

CASANOVA

APPETIZER

Olives and Cheese 10.95

Marinated olives and Greek feta cheese

Dolmathakia 12.00

Rice stuffed grape leaves, butter lemon emulsion

Saganaki 12.95

Pan seared halloumi cheese, grape tomatoes and ouzo sauce

Mediterranean Hummus Platter 13.00

Homemade hummus dip trio: classic, roasted peppers, cilantro lime.
Served with grilled pita bread

Polpette Mediterranee 12.00

Angus beef meatballs, marinara sauce, parmigiano reggiano and toasted ciabatta

Beef Carpaccio* 14.95

Thin sliced beef, wild Arugula, capers, shaved parmigiano reggiano, citronette dressing

Fritto Misto 16.00

Deep fried calamari and shrimp, asparagus and artichoke, spicy marinara and lemon aioli

Sautéed Mediterranean Clams 14.95

Sautéed with olive oil, garlic, fresh baby heirloom tomatoes, basil and white wine sauce, served with crostini

Casanova Platter* 17.95

Chef's selection of imported Italian cold cuts and artisanal cheese, olives and hummus

SOUPS & SALAD

Garden Salad 11.00

Field greens, heirloom cherry tomatoes, balsamic dressing

Caesar Salad* 11.95

Chopped romaine hearts, shaved parmigiano reggiano, ciabatta croutons, Caesar dressing

Greek Salad 12.95

Greens, cucumber, pitted Kalamata olives, red onions, vine ripe tomatoes, feta cheese, lemon vinaigrette

Bufala Mozzarella Caprese 16.00

Imported bufala mozzarella served with roasted peppers and seasonal tomatoes, balsamic reduction and basil oil

Apple Wood Smoked Bacon Spinach Salad 12.50

Baby spinach, crispy bacon, white mushrooms, honey mustard dressing

Mixed Seafood Salad 15.95

Arugula frisee, clams, mussels, shrimps and scallops, calamari, citronette dressing

Soup of the Day 8.95

SANDWICHES

(Available for Lunch only) Served with your choice of salad or French fries

Turkey 12.95

Roasted Turkey, lettuce, tomatoes, avocados, roasted bell peppers hummus, provolone cheese on ciabatta roll.

Vegetarian 12.95

Crisp lettuce, vine ripe tomatoes, portobello mushrooms, fresh mozzarella, roasted peppers, pesto on ciabatta roll

Chicken 12.95

Grilled Chicken breast, lettuce, tomatoes, avocado, provolone cheese, mayo and mustard on Ciabatta roll

FLAT BREAD

Margherita 15.00

Tomato sauce, imported fresh mozzarella and basil

Alba 18.00

Tomato sauce, mozzarella, prosciutto San Daniele, arugula and shaved parmigiano reggiano.

Pepperoni 15.00

Tomato sauce, spicy pepperoni and mozzarella cheese

Meatballs 17.00

Tomato sauce, basil, mozzarella

Greek 16.00

Tomato sauce, mozzarella, Kalamata olives, onions, bell peppers, eggplant, feta cheese, artichoke

Ricotta and Smoked Salmon 18.00

Whipped ricotta cheese and dill, Norwegian Salmon, caramelized onions, arugula and capers

PASTA

Angel Hair Tomato Basil 14.95

Roasted garlic, fresh tomatoes, extra virgin olive oil

Lasagna Alla Bolognese 17.95

Angus beef ragu, béchamel, mozzarella and parmigiano reggiano

Gnocchi Sorrentina 16.95

Homemade potato dumpling, fresh tomatoes, roasted garlic, fresh mozzarella and basil

Spaghetti Carbonara 16.95

Smoked pancetta, shallots and parmesan cream sauce

Spaghetti & Angus Beef Polpette 17.95

Marinara sauce, homemade beef meatballs

Fettuccine Casanova 17.95

Shitake mushrooms, crispy bacon, chicken, cherry tomatoes, arugula, light cream sauce

Rigatoni Alla Bolognese 16.95

Angus Beef bolognese sauce, roasted garlic

Fusilli All' Amatriciana 17.00

Pancetta, onions, red wine, marinara sauce, black pepper

Penne Sausage 17.00

Pork sausage, broccoli, marinara sauce, feta cheese

Penne Greek style 17.95

Roasted garlic, mushrooms, spinach, sundried tomato, caramelized onions, feta cheese, kalamata olives, marinara sauce, pine nuts

Wild Mushroom Ravioli 17.95

Sautéed with mixed vegetables, light marinara sauce and sage

Rigatoni Salmon and Green Peas 20.95

Smoked salmon, sweet green peas, shallots and garlic pink vodka sauce

Lobster Ravioli 24.95

Ricotta and Maine Lobster, cream tomato sauce

Linguine Clams 23.00

Manila clams, garlic, cherry tomatoes, mild spicy white wine sauce

Linguine Mare Nostrum 24.95

Clams, mussels, shrimp, scallops, mild spicy marinara sauce

Gluten free pasta, extra \$2 charge. Add grilled chicken \$7 or shrimp \$8

SEAFOOD

Mediterranean Sea Bass 33.00

Pan seared branzino filets, sun dried tomatoes, couscous, bell peppers, onions, olives, white wine and roasted garlic butter sauce

Pan Seared Shrimp Skewered in Scallops 31.95

Over fettuccine Alfredo tossed with arugula

Grilled Blackened Swordfish 31.95

Served with artichoke puree sauce and veggies

Atlantic Salmon* 24.95

Grilled Salmon, onions, roasted peppers, capers dip sauce, sautéed veggies

Lobster Supreme 35.95

Pan seared lobster tail, served with linguine tossed with shrimp, green onions, cherry tomato in a light spicy garlic sauce

ENTREES

Chicken Parmigiana 23.95

Chicken breast, roasted garlic, marinara sauce, mozzarella, served with spaghetti marinara

Chicken Shish Kabobs 24.95

Grilled marinated chicken breast and bell peppers skewer, rice pilaf, hummus and yogurt cucumber sauce

Veal Scaloppine 29.95

(Served with sautéed vegetables)

Marsala: mushroom in sweet marsala sauce

Piccata: lemon and capers sauce

Pomodoro: fresh tomato, basil

Chef's Favorite Lamb Chops Scottadito* 34.95

New Zealand lamb chops, tossed with garlic and thyme flavored butter, pilaf rice and veggies

Grilled Rib Eye Steak* 36.95

Our Signature 12 oz. steak, seasoned and char-grilled to your like with sautéed vegetables and red wine blue cheese sauce

Grilled NY Steak* 37.95

12 oz. USDA Choice beef, red wine sauce, served with sautéed vegetables

Beef Filet Au Poivre* 36.00

8 oz. USDA Choice Tenderloin Filet, green peppercorn sauce served with sautéed vegetables

Veal Ossobuco Milanese 32.00

Slow braised Veal Shank in a white wine tomato broth served with saffron rice pilaf. and veggies

Eggplant Mussaka 18.00

Breaded eggplants, ricotta cheese, melted mozzarella

SIDES

Steamed Vegetable Mix of the Day 6.00

Roasted Asparagus with Parmesan Sprinkle 7.00

Rosemary Flavored Roasted Potatoes with Garlic 6.00

French Fries 5.00

*Automatically 18% service charge on party 6 & up will be added to your check

*Thoroughly cooking food animal origin, including but not limited to beef, eggs, fish, lamb, milk poultry or shell stock reduced the risk of food borne illness. Young children, the elderly and individuals with certain health condition may be at higher risk if these foods are consumed raw or undercooked

Chef German Castellanos

