

# Cesare's

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## ANTIPASTI

*appetizers*

**BRUSCHETTA** 10.90

Toasted garlic bread topped with fresh tomatoes, melted mozzarella, basil and EVOO

**BURRATA** 15.90

Fresh, soft cheese made from mozzarella and cream (the word burrata means "buttery" in Italian). Served with fresh tomatoes and toasted garlic bread

**CALAMARI** 14.90

Lightly fried and very tender. Served with a side of our house-made marinara sauce

**CALAMARI ALLA LUCIANA** 15.90

Sautéed in a white wine or marinara sauce

**COZZE** 15.90

Maine Mussels sautéed in white wine, garlic and parsley or with our house-made marinara sauce

**EGGPLANT ROLLATINI** 15.90

Delicately sliced eggplant, lightly breaded and filled with cheese and tomato sauce

**ESCARGOT** 18.90

Tender snails and mushrooms sautéed in garlic, parsley and butter

**MOZZARELLA CAPRESE** 14.90

Premium mozzarella, tomatoes and basil topped with EVOO and aged balsamic vinegar

**SHRIMP COCKTAIL** 18.90

Five jumbo Black Tiger Shrimp served with our house-made cocktail sauce

**TONNO ALLE ERBE** 16.90

Premium Yellow Fin Tuna, encrusted with herbs and grilled medium rare

**ANTIPASTO TOSCANO** 28.90

Parma prosciutto, salami, mortadella, cheese, red peppers and Kalamata olives (perfect for 2)

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## ZUPPE E INSALATE

*soup & salad*

**TODAY'S SOUP**

Ask your server for soup of the day

**INSALATA MISTA DI GIARDINO** 10.90

Mixed garden greens, tossed in our delicious house-made vinaigrette

**INSALATA ALLA CESARE** 11.90

Classic Caesar salad, with romaine lettuce, croutons and our delicious creamy dressing

**SPINACH SALAD** 13.90

Served with our house-made vinaigrette and topped with fresh Wisconsin Goat Cheese

**LOBSTER BISQUE** 14.90

Smooth, creamy and made with real lobster

**PASTA E FAGIOLI** 11.90

Savory bean soup made with pasta and cannellini beans

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

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## PRIMI PIATTI

### *pasta dishes*

*We politely decline substitutions*

#### **AGNOLOTTI** 26.90

House-made pasta filled with spinach, ricotta cheese, and topped with our Alfredo sauce

#### **CAPELLINI CON GAMBERI FRA DIAVOLO** 32.90

Angel hair pasta with fresh shrimp and scallops, in our spicy marinara sauce

#### **FETTUCCINE ALFREDO** 24.90

A classic, rich and creamy sauce tossed with Parmesan and Romano cheeses

#### **FETTUCCINE ALLA BOLOGNESE** 26.90

House-made pasta in our signature house-made ragu'

#### **LASAGNE VERDI** 28.90

Layers of house-made pasta, meat sauce, béchamel and Parmesan cheese

#### **LINGUINE AL PESTO** 26.90

Linguine with fresh basil, pine nuts, Parmesan cheese garlic and EVOO

#### **LINGUINE ALLE VONGOLE** 30.90

Linguine, tossed with fresh sautéed clams in a white wine or marinara sauce

#### **LINGUINE AI FRUTTI DI MARE** 34.90

Linguine, tossed with freshly sautéed seafood in a white wine or marinara sauce

#### **PAPPARDELLE WITH WILD MUSHROOMS** 31.90

Gourmet, wide noodle pasta in a creamy sauce with imported porcini mushrooms

#### **PASTA TRIO** 31.90

For the great pasta lover! House-made ravioli, agnolotti, and a special pasta surprise

#### **PENNE TERRA E MARE** 33.90

Penne sautéed with clams, mussels, scallops, shrimp, mushrooms, peas and diced tomatoes

#### **PENNETTE AMATRICIANA** 25.90

Pasta sautéed with ham, onions, tomato sauce and Parmesan cheese

#### **PENNETTE ALLA VODKA** 25.90

Pasta sautéed in a pink vodka sauce with ham, peas and a touch of cream

#### **SPAGHETTI ALLA CARBONARA** 26.90

Spaghetti in a creamy sauce made with egg, ham, sautéed onions, Parmesan cheese and black pepper

#### **SPAGHETTI ALLA PUTTANESCA** 25.90

Spaghetti in a diced tomato, anchovies, capers, Kalamata olives and crushed red pepper sauce

