

start

- BRUSCHETTA NAPOLITANA** Oven baked, crushed tomato, garlic, herbs and melted mozzarella
- GARLIC BREAD** Toasted, mozzarella, garlic and parmigiano
- SOUP OF THE DAY** A daily kitchen creation
- ROMANA SALAD** Romaine lettuce, radicchio, asiago, artichokes and creamy garlic dressing
- CAESAR SALAD** Classic housemade dressing, crisp romaine, parmigiano and croutons
- INSALATA DELLA CASA** Fresh baby lettuces, toasted pine nuts & balsamic vinaigrette
- SMOKE SALMON** Potato roesti, vodka creme fraiche, pickled red onion and lumpfish caviar
- BRESOALA** Carpaccio of cured beef tenderloin, arugula, parmigiano reggiano, balsamic and truffle oil
- ANTIPASTO DI MARE** Crab, calamari & shrimp marinated in herb infused olive oil
- ESCARGOT** French snails sauteéd in butter, garlic, parsley and white wine over toast points
- CLAMS CASINO** Classic stuffed clams on the half-shell
- SHRIMP COCKTAIL** Poached/chilled shrimp, classic cocktail sauce and lemon
- SCALLOPS** Pan seared sea scallops, spinach, warm lemon vinaigrette
- PROSCIUTTO DI PARMA** Cured parma ham, seasonal fruit, cheese and olives
- CALAMARI FRITTI** Panko breading, aioli and lemon
- FOIE GRAS** Composed daily
- WARM MUSHROOM SALAD** Sauteed woodland mushrooms, baby lettuces, goats cheese and balsamic reduction
- ANTIPASTO TIER TASTER (SERVES UP TO 4 GUESTS)**
Bruschetta, giardiniera, clams casino, seafood antipasto, prosciutto di parma and assorted cheese

main

- RISOTTO DEL GIORNO** Italian carnaroli rice composed daily
- RAVIOLI CASA MIA** Ricotta filled housemade pillows with fresh tomato and basil sauce
- SPAGHETTI "CARTOCCIO"** Spaghetti with lobster, scallops, crab and mussels, ovenbaked in parchment paper
- CANNELLONI FIORENTINA** Housemade pasta stuffed with ground veal and spinach in tomato sauce
- FETTUCCINE BOLOGNESE** Housemade egg noodle with tomato meat sauce and porcini mushroom
- GNOCCHI GORGONZOLA** Housemade beet dumplings, gorgonzola cream sauce
- GNOCCHI ROMANA** Housemade potato dumplings with fresh tomato and basil sauce
- DUCK LINGUINE** Housemade egg noodle with confit of duck and white truffle duck-broth reduction
- VEAL PARMIGIANA** Breaded milk-fed scallopini, tomato sauce and mozzarella accompanied by spaghetti or rigatoni
- VEAL CHOP** Pan-seared provimi veal, truffle infused demi-glace
- CHICKEN BREAST** Picatta style , lemon sauce, accompanied by gnocchi all vodka rose
- FILET MIGNON** "AAA" Alberta beef tenderloin, mushrooms foie gras demi-glace
- COWBOY STEAK** 16 oz bone in certified black angus rib eye
- RACK OF LAMB** Dijon crusted Australian lamb, with roasted pearl onions and rosemary
- PICKERAL** Pan seared fillet accompanied by sauteed shrimp and leek
- CATCH OF THE DAY** A daily fresh offering
- LOBSTER TAIL**
Oven roasted Caribbean lobster tail with drawn butter, accompanied by potato and vegetable
- SURF N' TURF** Classic combination of grilled sirloin steak and oven-roasted Cuban lobster tail
- SPECIAL DINNER FOR TWO**
Bruschetta, soup or salad, sorbet intermezzo, veal parmigiana, stuffed chicken breast, two skewered shrimp, four ravioli pasta and tableside strawberry flambe

sides

- SIDE OF HOMEMADE MEATBALLS OR ITALIAN SAUSAGE**
- GRILLED SKEWERED SHRIMP**
- SAUTEED MUSHROOMS**
- PATATE FRITTI (FRENCH FRIES)**
- SAUTEED WILTED GREENS (GARLIC OIL)**

LET CASA MIA HOST YOUR NEXT SPECIAL OCCASION IN OUR NEW PRIVATE GARDEN ROOM OR WINE LIBRARY - GIFT CERTIFICATES ARE AVAILABLE

