

Appetizers

BASKET OF BRICK OVEN GARLIC BREAD WITH MELTED MOZZARELLA—ADD 1.75	5.95
GRILLED TOMATO BRUSCHETTA MARINATED ROMA TOMATOES ON GRILLED PEASANT BREAD WITH CHEF'S HOUSEMADE MOZZARELLA & PARMIGIANO	7.95
FRIED CALAMARI CALAMARI IN COSIMO'S OWN SPECIAL SEASONING, SERVED WITH SPICY POMODORO SAUCE	10.95
ANTIPASTO MISTO (ENOUGH FOR TWO) PROVOLONE SLICES, SOPRESSATA, PROSCIUTTO, OLIVES, ARTICHOKE HEARTS, GRILLED VEGETABLES HOUSEMADE MOZZARELLA & ROASTED PEPPERS OVER MESCLUN GREENS	12.95
STUFFED PORTOBELLO ROASTED PORTOBELLO MUSHROOM TOPPED WITH CARAMELIZED SHALLOTS, SPINACH, ROMA TOMATOES & GORGONZOLA CREAM SAUCE	9.95
CRISPY MOZZARELLA PROSCIUTTO WRAPPED MOZZARELLA COATED WITH HERB PARMIGIANO CRUST & TOMATO BASIL SAUCE	8.95
WAFFLE POTATOES WITH GORGONZOLA TUSCAN STYLE FRIES WITH ROSEMARY GARLIC CHIPS & CREAMY GORGONZOLA SAUCE	7.95
GRILLED ASPARAGUS GRANA PADANO PARMIGIANO, THINLY SLICED PROSCIUTTO & BALSAMIC GLAZE & OLIVE FOCACCIA CRISP	9.95
CAPRESE SLICED HOUSEMADE FIORE DI LATTE MOZZARELLA, VINE RIPENED TOMATOES, FRESH BASIL, EXTRA VIRGIN OLIVE OIL & BRICK OVEN ROASTED PEPPERS	10.95
RISOTTO CRAB CAKE LIGHTLY BREADED CRAB CAKE BLENDED WITH CREAMY HERBED RISOTTO SERVED WITH SPICY LEMON CREMA	10.95
VONGOLE BIANCO BABY CLAMS, FOCACCIA CRISP, CHARDONNAY BROTH & TOUCH OF PESTO	10.95

* PESTO CONTAINS PINE NUTS

Soup & Salads

PASTA FAGIOLI 5.95
HEARTY TUSCAN BEAN SOUP WITH DITALI NOODLES

HOUSE SALAD 4.95 / 7.95
MIXED GREENS AND RED ONIONS SERVED WITH SPECIAL HOUSE BALSAMIC
VINAIGRETTE (GORGONZOLA CHEESE ADD 1.95)

CAESAR SALAD 5.95 / 8.95
ROMAINE LETTUCE AND SEASONED CROUTONS ALL TOSSED IN A CAESAR DRESSING
(ANCHOVIES OPTIONAL) (GRILLED CHICKEN BREAST ADD 3.95 / SALMON ADD 6.95)

Brick Oven Flatbread

TRUFFLE 11.95
SLICED PORTOBELLO, MELTED SHALLOTS, SMOKED BACON,
MOZZARELLA, GOAT CHEESE & TRUFFLE OIL

TAPENADE 12.95
SKILLET SEARED SHRIMP, OLIVE TAPENADE, ZUCCHINI, CHERRY
TOMATOES, FONTINA & PARMIGIANO CHEESE

SPICY NEW YORKER 10.95
FIERY PLUM TOMATO SAUCE WITH TOASTED GARLIC
& FIORE DI LATTE MOZZARELLA

Entree Salads

* FAT FREE SUNDRIED TOMATO
& BASIL DRESSING AVAILABLE.