#### **RAVIOLI CON ARAGOSTA** 28.90

Lobster filled ravioli and Ricotta cheese topped with a creamy pink sauce

#### **RISOTTO DEL PESCATORE** 32.90

Arborio rice cooked in a white wine sauce with a medley of fresh seafood

#### **RISOTTO AI FUNGHI MISTI E PORCINI** 30.90

Arborio rice cooked in a white wine sauce and imported porcini mushrooms

*Additions available at an extra cost:*

*Gluten Free Pasta +2, Chicken +7, Three Jumbo Shrimp +10, Scallops +13, Sausage +10*

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## SECONDO DI PESCE

### *seafood dishes*

#### **GROUPEL FRANCESE** 36.90

Fresh 8 oz. grouper filet, dusted in eggs and flour. Lightly pan fried in a white wine, lemon butter sauce. Topped with asparagus spears

#### **CERNIA MEDITERRANEA** 39.90

Fresh 8 oz. grouper filet, and jumbo shrimp. Cooked in a Mediterranean sauce with capers, Kalamata olives and freshly diced tomatoes

#### **CERNIA ALLA LIVORNESE** 36.90

Fresh 8 oz. grouper filet sautéed with Kalamata olives, red peppers, capers, onions and our signature tomato sauce

#### **SALMONE NORVEGESE** 33.90

Fresh 8 oz. salmon filet, seared and simmered in a scampi sauce with two jumbo shrimp, scallops, capers, olives and freshly diced tomatoes

#### **SCALLOPS PRIMADONNA** 37.90

Jumbo sea scallops sautéed in a white wine and lemon sauce. Topped with artichokes, diced tomatoes, fresh herbs, capers and black olives

#### **TODAY'S SEAFOOD SPECIAL**

Please ask your server for details

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## SECONDO DI CARNI

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*meat dishes*

*We proudly serve all natural,  
cage-free chicken*

**POLLO CESARE AUGUSTO** 33.90

Breaded chicken breast, topped with eggplant, mozzarella, mushrooms and topped in our delicious pink sauce

**POLLO MASSIMO** 31.90

Boneless chicken breast, sautéed with mushrooms and zucchini. Simmered in a demi-glaze sauce and a touch of cream

**POLLO ALLA SICILIANA** 31.90

Boneless chicken breast, sautéed with mushrooms, peppers, capers, onions and Kalamata olives, in a spicy tomato sauce

**POLLO PARMIGIANA** 32.90

Breaded chicken cutlet, cooked to order, tossed in our homemade marinara sauce and topped with fresh mozzarella

**POLLO PICCATA** 31.90

Sliced thin and sautéed in a light lemon butter sauce and topped with capers

**VEAL PARMIGIANA** 39.90

Breaded veal cutlet, cooked to order, tossed in our homemade marinara sauce and topped with fresh mozzarella

**VEAL PICCATA** 37.90

Sliced thin and sautéed in a light lemon butter sauce and topped with capers

**VEAL FRANK SINATRA** 40.90

Served with jumbo sea scallops and shrimp. Sautéed in a light lemon butter sauce and topped with capers

**VEAL MARSALA AND MUSHROOMS** 37.90

Sautéed with imported Marsala wine and wild mushrooms

**VEAL SALTINBOCCA ALLA ROMANA** 38.90

Thinly sliced veal sautéed with imported Italian prosciutto with cheese on top and a touch of our house-made demi-glaze sauce

**MEDAGLIONI CON GORGONZOLA E FUNGHI** 37.90

Sliced Beef tenderloin sautéed with mushrooms and finished with a Gorgonzola demi-glaze

**OSSO BUCO ALLA MILANESE** 43.90

24 oz. tender veal shank braised and served with a side of angel hair pasta in a fresh tomato sauce

*We politely decline substitutions • Split main course +6 • Extra Bread (4 rolls) +4.90*

**\*\* All Meat and Seafood Dishes are Served with Your Choice of:**

*Chef Vegetables with Potatoes OR Pasta Side*

*Pasta Options: Penne, Linguine or Spaghetti*

*Sauce Options: Marinara, Pink Sauce or Garlic & Oil • Add Alfredo - 4.90 • Add Bolognese - 6*

**\*\* Complimentary Bread Service Upon Request \*\***

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## SIDES

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**MEATBALLS** 9.90

Three meatballs with Marinara sauce

**SAUSAGE** 10.90

Sliced mild Italian sausage with Marinara sauce

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## DRINKS

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**SODA** 5.00

*Coke, Diet Coke, Sprite, Lemonade, Iced Tea, Hot Tea*

**COFFEE**

*American Coffee & Espresso - 5.00, Cappuccino - 6*

**MINERAL WATER**

*(Still or Carbonated) - 8.50*

**BEER** 7.90

*Peroni, Heineken, Yuengling, Lagunitas IPA  
Coors Light, Miller Light, White Claw, Non-Alcoholic Beer*