



Cosi

Menu Prices — October 24, 2026

Cosi menu with prices in United States, updated March 2025: 83 items across 10 categories, prices from \$6.00 to \$43.00.

Restaurant & Food Industry Reports



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Cosi Menu with Prices (United States)

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Menu categories: Appetizers · Soups & Salads · Brick Oven Flatbreads · Carne · Pesce · Sides · Wood Fired Pizza · Pasta · Sandwiches · Desserts

Appetizers

ITEM	PRICE
Antipasto Misto House made mozzarella, soppressata, prosciutto di Parma, Grana Padano, roasted Red Peppers, marinated artichokes, Italia...	\$23.00
Arancini Italian rice balls, prosciutto, manchego, peas, pomodoro.	\$14.00
Caprese Sliced house made mozzarella, vine ripened tomatoes, torn basil, EVOO, fire roasted peppers.	\$17.00
Crispy Mozzarella Prosciutto di Parma, wrapped mozzarella, Italian bread crumbs, tomato basil sauce.	\$15.00
Fried Calamari Seasoned calamari, spicy pomodoro sauce.	\$18.00
Meatball Appetizer Short rib, brisket, veal, pork, Calabrian chili, herbed ricotta, pomodoro, grilled bread.	\$17.00
Waffle Potatoes with Gorgonzola Rosemary garlic fries and creamy gorgonzola sauce.	\$15.00
Stuffed Portobello Roasted portobello mushrooms, caramelized shallots, spinach, roma tomatoes.	\$15.00
Jumbo Shrimp Baguette Charred scallion and parmigiano gratinato, spicy scampi sauce.	\$20.00
Tuna Tartare Diced yellowfin tuna, chopped arugula, lemon, calamata olives, avocado, red onion, pine nuts crostini.	\$19.00
Burrata Garlic Bread Grilled baguette, garlic chili butter, burrata, roasted heirloom tomato.	\$15.00

Soups & Salads

ITEM	PRICE
Caesar Salad (Small) Romaine lettuce and seasoned croutons tossed in our Caesar dressing, topped with shaved Parmesan.	\$10.00
Caesar Salad (Large) Romaine lettuce and seasoned croutons tossed in our Caesar dressing, topped with shaved Parmesan.	\$14.00
Grilled Chicken Paillard Salad Flash grilled pesto basted chicken topped with field greens, red onions, tomatoes, prosecco vinaigrette and shaved pecor...	\$19.00
Harvest Salad Hudson Valley apples, dried cranberries, walnuts, feta, radicchio, romaine, black currant vinaigrette.	\$17.00
Honey Ginger Salad Grilled chicken, Napa cabbage, cilantro, julienned carrots, spring onion, greens, crispy wontons, flamed sugar peanuts,...	\$18.00
House Salad (Small) Mixed greens, red onions, julienned carrots, cucumber, honey balsamic vinaigrette.	\$9.00
House Salad (Large) Mixed greens, red onions, julienned carrots, cucumber, honey balsamic vinaigrette.	\$12.00

ITEM	PRICE
Kale and Beet Salad Roasted heirloom beets, baby kale, pistachio, goat cheese, champagne vinaigrette.	\$18.00
Pasta Fagioli Soup Contains pork. Hearty tuscan bean soup with ditalini pasta and parmigiano.	\$7.00
Romano Chicken Chop Chop Salad Romaine, Romano crusted chicken, chickpeas, egg, tomato, bacon, creamy parmigiano dressing.	\$19.00
Pizza Insalata Wood fired pizza crust, crisp romaine, marinated tomatoes, red onion, shaved Pecorino Romano, balsamic vinaigrette.	\$16.00

Brick Oven Flatbreads

ITEM	PRICE
Prosciutto and Fig Flatbread Port soaked fig jam, prosciutto di Parma, gorgonzola and mozzarella cheese, baby arugula, balsamic glaze.	\$19.00
Truffle Portobello Flatbread Portobello mushrooms, goat cheese, truffle oil, mozzarella, baby arugula, shaved parmigiano.	\$19.00