ROMANO CRUSTED CHICKEN SALAD CRISP CHICKEN BREAST SEASONED WITH ROMANO CHEESE, SERVED OVER CHOPPED ROMAINE WITH EGG, BACON, CHICK PEAS, TOMATO & CREAMY PARMIGIANO DRESSING	11.95
CHINOIS CHICKEN SALAD MIXED GREENS, NAPA CABBAGE, CHIVES, VEGETABLES, CRISPY RICE NOODLES IN OUR ZESTY HOMEMADE ASIAN GINGER VINAIGRETTE	11.95
COSIMO'S CHOP CHOP ROMAINE LETTUCE, CRUMBLLED GORGONZOLA, CRISPY BACON, RED ONIONS, CUCUMBERS, ROMA TOMATOES TOSSED IN OUR CHAMPAGNE VINAIGRETTE	10.95
GRILLED CHICKEN PAILLARD ♥ FLASH GRILLED PESTO BASTED CHICKEN, TOPPED WITH BABY ARUGULA, RED ONION, TOMATOES, CHAMPAGNE VINAIGRETTE & SHAVED PECORINO	10.95
SPINACH SALAD BABY SPINACH WITH CRUMBLLED GOAT CHEESE, CANDIED WALNUTS, DRIED CRANBERRIES & BLACK CURRANT VINAIGRETTE	11.95
PIZZA INSALATA STONE FIRED PIZZA CRUST TOPPED WITH CRISP ROMAINE, RED ONIONS, BRUSCHETTA TOMATOES, SHAVED PARMIGIANO & BALSAMIC VINAIGRETTE	10.95
BLACKENED STEAK SALAD CRISP ROMAINE, FRIZZLED ONIONS, CUCUMBERS, CHERRY TOMATOES, CREAMY BLUE CHEESE & BLACKENED BEEF TENDERLOIN	14.95
MEDITERRANEAN ♥ MESCLUN GREENS, SHREDDED CARROTS WITH PEPPERS, CUCUMBERS, ALFALFA SPROUTS & FAT FREE SUNDRIED TOMATO VINAIGRETTE DRESSING	9.95

Brick Oven Pizza Pizzas

MARGHERITA

FRESH BASIL, PLUM TOMATO SAUCE & MOZZARELLA CHEESE 8.95

GRILLED CHICKEN

CARAMELIZED ONIONS, ARTICHOKE HEARTS, CALAMATA OLIVES, TOPPED WITH FONTINA & MOZZARELLA CHEESE 10.95

SPICY AND MILD SAUSAGE

ROASTED PEPPERS, CARAMELIZED ONIONS, TOMATO BASIL SAUCE, PROVOLONE & MOZZARELLA CHEESE 10.95

PESTO CHICKEN OR SHRIMP

FRESH TOMATOES, PESTO & HERBED RICOTTA, TOPPED WITH SMOKED BACON (MOZZARELLA CHEESE ADD \$1.75) 12.95

LA GRIGLIATA

ROASTED SEASONAL VEGETABLES IN EXTRA VIRGIN OLIVE OIL, ROMA TOMATOES, FRESH HERBS & ROASTED GARLIC (MOZZARELLA CHEESE ADD \$1.75) 9.50

SPINACH AND BACON

HERBED RICOTTA, MOZZARELLA CHEESE, FRESH TOMATOES & SPINACH, TOPPED WITH SMOKED BACON & MOZZARELLA CHEESE 9.95

FORMAGGI

MOZZARELLA, PROVOLONE, FONTINA, PARMIGIANO & GORGONZOLA CHEESE 11.50

QUATTRO STAGIONI

QUARTERS OF SMOKED HAM, OLIVES, ARTICHOKE HEARTS, MUSHROOMS, MOZZARELLA CHEESE & TOMATO BASIL SAUCE 10.50

SHRIMP SCAMPI

CHOPPED ARUGULA, PROVOLONE CHEESE, SUNDRIED TOMATOES & SCALLIONS, ROASTED GARLIC SPREAD, TOPPED WITH SHAVED PARMIGIANO CHEESE 12.95

GRILLED EGGPLANT

MARINATED EGGPLANT, FRESH ROMA TOMATOES, CALAMATA OLIVES, ROASTED GARLIC, MOZZARELLA & GOAT CHEESE 9.95

PORTOBELLO MIXER

OAK FIRED PORTOBELLO MUSHROOMS, SUNDRIED TOMATOES, FONTINA CHEESE TOPPED WITH ROASTED PEPPERS 10.95

SOUTHWESTERN

CHIPOTLE GLAZED CHICKEN, FRESH TOMATOES, SCALLIONS, ROASTED RED ONIONS SHARP CHEDDAR & MOZZARELLA CHEESE (SOUR CREAM OPTIONAL) 10.95

