

BRICK OVEN PIZZAS (CHOOSE ANY 5 FOR \$65.00)		QTY
MARGHERITA Fresh Basil, Plum Tomato Sauce, and Mozzarella Cheese		
MOZZARELLA FRESCA Plum Tomato Sauce, House-Made Mozzarella, Fresh Basil, Sliced Prosciutto		
SPINACH AND BACON Herbed Ricotta, Mozzarella Cheese, Fresh Tomatoes and Spinach, topped with Smoked Bacon and Mozzarella Cheese		
FORMAGGI Mozzarella, Provolone, Fontina, Parmigiano & Gorgonzola Cheese		
PORTABELLO MIXER Oak Fired Portabella Mushrooms, Sundried Tomatoes, Fontina Cheese topped with Roasted Peppers		
SOUTHWESTERN Fresh Tomatoes, Spicy Southwestern Chicken, Scallions, Mozzarella Cheese and Roasted Red Onions		
BROCCOLI PIE Marinated Broccoli, Roasted Garlic, Mozzarella & Herbed Ricotta		
SPICY FENNEL SAUSAGE Hot Peppers, Wood Fired Onions, Tomato Basil Sauce, and Fresh Mozzarella Cheese		
ON THE SIDE		
	PRICE	QTY
GARLIC WHIPPED POTATOES	43.00	
BUTTERED VEGETABLE MELANGE	43.00	
ROASTED POTATOES WITH FRESH HERBS	39.00	
SAUTEED BROCCOLI RABE WITH GARLIC AND OIL	64.00	
CHEF'S MEATBALLS (30 pieces)	59.00	
CHICKEN FINGERS & FRIES	62.00	
DESSERT		
TIRAMISU	59.00	
MINI CANNOLI	45.00	
FRESH BAKED COOKIES	45.00	

Packages Available To-Go Only / Prices subject to change & may not be combined with any other offer, discount, coupon or promotion.



Party Trays



**COSIMO'S
ON UNION**
1217 Route 300
Newburgh
845.567.1556

**COSIMO'S
POUGHKEEPSIE**
120 Delafield Street
Poughkeepsie
845.485.7172

**COSIMO'S
MIDDLETOWN**
620 Route 211 East
Middletown
845.692.3242

**COSIMO'S
WOODBURY**
100 State Route 32
Central Valley
845.928.5222

HALF TRAYS [FEED 8-12 PEOPLE]

SALADS

	PRICE	QTY
HOUSE SALAD Mixed Greens, Red Onions, Julienned Carrots, Cucumber, Honey Balsamic Vinaigrette	39.00	
CAESAR SALAD Romaine Lettuce, Seasoned Croutons, all tossed in a Caesar Dressing	44.00	
CAPRESE Sliced Housemade Mozzarella, Vine Ripened Tomatoes, Fresh Basil, Extra Virgin Olive Oil	64.00	
HONEY GINGER Grilled Chicken, Napa & Red Cabbages, Cilantro, Julienned Carrots, Spring Onion, Greens, Crispy Wontons, Flamed Sugar Peanuts, Honey Ginger Dressing	54.00	
ROMANO CHICKEN CHOP CHOP Romaine, Romano Crusted Chicken, Chicpeas, Egg, Tomato, Bacon, Creamy Parmigiano Dressing	54.00	
HARVEST SALAD Hudson Valley Apples, Dried Cranberries, Walnuts, Feta, Radicchio, Romaine, Black Currant Vinaigrette	54.00	

APPETIZERS

FRIED CALAMARI Calamari in Cosimo's own Special Seasoning, served with Spicy Pomodoro Sauce	64.00	
TOMATO AND MOZZARELLA BRUSCHETTA Toasted Bread topped with Mozzarella and Roma Tomatoes	47.00	
* GRILLED VEGETABLES Assorted Seasonal Vegetables served with Balsamic glaze and Fresh Herbs	54.00	
ANTIPASTO MISTO Provolone Slices, Sopresatta, Prosciutto, Olives, Artichoke Hearts, Grilled Vegetables, Housemade Mozzarella & Roasted Peppers Over Mesclun Greens	79.00	
ARANCINI Italian Rice Balls, Prosciutto, Manchego, Peas, Pomodoro	54.00	
EGGPLANT ROLLATINI Fried Eggplant, Herbed Ricotta, Pesto and Tomato Basil Sauce	59.00	

