



Lunch Served: Tuesday - Friday 11am to 2pm
Dinner Served: Tuesday - Friday 5pm to 9pm
Friday & Saturday 5pm to 9pm

705-327-8330

Reservations Recommended
Dine@CosmosRistorante.ca

90 Mississaga St E. Downtown Orillia, Ontario L3V 1V7

www.CosmosRistorante.ca

LUNCH MENU

ANTIPASTI - APPETIZERS

Garlic Bread <i>(toasted bread with garlic, butter, parmesan cheese)</i>	\$10
Bruschetta <i>(toasted bread, garlic, diced tomato, basil)</i>	\$10
Calamari <i>(calamari with mushroom, green onion, garlic, spicy white wine sauce)</i>	\$15
Shrimp Cosmo <i>(shrimps in a Pernod white wine cream sauce, mushrooms, green onions)</i>	\$15
Cozze Alla Marinara <i>(mussels in a spicy tomato sauce)</i>	\$15
Lumache <i>(escargot in a red wine sauce with green onions)</i>	\$12
Cosmo's Homemade Meatballs <i>(with mozzarella cheese)</i>	\$12

INSALATE - SALADS

Insalata Verdi <i>(mixed greens with Cosmo's house dressing)</i>	\$10
Insalata Cesare <i>(romaine lettuce, bacon bits, croutons, with Cosmo's special Caesar dressing)</i>	\$12
Insalata Al Pollo <i>(grilled chicken, vegetables, mixed greens, in roast shallot vinaigrette)</i>	\$14
Insalata Spinaci <i>(spinach, almonds, bacon bits, mandarins, cheese)</i>	\$11
Insalata Calabrese <i>(wedge tomatoes, black olives, roasted peppers, onions, mozzarella, olive oil)</i>	\$13
Chicken Cesare <i>(grilled chicken, bacon bits, croutons, with Cosmo's special Caesar dressing)</i>	\$15
Seafood Cesare <i>(baby shrimps, crab, bacon bits, croutons, with Cosmo's special Caesar dressing)</i>	\$18
Spinach Cesare <i>(spinach, bacon bits, croutons, with Cosmo's special Caesar dressing)</i>	\$11

ZUPPE - SOUPS

Zuppa Del Giorno <i>Soup Of The Day</i>	\$9
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FOCCACIA - SANDWICH

Veal Panino

(breaded veal sandwich with tomato sauce, served with mixed green salad)

\$12

Chicken Panino

(breaded chicken sandwich with tomato sauce, served with mixed green salad)

\$12

COSMO'S OMELET

(served with a mixed green salad)

\$12

PASTAS

Linguine Alfredo

(white wine with creamy white sauce)

\$12

Spaghetti Carbonara

(smoked bacon, with creamy white sauce)

\$12

Penne Primavera

(fresh vegetables in a creamy White or Pink sauce)

\$12

Lasagna

(Cosmo's mama's special recipe)

\$12

Penne Arrabiata

(smoked bacon, onions in a spicy tomato sauce)

\$12

Linguine Al Pesto

(fresh basil, pine nuts, garlic, olive oil sauce)

\$12

Spaghetti

(with tomato meat sauce)

\$12

(with tomato meat sauce and meatballs)

\$14

CARNE - MEAT

Veal Parmigiana

(breaded veal, topped with tomato sauce & cheese)

\$17

Chicken Parmigiana

(breaded chicken topped with tomato sauce & cheese)

\$16

Strip Loin Steak

(10 oz grilled steak)

Market Price

PESCE - SEAFOOD

Shrimp or Scallop Pesto

(Shrimps or Scallops with fresh basil, pine nuts, garlic, olive oil, tossed in pasta)

\$17

Cosmo's Specialty Pasta Dish

Shrimps or Scallops or Mussels in a Pernod white wine cream sauce, with mushrooms & green onions

\$18

Calamari

(mushrooms, green onions, garlic, spicy white wine sauce, served on a bed of rice)

\$17

Pesce Del Giorno

(fresh fish of the day, served with rice and vegetables)

Market Price

**ALL ENTREES SERVED WITH CHOICE OF PASTA (OLIVE OIL OR RED SAUCE)
OR VEGETABLES & POTATOES**

BUON APPETITO

PARTIES OF 8 OR MORE, 15% GARTUITY WILL AUTOMATICALLY BE ADDED TO THE BILL

DINNER MENU

ANTIPASTI - APPETIZERS

Garlic Bread	\$10
<i>(toasted bread with garlic, butter, top with parmesan cheese and parsley)</i>	
Bruschetta	\$10
<i>(toasted bread, garlic, diced tomato, basil - Add goats cheese \$3)</i>	
Shrimp Alla Rosa	\$15
<i>(shrimps in a spicy white wine sauce, with green onion and mushroom)</i>	
Cocktail Shrimp	\$15
<i>(chilled large shrimp with cocktail sauce)</i>	
Calamari	\$15
<i>(calamari sautéed with mushroom, green onion, garlic, in a spicy white wine sauce)</i>	
Shrimp Cosmo	\$15
<i>(shrimps sautéed in a period white wine cream sauce, with mushrooms and green onions)</i>	
Cozze Alla Marinara	\$15
<i>(mussels in a spicy tomato and herb sauce)</i>	
Lumache	\$12
<i>(escargot and green onions in a reduced red wine sauce)</i>	
Cosmo' s Homemade Meatballs	\$12
<i>(with mozzarella cheese)</i>	

