



Antipasti

La Caprese al Cucchiaino -18-

Fondue of Burrata cheese pomodorini with crispy prosciutto crudo di Parma

La Caprese Fredda alla Toscana -18-

Fresh mozzarella cheese and roma tomatoes on panzanella salad

Tagliere Amalfi -25-

Suggested for two
Imported Italian cured meats and cheese

Mozzarella Fritta -16-

Fried breaded fresh mozzarella cheese

Polpette della Nonna -13-

Ground beef meatballs in red sauce

Parmigiana di Melanzana della Casa -14-

Eggplant, fresh red sauce and mozzarella cheese baked

Bruschetta della Casa -12-

Roasted garlic bread with cherry tomatoes, black and green olives, parmesan cheese

Carpaccio del Giorno -20-

Thinly sliced raw meat or fish served with signature Chef cream

Cartoccio Romano -23-

Fried calamari and shrimp

Cozze Posillipo -19-

Steamed fresh mussels in a light red sauce and crostini bread

Zuppa & Insalata

Zuppa del Giorno *Chef's Choice* -12-

House Salad -9-

Romaine lettuce, carrots, tomatoes, celery, and olives served with our signature house dressing

Caesar Salad -8-

Add Shrimp -10-

Add Chicken -9-

La Pasta

Tagliatelle Italia -23-

Fresh pomodoro sauce, parmigiano and basil

Fettuccine Primavera -28-

Onion, pancetta, mushroom, cherry tomatoes, spinach and peas in white cream sauce

Ravioli della Casa - Chef's choice -25-

Lasagna Napoletana -24-

Gnocchi alla Sorrentina -24-

Homemade gnocchi in fresh red sauce and mozzarella cheese baked

Trofie al pesto -23-

Short handmade pasta with pesto della casa and fried artichokes

Rigatoni alla Bolognese -24-

Special Italian pasta in meat ragu' sauce

Penne Tricolore -22-

Red sauce, pesto and mozzarella cheese

Spaghetti Nettuno -33-

Mussels, clams, shrimp, salmon and calamari in sporca sauce

Linguine allo scoglio -30-

Shrimp, asparagus and cherry tomatoes

Risotto Pescatora -33-

Mussels, clams, shrimp, salmon and calamari in pink vodka sauce

I Secondi

Scaloppine al Limone -30-

Veal scaloppine in creamy lemon sauce and capers

Scaloppine al Marsala -30-

Veal scaloppine in Marsala wine and mushrooms

Saltimbocca alla Romana -32-

Veal with prosciutto crudo, provolone and sage in white wine sauce

Filetto al Barolo -49-

8oz. filet mignon with the Italian red wine reduction and mushrooms

Costolette di Agnello al Rosmarino -36-

Delicate and tasty lamb chop in demi-glace sauce

Pollo alla Boscaiola -28-

Chicken in a delicate creamy Marsala wine sauce and mushrooms

Pollo Piccata -28-

Chicken in lemon and wine sauce with capers

Pollo alla Cacciatora -28-

Stew chicken in Marsala sauce with cherry tomatoes, olives and capers

Red Snapper alla Livornese -36-

Red snapper sauteed in a light red sauce with Taggiasca olives and caper flower

Black Grouper al Forno -40-

Black grouper baked in the oven with white wine, breadcrumbs and creamy garlic sauce

Cioppino -39-

Seafood soup in sporca sauce served with crostini bread

Vegetarian, Vegan and Gluten-free available upon request

Above entrees served with seasonal vegetables. Add a side of fettuccine in red sauce -10- or in white cream sauce -12-

Benvenuti Amici!

Welcome Friends to Casa Cosenza!

We serve the finest ingredients imported from Italy.

All of 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

P.S. Make sure you save room for dessert!

"When the love of cooking meets quality ingredients."

*Wonderful Italian atmosphere and the pleasure of sharing
food and wine traditions.*

PRIVATE EVENTS

Casa Cosenza organizes events and outdoor banquets
offering all the professionalism and good food that
has distinguished us for years.

You choose the location and we will do the rest.

We offer authentic specialties of Mediterranean cuisine, rich in flavor.

*Ours is a peaceful, elegant, and exquisite restaurant that puts
quality at the center of every preparation.*


CASA COSENZA
ITALIAN BAR RESTAURANT



Casa Cosenza

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