

## La Casa Specialita'

### Terra - Land

#### Marsala Veal

Scaloppini, mushrooms, marsala wine sauce, stuffed potato and leek ravioli 27.

#### Venezia Veal

Scaloppini, roasted peppers, artichoke hearts, creamy white wine sauce, angel hair pasta 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 Capresse

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

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

#### Salmone Amalfi

Seared 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.*