



## SUMMER DINNER

### ANTIPASTI

- Roasted Beets 9  
*herbed goat cheese, rosemary-honey vinaigrette*
- Calamari Fritti 11  
*spicy tomato ragù*
- Antipasto 13  
*prosciutto, mortadella, soppressata,  
roasted red peppers, olives, fresh mozzarella*
- Meatballs 8  
*three meatballs, classic tomato ragù*
- Seared Tuna 13  
*radish, apple, roasted fennel vinaigrette*
- Steamed P.E.I. Mussels 10  
*shallots, garlic, white wine*
- Fritto Misto 13  
*fried zucchini, calamari & shrimp*
- Mozzarella Caprese 10  
*beefsteak tomato, basil leaf, evoo, sea salt*
- Seared Calamari 11  
*garlic, extra virgin olive oil, lemon, chili flake*

### INSALATE

- Casa 6  
*romaine, escarole, plum tomato, onion, olive,  
cucumber, pepperoncini, red wine vinaigrette*
- Caesar 8  
*romaine, reggiano, focaccia croutons*
- Wedge 9  
*iceberg lettuce, red onion, pancetta, grape tomato,  
creamy gorgonzola dressing*
- Spinach 10  
*fresh strawberries, red onion, toasted almonds,  
goat cheese, strawberry-balsamic vinaigrette*
- Chopped 8.5  
*fennel, red onion, green pepper, chickpeas, tomato,  
celery, radicchio, ricotta salata, oregano vinaigrette*

### SALAD ADDITIONS

- Gorgonzola 3
- Grilled Chicken 5
- Grilled Shrimp 7
- Grilled Salmon 12

### PASTA

- Spaghetti Bolognese 15  
*three-meat ragù, ricotta, reggiano (meatballs \$2 each)*
- Orecchiete 16  
*sausage, broccoli rabe, garlic, reggiano, chili flake*
- Lasagne Verde 14  
*pea-ricotta filling, spinach, roasted tomatoes,  
mozzarella*
- Mezzelune 18  
*veal filled ravioli, sage, brown butter, balsamic*
- Linguine Vongole 16  
*littleneck clams, garlic, chili flake*
- Farfalle 18  
*grilled shrimp, roasted red pepper & basil sauce*
- Spaghetti Carbonara 14  
*guanciale, egg, cracked black pepper*
- Rigatoni 18  
*baked with sausage, sliced meatballs,  
tomato ragù, ricotta, mozzarella*

### SECONDI

- Pollo Parmigiana 19  
*sautéed broccoli rabe*
- Brick Chicken 22  
*roasted fingerlings, sautéed string beans,  
white wine pan jus*
- Grilled Skirt Steak 24  
*truffle mashed potatoes, sautéed spinach*
- Wild King Salmon 24  
*sautéed zucchini, grilled corn, spinach-ginger puree*
- Seared Diver Scallops 25  
*spinach, pancetta, wild mushrooms, balsamic reduction*
- Melanzane 18  
*eggplant parmigiana*
- Grilled Veal Chop 29  
*sautéed escarole, pepperonata agro dolce*

### PIZZE

- New Yorker 10  
*classic cheese pizza*
- Margherita 12  
*fresh mozzarella, chopped plum tomatoes, basil, evoo*
- Nonna's 12  
*mozzarella di bufala, san marzano tomato, basil, evoo*
- Insalata 10  
*baby arugula, tomato, red onion, piave,  
balsamic reduction*
- with grilled chicken 14
- Primavera 13  
*grilled zucchini, eggplant, peppers, onion, mozzarella,  
goat cheese*
- Bistecca 15  
*sliced skirt steak, gorgonzola, caramelized onion,  
mozzarella*
- Prosciutto & Fig 15  
*arugula, goat cheese, balsamic reduction*

### CONTORNI

- Grilled Asparagus 6  
*sunny side up egg, truffle oil*
- Haricots Verts 5.5  
*string beans, garlic, olive oil, sea salt*
- Broccoli Rabe 5.5  
*garlic, olive oil, chili flake*
- Sauteed Escarole 5.5  
*golden raisins, olive oil, chili flake*
- Parmesan Garlic Fries 5.5  
*rosemary, garlic, reggiano*
- Side of Penne or Spaghetti 8  
*marinara or garlic & olive oil*

*If you are allergic or anaphylactic to any food product,  
please alert your server or management immediately.*

*Gratuity may be added to parties of six or more.*

*Executive Chef Adam Truelove & dedicated staff.*