HUDSON VALLEY

Cosimo's

ESTABLISHED 1993

APPETIZERS

ARANCINI | $14
Italian Rice Balls, Prosciutto, Manchego, Peas, Pomodoro

FRIED CALAMARI | $18
Seasoned Calamari, Spicy Pomodoro Sauce

CAPRESE | $17
House Made Mozzarella, Vine Ripened Tomatoes, Basil, EVOO, Fire Roasted Red Peppers

TUNA TARTARE | $19
Diced Yellowfin Tuna, Chopped Arugula, Lemon, Calamata Olive, Avocado, Red Onion, Pine Nuts, Crostini

STUFFED PORTOBELLO | $15
Roasted Portobello Mushrooms, Caramelized Shallots, Spinach, Roma Tomatoes
(Add Gorgonzola Cream $3)

ANTIPASTO
House Made Mozzarella, Soppressata, Prosciutto Di Parma, Grana Padano, Roasted Peppers, Marinated Artichokes, Italian Long Hots, Olives, Honey, Grilled Bread
$23

BURRATA GARLIC BREAD | $15
Grilled Baguette, Garlic Chili Butter, Burrata, Roasted Heirloom Tomatoes

WAFFLE POTATOES WITH GORGONZOLA | $15
Rosemary Garlic Fries, Creamy Gorgonzola Sauce

MEATBALLS & RICOTTA | $15
House-Made Pork & Beef Meatballs, Herbed Ricotta, Parmigiano, Basil

MUSSELS | $16
Fiery Tomato Broth, Fine Herbs, Smoked Tomato Butter, Grilled Bread

JUMBO SHRIMP BAGUETTE | $20
Charred Scallion & Parmigiano Gratinato, Spicy Scampi Sauce

CRISPY MOZZARELLA | $15
Prosciutto Di Parma Wrapped Mozzarella, Italian Bread Crumbs, Tomato Basil Sauce

SOUPS & SALADS

PASTA FAGIOLI | $7
(Contains Pork) Hearty Tuscan Bean Soup With Ditalini Pasta And Parmigiano

HOUSE SALAD | $9 | $12
Mixed Greens, Red Onions, Julienned Carrots, Cucumber, Balsamic Vinaigrette (Gorgonzola Cheese Add $2)

CAESAR SALAD | $10 | $13
Romaine Lettuce, Seasoned Croutons Tossed In Our Caesar Dressing, Topped With Shaved Parmesan

KALE & BEET | $18
Roasted Heirloom Beets, Baby Kale, Pistachio, Goat Cheese, Champagne Vinaigrette

ROMANO CHICKEN CHOP CHOP | $19
Romaine, Romano Crusted Chicken, Chickpeas, Egg, Tomato, Bacon, Creamy Parmigiano Dressing

GRILLED CHICKEN PAILLARD | $19
Flash Grilled Pesto Basted Chicken Topped With Field Greens, Red Onion, Tomatoes, Prosecco Vinaigrette & Shaved Pecorino

PIZZA INSALATA | $16
Wood Fired Pizza Crust, Crisp Romaine, Marinated Tomatoes, Red Onion, Shaved Pecorino Romano, Balsamic Vinaigrette

HARVEST | $17
Hudson Valley Apples, Dried Cranberries, Walnuts, Feta, Radicchio, Romaine, Black Currant Vinaigrette

HONEY GINGER | $19
Grilled Chicken, Napa Cabbage, Cilantro, Julienned Carrots, Spring Onion, Greens, Crispy Wontons, Flamed Sugar Peanuts, Honey Ginger Dressing

STEAK HOUSE CHOP | $24
Blackened Steak Tips, Chopped Romaine, Crumbled Bacon, Roma Tomatoes, Gorgonzola, Champagne Vinaigrette, Crispy Onions

ADD ONS

Anchovies Add **$3** | *Grilled Chicken Breast Add* **$8** | *Salmon Add* **$13** | *Steak Tips* **$13** | *Grilled Shrimp Add* **$12**

PIZZA

WOOD FIRED PIZZA

MARGHERITA | $15
Plum Tomato Sauce, Torn Basil, Mozzarella Cheese, Parmigiano

NAPOLETANA | $17
San Marzano Tomato Sauce / Basilico / Fiore Di Latte Mozzarella / EVOO

SPICY FENNEL SAUSAGE | $19
Hot Peppers, Wood Fired Onions, Tomato Basil Sauce, Fresh Mozzarella