Carne

ITEM	PRICE
Braised Short Ribs Cherry pepper glaze, Italian street corn polenta, broccoli rabe.	\$31.00
Crispy Skin Chicken Boneless half chicken, marsala portobello mushrooms, mashed potato, baby spinach.	\$28.00
Double Cut Pork Chop Herb crust, sliced and served with skillet potato and Agrodolce peppers.	\$37.00
Eggplant Parm Pan fried eggplant, baked with tomato basil sauce, burrata, mozzarella & parmigiano, served with rigatoni pomodoro.	\$22.00
Herbed Roasted Chicken Brined local chicken, red hot potato, sauteed baby spinach, pan jus.	\$25.00
The Chicken Parm Pan fried bell & Evans chicken breast, baked with tomato basil sauce, burrata, mozzarella & parmigiano, served with rigatoni pomodoro.	\$26.00
Steak and Frites Certified black angus beef, garlic and parmigiano fries. Hotel butter aioli.	\$43.00

Pesce

ITEM	PRICE
Citrus Basil Salmon Broccoli rabe, tuscan white beans, citrus basil emulsion.	\$30.00
Grilled Swordfish Lemon scallion pan potato, salmorigilio, Mediterranean olive & tomato salad.	\$31.00
Herb Baked Shrimp Jumbo shrimp, garlic and herb crumbs, charred scallion wild rice, sauteed baby kale.	\$29.00
Seared Tuna Arugula, house pickled onion & cucumbers, sweet tomatoes, charred Fresno mayo.	\$33.00

Sides

ITEM	PRICE
Italian Street Corn Polenta Creamy polenta infused with the flavors of Italian street corn.	\$9.00
"Polpette" Chef's Meatballs Tender, savory meatballs seasoned with the chef's special blend.	\$9.00
Baby Spinach with Toasted Garlic Fresh baby spinach tossed with toasted garlic.	\$9.00
Broccoli Rabe with Toasted Garlic Broccoli rabe, toasted garlic, mildly bitter and savory.	\$9.00
Brussels Sprouts Brussels sprouts, simply prepared.	\$9.00
Charbroiled Spicy Italian Sausage Spicy Italian sausage, charbroiled to perfection.	\$11.00
Charred Scallion Wild Rice Wild rice infused with the subtle flavor of scallions.	\$9.00
Lemon Scallion Pan Potato Tender potatoes infused with a hint of lemon and scallion.	\$9.00
Mashed Potatoes Smooth, creamy potatoes.	\$9.00
Red Hot Potato Spicy potato side dish.	\$9.00
Skillet Potato Crisp-edged, pan-browned potatoes.	\$9.00
Tuscan Fries Crunchy fries infused with Tuscan flavors.	\$9.00
Tuscan White Beans Hearty, creamy beans in a traditional Tuscan style.	\$9.00
Cauliflower	\$9.00

Wood Fired Pizza

ITEM	PRICE
Eggplant Pizza Breaded eggplant, burrata, long hot peppers, tomato basil sauce, basil, parmigiano.	\$18.00
Grilled Chicken Artichoke Caramelized onions, artichoke pesto, calamata olives, fontina and mozzarella cheese.	\$19.00
Margherita Pizza San marizano tomato sauce, fresh mozzarella, basil, evvo.	\$15.00
Meatball Pizza Sliced meatballs, san marzano tomato sauce, herbed ricotta cheese, mozzarella.	\$18.00
Spicy Fennel Sausage Pizza Hot peppers, wood fired onions, tomato basil sauce and fresh mozzarella cheese.	\$19.00
Spinach and Bacon Pizza Herbed ricotta, mozzarella cheese, fresh tomatoes baby spinach, local bacon.	\$18.00
Wild Mushroom Pizza Heirloom cherry tomatoes, gorgonzola dolce, mozzarella, parmigiano, thyme oil.	\$19.00

