

La Casa Specialita'

Terra - Land

Marsala Veal

Scaloppini, mushrooms, peppers, artichoke hearts, creamy butter sauce, angel hair pasta 27.

Venezia Veal

Scaloppini, fire roasted shallots, marsala sauce, stuffed potato and leek ravioli 27.

Saltimbocca Veal

Scaloppini

Parma prosciutto, mozzarella, mushrooms, white wine sauce, angel hair pasta 27.

Spaghetti Squash

Broccoli, tomato, red onion, light marinara sauce, grilled chicken 25.

Radiator

Spiral rotini, chicken, tomato, capers, Kalamata olives, fresh mozzarella, arugula, white wine sauce 25.

Piccata

Chicken cutlets sautéed, white wine, capers, lemon butter sauce, braised garlic spinach 22.

Pollo Caprese

Chicken grilled, fresh mozzarella, tomatoes, basil, sachetti pasta 25.

Pollo Rosemarino

Chicken breast, creamy rosemary sauce, Sachetti fresh stuffed pasta 25.

Mare - Sea

Ravioli Di Aragosta

Maine Lobster, fresh pasta, creamy vodka sauce 26.

Mare Chiaro

Shrimps, clams, mussels, calamari sautéed, marinara sauce, pappardelle pasta 28.

Mussels Marinara

Mussels, marinara sauce, linguine pasta 22.

Salmone Soprano

Searched Norwegian salmon, fire roasted peppers, artichoke, lemon wine sauce, potato and leek ravioli 27.

Salmone Amalfi

Searched Norwegian salmon, diced tomato, gorgonzola, parmigiano risotto 27.

Shrimp Scampi

Jumbo gulf shrimp sautéed, lemon garlic white wine sauce, linguini pasta 25.

Clams Napolitano

Little neck clams, white wine garlic sauce, linguine pasta 22.

Grouper Paesano

Grouper filet sautéed, shrimp, mushroom sauce, braised garlic spinach 27.

Shrimp Fradiavolo

Jumbo shrimp, spicy marinara, linguine 25.

Tradizionale

Add side salad \$5.00

Carbonara

Prosciutto, pancetta, cheese, eggs, spaghetti 17.

Pappardelle Bolognese

Fresh wide ribbon pasta, house made veal bolognese 17.

Lasagna Bolognese

Fresh pasta sheets, mozzarella, ricotta, reggiano, house made veal bolognese 17.

Stuffed Shells

Pasta shell, mozzarella, ricotta, reggiano, house made veal bolognese 17.

Penne Primavera

Gluten free pasta, sautéed mushrooms, broccoli, onions, tomatoes 17.

Sacchetti alla Noce

Pear and ricotta, fresh stuffed pasta, toasted pecans, brown butter sauce 17.

Alfredo

Fresh wide ribbon pasta, savory creamy cheese sauce 17.

Baked Ziti

Rigatoni pasta, ricotta, reggiano, pomodoro sauce, melted mozzarella 17.

Gnocchi Sorrentina

Potato dumpling, buffalo mozzarella, basil-pomodoro sauce 17.

Tortellini Alla Vodka

Cheese tortellini, pink creamy vodka sauce 17.

Spaghetti and Meatball

House made meatballs, spaghetti, pomodoro sauce 17.

Parmigiano

Layered eggplant baked, pomodoro sauce, mozzarella, angel hair pasta 17. chicken 22. veal 27.

Rigatoni Sausage & Peppers

Italian sausage, onions, fire roasted peppers, rigatoni pasta 17.

Spaghetti Aglio & Olio

Spicy EVO, garlic, spaghetti 17.

Authentic Italian and artfully prepared from the best of ingredients - Please ask your server for any items that are not listed on the menu

Consuming Raw or Uncooked Meats, Poultry, Seafood, or Eggs may increase your risk of Food-Borne Illness

Antipasti

Mussels Napoleon

Mediterranean mussels, sautéed shallot sherry cream sauce 12.

Clams

Little neck clams, EVO, white wine, garlic 12.

Antipasto Platter

Parma Prosciutto, salami, marinated fire roasted peppers, cheese, hearts of artichokes, olives 15.

Arancini

Crispy stuffed rice balls, gorgonzola, Italian sausage, marinara sauce 8.

Bruschetta

Tomatoes, olive oil, herbs, reggiano, toasted Italian bread 8.

Eggplant Rollatini

Baked eggplant slices, ricotta, braised garlic spinach, pomodoro sauce, mozzarella 10.

Calamari Fritti

Crispy calamari, marinara sauce 12.

Prosciutto e Burrata di Puglia

Mozzarella ball, creamy interior, Parma prosciutto, tomato, balsamic glaze, arugula 15.

Caprese

Buffalo mozzarella, tomato, Balsamic, basil 10.

Insalate

Golden Beet Arugula

Farm fresh golden and red beets, farm arugula, spring mix, local goat cheese, balsamic vinaigrette 10.

Apple Pecan

Mixed field greens, red onion, seasonal apple, pecan, raisins, apple cider vinaigrette 10.

Arugula

Roasted corn, toasted pecans, Reggiano, oven dried tomatoes, shallot balsamic vinaigrette 10.

Classic Caesar

Romaine hearts, classic creamy Caesar dressing, shaved Reggiano, crostini 8.

La Casa

Mixed greens, farm fresh tomatoes, cheese, carrots, red onions, crostini, shaved Reggiano, balsamic vinaigrette 8.

Zuppe

Chef made soup made fresh daily bowl 6.

Contorni

Side Dish

Meatballs, Italian Sausage, Braised Garlic Spinach, Broccoli, Mushrooms, Fire Roasted Peppers, Seasonal Veggies 5.

Ask your server about Children's choices and Gluten Free Menu Options

All meals are prepared to order

La Casa offers catering for your Family, Corporate or Social Events

Reserve a private dining room for your next family, social or corporate event.