

SHARING

CHARCUTERIE

cured meats, cheese, olives and pickles \$29.95

FRESH OYSTERS

\$3.50 / per oyster

ANTIPASTI

APPETIZER OF THE DAY

our chef's special selection *Priced Accordingly*

BRUSCHETTA NAPOLITANA

oven baked, crushed tomato, garlic, herbs and melted mozzarella \$9.95

ZUPPA DEL GIORNO

composed daily *priced accordingly*

CAESAR SALAD

classic housemade dressing, crisp romaine, parmigiano and croutons \$9.75

INSALATA DELLA CASA

fresh baby lettuces and balsamic vinaigrette \$9.85

BRESAOLA

carpaccio of cured beef tenderloin, arugula, parmigiano reggiano, balsamic and truffle oil \$19.95

OUR CLASSIC

ANTIPASTO TIER FOR TWO

Share our famous antipasti tier taster which includes bruschetta, giardiniera, clams casino, seafood antipasto, prosciutto di parma and assorted artisanal cheese.

All this for only \$39.95

GRILLED CALAMARI

preserved lemon and black olive \$17.95

VONGOLE

clams casino stuffed on the halfshell \$11.95

GAMBERONI

jumbo shrimp cocktail, served with horseradish sauce \$14.87

ANTIPASTO DI MARE

crab, calamari and shrimp marinated in herb infused olive oil \$13.95

LUMACHE

fresh french snails sauteed in garlic butter, parsley and white wine \$11.99

FOIE GRAS

composed daily \$25.95

PRIMI

GNOCCHI NORCIA

potato dumplings with black truffle cream sauce \$28.00

RISOTTO DEL GIORNO

Italian carnaroli rice composed daily \$28.00

RAVIOLI TRUFFLE PORCINI

ricotta filled pasta pillows, black truffle butter sauce, and sautéed porcini mushrooms \$19.00 / \$29.95

FETTUCCINE POMODORO

housemade pasta with fresh tomato and basil sauce \$21.00

"BIGOLI" BOLOGNESE

housemade spaghetti, tomato braised tenderloin meat sauce and porcini mushrooms \$26.95

CANNELLONI FIORENTINA

housemade pasta stuffed with ground veal and spinach in tomato sauce \$18.00 / \$29.95

RIGATONI POMODORO

housemade rigatoni with fresh tomato and basil sauce \$15.00 / \$21.00

SECONDI

VEAL CHOP

pan-seared provimi veal, truffle demi-glace \$54.95

AGNELLO

roasted rack of lamb, dijon crust with rosemary \$49.95

PESCE DEL GIORNO

catch of the day *priced accordingly*

DUCK LINGUINE

housemade egg noodle with confit of duck and white truffle duck broth reduction \$38.95

VEAL PARMIGIANA

breaded milk-fed scallopini, tomato sauce and mozzarella with spaghetti or rigatoni \$31.55

SPAGHETTI "CARTOCCIO"

spaghetti with lobster, shrimp, crab and mussels, oven baked in parchment paper \$45.00

POLLO

supreme of free range chicken breast stuffed with prosciutto, fontina and truffle paste \$29.95

HAND CUT BEEF

CARVED STRIPLOIN RESERVE

12oz "AAA" reserve stripsteak \$39.95

FILET MIGNON

8oz "AAA" reserve filet mignon \$46.95

CARVED RIBEYE

12oz Canadian, prime beef \$49.95

OUR FAMOUS CASA MIA DINNER FOR TWO

Allow us to make the dinner choice for you. Start with bruschetta, soup or salad and sorbet intermezzo. Then enjoy veal parmigiana, stuffed chicken breast, two skewered shrimp, four ravioli pasta and finish with our classic tableside strawberry flambe. *All this for only 129.50/couple.*

CONTORNI

MEATBALLS

housemade authentic family recipe \$9.99

ITALIAN SAUSAGE

roasted pork sausage with tomato sauce \$6.99

SAUTEED MUSHROOMS

chef's select mushrooms \$8.99

SAUTEED WILTED GREENS

in garlic and oil \$8.99

SURF N TURF

add a seafood accompaniment :

LOBSTER

5oz oven baked with garlic butter \$29.95

KING CRAB

6oz oven baked with butter and lemon \$29.95