SPINACH & BACON | $18
Herbed Ricotta, Mozzarella, Fresh Tomatoes, Baby Spinach, Local Bacon Lardons

BROCCOLI PIE | $18
Broccoli, Garlic Puree, Mozzarella, Ricotta Sauce, Pecorino Romano

MEATBALL | $18
Sliced Meatballs, San Marzano Tomato Sauce, Herbed Ricotta, Mozzarella

HOT HONEY & PEPPERONI | $18
Cup & Char Pepperoni, Caramelized Red Onion, Tomato Basil Sauce, Mozzarella, Hot Honey

WILD MUSHROOM | $19
Heirloom Cherry Tomatoes, Gorgonzola Dolce, Mozzarella, Parmigiano, Thyme Oil

EGGPLANT | $18
Breaded Eggplant, Stracciatella Cheese, Long Hot Peppers, Tomato Basil Sauce, Basil, Parmigiano

GRILLED CHICKEN ARTICHOKE | $19
Caramelized Onions, Artichoke Pesto, Calamata Olives, Fontina & Mozzarella Cheese

SOUTHWEST | $18
Chili Chicken, Green Onion, Fresh Tomatoes, Mozzarella & Sharp Cheddar Blend, Pickled Fresno Peppers, Avocado Ranch

NICKS' PIE | $19
Marinated Sun-Dried Tomatoes, Spicy Calabrian Soppressata, Baby Kale, Fresh Mozzarella Blend, Pecorino Romano

BRICK OVEN FLATBREADS

TRUFFLE PORTOBELLO | $19
Portobello Mushrooms, Goat Cheese, Truffle Oil, Mozzarella, Baby Arugula, Shaved Parmigiano

PROSCIUTTO & FIG | $19
House Made Fig Jam, Prosciutto Di Parma, Gorgonzola, Mozzarella, Baby Arugula, Balsamic Glaze

CREATE YOUR OWN PIZZA

CHOOSE FROM THE FOLLOWING TO ADD TO A MARGHERITA PIZZA

MEATS & CHEESE
PEPPERONI | SMOKED BACON
MOZZARELLA CHEESE

VEGGIES
CARAMELIZED ONIONS | BREADED EGGPLANT SPINACH | FRESH TOMATOES ROASTED GARLIC PUREE BROCCOLI | PICKLED FRESNO PEPPERS

$2.5

MEATS & CHEESE
MEATBALLS | GRILLED CHICKEN
SAUSAGE | PROSCIUTTO
ANCHOVIES | FRESH MOZZARELLA
GOAT CHEESE | HERBED RICOTTA

VEGGIES
SUN-DRIED TOMATOES | ARTICHOKE PESTO | CALAMATA OLIVES
PORTOBELLO MUSHROOMS
WILD MUSHROOMS | HOT PEPPERS
BABY ARUGULA

$3

NOTES

All Pizzas Finished With EVOO and Parmigiano
{Gluten Free Crust Available, Ask Your Server}

MORE

PASTA

AL POMODORO | $16
Spaghetti, San Marzano Tomato Sauce, Bruschetta Tomato, Toasted Garlic, Fresh Basil, EVOO, Touch of Pesto & Parmigiano

SUN-DRIED TOMATOES ALLA VODKA | $21
Penne, Sun-Dried Tomatoes, Mushrooms, Sautéed Onions, Vodka Tomato Cream Sauce

SHRIMP SAUTEE | $26
Malfadine, Calamata Olives, Sautéed Shrimp, Blistered Heirloom Cherry Tomatoes, a Touch of Pesto & Shaved Parmigiano Cheese

SPAGHETTI Ai FUNGHI | $23
Wild Mushrooms, Charred Red Onion, Guanciale, Herbs, Crème Fraîche

PASTA DELLA NONNA | $22
Rigatoni, Crushed Meatballs, Tomato Basil Sauce, Melted Mozzarella

RAVIOLI CON MOZZARELLA | $22
Oven Baked Cheese Ravioli, Tomato Basil Sauce, Melted Mozzarella

SEAFOOD FRA DIAVOLO | $32
Pappardelle, Sauteed Shrimp, Calamari, Clams, Mussels, Fiery Plum Tomato Sauce

WHITE CLAM SAUCE | $26
Linguini, Clams, Crisp Garlic, White Wine, Fresh Herbs

SHRIMP CAPELLINI | $29
Angel Hair, Pan Seared Jumbo Shrimp, Toasted Garlic, Fiery Cherry Tomato Broth

