

Established



1998

Appetizers

Cosmo's Garlic Bread

Roasted garlic, herbs, Parmesan and mozzarella with marinara. 8.50

Golden Fried Mozzarella Sticks

Italian cheese, fried golden with fresh marinara. 8 pieces. 11.95

Britt's Bruschetta Toscana Style

Fresh tomatoes, garlic, green onion and herbs on crostini. 12.50

Mozzarella Caprese

Fresh bufala mozzarella, tomatoes, olive oil and basil. 16.95

Cosmo's Calamari

Breaded calamari, fried golden brown with fresh marinara sauce. 17.95

Fresh Steamed Mussels

Mussel cioppino, garlic and herbs in a wine marinara sauce. With pasta add 1.95 18.95

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. 21.95

Soups & Salads

Side salad al a Carte

6.95

Minestrone

Fresh garden vegetable soup. 9.95

Pasta e Fagioli

Famous Italian bean soup with pasta. 10.95

John's House Salad

With vinaigrette or creamy Italian. Topped with shaved Parmesan and red onion. 11.95

Caesar Salad

Cosmo's original Caesar dressing with Parmesan and croutons. 12.95

Insalata Aromatica

Spring mix, walnuts and shaved Parmesan in a balsamic vinaigrette. 14.95

Insalata Fantasy

Arugula, spring mix, Kalamata olives, tomato, onion, feta cheese in a balsamic vinaigrette. 16.95

Chopped Antipasto Salad

Prosciutto, salami, capocollo, roasted peppers, eggplant, cheese and Kalamata olives chopped and mixed in baby greens. 18.95

Cosmo's Ahi Tuna Caesar

Our bruschetta Caesar topped with seared rare Ahi tuna. 21.95

Split Plates

5.00

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

Cosmo's Bruschetta Salads

18.95

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 6.95

Add 4 Shrimp 10.95

Pizza

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

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

Large 26.95

Individual Pizza

Margherita

Mozzarella, tomato and basil. 14.95

Salami, Onion and Feta

Tomato, mozzarella, salami and feta. 15.95

Grilled Vegetables

Mozzarella, eggplant, zucchini, bell peppers and mushrooms. 15.95

Name Your Own Pizza

Choice of toppings at 1.00 per topping. 13.95

Pizza Rustica

Grilled chicken, artichoke hearts, sun-dried tomatoes and mushrooms in a roasted garlic cream sauce. 17.95

Cosmo's Family Style Pizza

Large (8 slices) 19.95

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. 17.95

Hot Parmigiana Sandwiches

Served with homemade pasta salad.

Chicken Parmigiana 15.95

Sausage, Pepper & Onion 14.95

Italian Sausage 14.95

Meatball 14.95

Lunch Only

with side of pasta salad

Cold Subs

Roasted Turkey 14.95

Submarine 14.95

Vegetarian 14.95

Panini

Caprese 14.95

Grilled Chicken 14.95

Vegetarian 14.95

Slice of Pizza & Salad

Two toppings with Caesar or house salad. 13.95

Any 1/2 Sandwich & John's House Salad

13.95

Baked Specialties

Lasagna

Parmesan, Bolognese sauce and mozzarella served on top of marinara sauce, baked to perfection. 17.95

Vegetarian Lasagna

Grilled eggplant, carrots, zucchini, spinach, mushrooms, mozzarella and tomato, baked to perfection. 17.95

Eggplant Parmigiana

Eggplant, Parmesan, mozzarella and basil with marinara sauce. 17.95

Penne Ghiottona

Baked with creamy bolognese and mozzarella. 18.95

Traditional Pasta

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

Marinara

Fresh tomato, garlic and herbs. Dinner 16.95 Lunch 14.95

Fra Diavolo

Spicy fresh marinara sauce with garlic. Dinner 16.95 Lunch 14.95

Bolognese

Ground pork and veal, garlic, carrots and marinara. Dinner 17.95 Lunch 15.95

Pesto

Basil, garlic, olive oil, Parmesan, herbs and pine nuts. Dinner 17.95 Lunch 15.95

Fettuccine Alfredo

Parmesan and lite cream. Dinner 17.95 Lunch 15.95

Two Meatballs

Served with fresh marinara. Dinner 19.95 Lunch 18.95

Two Sausage

Spicy Italian sausages with marinara. Dinner 19.95 Lunch 18.95

Add minestrone or house salad or side caesar to any entrée for only 3.95

Franco's Pasta

Capellini Checca

Diced fresh tomato, garlic and basil.
Dinner 16.95 Lunch 15.95

Fettuccine Alfredo with Chicken

Tossed in garlic cream sauce.
Dinner 19.95 Lunch 17.95

Spaghetti Putanesca

Fresh tomato, garlic, basil, capers, anchovy and olives.
Dinner 17.95 Lunch 15.95