BROCCOLI PIE

MARINATED BROCCOLI, ROASTED GARLIC, MOZZARELLA & HERBED RICOTTA CHEESE 8.95

MOZZARELLA FRESCA

PLUM TOMATO SAUCE, HOUSEMADE MOZZARELLA & FRESH BASIL TOPPED WITH PROSCIUTTO SLICES 10.95

CALZONE ALLA COSIMO

RICOTTA, MOZZARELLA, PROVOLONE & PARMIGIANO CHEESE, SERVED WITH OUR TOMATO BASIL SAUCE 9.95

ALL PIZZAS FINISHED WITH EXTRA VIRGIN OLIVE OIL AND PARMIGIANO

WHOLE WHEAT CRUST - ADD \$1.25

Sides

BALSAMIC GRILLED VEGETABLES 5.95

BROCCOLI RABE WITH TOASTED GARLIC 6.95

CHARBROILED SPICY ITALIAN SAUSAGE 6.95

"POLPETTE" CHEF'S MEATBALLS 5.95

BABY SPINACH WITH TOASTED GARLIC 5.95

SAUTÉED ITALIAN LONG HOT PEPPERS 5.95

Create your own pizza

Choose from the following to add to a margherita pizza

\$1.75

\$1.95

PEPPERONI	CARAMELIZED ONIONS	ARTICHOKE HEARTS	GRILLED EGGPLANT
SAUSAGE	FRESH TOMATOES	HERBED RICOTTA	GRILLED CHICKEN
SMOKED HAM	SPINACH	SUNDRIED TOMATOES	CALAMATA OLIVES
SMOKED BACON	ROASTED GARLIC	MEATBALLS	ANCHOVIES
ROASTED MUSHROOMS	BROCCOLI	PESTO	PORTOBELLA MUSHROOMS
MOZZARELLA CHEESE		ITALIAN LONG HOT PEPPERS	

Italian Classics

PASTA DELLA NONNA

OUR HOMEMADE SLOW COOKED MEATBALLS, IN A TOMATO BASIL SAUCE WITH RIGATONI & MELTED MOZZARELLA 13.95

RAVIOLI CON MOZZARELLA

OVEN BAKED 3 CHEESE RAVIOLI, TOSSED IN TOMATO BASIL SAUCE, TOPPED WITH MELTED MOZZARELLA 14.95

LASAGNA DI CASA

SPINACH PASTA SHEETS LAYERED WITH BRICK OVEN ROASTED VEGETABLES, BECHAMEL, FOUR CHEESES & POMODORO SAUCE 15.95

SEAFOOD FRA DIAVOLO

SAUTÉED SHRIMP, CALAMARI & CLAMS IN A FIERY PLUM TOMATO SAUCE WITH LINGUINI PASTA 18.95

EGGPLANT, CHICKEN OR VEAL PARMIGIANA

HERB BREADED, LIGHTLY SAUTÉED & BAKED WITH TOMATO BASIL SAUCE, MOZZARELLA & PARMIGIANO SERVED WITH PENNE POMODORO EGGPLANT 14.95 / CHICKEN 15.95 / VEAL 18.95

WHITE CLAM SAUCE

CLAMS SAUTÉED WITH CRISP GARLIC & WHITE WINE BROTH, FINISHED WITH FRESH HERBS, SERVED WITH LINGUINI PASTA 16.95 (ALSO AVAILABLE WITH PLUM TOMATO SAUCE)

GNOCCHI

POTATO GNOCCHI, RUSTIC PLUM TOMATO, FRESH BASIL & SHAVED RICOTTA SALATA 14.95

SUBSTITUTE WHOLE WHEAT PENNE FOR 1.00
GLUTEN FREE PENNE FOR 1.75

Pasta



PENNE
RIGATE



FUSILLI



SPAGHETTI



FARFALLE
(BOWTIES)



