

## Antipasti

<b>Vongole Casino</b> Baked Clams, roasted pepper, onion & bacon	11	<b>Bresaola Chianina con Caprino</b> Dry cured prime beef slices with rucola and goat cheese	15
<b>Mozzarella in Carrozza</b> Fried Mozzarella w/marinara sauce	9	<b>Polpo alla Griglia</b> Grilled octopus, balsamic/orange vinaigrette, rucola, beans	12
<b>Calamari Fritti/Oreganati</b> Fried or sautéed with onions, garlic, wine	11	<b>Giardino Infiore</b> Zucchini blossom w/ricotta, artichoke in apricot chili	10
<b>Cozze Marinara</b> Fresh mussels in spicy marinara sauce	11	<b>Lumache tutto Bosco</b> Escargot, wild mushrooms, garlic, herbs	13

### To Share

<b>Antipasto Nostrano</b> Eggplant rollatini, clams casino, fried calamari, fried mozzarella	18	<b>Piaceri della Tavola</b> Assorted imported Italian meats with cheese and legumes	18
---	----	--	----

## Insalate

<b>Classica Cesare</b> Romaine lettuce, cheese, croutons, anchovies	10	<b>Caprese di Fior di latte</b> Fresh mozzarella, tomato, rucola, balsamic glaze	10
<b>Erbette con Pachino</b> Berry, tomato, walnuts, goat cheese, orange, citrus	10	<b>Insalata Mediterranea</b> Greens, chickpea, tomato, olives, artichoke, gorgonzola	10

**\*\*Add our house salad to any entrée for \$2.00**

## Risotto

<b>Risotto all'Onda</b> Arborio rice, lobster meat, scallops, shrimp	25	<b>Risotto alla Pescatora</b> Arborio rice, shrimp, mussels, clams, cod in spicy sauce	25
---	----	---	----

## Piatti Vegetariani

<b>Melanzane alla Parmigiana</b> Fried Eggplant layered w/mozzarella, tomato sauce	21	<b>Vegetable Ravioli</b> Grilled vegetable ravioli, basil, tomato	21
<b>Risotto ai Profumi di Bosco</b> Rice, mushrooms, artichokes, asparagus, truffle	21	<b>Rollatini di Melanzane</b> Eggplant stuffed with ricotta over pappardelle	21

## Pasta

<b>Capellini alla Checca</b> Fresh tomato, basil, garlic and olive oil	17	<b>Tagliolini alla Rugantino</b> Pasta w/salmon, shrimp, asparagus, rose sauce	22
<b>Rigatoni alla Svelta</b> Spinach, Cheese, Tomato, Chicken, mushrooms	20	<b>Fettuccine al Mare</b> Shrimp, scallops, lobster meat, white sauce	24
<b>Pappardelle con Sugo D' Arrosto</b> Wide Pasta, Veal, Beef meat sauce, mushrooms	20	<b>Ravioli con Salsa Rosa</b> Lobster ravioli in a mascarpone tomato sauce	25
<b>Gnocchi di Patate in Umido</b> Our own made Potato dumplings in a meat sauce	18	<b>Linguine alle Vongole Veraci</b> Fresh imported clams, red or white sauce	22
<b>Agnolotti del Plin</b> Veal and beef pockets, sage butter, parmigiano	22	<b>Paccheri con Rapini</b> Broccoli rabe, sausage, pancetta, garlic, lemon	18

### Build Your Own Pasta

choose a pasta and sauce

**Penne - Rigatoni - Spaghetti - Fettuccine - Cappellini**  
Marinara - Vodka - Arrabbiata - Carbonara - Pesto - Cacio Pepe - Amatriciana - Alfredo

---

## Vitello

---

<b>Cotoletta Alla Parmigiana</b> 22 Breaded veal topped w/ sauce, cheese, over pasta	<b>Lombatine Sottobosco</b> 23 Medallions w/wild mushrooms, asparagus, lemon sauce
<b>Scaloppine alla Marsala</b> 24 Wild mushrooms, onions, demi glaze marsala	<b>Saltinbocca alla Romana</b> 24 Veal Morsels topped w/prosciutto, cheese and sage
<b>Costoletta alla Milanese</b> 35 Breaded bone-in veal chop w/ rucola, shaved parmigiana	<b>Piccata di Vitello al limone</b> 22 Medallions sautéed w/garlic,capers,lemon,butter,wine

---

## Carne alla Brace

---

<b>Intercosta di Manzo Ghiottone</b> 36 Garlic/herbed rubbed 20 oz. bone in rib eye steak	<b>Scottadito d'Agnello</b> 34 Grilled lamb chops w/garlic, pistachio nuts
<b>Ossobuco con Gremolata</b> 29 Braised shank in herbed gremolata, mashed potato	<b>Controfiletto di Manzo</b> 39 12oz filet mignon, coffee barolo reduction

---

## Pollo

---

<b>Petto di Pollo al Mattone</b> 20 Grilled chicken herbed, garlic and lemon	<b>Straccetti di Pollo Scarpariello</b> 20 Chicken w/ garlic, sausage, peppers, spicy wine sauce
<b>Petto di Pollo alla Parmigiana</b> 19 Breaded chicken topped w/ sauce, cheese, over pasta	<b>Pollo alla Marsala</b> 21 Sautéed Chicken w/ mushrooms and marsala wine
<b>Piccata di Pollo al Limone</b> 19 Sautéed chicken w/capers, garlic, lemon, butter,wine	<b>Pollo Valtellinese</b> 20 Fontina cheese, mushrooms, asparagus, peppers, mustard

---

## Frutti di Mare

---

<b>Frutti di Mare Fra Diavolo</b> 27 Calamari,mussels,shrimp, spicy sauce over linguine	<b>Arrosto Misto</b> 32 Broiled scallops, shrimp, sole, salmon, lobster
<b>Gamberi al Salto</b> 27 Jumbo shrimp, garlic, capers, lemon preserve	<b>Sogliola Bella Vista</b> 25 Baked sole w/ spinach, crabmeat, scallops, shrimp
<b>Branzino all' Amalfitana</b> 29 Mediterranean bass, herb gremolata, limoncello	<b>Salmone Sul Letto</b> 27 Baked herbed Atlantic salmon over saffron risotto

---

### Zuppa di Pesce Posillipo 34

Clams, mussels, shrimp, squid, lobster tail, in spicy red or garlic white wine sauce over linguini.

## Acompagnamenti

Garlic Bread	7
Bruschetta	7
Asparagus	8
Mashed Potato	6
Hot Peppers	8
Broccoli Rabe	8
Tuscan Fries	5

Throughout the years, Casa Mia has been dedicated to introducing the most authentic and interesting Italian menus. Your support in our efforts has inspired us to bring you original dishes from the very old and the very new in the best tradition of fine Italian cuisine. Since all entrees are cooked to order, please let your server know of any dietary restrictions. We would like to thank you and extend our great appreciation.

Salute

Owner and Executive Chef  
Anthony & Daniel Guglielmi