

Established



1998

Appetizers

Cosmo's Garlic Bread

Roasted garlic, herbs, Parmesan and mozzarella with marinara.
7.50

Golden Fried Mozzarella Sticks

Italian cheese, fried golden with fresh marinara.
10.50

Britt's Bruschetta Toscana Style

Fresh tomatoes, garlic, green onion and herbs on crostini.
11.50

Mozzarella Caprese

Fresh bufala mozzarella, tomatoes, olive oil and basil.
14.95

Cosmo's Calamari

Breaded calamari, fried golden brown with fresh marinara sauce.
16.50

Fresh Steamed Mussels

Mussel cioppino, garlic and herbs in a wine marinara sauce. With pasta add 1.95
16.95

Antipasto Italiano Platter

Prosciutto, salami, capocollo, roasted peppers, eggplant, cheese and kalamata olives.
19.95

Seared Ahi Tuna Bruschetta

Garlic crostinis topped with seared rare ahi, bruschetta mix and Caesar dressing.
19.95

Side Plates

Side of Vegetables 4.95

Side of Sauce - 4 oz. 3.95

Sautéed Spinach 5.95

Fresh Steamed Broccoli 5.95

Side of Meatballs 8.95

Side of Sausage 8.95

Chicken Sausage 8.95

Gluten Free Risotto for Pasta \$3.95

Substitute veggies for pasta \$1.95

Soups & Salads

Side salad al a Carte

6.95

Minestrone

Fresh garden vegetable soup.
8.95

Pasta e Fagioli

Famous Italian bean soup with pasta.
9.95

John's House Salad

With vinaigrette or creamy Italian. Topped with shaved Parmesan and red onion.
10.95

Caesar Salad

Cosmo's original Caesar dressing with Parmesan and croutons.
11.95

Insalata Aromatica

Spring mix, walnuts and shaved Parmesan in a balsamic vinaigrette.
13.95

Insalata Fantasy

Arugula, spring mix, Kalamata olives, tomato, onion, feta cheese in a balsamic vinaigrette.
13.95

Chopped Antipasto Salad

Prosciutto, salami, capocollo, roasted peppers, eggplant, cheese and Kalamata olives chopped and mixed in baby greens.
17.95

Cosmo's Ahi Tuna Caesar

Our bruschetta Caesar topped with seared rare Ahi tuna.
19.95

Split Plates

5.00

Cosmo's Bruschetta Salads

16.95

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 5.95

Add 4 Shrimp 9.95

Pizza

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

Meatballs, sausage, pepperoni, bell peppers, black olives, mushrooms, onions, garlic and basil.
Large 25.95

Individual Pizza

Margherita

Mozzarella, tomato and basil.
13.95

Salami, Onion and Feta

Tomato, mozzarella, salami and feta.
14.95

Grilled Vegetables

Mozzarella, eggplant, zucchini, bell peppers and mushrooms.
14.95

Name Your Own Pizza

Choice of toppings at 1.00 per topping.
12.95

Pizza Rustica

Grilled chicken, artichoke hearts, sun-dried tomatoes and mushrooms in a roasted garlic cream sauce.
16.95

Cosmo's Family Style Pizza

Large (8 slices) 18.95

Toppings 1.50 each

Pepperoni • Sausage • Meatball • Salami

Capocollo • Pineapple • Mushroom

Bell Pepper • Olives • Onion • Basil

Eggplant • Roma Tomatoes • Garlic

Sun Dried Tomato • Artichoke Hearts

Ricotta • Feta • Anchovies • Jalapeño

Fresh Mozzarella • Pepperoncini

Calzone

Choice of three pizza toppings with mozzarella, ricotta and marinara sauce.
16.95

Hot Parmigiana Sandwiches

Served with homemade pasta salad.

Chicken Parmigiana 13.95

Sausage, Pepper & Onion 13.95

Italian Sausage 13.95

Meatball 13.95

Lunch Only

with side of pasta salad

Cold Subs

Roasted Turkey 13.95

Submarine 13.95

Vegetarian 13.95

Panini

Caprese 13.95

Grilled Chicken 13.95

Vegetarian 13.95

Slice of Pizza & Salad

Two toppings with Caesar or house salad.

11.95

Any 1/2 Sandwich & John's House Salad

11.95

Baked Specialties

Lasagna

Parmesan, Bolognese sauce and mozzarella served on top of marinara sauce, baked to perfection.
16.95

Vegetarian Lasagna

Grilled eggplant, carrots, zucchini, spinach, mushrooms, mozzarella and tomato, baked to perfection.
16.95

Eggplant Parmigiana

Eggplant, Parmesan, mozzarella and basil with marinara sauce.
16.95

Penne Ghiottona

Baked with creamy bolognese and mozzarella.
17.95

Traditional Pasta

Choice of spaghetti, fettuccine, linguine, capellini, penne, fusilli, bowtie or gluten free penne.

Marinara

Fresh tomato, garlic and herbs.
Dinner 15.95 Lunch 13.95

Fra Diavolo

Spicy fresh marinara sauce with garlic.
Dinner 15.95 Lunch 13.95

Bolognese

Ground pork and veal, garlic, carrots and marinara.
Dinner 16.95 Lunch 14.95

Pesto

Basil, garlic, olive oil, Parmesan, herbs and pine nuts.
Dinner 16.95 Lunch 14.95

Fettuccine Alfredo

Parmesan and lite cream.
Dinner 16.95 Lunch 14.95

Two Meatballs

Served with fresh marinara.
Dinner 18.95 Lunch 17.95

Two Sausage

Spicy Italian sausages with marinara.
Dinner 18.95 Lunch 17.95

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 15.95 Lunch 14.95

Fettuccine Alfredo with Chicken

Tossed in garlic cream sauce.
Dinner 18.95 Lunch 16.95

Spaghetti Putanesca

Fresh tomato, garlic, basil, capers, anchovy and olives.
Dinner 16.95 Lunch 14.95

