

STARTERS & SMALL PLATES

Crab Cakes	16	Seasoned Grilled Shrimp	16
Eggplant Ribbons	16	sliced avocado, cilantro lime citrus aioli	
Italian Eggrolls	15	Seared Scallops	18
Fried Calamari	16	with romesco sauce	
Buffalo Chicken Meatballs	16	Polpette	15
Arancini	16	our homemade meatballs and sauce	
Buratta	15	Seared Tuna	18
Buffalo mozzarella, roasted red peppers, prosciutto, basil, balsamic glaze, crostini		over mango ginger rice	
		Artichoke Hearts	14
		with a pesto aioli	
		Spicy Italian sausage, escarole & white beans	15

FLATBREAD PIZZAS

15

fig & prosciutto

fig spread, mozzarella, prosciutto,
goat cheese, EVOO, arugula &
balsamic glaze

margherita

crushed pomodoro tomatoes,
mozzarella, basil, pecorino
romano, EVOO

sausage, spinach & ricotta

roasted garlic oil spread, mozzarella,
seasoned ricotta, sweet sausage,
spinach

ENTREES

served with a side salad

ITALIAN CLASSICS

Chicken Parmesan

with penne | 24

Chicken Francese

with penne or potatoes | 27

Chicken Marsala

with pasta or potatoes | 26

Chicken Picatta

with pasta or potatoes | 25

Eggplant Parmesan

with penne | 22

Veal Parmesan

with penne | 27

Veal Marsala

with pasta or potatoes | 27

Veal Picatta

with pasta or potatoes | 27

PASTA

Meat Lasagna

award-winning! | 25

Spaghetti & Meatballs

22

Cheese Ravioli

21

Penne alla Vodka

22

Penne alla Rabe

22

SEAFOOD

Fra Diavolo

shrimp & clams | 30

Shrimp Scampi

with spaghetti | 28

Capesante Bianco

shrimp, clams, & scallops | 30

\$5 fee for shared entrees

SALADS

14 each

add chicken +9, shrimp +10, salmon +12

Caesar

Casa

Caprese

Beet

Grilled Eggplant Tower

mozzarella, basil, balsamic glaze

*Consuming raw or undercooked foods
may increase your risk of foodborne
illness. Please notify your server of any
food allergies prior to placing your order.*