
Antipasti

Vongole Casino	12	Bresaola Chianina con Caprino	15
Baked Clams, roasted pepper, onion & bacon		Dry cured prime beef slices with rucola and goat cheese	
Mozzarella in Carrozza	10	Piaceri della Tavola	14
Fried Mozzarella w/marinara sauce		Assorted imported cured meats, cheeses, legumes	
Calamari Fritti/Oreganati	11	Crudo con Fichi	12
Fried or sautéed with onions, garlic, wine		Prosciutto, figs, parmigiana, rucola, r. pepper, asparagus	
Cozze Marinara	11	Lumache Tutto Bosco	13
Fresh mussels in spicy marinara sauce		Escargot, wild mushrooms, garlic, herbs	

Antipasto Nostrano (To Share)	19
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Eggplant Rollatini, Clams casino, fried calamari, fried mozzarella
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Insalate

Classica Cesare	10	Caprese di Fior di latte	10
Romaine lettuce, cheese, croutons, anchovies		Fresh mozzarella, tomato, rucola, balsamic glaze	
Rucola con Pachino	10	Insalata Mediterranea	10
Rucola, grape tomato, parmigiano, citrus dressing		Greens, chickpea, tomato, olives, artichoke, gorgonzola	

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

Pasta

Capellini alla Checca	19	Tagliolini alla Rugantino	23
Fresh tomato, basil, garlic and olive oil		Pasta w/salmon, shrimp, asparagus, rose sauce	
Rigatoni alla Svelta	21	Fettuccine al Mare	24
Spinach, Cheese, Tomato, Chicken, mushrooms		Shrimp, scallops, crab, lobster meat, white sauce	
Pappardelle con Sugo D' Arrosto	23	Ravioli con Salsa Rosa	24
Wide Pasta, Veal, Beef meat sauce, mushrooms		Lobster, ravioli in a mascarpone tomato sauce	
Gnocchi di Patate in Umido	22	Linguine alle Vongole Veraci	22
Our own made Potato dumplings in a meat sauce		Fresh imported clams, red or white sauce	

Risotto

Risotto all'Onda	27	Risotto alla Pescatora	25
Arborio rice, lobster meat, crab, scallops, shrimp		Arborio rice, shrimp, mussels, clams, cod in spicy sauce	

Piatti Vegetariani

Melanzane alla Parmigiana	22	Vegetable Ravioli	22
Fried Eggplant layered w/mozzarella, tomato sauce		Grilled vegetable ravioli, basil, tomato	
Risotto ai Profumi di Bosco	22	Rollatini di Melanzane	22
Arborio rice, porcini mushrooms, artichokes, truffle butter		Eggplant stuffed with ricotta cheese over pappardelle	

Thoroughly cooking poultry, meats and seafood reduced the risk of food born illness

Vitello

Cotoletta Alla Parmigiana 24 Breaded veal topped w/ tomato, cheese, over pasta	Lombatine Sottobosco 25 Medallions w/wild mushrooms, asparagus, lemon sauce
Scaloppine alla Marsala 24 Wild mushrooms, onions, demi glaze /marsala	Saltinbocca alla Romana 25 Veal Morsels topped w/prosciutto, cheese and sage
Ossobuco con Gremolata 30 Braised shank in herbed gremolata, mashed potato	Piccata di Vitello al limone 24 Medallions sautéed w/garlic,capers,lemon,butter,wine

Carne alla Brace

Intercosta di Manzo Ghiottone 34 Garlic/herbed rubbed 20 oz. bone in rib eye steak	Scottadito d'Agnello 34 Grilled lamb chops w/caramelized garlic, pistachio nuts
Carre di Vitello al Forno 34 Veal short rib w/ orange gremolata, greens, carrots	Controfiletto di Manzo 36 12oz filet mignon, coffee barolo reduction

Pollo

Petto di Pollo al Mattone 23 Grilled chicken herbed, garlic and lemon	Straccetti di Pollo al Salto 23 Chicken w/ artichokes, mushrooms, garlic lemon vinegar
Petto di Pollo alla Parmigiana 23 Breaded Chicken topped w/ sauce, cheese over pasta	Pollo alla Marsala 23 Sautéed Chicken w/ mushrooms and marsala wine

Frutti di Mare

Frutti di Mare Fra Diavolo 27 Calamari, mussels, shrimp in spicy marinara over linguine	Arrosto Misto 32 Broiled scallops, shrimp, sole, salmon, lobster
Mare Mosso al Salto 27 Jumbo shrimp, scallops w/capers, garlic wine sauce	Sogliola Bella Vista 25 Baked sole w/ spinach, crabmeat, scallops, shrimp
Branzino all' Amalfitana 29 Mediterranean sea bass, herb gremolata, limoncello essence	Salmone Sul Letto 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