

Appetizers

Cosmo's Garlic Bread
Roasted garlic, herbs, Parmesan and mozzarella with marinara.
6.50

Golden Fried Mozzarella
Italian cheese, fried golden with fresh marinara.
10.95

Britt's Bruschetta Toscana Style
Fresh tomatoes, garlic, green onion and herbs on toasted bread.
10.50

Mozzarella Caprese
Fresh bufala mozzarella, tomatoes, olive oil and basil.
13.95

Cosmo's Calamari
Breaded calamari, fried golden brown with fresh marinara sauce.
15.95

Fresh Steamed Mussels
Mussel cioppino, garlic and herbs in a wine marinara sauce. With pasta add 1.95
15.95

Antipasto Italiano Platter
Prosciutto, salami, capocollo, roasted peppers, eggplant, cheese and kalamata olives.
18.95

Seared Rare Ahi Tuna Bruschetta
Garlic Crustinis topped with seared rare ahi, bruschetta mix and Caesar dressing.
18.50

Side Plates

Side of Vegetables 4.95

Side of Asparagus 4.95

Side of Sauce - 4 oz. 2.95

Sautéed Spinach 4.95

Fresh Steamed Broccoli 4.95

Side of Meatballs 7.95

Side of Sausage 7.95

Gluten Free Risotto for Pasta \$3.95
Substitute veggies for pasta \$1.95

Cosmo's Bruschetta Salads

14.95

Spring mix, Romaine, Bruschetta mix.

With your choice of the following:

Creamy Italian and Feta

Caesar and Shaved Parmesan

Gorgonzola and Crispy Prosciutto

Add Chicken to Any Salad 4.95

Add 4 Jumbo Shrimp 8.95

Soups & Salads

Side salad al a Carte
6.95

Minestrone
Fresh garden vegetable soup.
7.95

Pasta e Fagioli
Famous Italian bean soup with pasta.
8.95

John's House Salad
With vinaigrette or creamy Italian. Topped with shaved Parmesan and red onion.
9.95

Caesar Salad
Cosmo's original Caesar dressing with Parmesan croutons.
10.95

Insalata Aromatica
Mixed baby greens, walnuts and shaved Parmesan in a balsamic vinaigrette.
13.95

Insalata Fantasy
Arugula, radicchio, Kalamata olives, tomato, onion, feta cheese in a balsamic vinaigrette.
13.95

Spinach Mustard Salad
Fresh spinach topped with crispy prosciutto and mushrooms in a mustard vinaigrette.
13.95

Chopped Antipasto Salad
Prosciutto, salami, capocollo, roasted peppers, eggplant, cheese and Kalamata olives chopped and mixed in baby greens.
16.95

Cosmo's Ahi Tuna Caesar
Our bruschetta Caesar topped with a 6 oz. slice of rare Ahi tuna.
17.95

Hot Parmigiana Sandwiches

Served with homemade pasta salad.

Eggplant
11.95

Chicken Parmigiana
12.95

Italian Sausage
12.95

Sausage, Pepper & Onion
12.95

Meatball
12.95

Veal Parmigiana
13.95

Lunch Only

with side of pasta salad

Cold Subs

Roasted Turkey
9.95

Submarine
9.95

Vegetarian
9.95

Panini

Caprese
10.95

Grilled Chicken
10.95

Vegetarian
10.95

Slice of Pizza & Salad

Two toppings with Caesar or house salad.
9.95

Any 1/2 Sandwich & John's House Salad

9.95

Baked Specialties

Lasagna

Bolognese sauce, Parmesan and mozzarella, baked to perfection.
15.95

Vegetarian Lasagna

Grilled eggplant, carrots, zucchini, spinach, mushrooms, mozzarella and tomato, baked to perfection.
15.95

Manicotti

Stuffed with ricotta cheese and Parmesan with marinara sauce.
14.95

Eggplant Parmigiana

Eggplant, Parmesan, mozzarella and basil with marinara sauce.
15.95

Penne Ghiottona

Baked with creamy bolognese and mozzarella.
16.95

Pizza

A Pizza with the Works A.K.A. "Cosmania"

Meatballs, sausage, pepperoni, bell peppers, black olives, mushrooms, onions, garlic and basil.
Large 23.95

Individual Pizza

Margherita

Mozzarella, tomato and basil.
12.95

Contadina

Tomato, mozzarella, mushrooms and sun-dried tomatoes.
12.95

Grilled Vegetables

Tomato, mozzarella, eggplant, zucchini, bell peppers and mushrooms.
13.95

Name Your Own Pizza

Choice of three toppings.
13.95

Pizza Rustica

Grilled chicken, artichoke hearts, sun-dried tomatoes and mushrooms in a roasted garlic cream sauce.
15.95

Cosmo's Family Style Pizza

Large (8 slices) 16.95
Toppings 1.50 each

We never charge for more than three toppings!

