

CASA

ITALIAN

LUNCH MENU

TOASTS

Casa Avocado Toast 27
mashed avocado, cherry tomatoes, chili flakes, lemon, olive oil

Whipped Ricotta Fig Toast 27
whipped ricotta, fig, honey, pistachio crumble, balsamic glaze

Caprese Toast 27
tomato bruschetta topped with burrata, olive oil, basil & balsamic glaze

Bruschetta Toast 27
garlic rubbed sourdough, marinated tomatoes, basil, red onion, garlic, olive oil, balsamic glaze

Mushroom Toast 22

garlic ricotta, sautéed mushrooms, thyme, truffle oil, arugula, parmesan, flaky sea salt

SALADS

Casa Chopped Salad 26
crispy romaine, Radicchio, roasted corn, red onion, chickpeas, cucumbers, tomatoes, olives, and fresh mozzarella pearls tossed in our house red wine vinaigrette

Caesar Salad 26
crisp romaine, garlic croutons, parmesan, and traditional Caesar dressing

Market Salad 26
romaine hearts, shredded carrots, peppers, red onion, chickpeas, kidney beans, avocado, olives and house vinaigrette

Tuna Nicoise Salad 30
sushi-grade tuna, greens, green beans, olives, cherry tomatoes, hard-boiled egg potatoes, and lemon vinaigrette

Waldorf Salad 26
romaine hearts, candied walnuts, dried cranberries, pears and apples with lemon poppy dressing

Greek Salad 26
romaine, cucumbers, cherry tomatoes, red onion, kalamata olives, feta cheese, pepperoncini and lemon oregano dressing

ADD PROTEIN

Scoop of Tuna 6
Veggie Burger 6
Lentil Burger 6

Tuna 12
(Blackened or Grilled)
Salmon 12
(Blackened or Grilled)

THE CHOCOLATE SODA

Signature 18
Macaroni Salad
creamy elbow macaroni with a mayo dressing and crispy veggies

Pita Pizza 18
warm pita pie topped with marinara, mozzarella, and fresh basil

Grilled Cheese 18 & Fries
16" ciabatta, buttery grilled cheese served with golden fries

Cream of Spinach 18
roasted with mozzarella & sea salt

French Toast 22
thick cut brioche with powdered sugar & syrup

Pancakes 18
fluffy buttermilk pancakes served with maple syrup

Grilled Cheese 20 & Fries
16" ciabatta, buttery grilled cheese served with golden fries

Dirty Rice 22
seasoned rice with bell peppers, onion & spices

ENTRÉES

Jumbo Baked Potato 22
served with sour cream, chives & butter

CHOOSE YOUR TOPPINGS

Broccoli & Cheese
Spinach & Cheese
Mushroom & Cheese
The Trio Loaded
broccoli, spinach, mushrooms & melted mozzarella

Soba Stir Fry 30
soba noodles, vegetables, scallions, sesame & house soy sauce

Casa Famous Spaghetti 30
Squash with Crumbled Feta
spaghetti squash tossed with olive oil, garlic, herbs & crumbled feta

Fresh Zucchini Pasta 20
with a Touch of Pesto
zucchini pasta with basil pesto, parmesan & pine nuts

Sides

Broccoli 16
steamed with olive oil & sea salt

Green Beans 16
sautéed with garlic & olive oil

Sautéed Spinach 16
garlic & olive oil

Truffle Fries 16
hand-cut fries tossed with truffle oil, parmesan, and herbs

French Fries 12
Fried Zucchini Chips 12
Mozzarella Sticks 16

PASTA

Pasta al Limone 28
Casa classic lemon pasta with lemon zest, parmesan romano & a touch of butter

Casa Spaghetti Pomodoro 28
house pomodoro sauce, basil, garlic, and parmesan also available with spinach / zucchini

Spicy Rigatoni 30
rigatoni in a spicy tomato sauce with garlic & crushed red pepper

Baked Ziti al Forno 28
baked ziti with pomodoro sauce and melted mozzarella

OMELETTES

Shakshuka Omelette 27
eggs poached in a spiced tomato sauce with feta & scallions

Greek Omelette 27
eggs, spinach, tomatoes, feta & kalamata olives

Spanish Omelette 27
eggs, potatoes, mushrooms, peppers & tomatoes

Spinach Omelette 27
eggs, spinach & feta

ALL OMELETTES CAN BE MADE WITH EGG WHITES UPON REQUEST.

SANDWICHES & MORE

Italian Tuna Baguette
tuna, celery, capers, lemon, olive oil, arugula, tomatoes, fresh baguette
24

Casa Portobello Panini
fresh mozzarella, grilled portobello, avocado, arugula, balsamic glaze, sourdough ciabatta
24

Portobello Wrap
fresh mozzarella, portobello mushrooms, avocado & lettuce
22

Signature WRAPS

Albacore White Tuna Wrap
albacore white tuna, lettuce & tomatoes
22

Egg Salad Wrap
classic egg salad, lettuce & tomatoes
22

Mozzarella Roasted Pepper & Arugula Wrap
fresh mozzarella, roasted red peppers, arugula & balsamic glaze
24

CASA ARTESANO PIZZA

Casa Classic Pie 28
house pomodoro, mozzarella cheese blend, grated parmesan, finished with a drizzle of olive oil

Margherita 28
fresh mozzarella, house pomodoro, basil, grated parmesan

Za'atar Ricotta 28
whipped ricotta, mozzarella, za'atar, olive oil, sesame crust finish

Truffle Pie 34
truffle cream, mozzarella, wild mushrooms, parmesan

Vodka Pie 26
vodka sauce, mozzarella, parmesan, fresh basil

Tomato Pesto Pie 26
pomodoro sauce, pesto drizzle, mozzarella, parmesan

20% Gratuity will be added to all checks

ANTIPASTI

Burrata 26

Fresh burrata cheese served with seasonal accompaniments, olive oil, and crostini.

