

# LA CASA RISTORANTE : LUNCH MENU

Summer-Fall 2019

## APPETIZERS

<b>Minestrone del Giorno</b> \$9	<b>Bruschetta</b> \$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
<b>Mamma Mia's Meatballs</b> \$11	<b>Pancetta-Wrapped Prawns</b> \$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
<b>Calamari</b> \$14	<b>Antipasto Platter</b> \$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

<b>La Casa</b> \$9	<b>Caesar</b> \$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
<b>Caprese</b> \$11	<b>Pear and Parm</b> \$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

<b>Verdure on a Bun</b> \$17	<b>La Casa Clubhouse</b> \$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
<b>Chicken Parmigiana</b> \$19	<b>Beef Dip</b> \$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

<b>Margherita</b> \$17 plum tomatoes and local buffalo mozzarella, with olive oil and fresh basil	<b>Classico</b> \$18 hot italian sausage, mushrooms, red and yellow peppers, tomato sauce, mozzarella and parmesan
<b>Pepperoni-Spinach</b> \$18 pepperoni, spinach, roasted red pepper, mushrooms, mozzarella and asiago cheese	<b>Oceana</b> \$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

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

## MEAT & FISH

<b>Chicken Piccata</b> \$20 seasoned chicken breast, a creamy lemon-caper sauce, fresh parsley, on a bed of house-made fettuccini	<b>Local Ontario Pickerel</b> \$20 pan-seared, served over a lemon-dill risotto, with grilled asparagus and a brown butter sauce
<b>Salmone della Casa</b> \$22 fresh atlantic salmon: one of our signature daily features, always uniquely flavoured and delicious	<b>Beef Tenderloin</b> \$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.**