Penne Balsamica

Fresh tomato, garlic, basil, capers, olives and roasted bell peppers.
Dinner 16.95 Lunch 14.95

Gnocchi alla Ghiottona

Potato dumplings, cream and bolognese sauce.
Dinner 18.95 Lunch 16.95

Rotelle Emiliana

Rolled pasta, spinach, ricotta cheese, Parmesan and tomato cream vodka sauce.
18.95

Fusilli Primavera

Spiral pasta, tomato, lite cream and spring vegetables.
Dinner 17.95 Lunch 15.95

Spaghetti Carbonara

Cream, butter, romano cheese, prosciutto, peas & eggs.
Dinner 19.95 Lunch 17.95

Smoked Salmon with Bowtie Pasta

Marinara, cognac and cream.
Dinner 20.95 Lunch 18.95

Pasta Rustica

Bowtie with grilled chicken, artichoke hearts, sun-dried tomatoes, mushrooms in a roasted garlic cream sauce.
Dinner 18.95 Lunch 17.95

Seafood

Vicki's Clams Linguine

Clams, garlic and herbs. Red or white sauce.
21.95

Clara's Scampi Linguine

Shrimp, fresh tomato, garlic, wine and herbs.
22.95

Shrimp Rustica

Bowtie pasta with shrimp, artichoke hearts, sun-dried tomatoes and mushrooms in a roasted garlic cream sauce.
22.95

Cioppino

Mussels, clams, shrimp, scallops, halibut and salmon in a mildly spiced tomato wine sauce. Just like the old country.
Add Pasta for 1.95
29.95

Seafood Risotto

Clams, mussels, shrimp, scallops and fresh fish in a creamy seafood risotto.
28.95

Lobster Risotto

Shallots, tomatoes, mushrooms, lobster meat in a creamy lobster sauce.
26.95

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

Split Plates 5.00

Specialita Della Casa

Cindy's Special

Fresh vegetables with chicken in a spicy Fra Diavolo sauce.
Dinner 16.95 Lunch 14.95

Double Cut Pork Chop Marsala

With mushroom risotto.
Dinner 19.95 Lunch 17.95

Chicken Marsala

Chicken breast, sautéed with Marsala wine and mushrooms.
Dinner 18.95 Lunch 16.95

Chicken Gremolata

Grilled chicken breast, garlic, fresh tomatoes, capers and herbs.
Dinner 18.95 Lunch 16.95

Chicken Parmigiana

Breast of chicken, mozzarella and marinara.
Dinner 19.95 Lunch 16.95

Veal Parmigiana

Veal scaloppini breaded and topped with marinara and mozzarella.
Dinner 20.95 Lunch 18.95

Veal Piccata

Veal scaloppini with white wine, lemon, capers and mushrooms.
Dinner 20.95 Lunch 18.95

Top Sirloin Florentine

Top sirloin pan seared and served sliced over sautéed wild mushrooms, fresh Roma tomatoes and spinach.
20.95

Cosmo's Homemade Ravioli

Ricotta Cheese

Dinner 15.95 Lunch 13.95

Chicken Filled

Dinner 16.95 Lunch 13.95

Ricotta and Spinach

Dinner 16.95 Lunch 13.95

Lobster Ravioli with Vodka Cream
18.95

Wines

House Wine	glass	1/2 litre	litre
Chianti or Chardonnay	8.00	13.95	23.95

Rose/Blush Wine	glass	bottle
Matua New Zealand, Rose	10.00	35.00

Medium Bodied, Dry White Wine		
Sea Glass, Savignon Blanc	9.00	33.00
Bollini, Pinot Grigio	9.00	33.00

Full Bodied, Dry White Wine		
Hess Select Monterey, Chardonnay	10.00	35.00
Sonoma Cutrer, Chardonnay	13.00	49.00
Rombauer, Carneros Chardonnay		58.00

Lighter and Medium Bodied Red Wine		
Ruffino, Chianti	9.00	33.00
Gnarly Head, Pinot Noir	10.00	35.00
Boen by Caymus, Pinot Noir	13.00	48.00
Ruffino, Ducale Riserva Chianti	14.00	49.00

Medium to Full Bodied Red Wine		
Gnarly Head, Merlot	10.00	35.00
Valpolicella, "Baby Amarone"	13.00	49.00
Menage A Trois, Red Blend	10.00	35.00
Aresca, Barolo		58.00

Full Bodied Red Wine		
Kenwood, Cabernet	9.00	33.00
Hess North Coast, Cabernet	10.00	35.00
Bogle Old Vine Zinfandel	9.00	32.00
Matchbook, Syrah	10.00	35.00
Justin, Cabernet		50.00
Rombauer, Zinfandel		55.00

Sparkling Wine	split
Prosecco Maschio Brut	8.95



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

Pints on Tap

Cosmo's Pale Ale	9.00
Trestles IPA	9.00
Stella Artois	10.00
Space Dust IPA	9.00
Bud Lite	8.00
Haake Beck Non-Alcoholic	8.00

Hot and Cold Beverages

Fresh Brewed Coffee	3.95
Hot Tea or Iced Tea	3.95
Coke, Diet Coke	3.95
Sprite, Root Beer	3.95
Lemonade	3.95
Apple Juice	3.95
Milk (2% Lowfat)	3.95
Hot Cocoa	3.95
San Pellegrino	4.90

Desserts

Fresh From Cosmo's Kitchen

9.95

Homemade Tiramisú

Homemade Carrotcake

Homemade Cheesecake

Cosmo's Cannolis

Torched Crème Brûlée

Spumoni