

LA CASA RISTORANTE : DINNER MENU

Summer-Fall 2019

APPETIZERS

Minestrone del Giorno	\$10	Bruschetta	\$11
hot and hearty mix of chef's choices of meat, pasta, beans and vegetables		four sourdough crostini, fresh basil pesto, diced tomatoes, aged balsamic, parmesan	
Pancetta-Wrapped Prawns	\$12	Mamma Mia's Meatballs	\$13
four large shrimp, pancetta, citrus zest, basil and honey, with a tangy cocktail sauce		four tasty veal-italian sausage-pancetta meatballs, with tomato-veal sauce, garlic crostini and parmesan cheese	
Spicy Italian Mussels	\$14	Mini Lamb Chops	\$15
italian sausage, red and yellow peppers, fresh parsley, in a spicy tomato broth		three arrabbiata-spiced mini lamb chops, with fresh herbs and garlic	
Calamari	\$16	Antipasti Platter	\$21
marinated and lightly pan-fried, with a lemon-dill-beurre blanc sauce		a variety of tasty cheeses and cold meats, smoked trout, house-made garnishes, olives and crispy ciabatta toast	

SALADS

La Casa	\$11	Caesar	\$12
select local greens, tomato, shaved red onion, radish, cucumber and shaved parmesan, with an italian vinaigrette		fresh romaine, herbed croutons, crispy pancetta, parmesan wheel, creamy garlic dressing and a slice of lemon	
Caprese	\$13	Pear and Parm	\$14
alternating slices of roma tomato and fresh buffalo mozzarella, with basil, olive oil, balsamic reduction		roasted pear, fresh frisée lettuce, crispy prosciutto, shaved parmesan, spiced pecans and a white balsamic vinaigrette	

PIZZA & CALZONE

Margherita	\$17	Classico	\$18
plum tomatoes and buffalo mozzarella, with olive oil and fresh basil		hot italian sausage, mushrooms, red and yellow peppers, tomato sauce, mozzarella and parmesan	
Pepperoni-Spinach	\$18	Oceana	\$19
pepperoni, spinach, roasted red pepper, mushrooms, mozzarella and asiago		salmon, scallops and shrimp, with garlic, diced tomato, mozzarella and fresh dill	

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PASTA & RISOTTO

Chicken Carbonara \$25

freshly house-made fettuccini, sautéed chicken, pancetta and caramelized onion, with a tasty parmesan cream

Ravioli di Ricotta \$26

made fresh in-house, with local ricotta cheese and spinach, in a tasty tomato-sherry sauce, topped with fresh basil

Peppercorn Beef Fettuccini \$27

beef, mushrooms, caramelized onion, grape tomatoes and baby spinach, with a green peppercorn cream sauce

Angel Hair \$28

sautéed tiger shrimp and bay scallops, with tomato, cilantro and garlic olive oil: just as good as 25 years ago

Gnocchi Bolognese \$25

simple yet perfect: house-made potato-flour dumplings, a classic bolognese meat sauce and freshly grated parmesan

Lasagna al Forno \$26

house-made from mom's original recipe, twice-baked, with a beef-veal meat sauce, tomato, mozzarella, local ricotta cheese

Risotto Jambalaya \$27

shrimp and spicy sausage, sweet peppers, creole spices, corn, jalapeño, zucchini and mascarpone cheese

Seafood Risotto \$28

salmon, scallops and shrimp, over a bed of risotto milanese, with asparagus tips and pea tenders

MEAT & FISH

Chicken Piccata \$30

seasoned chicken breast, with a creamy lemon-caper sauce and fresh parsley, over a bed of house-made fettuccini

Duck Breast \$34

pan-fried, with a spinach salad, toasted almonds, roasted peaches, gorgonzola cheese and an orange citrus vinaigrette

Rack of Lamb \$38

herb-crusted ontario lamb, with roasted red-skin potatoes, vegetable ratatouille and a shiraz-lamb sauce

Salmone della Casa \$32

our daily featured fresh atlantic salmon, always uniquely flavoured and delicious - and still our most popular entrée

Veal Marsala \$36

a tower of veal tenderloin, on a spinach and wild mushroom risotto gâteau, served with a marsala reduction

Beef Tenderloin \$40

8-ounce hand-cut filet, with asparagus tips, garlic mashed potatoes and a tasty beef jus demi-glace

Add mushrooms/gorgonzola sauce: \$5

NOTE: Our add-on charges cover the cost of extra food or labour.

Calzone-style pizza, olive tapenade, plating-a-cake or splitting-a-dish are \$2 each.

A gratuity of 18% will be applied to groups of 8 or more.

