



**Casa Nostra**  
italiano autentico

❧ *Antipasti* ❧

**MINISTRA DIL GIORNO...\$10**

*Chef's daily preparation*

**CHILLED FRESH ASPARAGUS \***

*Prosciutto di Parma, Quails Egg, Caper Vinaigrette ... \$12*

**ANTIPASTO ALLA CASA NOSTRA**

*Sweet & Spicy Sopressata, Salami, Prosciutto di Parma, Pistachio Mortadella, Artichoke Hearts, Marinated House-made Mozzarella, House Pickled Vegetables ... \$16*

**COZZE A MODO MIO**

*PEI Mussels, Diced Tomatoes, Basil, Savories, White Wine Broth, Crostini ... \$12*

**POLPETTINE**

*Homemade Meatballs, Pomodoro Sauce ... \$9*

**CARPACCIO DI MANZO\***

*Thinly Sliced Beef, Capers, Parmesan, Arugula, Onion, Truffle Essence, Quails Egg, Romesco Coulis ... \$16*

**CAPRESE CLASSICO**

*Ripe Tomatoes, Arugula, House-made Mozzarella, Olive Oil, Aged Balsamic Reduction ... \$12*

**INSALATA CESARE**

*Hearts of Romaine, Homemade Caesar Dressing, Parmesan Tuile, Garlic Croutons ... \$10*

**INSALATA ALLA CASA NOSTRA**

*Radicchio, Endive and Bibb Lettuces, House Vinaigrette, Accoutrements ... \$9*

❧ *Main Courses* ❧

**EGGS BENEDICT \***

*Toasted English Muffins, Pancetta, Poached Eggs, Hollandaise Sauce, Herb Fingerlings ... \$19*

**EGGS FIORENTINA\***

*Wilted Spinach, Tomatoes, English Muffins, Poached Eggs, Hollandaise Sauce ... \$18*

**STEAK & EGGS BENEDICT \***

*Medallions of Filet Mignon, English Muffins, Poached Eggs, Hollandaise Sauce, Herb Fingerlings ... \$24*

**SMOKED SALMON BENEDICT \***

*Smoked Salmon, English Muffins, Poached Eggs, Hollandaise Sauce ... \$19*

**TORTA RUSTICA DIL GIORNO**

*Mixed Greens, Fresh Fruit Compote ... \$16*

**BOLOGNESE**

*Pappardelle, Beef, Veal and Pork Ragu ... \$19*

**TAGLIATELLE ALLA CASA NOSTRA**

*Tagliatelle, Parmigiano Reggiano, Shallots, Garlic, Prosciutto di Parma, Cream Sauce ... \$16*

**RAVIOLI AL' ARAGOSTA**

*Fresh Lobster Ravioli, Sweet Peas, Vodka Cream Sauce ... \$26*

**SALMONE SCOZZESE ALLA GRIGLIA\***

*Homemade Gnocchi, Pesto Sauce, Accoutrements ... \$22*

**DOVER SOLE**

*Caponata, Wilted Garlic Spinach, Lemon Butter Caper Sauce ... \$36*

**VITELLO ALLA CASA NOSTRA**

*Veal Scallopini, Wild Mushroom Madeira Ragu, Sautéed Lump Crab, Tagliatelle ... \$29*

**PARMIGIANA DI POLLO**

*Chicken Parmesan, Mozzarella, Spaghetti Pomodoro ... \$19*

**BISTECCA ALLA CASA NOSTRA\***

*Center Cut Beef Tenderloin, Garlic Spinach, Barolo Sauce ... \$32*

**BRACIOLA DI AGNELLO PRIMAVERA \***

*Rack of Lamb, Creamy Polenta, Wilted Garlic Spinach, San Marzano Concasse, Herb Mint Jus ... \$39*

❧ *Dessert* ❧

**CANNOLI.....\$10**

**TIRAMISÚ...\$10**

**ZABAGLIONE.....\$10**

**CROSTATA RUSTICA DI CIOCCOLATO....\$10**

**CREME BRULEE....\$10**

**FIORENTINA DI PECAN....\$10**

\*Consuming raw or undercooked food may increase the risk of food borne illness