

Antipasti

Vongole Casino	10.95	Bresaola Chianina con Caprino	13.95
<i>Baked Clams, roasted pepper, onion & bacon</i>		<i>Dry cured prime beef slices with rucola and goat cheese</i>	
Mozzarella in Carrozza	9.95	Piaceri della Tavola	12.95
<i>Fried Mozzarella w/marinara sauce</i>		<i>Assorted imported cured meats, cheeses, legumes</i>	
Calamari Fritti/Oreganati	10.95	Lumache Tutto Bosco	12.95
<i>Fried or sautéed with onions, garlic, wine</i>		<i>Escargot, wild mushrooms, garlic, herbs</i>	
Cozze Marinara	10.95	Carpaccio Scottato	10.95
<i>Fresh mussels in spicy marinara sauce</i>		<i>Raw meat salad, lemon, parmigiano, capers, rucola</i>	

Antipasto Nostrano 12.95

Eggplant Rollatini, Clams casino, fried calamari, fried mozzarella

Insalate

Classica Cesare	9.95	Caprese di fior di latte	9.95
<i>Romaine lettuce, cheese, croutons, anchovies</i>		<i>Fresh mozzarella, tomato, rucola, balsamic glaze</i>	
Valeriana di Campo	9.95	Insalata Mediterranea	9.95
<i>Kale, mesculine, goatcheese, cranberries, dandelion</i>		<i>Greens, chickpea, tomato, olives, artichoke, gorgonzola</i>	

Pasta

Capellini alla Checca	18.95	Tagliolini alla Rugantino	21.95
<i>Fresh tomato, basil, garlic and olive oil</i>		<i>Pasta w/salmon, shrimp, asparagus, rose sauce</i>	
Garganelli alla Potentina	19.95	Rigatoni alla Svelta	20.95
<i>Broccoli Rabe, sausage, sweet peppers, hot seeds, cheese</i>		<i>Spinach, Cheese, Tomato, Chicken, mushrooms</i>	
Pappardelle con Sugo D' Arrostato	21.95	Ravioli con Salsa Rosa	23.95
<i>Wide Pasta, Veal, Beef meat sauce, mushrooms</i>		<i>Lobster, ravioli in a mascarpone tomato sauce</i>	
Lasagna all'Emiliana	20.95	Paccheri all'Astice con Rapini	22.95
<i>Meat sauce, ricotta, mozzarella, parmigiano</i>		<i>Wide pasta tubes, lobster, broccoli rabe, pepper</i>	
Fettuccine Nel'Orto	20.95	Linguine alle Vongole Veraci	21.95
<i>Chicken, Olives, artichokes, pesto sauce</i>		<i>Fresh imported clams, red or white sauce</i>	
Fettuccine al Mare	21.95	Gnocchi di Patate in Umido	20.95
<i>Shrimp, scallops, crab, lobster meat, white sauce</i>		<i>Our own made Potato dumplings in a meat sauce</i>	

Any pasta of your choice can be made with

*Meatsauce – Amatriciana – Puttanesca – Alfredo – Carbonara – Arrabbiata –
Pesto -Vodka - Cacio Pepe – aglio olio*

20.95

Risotto

Risotto all'Onda	25.95	Risotto ai Profumi di Bosco	21.95
<i>Arborio rice, lobster meat, crab, scallops, shrimp</i>		<i>Arborio rice, porcini mushrooms, artichokes, truffle butter</i>	

Acompagnamenti \$9.95

Garlic Bread Bruschetta Asparagus Spinach Hot Peppers Broccoli Rabe Sweet Peppers

Vitello

Cotoletta Alla Parmigiana	22.95	Lombatine Sottobosco	23.95
<i>Breaded veal topped w/ tomato, cheese</i>		<i>Medallions w/wild mushrooms, asparagus, lemon sauce</i>	
Scaloppine alla Marsala	22.95	Saltinbocca alla Romana	23.95
<i>Wild mushrooms, onions, demi glaze /marsala</i>		<i>Veal Morsels topped w/prosciutto, cheese and sage</i>	
Ossobuco con Gremolata	29.95	Piccata di Vitello al limone	22.95
<i>Braised veal shank in herbed gremolata</i>		<i>Medallions sautéed w/garlic, capers, lemon, butter, wine</i>	

Carne alla Brace

Intercosta di Manzo Ghiottone	32.95	Scottadito d'Agnello	32.95
<i>Garlic/herbed rubbed bone in rib eye steak</i>		<i>Grilled lamb chops w/caramelized garlic, pistachio nuts</i>	
Nodino alla Salvia	33.95	Controfiletto di Manzo	33.95
<i>Veal chop, mushroom, sage, lemon, truffle</i>		<i>12oz filet mignon, coffee barolo reduction</i>	

La Fiorentina 32oz

Long bone in steak, grilled in the classic Tuscan way with garlic, peppercorn, olive oil, sea salt, served With Tuscan grilled vegetables, potatoes

64.00 Typically shared by two

Pollo

Petto di Pollo al Mattone	20.95	Straccetti di Pollo al Salto	21.95
<i>Grilled chicken w/ balsamic & garlic,lemon</i>		<i>Chicken w/ artichokes, mushrooms, garlic lemon vinegar</i>	
Petto di Pollo alla Parmigiana	20.95	Pollo alla Marsala	21.95
<i>Breaded Chicken topped w/sauce and cheese</i>		<i>Sautéed Chicken w/ mushrooms and marsala wine</i>	

Frutti di Mare

Calamari Fra Diavolo	23.95	Arrosto Misto	28.95
<i>Calamari, Mussels in spicy tomato sauce over linguine</i>		<i>Broiled scallops, shrimp, sole, salmon, lobster</i>	
Mare Mosso al Salto	26.95	Sogliola Bella Vista	23.95
<i>Shrimp, scallops w/capers, garlic wine sauce</i>		<i>Baked sole w/ spinach, crabmeat, scallops, shrimp</i>	
Branzino alla' acquapazza	28.95	Angolo del Fritto	28.95
<i>Sea Bass in a lobster, Mediterranean sauce</i>		<i>Fried shrimp, scallops, calamari, cod, lobster</i>	

Zuppa di Pesce Posillipo 29.95

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

Piatti Vegetariani

Melanzane alla Parmigiana	18.95	Giardino alla Griglia	18.95
<i>Fried Eggplant layered w/mozzarella, tomato sauce</i>		<i>Fresh Grilled assorted marinated vegetables</i>	
Pasta Primavera	18.95	Melanzane Rustiche	18.95
<i>Pasta sautéed with season vegetables, garlic, oil</i>		<i>Fresh Grilled eggplant, gorgonzola & tomato</i>	

***** All dinners are served with vegetable medley and roasted potato
Add a house salad for \$2.00**

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

*Executive Chef
Anthony Guglielmi*