



DINNER

Antipasti

FRIED ZUCCHINI	\$11
Thinly Breaded Fried Zucchini Sprinkled with Parmesan Cheese & Served with Marinara Sauce for Dipping	
STUFFED BANANA PEPPERS	\$13
Banana Peppers Stuffed with Sweet Sausage & Topped with Marinara Sauce and our Housemade Mozzarella	
MOZZARELLA POMODORO	\$13
Housemade Mozzarella, Basil, & Compari Tomato Sauce	
SAUTEED CALAMARI & SHRIMP	\$15
Calamari, Shrimp, Spinach, Tomato, Lemon, & White Wine	
GREENS & BEANS	\$11
Escarole, Northern Beans, Garlic, Shallots, White Wine, & Parmesan	
SAUSAGE & PEPPERS	\$13
Grilled Sausage, Roasted Banana & Red Peppers, Basil, Red Wine, & Marinara	
MEATBALLS	\$13
Ground Veal, Pork, & Beef & Marinara	
CROSTELLE	\$11
Calabrian Fried Dough with Garlic, Parmesan, & Marinara	

Insalata & Zuppe

WEDDING SOUP (CUP OR BOWL)	\$5/\$7
SOUP OF THE DAY (CUP OR BOWL)	\$5/\$7
CASA	\$8
Mixed Greens, Compari Tomatoes, Chic Peas, Gorgonzola, Pepperoncini, & House Balsamic Vinaigrette	
CAPRESE	\$13
Housemade Mozzarella, Tomatoes, Basil, & Extra Virgin Olive Oil	
CAESAR	\$10
Romaine, Parmesan, Croutons, & Housemade Caesar Dressing	
ESCAROLE	\$11
Escarole, Lemon, Parmesan, Extra Virgin Olive Oil, & Sea Salt	

Pasta & Risotto

(Served with Side Casa Salad or Cup of Soup. For Caesar Salad Add \$2)

LINGUINI W/ MARINARA OR BOLOGNESE SAUCE	\$19/\$25
- ADD MEATBALL	\$6.50
PAPPARDELLE BOLOGNESE	\$26
RAVIOLI	\$21/\$28
Handmade Ravioli Filled with Herbed Ricotta and Served with Marinara or Bolognese Sauce	
RAVIOLI OF THE DAY	Ask Server for Price
Ask Server for Chef's Selection	
LINGUINI WITH PEPPERS	\$23
Linguini Tossed with Roasted Banana & Tri Color Peppers, Garlic, Basil, & Extra Virgin Olive Oil	
-Add Chicken	\$27
-Add Veal	\$32
LINGUINI GRANCHIO	\$35
Linguini Tossed with Jumbo Lump Crab, Spinach, Sundried Tomatoes, Toasted Pine Nuts, Feta, & Extra Virgin Olive Oil	
WILD MUSHROOM RISOTTO	\$22
Risotto with Wild Mushrooms, Parmesan, Truffle Cream, & Drizzled w/Truffle Oil	

Entrata

(Entratas, Frutti de Mare, & Specialties Are Served with Choice of Side Casa Salad or Cup of Soup, as well as Daily Vegetable, & Potato. Add \$2 for Caesar Salad. NO PASTA SUBSTITUTIONS FOR POTATO & VEGETABLE)

PARMESAN	\$26/\$32
Breaded Chicken or Veal Medallions Topped with Provolone & Marinara	
MARSALA	\$26/\$32
Chargrilled Chicken or Veal Medallions and Mushrooms with Marsala Wine Sauce	
MILANESE	\$30/\$38
Breaded Chicken or Veal Medallions Topped with Jumbo Lump Crabmeat, Grapes, & Scallion Almond Butter	
PEPPERS	\$27/\$35
Sautéed Chicken or Veal Medallions with Roasted Tri Color and Banana Peppers in Red Wine Tomato Sauce	
* FILET	\$39
8 oz. Cast Iron Chargrilled Filet Mignon with Portabella Mushrooms & Cabernet Sauvignon Demi	

Frutti de Mare

CRAB CAKES **\$38**

Jumbo Lump Crabmeat, Red Pepper, & Fresh Herbs
with a Roasted Corn Aioli

*** FRESH CATCH OF THE DAY** **Market Price**

Ask Server for Today's Chef Selection

SHRIMP & SCALLOP ROMANO **\$38**

Shrimp & Scallops Sautéed in a Light Romano & Lemon Egg Batter

Specialties

*** CHARGRIILED VEAL CHOP** **\$50**

Chargrilled Veal Chop Served with Rosemary Au Jus

***VEAL CHOP MILANESE** **\$57**

Breaded Veal Chop Topped w/Crabmeat, Grapes, & an
Almond Scallion Butter

*****MOST MENU ITEMS CAN BE PREPARED GLUTEN FREE (\$5 UPCHARGE PER GF ITEM).
PLEASE ASK YOUR SERVER FOR DETAILS!*****

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if
you have a medical condition.

PLEASE NOTE:

- THERE IS A \$10 **SPLIT PLATE FEE** FOR GUESTS CHOOSING TO SHARE AN ENTREE-

- WE ARE **CASH ONLY** & DO NOT ACCEPT CREDIT CARDS OR PERSONAL CHECKS-