PASTA SAUCES

[CHOOSE FROM FARFALE, PENNE OR FUSILI PASTA]

SUN DRIED TOMATOES ALLA VODKA Sundried Tomatoes and Mushrooms in a Tomato Cream Sauce with Sauteed Onions and a Touch of Vodka	64.00	
AL POMODORO Plum Tomatoes, Fresh Basil, Extra Virgin Olive Oil and Garlic	47.00	
SHRIMP SAUTEE Calamata Olives, Sauteed Shrimp, Sundried Tomatoes, and a Touch of Pesto, topped with Shaved Parmigiano Cheese	84.00	
BOSCAIOLA Smoked ham, Caramelized Onions and Parmigiano Cream sauce	67.00	
D' AL GIARDINO Zucchini, Yellow Squash, Mushrooms, Sundried Tomatoes and Roasted Shallot Basil Cream Sauce	64.00	
COSIMO'S OVEN BAKED RIGATONI Herbed Ricotta, Pomodoro, Parmigiano, Toasted Mozzarella	64.00	

SIGNATURE PASTAS

	PRICE	QTY
GRILLED CHICKEN PENNE Roma Tomatoes, Housemade Pesto, Grilled Chicken, Fresh Mozzarella, Arugula and Calamata Olives	67.00	
RAVIOLI CON MOZZARELLA Oven Baked Cheese Ravioli, Tomato Basil Sauce, topped with Melted Mozzarella	64.00	
RIGATONI ALL BUTTERA Sweet Sausage, Peas & Rosemary in a Tomato Cream Sauce	67.00	
SPICY CHICKEN FUSILLI Grilled Chicken, Spicy Scallion Cream Sauce Tossed with Fontina	67.00	

CHICKEN, MEATS AND FISH

CHICKEN MARSALA Wild Mushrooms, Marsala Wine and Caramelized Onions	74.00	
CHICKEN ALLA COSIMO Sauteed Shallots, Mushrooms and Fontina Cheese	84.00	
LEMON CHICKEN Egg Battered Chicken, Baby Spinach, Capers, Roma Tomatoes, Lemon White Wine & Butter Sauce	79.00	
PARMESANS Baked With Tomato Basil Sauce, Mozzarella & Parmigiano		
EGGPLANT	74.00	
CHICKEN	84.00	
* SLICED FLANK STEAK Drizzled with Port Wine Reduction or Mushrooms and Onions	120.00	
CITRUS BASIL SALMON Grilled Atlantic Salmon, Citrus Basil Emulsion	110.00	
* PORK STACK Sear Center Cut Pork Loin layered with Fontina, Spinach and Sundried Tomatoes in a natural jus	83.00	
GRILLED ITALIAN SAUSAGE With Wood fired Multi-Colored Peppers and Onions and Tomato Basil Sauce	80.00	

PANINI SANDWICHES

(CHOOSE ANY 5 FOR \$65.00)

GRILLED SAUSAGE Artisanal Italian Sausage topped with sauteed Broccoli Rabe and Provolone		
TURKEY ARTICHOKE Smoked Turkey, Artichoke Pesto, Grilled Bermuda Onion, Toasted Fontina Cheese		
CHICKEN B.L.T. Grilled Chicken Breast, Mozzarella, Roasted Garlic/Basil Mayonnaise, topped with Tomato Slices Romaine Lettuce and Smoked Bacon		
ITALIAN SALUMI Soppressata, Prosciutto, Ham, Calabrian Chili Mayo, Provolone		
CHICKEN PESTO GRILL Marinated Chicken Breast topped with Housemade Pesto & Arugula		
GRILLED EGGPLANT Marinated Eggplant, Sun-Dried Tomatoes, Arugula, Goat Cheese, Grilled Piadina Bread		
PORTABELLO Grilled Portabella Mushrooms topped with Fresh Basil, Sundried Tomatoes and Melted Fontina Cheese		
TOMATO FRESCA Breaded Vine Ripened Tomato, Prosciutto di Parma, Fresh Mozzarella, House Pesto		

* Requires 24 hour advance notice

Add Seasoned Fries for \$20.00