RIGATONI



LINGUINI

AL POMODORO ♥

PLUM TOMATOES, FRESH BASIL, EXTRA VIRGIN OLIVE OIL & GARLIC 10.95

SAUSAGE & BROCCOLI RABE 🌿

FENNEL SAUSAGE, SAUTÉED BROCCOLI RABE, TOASTED GARLIC & PEPPERONCINO INFUSED VIRGIN OLIVE OIL 14.95

SHRIMP SAUTÉE

CALAMATA OLIVES, SAUTÉED SHRIMP, SUNDRIED TOMATOES & A TOUCH OF PESTO,
TOPPED WITH SHAVED PARMIGIANO CHEESE 16.95

SUNDRIED TOMATOES ALLA VODKA

SUNDRIED TOMATOES & MUSHROOMS IN A TOMATO-CREAM SAUCE WITH SAUTÉED ONIONS & A TOUCH OF VODKA 13.95

EGGPLANT SICILIANO

BRICK OVEN ROASTED EGGPLANT, PEPPERONCINO FLAKES, PLUM TOMATO SAUCE, TOASTED GARLIC & FRESH MOZZARELLA 14.95

Cosimo's Signature Pastas

ALL PASTAS GARNISHED WITH PARMIGIANO

SHRIMP CAPPELLINI

PAN SEARED SHRIMP, TOASTED GARLIC, TOUCH OF PLUM TOMATO SAUCE & CHILI OIL 18.95

GRILLED CHICKEN PENNE

ROMA TOMATOES, HOUSEMADE PESTO, GRILLED CHICKEN, FRESH MOZZARELLA, ARUGULA & CALAMATA OLIVES 14.95

TORTELACCI

SLOW COOKED VEAL & BEEF TORTELACCI, OVEN ROASTED SHALLOTS CHERRY TOMATO-CREAM SAUCE & SAUTEED SPINACH 16.95

SPICY CHICKEN FUSILLI

GRILLED CHICKEN, SPICY SCALLION CREAM SAUCE TOSSED WITH FONTINA CHEESE 13.95

TORTELLINI BOSCAIOLA

CHEESE TORTELLINI, SMOKED HAM, PEAS, SHALLOTS & EXOTIC MUSHROOMS IN A PARMIGIANO CREAM SAUCE 15.95

RIGATONI ALLA BUTTERA

SWEET SAUSAGE, PEAS & ROSEMARY IN A TOMATO-CREAM SAUCE 14.95

SAUSAGE & RICOTTA FUSILLI

ROASTED PEPPERS, PLUM TOMATO SAUCE, SAUTÉED ONIONS, SPICY & MILD SAUSAGE, TOPPED WITH HERBED RICOTTA 14.95

Cosimo's Signature Entrées

HERB ROASTED CHICKEN

ROASTED 1/2 CHICKEN. HERBED WHITE WINE NATURAL JUS, ROASTED GARLIC MASHED POTATOES
& VEGETABLE MELANGE (LIMITED AVAILABILITY) 15.95

POLLO AL MATTONE (H)

WELLINGTON FARMS ALL-NATURAL FREE RANGE CHICKEN "BRICK PRESSED" ON CHARBROILER.
SERVED WITH BROCCOLI FLORETS GRATINATO & SKILLET POTATOES 19.95

CHICKEN STACK (H)

PAN SEARED CHICKEN BREAST LAYERED WITH SOPRESSATA, ROASTED PEPPERS & MODENA FARM CACCIOCAVALO CHEESE
SERVED WITH ROASTED GARLIC SMASHED POTATOES & SAUTEED SPINACH 18.95

SLOW ROASTED PORK

HERB ROASTED PORK LOIN, CHERRY PEPPER BARBECUE GLAZE, RISOTTO CAKE & BROCCOLI FLORETS GRATINATO 15.95

TUSCAN RIBEYE

FLAME GRILLED ROSEMARY SCENTED CHOICE RIBEYE WITH TUSCAN FRIES & SAUTÉED BROCCOLI RABE 23.95

VEAL SCALOPPINE

TENDER VEAL, CAPERS, ROMA TOMATOES & ARTICHOKE HEARTS IN A CHARDONNAY WINE SAUCE,
SERVED WITH RISOTTO CAKE & SAUTÉED SPINACH 19.95

MIXED GRILL

GRILLED RIBEYE, MARINATED CHICKEN BREAST & SPICY ITALIAN SAUSAGE,
SERVED WITH ROSEMARY ROASTED POTATOES & SAUTÉED BROCCOLI RABE 23.95

CITRUS BASIL SALMON ♥

GRILLED SALMON WITH A CITRUS BASIL EMULSION SERVED WITH ROASTED GARLIC MASHED POTATOES
& BUTTERED SEASONAL VEGETABLES 20.95

TILAPIA PICCATO

PAN SEARED TILAPIA FILET TOPPED WITH SAUTEED SPINACH, BRUSCHETTA TOMATOES & CAPERS.
SERVED WITH RISOTTO CAKE & BUTTERED SEASONAL VEGETABLES 17.95

SKIRT STEAK

CHARBROILED AGED BUCKHEAD SKIRT STEAK, SMOKED JALAPEÑO COMPOUND BUTTER, SKILLET POTATOES
& BROCCOLI FLORETS GRATINATO 19.95