Pepperoni • Sausage • Meatball • Salami

Capocollo • Pineapple • Mushroom

Bell Pepper • Olives • Onion • Basil

Eggplant • Roma Tomatoes

Sun Dried Tomato • Artichoke Hearts

Ricotta • Feta • Anchovies

Calzone

Choice of three pizza toppings with mozzarella, ricotta and marinara sauce.
15.95

Traditional Pasta

Choice of spaghetti, fettuccine, linguini, capellini, penne, fusilli, bowtie, gluten free penne or whole wheat spaghetti.

Marinara

Fresh tomato, garlic and herbs.
Dinner 14.95 Lunch 12.95

Fra Diavolo

Spicy fresh marinara sauce with garlic.
Dinner 14.95 Lunch 12.95

Bolognese

Ground pork and veal, garlic, carrots and marinara.
Dinner 15.95 Lunch 13.95

Pesto

Basil, garlic, olive oil, Parmesan, herbs and pine nuts.
Dinner 15.95 Lunch 13.95

Fettuccine Alfredo

Parmesan and lite cream.
Dinner 15.95 Lunch 13.95

Two Meatballs

Served with fresh marinara.
Dinner 17.95 Lunch 16.95

Two Sausage

Spicy Italian sausages with marinara.
Dinner 17.95 Lunch 16.95

Add minestrone or house salad or side Caesar to any entrée for only 3.50

Franco's Pasta

Capellini Checca

Diced fresh tomato, garlic and basil.
Dinner 14.95 Lunch 13.95

Penne Balsamica

Fresh tomato, garlic, basil, capers, olives and roasted bell peppers.
Dinner 15.95 Lunch 13.95

Spaghetti Putanesca

Fresh tomato, garlic, chili flakes, basil, capers, anchovy and olives.
Dinner 14.95 Lunch 12.95

Fettuccine Alfredo with Chicken

Tossed with alfredo cream sauce.
Dinner 17.95 Lunch 15.95

Fusilli Primavera

Spiral pasta, tomato, lite cream and spring vegetables.
Dinner 16.95 Lunch 14.95

Gnocchi alla Ghiottona

Potato dumplings, cream and bolognese sauce.
Dinner 17.95 Lunch 15.95

Rotelle Emiliana

Rolled pasta, spinach, ricotta cheese, Parmesan and tomato cream vodka sauce.
17.95

Spaghetti Carbonara

Cream, butter, romano cheese, prosciutto, peas & eggs.
Dinner 18.95 Lunch 16.95

Smoked Salmon with Bowtie Pasta

Marinara, cognac and cream.
Dinner 18.95 Lunch 15.95

Pasta Rustica

Bowtie with grilled chicken, artichoke hearts, sun-dried tomatoes, mushrooms in a roasted garlic cream sauce.
Dinner 17.95 Lunch 16.95

Seafood

Tagliarini alla Luciana

Calamari and wine in a spicy tomato sauce.
18.95

Vicki's Clams Linguine

Clams, garlic and herbs. Red or white sauce.
19.95

Clara's Scampi Linguine

Shrimp, fresh tomato, garlic, wine and herbs.
20.95

Shrimp Rustica

Bowtie pasta with shrimp, artichoke hearts, sun-dried tomatoes and mushrooms in a roasted garlic cream sauce.
20.95

Cioppino

Fresh fish, shrimp, scallops, clams, mussels in a tomato wine sauce.
Just like the old country.
27.95

Seafood Risotto

Clams, mussels, shrimp and scallops in a creamy seafood risotto.
26.95

Add minestrone or house salad or side Caesar to any entrée for only 3.50

Specialita Della Casa

Cindy's Special

Fresh vegetables with chicken in a spicy Fra Diavolo sauce.
Dinner 15.95 Lunch 13.95