LA CASA RISTORANTE : LUNCH MENU

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APPETIZERS

Minestrone del Giorno	\$9	Bruschetta	\$10
hot and hearty mix of chef's choices of meat, pasta, beans and vegetables		four sourdough crostini, fresh basil pesto, diced tomato, aged balsamic and parmesan cheese	
Mamma Mia's Meatballs	\$11	Pancetta-Wrapped Prawns	\$12
three tasty meatballs, with garlic crostini, fresh herbs, parmesan cheese and a tomato-veal sauce		four large shrimp, pancetta, citrus zest, basil and honey, with a tangy cocktail sauce	
Calamari	\$14	Antipasto Platter	\$16
marinated and lightly pan-fried, with a lemon-dill-beurre blanc sauce		various cheeses and meats, smoked trout, in-house garnishes, olives, crispy garlic crostini	

Add a La Casa Salad or a Caesar Salad to any of the above : \$6.

Try our house-made kalamata olive tapenade on freshly baked bread : \$2.

SALADS

La Casa	\$9	Caesar	\$10
select local greens, grape tomatoes, shaved red onion, radish, cucumber, parmesan and an italian vinaigrette		crisp romaine, creamy garlic dressing, herbed croutons, parmesan wheel, crispy pancetta and a lemon wedge	
Caprese	\$11	Pear and Parm	\$12
alternating slices of roma tomato and fresh buffalo mozzarella, with basil, olive oil and a balsamic reduction		roasted pear, fresh frisée lettuce, crispy prosciutto, shaved parmesan, spiced pecans and a white balsamic vinaigrette	

Add grilled chicken breast or tiger shrimp to any salad : \$6.

SANDWICHES

Verdure on a Bun	\$17	La Casa Clubhouse	\$18
grilled zucchini, roasted red pepper, portobello mushroom, basil pesto and goat cheese		grilled chicken, prosciutto, tomato, shredded romaine, red onion and parmesan, with dijon mustard and an italian vinaigrette	
Chicken Parmigiana	\$19	Beef Dip	\$20
breaded and pan-fried chicken breast, tomato sauce and grated parmesan cheese		shaved prime rib, with caramelized onion, asiago cheese and a tasty beef jus	

All our sandwiches are on toasted house-made buns and include a La Casa Salad, a Caesar Salad or one of our featured daily soups.

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PIZZA & CALZONE

Margherita \$17 plum tomatoes and local buffalo mozzarella, with olive oil and fresh basil	Classico \$18 hot italian sausage, mushrooms, red and yellow peppers, tomato sauce, mozzarella and parmesan
Pepperoni-Spinach \$18 pepperoni, spinach, roasted red pepper, mushrooms, mozzarella and asiago cheese	Oceana \$19 salmon, scallops and shrimp, with diced tomato, garlic, mozzarella, and fresh dill

Add an extra ingredient or have your pizza oven-baked calzone-style: \$2.

PASTA & RISOTTO

Chicken Carbonara \$19 house-made fettuccini, sautéed chicken, caramelized onion, cubed pancetta and parmesan cream	Gnocchi Bolognese \$19 simple yet perfect: house-made potato-flour dumplings, bolognese meat sauce and grated parmesan
Ravioli di Ricotta \$20 made in-house, with local ricotta cheese and spinach, in a tomato-sherry sauce, with fresh basil	Peppercorn Beef Fettuccini \$21 beef, mushrooms, baby spinach, grape tomatoes, caramelized onion, a green peppercorn cream sauce
Risotto Jambalaya \$21 shrimp and spicy sausage, creole spices, sweet peppers, jalapeño, corn, zucchini, mascarpone cheese	Angel Hair \$22 sautéed tiger shrimp and bay scallops, with tomato, cilantro and garlic olive oil

MEAT & FISH

Chicken Piccata \$20 seasoned chicken breast, a creamy lemon-caper sauce, fresh parsley, on a bed of house-made fettuccini	Local Ontario Pickerel \$20 pan-seared, served over a lemon-dill risotto, with grilled asparagus and a brown butter sauce
Salmone della Casa \$22 fresh atlantic salmon: one of our signature daily features, always uniquely flavoured and delicious	Beef Tenderloin \$24 6 oz. filet, garlic mashed potatoes, asparagus tips, beef jus demi-glace (Add mushrooms/gorgonzola sauce: \$4)

Add a La Casa Salad, a Caesar Salad or a featured soup to the above: \$6.

Note : A gratuity of 18% will be applied to groups of 8 or more.

