



## 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