

LA CASA RISTORANTE : DINNER MENU 2023

APPETIZERS

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| Zuppa del Giorno * | \$12 | Minestrone del Giorno * | \$13 |
| chef's choice of seasonal hot or cold soup, always freshly made and always delicious | | hot and hearty mix of chef's choices of meat, pasta, beans and vegetables | |
| Bruschetta | \$15 | Calamari * | \$18 |
| toasted sourdough crostini, diced tomato, aged balsamic, fresh basil, shaved parmesan | | marinated and lightly pan-fried, with lemon dill-beurre blanc sauce | |
| Antipasti Platter | \$25 | Antipasti Plate | \$13 |
| crispy garlic crostini, with a variety of cold cuts, tasty cheeses, house-made garnishes and olives | | half the size of the Antipasti Platter | |

Note: * = available gluten free

SALADS

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| Caprese * | \$14 | La Casa Caesar * | \$14 |
| alternating slices of ripe tomato and buffalo mozzarella, with fresh basil leaves and aged balsamic drizzle | | fresh kale-romaine mix, herbed croutons, crispy pancetta, parmesan cheese, with creamy garlic dressing and a slice of lemon | |
| Sweet Beet * | \$15 | Pear & Parm * | \$15 |
| roasted sweet beets, brussels sprouts and slices of orange, with ricotta cheese and a sweet beet vinaigrette | | roasted pear, fresh frisée lettuce, spiced pecans, crispy prosciutto, shaved parmesan and a white balsamic vinaigrette | |

PIZZAS

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| Margherita | \$25 | Italian-Hawaiian | \$26 |
| plum tomatoes and buffalo mozzarella, with olive oil and fresh basil | | pineapple and prosciutto, with mozzarella, arugula, roasted red pepper, tomato sauce | |
| La Casa Classico | \$27 | Oceana | \$28 |
| spicy italian sausage, prosciutto, mushrooms, peppers, tomato sauce, mozzarella, parmesan | | shrimp, scallops and salmon, with garlic, diced tomatoes, mozzarella and fresh dill | |

PASTAS & RISOTTO

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| Chicken Carbonara | \$28 | Risotto del Giorno * | \$28 |
| fresh house-made fettuccini, sautéed chicken, pancetta, caramelized onion, parmesan cream | | creamy sautéed arborio rice, with chef's choices of ingredients varying daily | |
| Ravioli di Ricotta | \$29 | Gnocchi Bolognese | \$29 |
| house-made, with ricotta cheese and spinach, in a tasty tomato-sherry sauce, with fresh basil | | house-made potato-flour dumplings, classic bolognese meat sauce, freshly grated parmesan | |
| Lasagna al Forno | \$30 | Angel Hair | \$30 |
| mom's original recipe: twice-baked, tomatoes, ricotta, mozzarella and a beef-veal meat sauce | | tiger shrimp and sea scallops, with tomato, cilantro, garlic olive oil and white wine | |

MEATS & FISH

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| Oven Roasted Chicken * | \$36 | Salmon della Casa * | \$37 |
| stuffed with ricotta, zucchini, basil, with garlic mashed potatoes, vegetables, lemon cream sauce | | our daily feature, always unique and delicious: fresh salmon, seasonal vegetables, tasty sauces | |
| Veal Osso Buco * | \$38 | Beef Striploin * | \$40 |
| braised veal shank, on bed of risotto milanese, with chef's choices of stewed vegetables | | 8-ounce filet, garlic mashed potatoes, seasonal vegetable and a beef jus demi-glace | |

* = available gluten-free