INSALATE - SALADS

Insalata Verdi	\$10
<i>(mixed greens with mushrooms, onions, tomatoes, mandarin oranges with creamy house dressing)</i>	
Insalata Cesare	\$12
<i>(romaine lettuce, bacon bits, croutons tossed with Cosmo's special Caesar dressing)</i>	
Insalata Spinaci	\$11
<i>(spinach, toasted almonds, bacon bits, mandarin oranges with mozzarella cheese & house dressing)</i>	
Insalata Calabrese	\$13
<i>(tomatoes, roasted peppers, black olives, onions, mozzarella cheese in a herb olive oil)</i>	

ZUPPE – SOUPS - Soup of The Day \$9

PASTA

Spaghetti	
<i>(with tomato meat sauce)</i>	\$18
<i>(with tomato meat sauce and meatballs)</i>	\$22
Linguine Alfredo	\$22
<i>(linguine with white wine in a creamy sauce)</i>	
Spaghetti Carbonara	\$23
<i>(smoked bacon bits, with garlic cream sauce)</i>	
Penne Primavera	\$23
<i>(fresh vegetables tossed in a creamy white or pink sauce)</i>	
Lasagna	\$20
<i>(Cosmo's mamma's special recipe)</i>	
Penne Arrabiata	\$23
<i>(smoked bacon, onions in a spicy tomato sauce)</i>	
Penne Al Pollo	\$25
<i>(chicken in a creamy garlic white or pink sauce)</i>	
Linguine Amore	\$28
<i>(jumbo shrimp and crab, in creamy white or pink sauce)</i>	
Linguine Al Pesto	\$23
<i>(fresh basil, pine nuts, garlic in an olive oil sauce)</i>	
Linguine Pescatore	\$35
<i>(mussels, shrimps, scallops, clams, in a spicy tomato sauce)</i>	

VEAL

Vitello Di Mare <i>(veal scaloppini topped with crab, shrimps, hollandaise sauce)</i>	\$32
Veal Parmigiana <i>(breaded veal, topped with tomato sauce & cheese)</i>	\$26
Veal Marsala <i>(veal scaloppini green onion, mushrooms sautéed in a reduced marsala red wine sauce)</i>	\$26
Vitello Al Limone <i>(veal scaloppini sautéed with white wine in a lemon cream sauce)</i>	\$26

POLLO - CHICKEN

Chicken Parmigiana <i>(breaded chicken topped with tomato sauce & cheese)</i>	\$25
Lemon Chicken <i>(grilled chicken in lemon cream sauce)</i>	\$25
Pollo Al Cosmo <i>(grilled chicken topped with peaches in a cream sauce)</i>	\$25
Chicken Marsala <i>(chicken sautéed with green onion and mushrooms in a reduced marsala red wine sauce)</i>	\$25
Italian Peppercorn Chicken <i>(grilled chicken topped with yellow & red sweet peppers, mushroom and onions in a spicy tomato sauce)</i>	\$25

BISTECCHIE - STEAKS

All Steaks are Black Angus

Strip Loin Steak <i>(10 oz grilled steak)</i>	\$32
Pepper Steak <i>(grilled 10 oz striploin topped with red wine peppercorn or Italian peppercorn sauce)</i>	\$35
Steak Marsala <i>(grilled 10 oz striploin with green onion, mushrooms in a reduced marsala red wine sauce)</i>	\$35
Bistecca Di Mare <i>(grilled 10 oz striploin topped with shrimps, crab, hollandaise sauce)</i>	\$41

(All Dinners Served with Choice of Pasta OR Vegetables & Potatoes)

PESCE - SEAFOOD

Shrimp or Scallop Pesto <i>(Shrimps or Scallops with fresh basil, pine nuts, garlic, olive oil, tossed in pasta)</i>	\$30
Cosmo's Specialty Pasta Dish <i>(Shrimps or Scallops or Mussels in a Pernod white wine cream sauce, with mushrooms & green onions)</i>	\$30
Zuppa de Pesce <i>(shrimp, scallop, mussels, calamari, fresh fish in a spicy sauce)</i>	\$40
Pesce Del Giorno <i>(fresh fish of the day)</i>	Market Price

PARTIES OF 8 OR MORE, 15% GRATUITY WILL AUTOMATICALLY BE ADDED TO THE BILL
Due to circumstances beyond Cosmo's control all prices are subject to HST.

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DESSERTS

Tartufo ~ Chocolate & Raspberry ice cream \$8
Crème Brûlée ~ Cosmo's Homemade specialty \$9
Cheesecake ~ With a raspberry topping \$9
Featured Dessert \$9

Cappuccino \$5 ~ Cafe Latte \$7 ~ Espresso \$5 (Decaf Also Available)

SPECIALTY COFFEE'S

Cosmo's Cappuccino \$10
Baileys, Grand Marnier & Frangelico

Canadian \$10
CC, Amaretto & Kahlua

Swiss \$10
Bailey's & Peppermint Schnapps

Italian \$10
Amaretto, Sambuca & Strega

Blueberry Tea \$10
Grand Marnier & Amaretto

Spanish \$10
Brandy & Kahlua

French \$10
Kahlua & Cointreau

IRA \$12
Amaretto, Grand Marnier & Baileys

Cosmo's \$12
Baileys, Grand Marnier & Frangelico

Monte Cristo \$12
Kahlua, Grand Marnier & Remy Martin

AFTER DINNER LIQUEURS

Anice \$7

Amaretto \$6

Averna \$7

B & B \$7

Baileys \$6

Brandy \$7

Drambuie \$7

Frangelico \$6

Galliano \$7

Grand Marnier \$7

Grappa \$8

Kahlua \$6

Limoncello \$8

Remy Martin (VSOP) \$9

Sambuca \$6

Strega \$7

Taylor Fladgate Port \$8

Tia Maria \$7