ATLANTIC COD OREGANATO

OVEN ROASTED COD, FRESH HERBED BREADCRUMBS, SKILLET ROASTED POTATOES & GARLICKY SAUTÉED SPINACH 19.95

Spicy 🌿

Healthy Choice ♥

Hudson Valley (H)



olives may contain pits

Cosimo's On Union proudly supports local Hudson Valley farmers

Cosimo's Kids

AVAILABLE FOR DINE-IN ONLY FOR CHILDREN 10 AND UNDER

INCLUDES A FOUNTAIN BEVERAGE

CREAMY BOW TIES

BOW TIE PASTA, SERVED WITH CREAMY BUTTER & GRATED PARMIGIANO CHEESE 4.95

PISKETTI

SPAGHETTI WITH TOMATO BASIL SAUCE 4.95

CRISPY CHICKEN FINGERS

GOLDEN FRIED PIECES OF CHICKEN BREAST SERVED WITH FRENCH FRIES & HONEY MUSTARD SAUCE..... 6.95

KIDS RAVIOLI

CHEESE RAVIOLI WITH PLUM TOMATO BASIL SAUCE 6.95

KID'S SUNDAE3.95

Dessert

APPLE PIZZETTE

AMARETTO SOAKED APPLES BAKED ON PIZZA DOUGH TOPPED WITH VANILLA ICE CREAM & DRIZZLED WITH CARAMEL (ENOUGH FOR 2) 7.95

LIMONCELLO TARTUFO

VANILLA GELATO ROLLED IN SUGARY LEMON CRUST WITH LIMONCELLO LIQUEUR IN CENTER 5.95

TIRAMISU

IMPORTED LADYFINGERS LAYERED WITH ESPRESSO, MASCARPONE, MARSALA & BITTERSWEET CHOCOLATE 6.95

CARROT CAKE

STACKED HIGH WITH CREAM CHEESE FROSTING 5.95

CHEESECAKE

NEW YORK STYLE, CREAMY WITH A GRAHAM CRACKER CRUST & RASPBERRY SAUCE 5.95

CHOCOLATE FONDANT

LAYERS OF CHOCOLATE CAKE & COCOA FONDANT CREAM FROSTING 5.95

TARTUFO

VANILLA & CHOCOLATE ICE CREAM COATED IN DARK CHOCOLATE WITH A CHERRY & ALMOND CENTER 5.95

HOUSEMADE CANNOLI

FLAKY SHELL FILLED WITH CHOCOLATE CHIP CANNOLI CREAM 3.95

ITALIAN BISCOTTI CRUMBLE

CRUMBLed ITALIAN BISCOTTI, IMPORTED AMARENA CHERRIES & VANILLA BEAN ICE CREAM..... 6.95

Beverages

IMPORTED SAN PELLEGRINO LEMON OR ORANGE SODA 3.25

MINERAL WATER (SAN PELLEGRINIO OR EVIAN) 3.95 / 5.95

SARANAC ROOT BEER 3.95

ICED TEA / SODA (FREE REFILLS) 2.95

COFFEE / TEA..... 2.25

MILK 2.95

ESPRESSO 2.95

DOUBLE ESPRESSO 3.95

CAPPUCCINO..... 3.95

CAFE CARAMEL OR MOCHA 3.95

WE ARE PLEASED TO ANNOUNCE TO OUR FRIENDS THAT
The Cosimo's On Union Wine Cellar

IS AVAILABLE FOR PRIVATE FUNCTIONS.

TAKE A LOOK DOWNSTAIRS WHILE YOU'RE HERE!

THIS MAGNIFICENT ROOM IS SURROUNDED BY OUR SELECTION OF FINE WINES WHICH EARNED US THE HIGHLY ACCLAIMED WINE SPECTATOR "AWARD OF EXCELLENCE." THIS EXQUISITE WINE CELLAR IS PERFECT FOR A WIDE VARIETY OF PRIVATE EVENTS WHICH INCLUDE, WINE DINNERS, SOCIAL FUNCTIONS, CLIENT RECEPTIONS & BUSINESS LUNCHEONS. ALL WINE CELLAR EVENTS & MENUS ARE TAILORED INDIVIDUALLY TO YOUR NEEDS.

ASK YOUR SERVER FOR DETAILS

Party Rooms can accommodate 20-80 people

20% gratuity added to parties of 8 or more

Gift certificates available

Most menu items are available for take out and also family style party trays available upon request

Off-premise catering available

Menu prices subject to change