



SUMMER LUNCH

ANTIPASTI

- Roasted Beets 8
herbed goat cheese, rosemary-honey vinaigrette
- Calamari Fritti 9
spicy tomato ragù
- Seared Tuna 13
radish, apple, roasted fennel vinaigrette
- Steamed P.E.I. Mussels 10
shallots, garlic, white wine
- Zucchini Fritti 9
fried zucchini haystack, sun dried tomato aioli
- Mozzarella Caprese 10
beefsteak tomato, basil leaf, evoo, sea salt

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

PANINI

- Caprese 9
roma tomato, fresh mozzarella, basil, evoo
- Pollo Parma 9
chicken parmigiana
- Bistecca 10
sliced skirt steak, caramelized onion, provolone
- Prosciutto & Mozzarella 10
arugula, balsamic
- Joe's Italian Combo 9
prosciutto, mortadella, salami, provolone, cherry peppers, house dressing
- Grilled Vegetable 9
eggplant, zucchini, peppers, onion, fresh mozzarella, basil aioli

PASTA

- Orecchiete 12
sausage, broccoli rabe, garlic, reggiano, chili flake
- Lasagne Verde 13
pea-ricotta filling, spinach, roasted tomatoes, mozzarella
- Farfalle 15
grilled shrimp, roasted red pepper & basil sauce
- Spaghetti Carbonara 12
guanciale, egg, cracked black pepper

SECONDI

- Pollo Parmigiana 14
sautéed broccoli rabe
- Grilled Skirt Steak 19
truffle mashed potatoes, sautéed spinach
- Wild King Salmon 17
sautéed zucchini, grilled corn, spinach-ginger puree
- Melanzane 14
eggplant parmigiana
- Pollo Paillard 14
grilled chicken, arugula, grape tomatoes, red onion, piave, balsamic

PIZZE

- 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 14
sliced skirt steak, gorgonzola, caramelized onion, mozzarella
- Prosciutto & Fig 14
arugula, goat cheese, balsamic reduction

THREE COURSE PRIX-FIXE \$18

- ♦ cup of soup or half caesar or half casa salad
- ♦ half-order of any pasta or any full pizza
- ♦ tiramisu, sorbetto or gelato
- ♦ American coffee

glass of pinot grigio, montepulciano
or cabernet \$6
substitutions cannot be accommodated
plate sharing \$5

Thorough cooking of meats, poultry, fish and eggs helps prevent food borne illness. If you are allergic or anaphylactic to any food product, please alert the management immediately.

Gratuity may be added to parties of six or more.

Executive Chef Adam Truelove