LA CASA RISTORANTE : WINE LIST

Summer-Fall 2019

RED WINES

	<u>glass</u>	<u>carafe</u>	<u>bottle</u>
La Palma Cabernet Sauvignon 2018 Cachapoal Valley, Chile fruit-packed, with intense berry flavours, notes of cherries, cassis	9	24	37
Leaping Horse Merlot 2017 California, USA light, easy to drink, with flavours of fresh berries, cherries, herbs	10	26	39
Unapologetically Bold Baco Noir 2017 Grand Bend, Ontario bold, earthy, full-bodied, hints of smoky black currant, spicy herbs	10	26	39
Black River Malbec 2018 Patagonia, Argentina black cherries, bittersweet taste of chocolate, with smooth tannins	11	28	41
Piantaferro Chianti 2016 Vinicola Tombacco, Italy fruity, hints of cherries and plums, smoothly structured tannins	11	28	41
Hunt Shiraz 2016 McLaren Vale, Australia firm structure, restrained hints of peppercorn, dark fruits, licorice	13	32	45
Pagos de Araiz 2016 Navarra, Spain smooth exotic blend, with rich deep texture and lush fruit flavours	13	32	45
Masciarelli Montepulciano 2016 Abruzzo, Italy medium-bodied, with light, soft, fruity flavours and a gentle finish	13	32	45
Ironstone Merlot 2017 California, USA hint of soft plums, vanilla, cedar spice, rich black cherry flavours	14	34	47
McManis Cabernet Sauvignon 2017 California, USA rich, full-body, with nuances of blackberry, currant, cedar, mocha	14	34	47
Speri Valpolicella Classico 2017 Veneto, Italy light-bodied, mellow acidity, sour-cherry flavours, herbs and spices	14	34	47
			<u>bottle only</u>
McManis Petite Sirah 2017 California, USA nose of ripe blackberry, toffee, hints of clove and flavours of dark berries, with soft, full-bodied tannins and a smooth, mellow, mocha finish			50
McManis Pinot Noir 2017 California, USA strong aromas and flavours of blueberry, cherry, strawberry, vanilla and cream, with a smooth, well-balanced blend of ripe fruit flavours and oak aging			50
Marietta Old Vine Red Lot 66 Sonoma, California made primarily from zinfandel, flavours of ripe and juicy fruit, with peppery- spice and dusty-earth richness, finishing with moderate, focussed tannins			50
Speri Valpolicella Classico Ripasso 2016 Alto Adige, Italy elegant and complex, with fruity aromas and spicy tones, complemented by a finely balanced acidity and a very strong finish			60
Felsina Chianti Classico 2016 Tuscany, Italy fruity aromas, dominated by wild berries and spicy notes, also fruity on the palate, with strong tannins and a lingering smooth finish			75
Banfi Brunello di Montalcino DOCG 2013 Tuscany, Italy complex and immediate aromas, hints of plum, jam and licorice flavours, with a powerful structure softened by delicate but satisfying tannins			90
Speri Amarone Valpolicella Classico 2013 Alto Adige, Italy a great classic wine, with much complexity, vigorous structure, flavours of black cherries, plums, espresso, mocha and a textured, elegantly soft finish			120

LA CASA RISTORANTE : WINE LIST

Summer-Fall 2019

WHITE WINES

glass carafe bottle

Off Dry, Light Body, Fruity

Ironstone Obsession 2017 California, USA	10	26	39
sweet aromas of peaches and flowers, with clean, sweet finish			
Redstone Riesling 2018 VQA Niagara, Ontario	10	26	39
fresh fruity flavours of peach, apple, citrus, with zesty acidity			
Guilty Men White 2017 VQA Niagara, Ontario	12	30	43
tangy, bright, green apple, lime, watermelon, cherry flavours			

Dry, Light to Medium Body

Echeverria Sauvignon Blanc 2018 Curico Valley, Chile	11	28	41
refreshingly fruity, very crisp, with clean well-balanced acidity			
Masi Possessioni 2016 Friuli, Italy	11	28	41
crisp, refreshing, hints of melon, pineapple, an almond finish			
Cabert Pinot Grigio 2018 Friuli, Italy	13	32	45
zesty, smooth, with solid structure, strong refreshing acidity			
One Horse Town Pinot Grigio 2017 Grand Bend, Ontario	13	32	45
fresh and crisp, with aromas and flavours of peach, grapefruit			

Dry, Medium to Full Body

La Palma Chardonnay 2018 Cachapoal Valley, Chile	9	24	37
unoaked, fruity, citrus, peach, pineapple flavours, soft finish			
Ironstone Chardonnay 2017 California, USA	14	34	47
citrus-layered, fresh peach flavours, notes of oak and vanilla			
Map Maker Sauvignon Blanc 2018 Marlborough, New Zealand	15	36	49
bold burst of citrus flavour, grassy notes, vibrant, acidic finish			

Sparkling Wine, Rosé, Champagne

Cabert Prosecco 2019 Friuli, Italy	14	34	47
a crisp and sparkling aperitivo, with just a hint of sweet acidity			
Malivoire Lady Bug Rosé 2017 VQA Niagara, Ontario	12	30	43
sweet and smooth fruitiness, with long, dry, full-bodied finish			
Moët & Chandon Champagne, France		53	97
(375/750 ml) extra dry, medium-bodied, with fruity aromas and zesty liveliness			
Veuve Clicquot Champagne, France		55	99
(375/750 ml) extra dry, medium to full-bodied, with hints of apple, pear, toast			

BEER LIST

DOMESTIC

341ml bottle

\$5.50

Budweiser

Bud Light

Coors Light

Fifty

Keiths

IMPORTS

331ml bottle

\$5.50

Guinness

\$6.00

Peroni

500ml can

\$7.00

Stiegl Radler

\$6.25

Corona

Heineken

Stella

\$6.50

Duchesse

Früli Strawberry

DRAFTS

500ml glass

\$6.25

Mill St. Organic

\$7.25

Moretti

Pedavena