Greek Pasta

Chicken, black olives, mushrooms, artichokes, broccoli and sundried tomatoes with penne in an aglio olio sauce topped with feta.
Dinner 18.95 Lunch 15.95

Gnocchi alla Giottona

Potato dumplings, cream and bolognese sauce.
Dinner 19.95 Lunch 17.95

Rotelle Emiliana

Rolled pasta, spinach, ricotta cheese, Parmesan and tomato cream vodka sauce.
19.95

Fusilli Primavera

Spiral pasta, tomato, lite cream and spring vegetables.
Dinner 18.95 Lunch 16.95

Spaghetti Carbonara

Cream, butter, romano cheese, prosciutto, peas & eggs.
Dinner 20.95 Lunch 18.95

Smoked Salmon with Bowtie Pasta

Marinara, cognac and cream.
Dinner 21.95 Lunch 19.95

Pasta Rustica

Bowtie with grilled chicken, artichoke hearts, sun-dried tomatoes, mushrooms in a roasted garlic cream sauce.
Dinner 20.95 Lunch 19.95

Seafood

Vicki's Clams Linguine

Clams, garlic and herbs. Red or white sauce.
23.95

Clara's Scampi Linguine

Shrimp, fresh tomato, garlic, wine and herbs.
24.95

Shrimp Rustica

Bowtie pasta with shrimp, artichoke hearts, sun-dried tomatoes and mushrooms in a roasted garlic cream sauce.
24.95

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
31.95

Seafood Risotto

Clams, mussels, shrimp, scallops and fresh fish in a creamy seafood risotto.
31.95

Salmon or Halibut

Choice of blackened or grilled. Spinach, artichokes, roma and sundried tomatoes with linguine in a garlic cream sauce
Salmon 20.95 Halibut 24.95

Add minestrone or house salad or side Caesar to any entrée for only 3.95

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 22.95 Lunch 17.95

Chicken Marsala

Chicken breast, sautéed with Marsala wine and mushrooms.
Dinner 19.95 Lunch 16.95

Chicken Gremolata

Grilled chicken breast, garlic, fresh tomatoes, capers and herbs.
Dinner 19.95 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 22.95 Lunch 18.95

Veal Piccata

Veal scaloppini with white wine, lemon, capers and mushrooms.
Dinner 22.95 Lunch 18.95

Top Sirloin Florentine

Top sirloin pan seared and served sliced over sautéed wild mushrooms, fresh Roma tomatoes and spinach.
22.95

Cosmo's Homemade Ravioli

Ricotta Cheese

Dinner 16.95 Lunch 14.95

Ricotta and Spinach

Dinner 17.95 Lunch 14.95

Chicken Filled

Dinner 17.95 Lunch 14.95

Lobster Ravioli with Vodka Cream
19.95

Wines

House Wine	glass	1/2 litre	litre
Chianti or Chardonnay	9.00	14.95	24.95

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

Medium Bodied, Dry White Wine		
Sea Glass, Sauvignon Blanc	10.00	35.00
Bollini, Pinot Grigio	10.00	35.00

Full Bodied, Dry White Wine		
Hess Select Monterey, Chardonnay	11.00	36.00
Sonoma Cutrer, Chardonnay	14.00	49.00
Rombauer, Carneros Chardonnay	17.00	58.00

Lighter and Medium Bodied Red Wine		
Ruffino, Chianti	10.00	33.00
Gnarly Head, Pinot Noir	11.00	35.00
Boen by Caymus, Pinot Noir	14.00	48.00
Ruffino, Ducale Riserva Chianti	15.00	51.00

Medium to Full Bodied Red Wine		
St. Francis, Merlot	10.00	35.00
Valpolicella, "Baby Amarone"	14.00	52.00
Menage A Trois, Red Blend	10.00	35.00

Full Bodied Red Wine		
Kenwood, Cabernet	10.00	35.00
Hess North Coast, Cabernet	12.00	34.00
Bogle Old Vine Zinfandel	10.00	35.00
Matchbook, Syrah	11.00	36.00
Justin, Cabernet	17.00	52.00
Rombauer, Zinfandel	17.00	55.00

Sparkling Wine	split
Prosecco Maschio Brut	8.95



Catering and Take Out

We will be happy to accommodate your needs.

Las Flores

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Las Flores, CA 92688
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Fax: 949-216-9035

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

cosmositaliankitchen.com

Consuming raw or undercooked meats, seafood, shellfish may increase your risk of foodborne illness.

Pints on Tap

Cosmo's Pale Ale	10.00
Trestles IPA	10.00
Stella Artois	11.00
Space Dust IPA	10.00
Bud Lite	9.00
Haake Beck Non-Alcoholic	9.00

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

10.95

Homemade Tiramisú

Homemade Carrotcake

Homemade Cheesecake

Cosmo's Cannolis

Torched Crème Brûlée

Spumoni

9.95