

ANTIPASTI

Charcuterie \$39.95

Assorted local and imported cured meats, cheeses, olives, pickled vegetables. Serves 2-3.

Bruschetta \$9.95

Italian bread with sautéed crushed tomatoes, garlic, mozzarella, oven baked.

Garlic Bread \$7.95

Italian bread, garlic butter, mozzarella, parmigiano, oven baked.

Casa House Salad \$11.95

Mixed greens, julienned vegetables, tomato, cucumber, crispy potatoes, housemade balsamic dressing.

Caprese Salad \$16.99

Fresh heirloom and vine tomatoes, basil, extra virgin olive oil, Maldon salt with Fior di Latte mozzarella.
with Burrata \$21.99

Caesar Salad \$14.95

Housemade dressing, crisp romaine lettuce, parmigiano reggiano and croutons.

Clams Casino \$14.95

Clams, mirapiox vegetables, peppers, bacon, breadcrumbs, baked on the halfshell.

Antipasto di Mare \$14.95

Calamari, sea legs crab and shrimp marinated in lemon and herbs, infused in olive oil.

PASTA

Rigatoni \$16.99

Housemade tub pasta with fresh tomato sauce.

Ravioli Pomodoro \$21.00

Ricotta cheese filled pasta pillows with tomato sauce.

Gnocchi \$19.99

Potato dumplings with your choice of tomato sauce or alfredo cream sauce.

Meatsauce \$21.99

Ground veal simmered in tomato sauce with your choice of spaghetti or rigatoni.

Meatballs \$3 per

Housemade authentic family recipe.

Sausage \$8.99

Locally produced, roasted pork sausage in tomato sauce.

PIZZA

Rosso \$10.99

Tomato sauce, basil, olive oil.

Cheese \$14.99

Tomato sauce, mozzarella cheese, basil.

Margharita \$18.99

Tomato sauce, fiore di latte mozzarella, basil, olive oil.

Amatriciana \$19.99

Tomato sauce, mozzarella, guanciale, pecorino.

New York \$19.99

Tomato sauce, mozzarella, pepperoni.

Canadese \$19.50

Tomato sauce, mozzarella, pepperoni, sautéed mushrooms.

Diavolo \$19.50

Tomato sauce, mozzarella, n'duja, pepperoni, hot peppers.

Vegetarian \$19.99

Tomato sauce, mozzarella, assorted roasted vegetables, artichokes, goats cheese.

Meat Lovers \$21.99

Tomato sauce, mozzarella, assorted salami, pepperoni, guanciale and sausages.

Crudo \$21.00

Tomato sauce, mozzarella, prosciutto di parma, arugula, grated parmigiano.

— without tomato sauce —

Milanese \$23.00

Olive oil, mozzarella, caramelized onions, smoked duck breast, gorgonzola.

Funghi \$26.00

Olive oil, mozzarella, sautéed cremini and porcini mushrooms, goats cheese, white truffle oil.

Toscana \$21.95

Olive oil, mozzarella, grilled red onion, sausage, guanciale, rosemary.

ENTREES

Chicken

Parmigiana \$28.95

Arugula, preserved lemon, parmigiano reggiano, pommes maxim.

Salmon \$27.95

Pan seared Atlantic salmon, beurre blanc, chefs potato and vegetables.

Shrimp Pasta \$25.95

Spaghetti, sautéed shrimp in garlic, olive oil and white wine sauce.

Veal Parmigiana \$29.95

Breaded veal scallopini, tomato sauce and mozzarella served with spaghetti or rigatoni.

Catch of the Day P/M

A daily fresh offering selected by our chef.

Please note prices are subject to change. We kindly decline any substitutions. Please inform your server of any food allergies.



LUNCH MENU

casa mia
R I S T O R A N T E . c o m