GRILLED CHICKEN PENNE | $24
Roma Tomatoes, Pesto, Grilled Chicken, Fresh Mozzarella, Arugula, Calamata Olives

SPICY CHICKEN FUSILLI | $24
Fusilli, Grilled Chicken, Spicy Scallion Cream Sauce, Fontina Cheese

SAUSAGE & RICOTTA FUSILLI | $24
Fusilli, House Made Sausage, Roasted Red Peppers, Caramelized Onions, San Marzano Tomato Sauce, Herbed Ricotta

ALLA BUTTERA | $24
Rigatoni, Sweet Sausage, Peas, Rosemary, Tomato Cream Sauce

NOTES

Olives May Contain Pits* | **Pesto Contains Nuts* | **All Pastas Garnished with Parmigiano* | **Substitute Gluten Free or Whole Wheat Pasta* **$2.50

ENTREES

CARNE

CHICKEN FRANCAISE | $27
Egg Battered Chicken Breast, Rich Lemon Butter Sauce, Spaghetti, Parmigiano

CHICKEN PARM | $27
Hand Breaded Chicken Cutlet, Baked with Tomato Basil Sauce, Mozzarella, Stracciatella & Parmigiano, Served With Rigatoni Pomodoro

EGGPLANT PARMIGANO AVAILABLE UPON REQUEST | $25

DOUBLE CUT PORK CHOP | $37
Herb Crust, Served with Skillet Potatoes & Agrodolce Peppers

STEAK & FRITES | $49
Certified Angus NY Strip Steak, Garlic & Parmigiano Fries, Hotel Butter, Aioli

HERB ROASTED CHICKEN | $27
Brined Local Chicken, Red Hot Potatoes, Sauteed Baby Spinach, Pan Jus

CRISPY SKIN CHICKEN | $29
Bell & Evans Airline Chicken Breast, Marsala Portobello Mushrooms, Garlic Mashed Potatoes, Sauteed Baby Spinach

8 HOUR PORK CACCIATORE | $27
Chianti Braised Pork, Caramelized Bell Peppers & Onions, Portobello Mushrooms, Rich Tomato Sauce, Creamy Polenta

PESCE

HERB BAKED SHRIMP | $29
Jumbo Shrimp, Garlic & Herb Bread Crumbs, Rice, Sauteed Baby Kale

CITRUS BASIL SALMON | $32
Broccoli Rabe, Tuscan White Beans, Citrus Basil Emulsion

SWORDFISH | $32
Lemon Scallion Pan Potatoes, Salmoriglio, Mediterranean Olive & Tomato Salad

SEARED TUNA | $35
Arugula, House Pickled Onions & Cucumbers, Sweet Tomatoes, Charred Fresno Mayo

SIDES | $9

"Polpette" Chef's Meatballs
Skillet Potatoes
Tuscan Fries with Aioli
Red Hot Potatoes
Charred Scallion Rice
Garlicky Baby Spinach
Mashed Potatoes

Broccoli Rabe with Toasted Garlic
Roasted Cauliflower
Tuscan White Beans
Lemon Scallion Pan Potatoes
Wood Roasted Brussels Sprouts
Charbroiled Spicy Italian Sausage (Supplement $5)

SANDWICHES

Served With Your Choice of Tuscan Fries, House Or Caesar Salad

CBO BURGER | $19
8oz Black Angus Burger, Jalapeno Smoked Bacon, Wood Fired Bermuda Onion, Provolone, Chef's Mayo, Italian Bun

PAN FRIED TOMATO FRESCA | $19
Breaded Vine Ripened Tomato, Prosciutto Di Parma, Fresh Mozzarella, House Pesto, Grilled Baguette

GRILLED EGGPLANT | $18
Marinated Eggplant, Sun Dried Tomatoes, Arugula, Goat Cheese, Grilled Piadina Bread

VISIT US AT: WWW.COSIMOS.COM

Cosimo's

SOCIAL: @COSIMOSBRICKOVEN

Consuming Raw or Uncooked Food (Fish, Meat, Eggs, & Seafood) may increase your chances of contracting a foodborne illness.*

CENTRAL VALLEY | MIDDLETOWN | NEWBURGH | POUGHKEEPSIE

Please inform your server of any allergies you have. Pesto contains nuts.

MENU PRICES SUBJECT TO CHANGE