18.00

FUSILLI
Roasted Peppers, Plum Tomato
Sauce, Saut ed Onions, Artisanal
Sausage, Herbed Ricotta

PORK PAPPARDELLE \$17.00
Slow Braised Pork Ragu,
Pappardelle Pasta, EVOO, Shaved
Ricotta Salata NOTE: Olives may
contain pits

CARNE

DOUBLE CUT PORK CHOP \$27.00
Argrodolce Peppers, Skillet
Potatoes

NY STRIP STEAK \$28.00
Certified Black Angus Beef,
Broccoli Rabe, Italian Croquettes,
Compound Butter

8 HOUR PORK CACCIATORE \$18.00
Chianti Braised Pork, Caramelized
Peppers & Onions, Portobello
Mushrooms, Rich Tomato Sauce,
Creamy Caciocavallo Polenta

MIXED GRILL \$29.00
Tuscan Rubbed NY Strip, Local
Chicken Thighs, Artisanal Sausage,
Roasted Potatoes, Broccoli Rabe,
Battuto

HERB ROASTED CHICKEN \$17.00
Mashed Potatoes, Baby Spinach,
Pan Jus

CRISPY SKIN CHICKEN \$20.00
Boneless Half Chicken, Marsala
Portobello Mushrooms, Crispy
Polenta, Baby Spinach

VEAL MILANESE \$22.00
Pan Fried Veal Cutlet, Blistered
Cherry Tomatoes & Shaved Brussels
Sprouts, Pesto Whipped Potato

CHICKEN SCARPARELLO \$20.00
Murray's Chicken, Fennel
Sausage, Cherry Peppers, Fennel
Skillet Potatoes

Garlic
Charbroiled Spicy Italian \$8.00
Sausage