Double Cut Pork Chop Marsala

With mushroom risotto.
Dinner 18.95 Lunch 16.95

Chicken Marsala

Chicken breast, sautéed with Marsala wine and mushrooms.
Dinner 17.95 Lunch 15.95

Chicken Gremolata

Grilled chicken breast, garlic, fresh tomatoes, capers and herbs.
Dinner 17.95 Lunch 15.95

Chicken Parmigiana

Breast of chicken, mozzarella and marinara.
Dinner 18.95 Lunch 15.95

Veal Parmigiana

Veal scaloppini breaded and topped with marinara and mozzarella.
Dinner 19.95 Lunch 17.95

Veal Piccata

Veal scaloppini with white wine, lemon, capers and mushrooms.
Dinner 19.95 Lunch 17.95

Top Sirloin Florentine

Choice sirloin pan seared and served sliced over sautéed wild mushrooms, fresh Roma tomatoes and spinach.
19.95

Cosmo's Homemade Ravioli

Ricotta Cheese

Dinner 14.95 Lunch 12.95

Ricotta and Spinach

Dinner 15.95 Lunch 12.95

Chicken Filled

Dinner 15.95 Lunch 12.95

Lobster Ravioli with Vodka Cream

17.95

Wines

House Wine	glass	1/2 litre	litre
Chianti or Chardonnay	6.95	12.95	22.95
Rose/Blush Wine	glass	bottle	
Martin Ray Pinot Noir Rose, Russian River	10.00	34.00	
Stone Cellars, White Zinfandel	7.00	22.00	
Medium Bodied, Dry White Wine			
Sea Glass, Sauvignon Blanc	9.00	32.00	
Bollini, Pinot Grigio	9.00	32.00	
Antinori Santa Christini, Pinot Grigio	10.00	34.00	
Full Bodied, Dry White Wine			
Hess Select Monterey, Chardonnay	10.00	34.00	
Sonoma Cutrer, Chardonnay	12.00	46.00	
Rodney Strong, Chardonnay	9.00	32.00	
Lighter and Medium Bodied Red Wine			
Ruffino, Chianti	9.00	32.00	
Mark West, Pinot Noir	9.00	32.00	
Fritz Cellars, Pinot Noir	12.00	46.00	
Ruffino, Ducale Riserva Chianti	13.00	48.00	
Banfi Chianti Classico	12.00	44.00	
Medium to Full Bodied Red Wine			
Blackstone, Merlot	8.00	30.00	
Castelli Ross Toscana	10.00	34.00	
Valpolicella, "Baby Amarone"	12.00	46.00	
St. Francis, Merlot	9.00	32.00	
14 Hands, Red Blend	8.00	30.00	
Full Bodied Red Wine			
Kenwood, Cabernet	8.00	30.00	
Bogle Old Vine Zinfandel	9.00	32.00	
Hess North Coast, Cabernet	9.00	32.00	
Matchbook, Syrah	10.00	34.00	
Sparkling Wine	split		
Prosecco Maschio Brut	7.95		



Catering and Take Out

We will be happy to accommodate your needs.

Las Flores

28562 Oso Parkway
Las Flores, CA 92688
Tel: 949-216-9029
Fax: 949-216-9035

Amex, Visa, MasterCard and Discover Card accepted.
Sorry, no checks.

cosmositaliankitchen.com

Join our "Pisano Club"!
Ask your server for details.
Buon Appetito!

Pints on Tap

Cosmo's Pale Ale	8.00
Trestles IPA	8.00
Stella Artois	9.00
Space Dust IPA	8.00
Bud Lite	7.00
Haake Beck Non-Alcoholic	7.00

Hot and Cold Beverages

Fresh Brewed Coffee	3.55
Hot Tea or Iced Tea	3.55
Coke, Diet Coke	3.55
Sprite, Root Beer	3.55
Lemonade	3.55
Apple Juice	3.55
Milk (2% Lowfat)	3.55
Hot Cocoa	3.55
San Pellegrino	4.50

Desserts

Fresh From Cosmo's Kitchen

8.95

Homemade Tiramisú

Homemade Carrotcake

Homemade Cheesecake

Cosmo's Cannolis

Chocolate Bundt Cake

Torched Crème Brûlée

Spumoni