Mozzarella Sticks 22

Golden-fried mozzarella cheese served with marinara sauce.

Fried Zucchini Chips 22

Thinly sliced zucchini, lightly battered and fried until crisp.

Eggplant Fritters 24

Crispy eggplant fritters served with house tomato sauce.

Tuna Avocado Tartare 30

Fresh diced tuna and avocado tossed in a citrus-soy dressing.

Mac & Cheese Fritter 24

Creamy macaroni and cheese formed into a crispy golden fritter.

Spinach Ricotta Gnudi 24

Delicate ricotta dumplings with spinach in a light butter sauce.

Roasted Tomato Crostini Caprese 22

Toasted crostini topped with roasted tomatoes, mozzarella, basil, and balsamic glaze.

INSALATE

Casa Chopped Salad 26

Crispy romaine, radicchio, roasted corn, red onion, chickpeas, cucumbers, tomatoes, olives, and fresh mozzarella pearls tossed in our house red wine vinaigrette

Caesar Salad 26

Romaine lettuce, parmesan cheese, croutons, and classic Caesar dressing.

Greek Salad 26

Romaine lettuce, tomatoes, cucumbers, olives, feta cheese, and red onions.

Roasted Beet Salad 26

Roasted beets, goat cheese, arugula, and candied nuts.

Quinoa Salad with Avocado 26

Quinoa, avocado, fresh vegetables, and citrus vinaigrette.

Market Salad 26

Seasonal greens and vegetables with the chef's daily selection.

Fennel Salad 26

Shaved fennel, citrus, herbs, and extra virgin olive oil.

Artichoke Salad 26

Marinated artichokes, mixed greens, parmesan, and lemon dressing.

PASTA

Penne alla Vodka 28

Penne pasta tossed in a creamy tomato vodka sauce.

Gnocchi 32

served in your choice of our house pomodoro, vodka, or creamy mushroom sauce.

Spicy Rigatoni 32

Rigatoni pasta in a spicy tomato cream sauce.

Spaghetti Pomodoro 28

Classic spaghetti with fresh tomato basil sauce.

Spaghetti Arrabbiata 28

Spaghetti tossed in a spicy garlic tomato sauce.

Mushroom Risotto 30

Creamy Arborio rice with sautéed mushrooms and parmesan.

Tortellini 32

Cheese-filled tortellini served in a rich cream sauce.

Pappardelle 32

Wide ribbon pasta tossed with creamy mushroom sauce.

Cacio e Pepe 32

Traditional Roman pasta with pecorino cheese and cracked black pepper.

SOUP DU JOUR \$18

A 20% gratuity will be added to all checks.

CASA ARTESANO PIZZA

Casa Classic Pie 28

Traditional brick oven pizza with tomato sauce and mozzarella.

Margherita Pizza 28

Fresh mozzarella, basil, tomato sauce, and olive oil.

Truffle Mushroom Pizza 34

Wild mushrooms, mozzarella, parmesan, and truffle oil.

Vodka Pizza 28

Creamy vodka sauce, mozzarella, and fresh basil.

Mediterranean Za'atar Pizza 28

Za'atar seasoning, olive oil, feta cheese, and Mediterranean herbs.

Focaccia Pizza 28

Crispy focaccia-style crust topped with olive oil, herbs, and cheese.

PESCE

Served with your choice of 2 of the following sides:

String beans. Sautéed spinach. Mashed potatoes. Roasted potatoes. Charred broccoli.

Blackened or Grilled Tuna 50

Fresh tuna prepared blackened or grilled and served with seasonal vegetables.

Sole Francese 48

Delicate sole in a lemon butter white wine sauce.

Sole Amandine 48

Pan-seared sole topped with toasted almonds and brown butter.

Sole Oreganata 48

Baked sole with seasoned breadcrumbs, oregano, and lemon.

Maple Shallot Grilled Salmon 48

Grilled salmon finished with a maple shallot glaze.

Salmon (Blackened or Grilled) 48

Fresh salmon cooked to your preference and served with seasonal sides.

Chilean Sea Bass with Crispy Leeks 58

Buttery Chilean sea bass topped with crispy fried leeks.

Grilled Branzino 58

Branzino grilled with olive oil, herbs, and lemon.

Branzino with White Wine & Caper Sauce 58

Pan-seared branzino finished with a white wine caper sauce.

Fried Sole 48

Lightly breaded sole fried until golden and crispy.

Sides \$16

Grilled Long Hot Peppers

Charred Grilled Broccoli

Roasted Potatoes

French Fries

Sautéed Spinach

Sautéed Spinach

Sautéed Mushrooms

Truffle Fries

DOLCI

Tiramisu 22

Classic Italian dessert layered with espresso-soaked ladyfingers and mascarpone cream.

Casa Cheesecake 22

Chocolate. Strawberry. Tres Leches.

Crème Brûlée 20

Vanilla custard topped with a crisp caramelized sugar crust.

Chocolate Lava Cake 22

Warm chocolate cake with a molten chocolate center.

Apple Crumb Cake à la Mode 22

Apple crumb cake served warm with vanilla ice cream.

Chocolate Chip Running Cake 22

Moist chocolate chip cake served with a sweet finishing glaze.

A 20% gratuity will be added to all checks.