

LA CASA RISTORANTE DINNER MENU 2021

Appetizers

Minestrone del Giorno	\$10	Bruschetta	\$12
hot and hearty mix of chef's choices of meat, pasta, beans and vegetables		four sourdough crostini, fresh basil pesto, diced tomatoes, aged balsamic and parmesan	
Calamari	\$16	Antipasti Platter	\$22
marinated and lightly pan-fried, with lemon dill-beurre blanc sauce		various 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, red onion, radish, cucumber, parmesan, oil & vinegar dressing		fresh romaine, herbed croutons, crispy pancetta, parmesan wheel, creamy garlic dressing, lemon	
Napoleon	\$13	Pear and Parm	\$14
alternating slices of roma tomato, buffalo mozzarella and crispy phyllo, with basil, olive oil and a balsamic reduction		roasted pear, fresh frisée lettuce, crispy prosciutto, shaved parmesan, spiced pecans and white balsamic vinaigrette	

Pizza

Margherita	\$17	Classico	\$18
plum tomatoes and buffalo mozzarella, with olive oil and fresh basil		hot italian sausage, mushrooms, 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 diced tomato, garlic, mozzarella and fresh dill	

Pasta & Risotto

Chicken Carbonara	\$25	Gnocchi Bolognese	\$26
freshly house-made fettuccini, sautéed chicken, pancetta, caramelized onion, parmesan cream		house-made potato-flour dumplings, classic bolognese meat sauce, freshly grated parmesan	
Ravioli di Ricotta	\$26	Lasagna al Forno	\$27
made in-house, local ricotta cheese and spinach, in a tasty tomato-sherry sauce, with fresh basil		mom's original recipe, twice-baked, tomatoes, local ricotta, mozzarella, beef-veal meat sauce	
Risotto Jambalaya	\$27	Angel Hair	\$28
shrimp and spicy sausage, sweet peppers, sautéed grape tomatoes, corn, jalapeño, zucchini, creole spices, mascarpone cheese		tiger shrimp and bay scallops, with tomato, cilantro and garlic olive oil	

Meat & Fish

Chicken Piccata	\$30	Salmone della Casa	\$33
seasoned chicken breast, creamy lemon-caper sauce, fresh parsley, with house-made fettuccini		our daily feature, fresh atlantic salmon, always uniquely flavoured and delicious	
Veal Marsala	\$36	Beef Tenderloin	\$39
tower of veal tenderloin, on a wild mushroom-spinach risotto gâteau, in a marsala reduction		8-ounce filet, roasted fingerling potatoes, asparagus tips and a beef jus demi-glace	
		Add mushrooms/gorgonzola sauce: \$5.	