



Antipasti

(Appetizers)

Caprese Calda

Fresh mozzarella cheese and fresh tomatoes in puff pastry baked in oven

-12-

Caprese Fredda

Fresh mozzarella cheese and roma tomatoes

-12-

Tagliere Amalfi

Cutting board: Italian cured meats and cheeses

-16-

Mozzarella in Carrozza

Breaded mozzarella served with pomodoro sauce and lentils

-11-

Involtini di Melanzana

Rolled eggplant with ham and smoked provolone

-9-

Parmigiana di Melanzane

Eggplant, fresh red sauce and mozzarella cheese baked

-9-

Bruschetta Della Casa

Toasted homemade bread with cherry tomatoes, black and green olives

-7-

Bruschetta Napoli

Toasted homemade bread with cherry tomatoes and mozzarella

-7-

Cartoccio Romano

Fried calamari and vegetables served with pomodoro sauce and homemade balsamic vinegar

-12-

La Pasta Fresca

(Homemade Pasta – flour and eggs)

Tagliatelle Italia

Fresh pomodoro sauce, parmigiano and basil

-16-

Fettuccine Primavera

Onion, pancetta, mushrooms, peas, and pecorino in white sauce

-19-

Ravioli del Giorno

Homemade ravioli with choice of white or red sauce

-20-

Lasagna

Homemade ragù, béchamel, and ricotta cheese

-20-

Gnocchi Sorrento

Pomodoro sauce, mozzarella and parmigiano baked

-18-

I Primi (Main Course)

Linguine al Pesto *

Homemade pesto sauce: basil, pine nuts, garlic and oil

-16-

Bucatini all'amatriciana *

Fresh red sauce, pancetta and pecorino cheese

-16-

Penne Tricolore *

Red sauce, mozzarella and parmigiano cheese

-16-

Spaghetti Nettuno *

Mussels, clams, shrimp, salmon and calamari

-23-

Cioppino *

Seafood soup served with toasted garlic bread

-23-

Risotto Cacio e Pepi

White pecorino cream and blend of five different Italian peppers and sesame

-19-

I Secondi

(Meat, Chicken, Fish)

Scaloppine al Vino

Veal scaloppine in lemon and wine sauce served with roasted potatoes and vegetables

-20-

Scaloppine al Marsala

Veal scaloppine in Marsala sauce and mushrooms served with roasted potatoes

-19-

Filet Mignon au' Pepi

8 oz. beef tenderloin in orange and rum sauce served with roasted potatoes and vegetables

-20-

Stracciati Beef

Sautéed in Marsala sauce served with roasted potatoes and vegetables

-22-

Pollo alla Cacciatora

Chicken cooked in wine sauce with cherry tomatoes, olives and capers, served with potatoes and vegetables

-18-

Pollo Piccata

Chicken cooked in lemon and wine sauce with capers, served with potatoes and vegetables

-18-

Pesce all'acqua Pazza

Catch of the day sautéed with fresh tomatoes, olives and capers, served with potatoes and vegetables

-25-

Pesce al Forno

Catch of the day served with white wine sauce and breadcrumbs, baked and served with caramelized onions and roasted potatoes

-25-

Zupa (Soup)

Pasta e Fagioli

Classic Roman soup of beans and pasta with pecorino

-9-

Pasta e Patate

Classic Italian soup of potatoes and pasta with provolone

-9-

Stracciatella

Egg drop soup popular in central Italy

-8-

Extras (Sides)

Patate Arrosto – Roasted potatoes -7 *

Puré – Fresh mashed potatoes -7 *

Pasta – In red or white sauce -7 *

Add Chicken -5- or **Shrimp** -7 *

Insalata (Salads)

House Salad * 

Romaine lettuce, carrots, tomatoes, celery and olives

-6-

Cesar Salad * 

Romaine lettuce with classic homemade dressing

-6-

Dolce (Dessert)

All of our desserts are homemade

Babà – Rum cake in a light custard -11-

Caprese Cake – Flourless chocolate cake -9 *

Tiramisù – with almond scales -9-

Profiteroles – Classic cream puff -9-

Cannoli – Famous filled tube from Sicily -9-

Bottled Acqua (Water)

San Pellegrino -4-

Panna -3-

Cafe (Coffee) -3-

We are proud to offer vegetarian and gluten-free options.

 Vegetarian * Gluten-free available upon request

Benvenuti Amici!

Welcome Friends To Casa Cosenza!

*We serve the finest ingredients
imported from Italy.*

*All our dishes are made from scratch.
Please be patient while we cook your meal
fresh to order.*

Thank you for visiting our home.

Fabri & Peppe



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 Casacosenza