

La Casa Specialita'

Terra - Land

Marsala Veal

Scaloppini, mushrooms, marsala wine sauce, rotini pasta.

Venezia Veal

Scaloppini, roasted peppers, artichoke hearts, creamy white wine sauce, angel hair pasta.

Saltimbocca Veal

Scaloppini

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

Radiator

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

Spaghetti Squash

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

Piccata

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

Pollo Caprese

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

Pollo Rosemarino

Chicken breast, creamy rosemary sauce, Sachetti fresh stuffed pasta.

Mare - Sea

Ravioli Di Aragosta

Maine Lobster, fresh pasta, creamy vodka sauce.

Mare Chiaro

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

Mussels Marinara

Mussels, marinara sauce, linguine pasta.

Salmone Amalfi

Seared Norwegian salmon, diced tomato, gorgonzola, parmigiano risotto 27.

Shrimp Fradiavolo

Jumbo shrimp, spicy marinara, linguine.

Shrimp Scampi

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

Clams Napolitano

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

Grouper Paesano

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

Red Snapper Toscano

Red snapper sautéed, sea food ravioli, vegetables, white wine sauce.

Salmon Soprano

Seared Norwegian salmon, fire roasted peppers, artichoke, lemon wine sauce, seafood ravioli.

Tradizionale

Carbonara

Prosciutto, pancetta, cheese, eggs, red onions, spaghetti.

Pappardelle Bolognese

Fresh wide ribbon pasta, house made veal bolognese.

Lasagna Bolognese

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

Penne Primavera

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

Sacchetti alla Noce

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

Alfredo

Fresh wide ribbon pasta, savory creamy cheese sauce.

Baked Ziti

Rigatoni pasta, ricotta, reggiano, tomato sauce, melted mozzarella.

Gnocchi Sorrentina

Potato dumpling, buffalo mozzarella, basil-pomodoro sauce.

Tortellini Alla Vodka

Cheese tortellini, pink creamy vodka sauce.

Spaghetti and Meatball

House made meatballs, spaghetti, pomodoro sauce.

Parmigiano

Layered eggplant baked, pomodoro sauce, mozzarella, angel hair pasta, chicken, veal.

Rigatoni Sausage & Peppers

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

Spaghetti Aglio & Olio

Spicy EVO, garlic, spaghetti.

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

Mussels Napoleon

Mediterranean mussels, sautéed shallot sherry cream sauce.

Clams

Little neck clams, EVO, white wine, garlic.

Antipasto Platter

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

Bruschetta

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

Eggplant Rollatini

Baked eggplant slices, ricotta, braised garlic spinach, pomodoro sauce, mozzarella.

Calamari Fritti

Crispy calamari, marinara sauce.

Crab Cake

Lump crab, light seasoning, lemon sauce.

Arancini

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

Prosciutto e Burrata di Puglia

Mozzarella ball, creamy interior, Parma prosciutto, tomato, balsamic glaze, arugula.

Caprese

Buffalo mozzarella, tomato, Balsamic, basil.

Insalate

Golden Beet

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

Apple Pecan

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

Arugula

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

Classic Caesar

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

La Casa

Mixed greens, farm fresh tomatoes, cheese, carrots, red onions, crostini, shaved Reggiano, balsamic vinaigrette.

Zuppe

Chef made soup made fresh daily bowl.

Contorni

Side Dish

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

Ask your server about Children's choices and Gluten Free Menu Options

All meals are prepared to order

La Casa offers catering for your Family, Corporate or Social Events

Reserve a private dining room for your next family, social or corporate event.

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