



La Casa Specialita'

Terra - Land

Marsala Veal

Scaloppini, mushrooms, shallots, marsala sauce, stuffed potato and leek ravioli 24.

Venezia Veal

Scaloppini, fire roasted peppers, artichoke hearts, creamy butter sauce, angel hair pasta 24.

Saltimbocca Veal

Scaloppini, Parma prosciutto, mozzarella, mushrooms, white wine sauce, angel hair pasta 24.

Spaghetti Squash

Broccoli, tomato, red onion, marinara sauce, grilled chicken 20.

Ossobucco

Slow braised pork shank, sautéed seasonal veggies, potato and leek ravioli 22.

Radiator

Spiral rotini, chicken, tomato, capers, Kalamata olives, fresh mozzarella, arugula, white wine sauce 20.

Piccata

Chicken cutlets sautéed, white wine, capers, lemon butter sauce, braised garlic spinach 20.

Pollo Caprese

Chicken grilled, fresh mozzarella, tomatoes, basil, sacchetti pasta 20.

Pollo Primavera

Chicken grilled, seasonal sautéed veggies, EVO, herbs, sacchetti pasta 20.

Pollo Rosemarino

Chicken, creamy rosemary sauce, sacchetti 20.

Mare - Sea

Ravioli Di Aragosta

Maine Lobster, fresh pasta, creamy vodka sauce 24.

Corvina

Italian gold sea bass, citrus orange lemon sauce, farm vegetables, sacchetti pasta 24.

Scallop Terra Mia

Seared jumbo sea scallops, fire roasted peppers, broccoli, parmigiano risotto 24.

Mare Chiaro

Shrimps, clams, mussels, calamari sautéed, marinara sauce, pappardelle pasta 24.

Salmone Soprano

Seared Norwegian salmon, fire roasted peppers, artichoke, lemon wine sauce, potato and leek ravioli 24.

Salmone Amalfi

Seared Norwegian salmon, diced tomato, gorgonzola, parmigiano risotto 24.

Shrimp Scampi

Jumbo gulf shrimp sautéed, lemon garlic white wine sauce, linguini pasta 19.

Mussels Marinara

Mussels, marinara sauce, linguine pasta 19.

Clams Napolitano

Little neck clams, white wine garlic sauce, linguine pasta 20.

Grouper Paesano

Grouper filet sautéed, shrimp, mushroom sauce, braised garlic spinach 24.

Tradizionale

Pappardelle Bolognese

Fresh wide ribbon pasta, house made veal bolognese 15.

Lasagna Bolognese

Fresh pasta sheets, mozzarella, ricotta, reggiano, house made veal bolognese 15.

Stuffed Shells

Pasta shell, mozzarella, ricotta, reggiano, house made veal bolognese 15.

Penne Primavera

Gluten free pasta, sautéed mushrooms, broccoli, onions, tomatoes 15.

Sacchetti alla Noce

Pear and ricotta, fresh stuffed pasta, toasted pecans, brown butter sauce 15.

Alfredo

Fresh wide ribbon pasta, savory creamy cheese sauce 15.

Baked Ziti

Rigatoni pasta, ricotta, reggiano, pomodoro sauce, melted mozzarella 15.

Gnocchi Sorrentina

Potato dumpling, buffalo mozzarella, pomodoro-basil sauce 15.

Tortellini Alla Vodka

Cheese tortellini, pink creamy vodka sauce 15.

Spaghetti and Meatball

House made meatballs, spaghetti pomodoro sauce 15.

Parmigiano

Layered eggplant baked, pomodoro sauce, mozzarella, angel hair pasta 15. chicken 20. shrimp 22. veal 24.

Rigatoni con Salsiccia e Peperoni

Italian sausage, onions, fire roasted peppers, rigatoni pasta 15.

Add side salad \$5.00

Authentic Italian and artfully prepared from the best of ingredients
Please ask your server for any items that are not listed on the menu

Consuming Raw or Uncooked Meats, Poultry, Seafood, or Eggs may increase your risk of Food-Borne Illness

Antipasti

Scallops Amore

Pan seared jumbo sea scallops, fire roasted peppers, hearts of artichokes, Italian herbs 10

Mussels Napoleon

Mediterranean mussels sautéed shallot sherry cream sauce 10.

Calamari Fritti

Crispy calamari, marinara sauce 10.

Clams

Little neck clams sautéed in EVO and garlic 12.

Caprese

Buffalo mozzarella, tomato, basil 8.

Antipasto Platter

Parma Prosciutto, salami, fire roasted peppers, hearts of artichokes, olives 15.

Arancini

Crispy stuffed rice balls, gorgonzola, Italian sausage, marinara sauce 8.

Eggplant Rollatini

Eggplant slices stuffed, rolled, ricotta, braised garlic spinach, pomodoro sauce, mozzarella 10.

Bruschetta

Tomatoes, olive oil, herbs, reggiano, toasted Italian bread 8.

Salsiccia Peperonata

Italian sausage, fire roasted peppers, onions 7.

Prosciutto e Burrata di Puglia

Mozzarella ball, creamy interior, Parma prosciutto, arugula 12.

Insalate

Arugula Bietola

Farm fresh golden and red beets, farm arugula, spring mix, local goat cheese, balsamic vinaigrette 10.

Apple Pecan

Mixed field greens, red onion, seasonal apple, pecan, raisins, apple cider vinaigrette 9.

Arugula

Roasted corn, toasted pecans, Reggiano, oven dried tomatoes, shallot balsamic vinaigrette 9.

Classic Caesar

Romaine hearts, classic creamy Caesar dressing, shaved Reggiano, crostini 8.

La Casa

Mixed greens, farm fresh tomatoes, cannellini beans, crostini, balsamic vinegerrete 7.

Zuppe

Chef made soup made fresh daily 6.

Flat Bread

Margherita

Fresh mozzarella, tomato sauce and basil 14.

Prosciutto E Arugula

Fresh mozzarella, Parma Prosciutto, shaved Parmigiano, tomato and arugula 15.

Piadina Parma

Prosciutto, mozzarella, arugula, fire roasted peppers, artichoke, gorgonzola, tomatoes, capers 16.

Contorni

Side Dish

Meatballs, Italian Sausage, Braised Garlic Spinach, Broccoli, Mushrooms, Fire Roasted Peppers, Seasonal Veggies 5.

Ask your server for children's menu 12 and under

All meals are prepared to order

Let La Casa Cater your Family, Corporate or Social Event
Ask about our Wine Dinner and Wine Club