

Coffee 3.50 - Espresso 4 -  
Cappuccino 5 - Latte 5 -

## CESCA'S LUNCH

Freshly squeezed orange juice 6  
- Herbal tea selection 4.75 -

### ANTIPASTI

ZUPPA, soup of the day 9

BURRATA, apple sage puree, prosciutto di Parma,  
Crushed pistachio, Aged Balsamic 16

CAPRESE, fior di latte mozzarella, tomatoes, balsamic glaze 13

CAVOLFIORI FRITTI, tempura fried cauliflower, spicy aioli 12

PROSCIUTTO & MELONE, 12 month aged prosciutto and  
Cantaloupe and fresh mint 16

### SANDWICHES

CESCA'S BURGER

prime grass fed beef, eggplant caviar, caper avocado mayo 16

SHRIMP AVOCADO TOAST

black bean puree, goat's milk feta, kale pesto, radish 17

### ENTREES

GRILLED SHRIMP SALAD

mixed greens, quail eggs, gorgonzola, walnuts 21

SALMONE

grilled Faroe island salmon fillet, Sicilian caponata 25

POLLO

organic roasted chicken, cauliflower puree,  
crispy Brussels sprouts 22

FILLETO DI PESCE

oven poached filet of Mediterranean branzino,  
Taggiasca olive tapenade 22

NATURAL STEAK FRITES

10 OZ prime steak, spinach, fries, Brunello sauce 32

### CONTORNI-FARM TO TABLE SIDES

Tuscan truffle herbed fries with Parmesan cheese 11

Sautéed broccoli rabe 12

Crispy Brussels sprouts 12

Duo asparagus, shaved parmesan cheese 11

### PRE-FIXE LUNCH

24.95 per person  
(includes coffee or tea)

ANTIPASTI

Choice of  
Soup of the day

Caesar Lacinato

Cavolfiori Fritti

Pepata di Cozze

ENTRÉE

Choice of  
Tagliatelle alla Bolognese

Cesca's Burger

Salmone, cauliflower puree

Pollo, roasted chicken

Grilled Shrimp Salad

DOLCE

OPTIONAL +\$6

TORTA DE MELE - TIRAMISU - CHEESECAKE

### INSALATE

ADD TO ANY SALAD:

shrimp 8, salmon 8, chicken 5, Octopus 10, Sushi grade Tuna 10

CAESAR LACINATO

organic baby kale, focaccia crostini, Caesar dressing 12

ENDIVE & ATRICHOKE SALAD

red & white endive, hazelnuts, sheep's milk cheese, sweet & sour dressing 14

FENNEL & CITRUS SALAD

fennel, radicchio, orange, pink grapefruit, citrus vinaigrette 14

BEEF SALAD

herbed ricotta cheese, candied walnuts @ microgreens 15

### FRESH PASTA

TORTELLI AI FUNGHI

mushroom filled pasta, black truffle cream, shaved Grana 19

RIGATONI AL PESTO DI PISTACCHI

olive oil, basil, garlic and parmesan 18

TAGLIATELLE ALLA BOLOGNESE

classic veal and beef ragout 19

LINGUINE CARBONARA

pancetta, onion, quail egg and black crushed pepper 19