ITEM	PRICE
NY Style Pizza Pomodoro sauce, shredded mozzarella.	\$15.00
Broccoli Pie Pizza Broccoli florets, garlic puree, mozzarella, ricotta sauce, Pecorino Romano.	\$18.00
Nick's Pie Pizza Calabrese soppressata, marinated sun-dried tomatoes, baby kale, pecorino and fresh mozzarella.	\$19.00
Southwestern Pizza Chili chicken, green onion, fresh tomato,, mozzarella and sharp cheddar blend, pickled Fresno peppers, avocado ranch.	\$18.00

Pasta

ITEM	PRICE
Pasta Della Nonna Rigatoni, crushed meatballs, tomato basil suace,, melted mozzarella.	\$21.00
White Clam Sauce Linguini pasta, crisp garlic, white wine, fresh herbs.	\$25.00
Grilled Chicken Penne Roma tomatoes, homemade pesto, grilled chicken, fresh mozzarella, arugula, kalamata olives.	\$23.00
Ravioli con Mozzarella Oven baked cheese ravioli, tomato basil sauce, melted mozzarella.	\$21.00
Rigatoni Alla Buttera Rigatoni, sweet sausage, peas, rosemary, tomato cream sauce.	\$23.00
Sausage and Ricotta Fusilli Fusilli grande,roasted peppers, plum tomato sauce, sauteed onions, artisanal sausage, herbed ricotta.	\$23.00
Seafood Fra Diavolo Pappardelle pasta, sauteed shrimp, calamari, clams, mussels, fiery plum tomato sauce.	\$29.00
Shrimp Cappellini Pan-seared jumbo shrimp, toasted garlic, fiery cherry tomato broth.	\$28.00
Spicy Chicken Fusilli Fusilli grande, grilled chicken, spicy scallion cream sauce, fontina cheese.	\$23.00
Sun-Dried Tomatoes Alla Vodka Sun-dried tomatoes, mushrooms, sauteed onions, vodka tomato cream sauce penne pasta.	\$20.00
Chicken Francaise Egg battered chicken breast, lemon butter sauce, spaghetti, parmigano.	\$25.00
Al Pomodoro Spaghetti, San Marzano tomato sauce, heirloom cherry tomatoes, fresh basil, EVVO.	\$16.00
Shrimp Sautee Malfadine, calamata olives, sauteed shrimp, blistered heirloom cherry tomatoes, touch of pesto & shaved parmigiano.	\$25.00
Gnocchi Wild mushroom, spinach, caramelized shallots, roasted cherry tomatoes, sherry brown butter.	\$23.00

Sandwiches

ITEM	PRICE
CBO Burger 8 oz. black angus burger, jalapeno smoked bacon, wood fired Bermuda onion, provolone, chef's mayo, Italian bun.	\$19.00
Pan Fried Tomato Fresca Sandwich Breaded vine ripened tomato, prosciutto di Parma, fresh mozzarella, house pesto, grilled baguette.	\$19.00

ITEM	PRICE
Grilled Eggplant Sandwich Marinated eggplant, sun-dried tomatoes, arugula, goat cheese, grilled piadina bread. \$18.00	
Desserts	
Cheese Cake NY style cheese cake, amarena cherries. \$9.00	
Pizzeppole Fried pizza dough balls, cinnamon sugar, caramel sugar. \$9.00	
Tiramisu Espresso soaked lady fingers, amaretto-mascarpone cream, shaved dark chocolate. \$9.00	
Traditional Cannoli Crisp, fried pastry shells filled with sweet ricotta cheese. \$6.00	
Berries Macerated berries, house made lemon custard, shortbread shell, whipped cream. \$9.00	
Warm Chocolate Lava Cake Individual chocolate souffle, Jane's cappuccino crunch ice cream. \$9.00	