

# Casa Antica

## Three Course Dinner

available everyday 5:00 pm until 6:00 pm - \$20.00 - no substitutions

### - Choice of Insalate or Zuppa -

#### Insalata Mista Casa Antica

Mescoline mixed salad with Balsamic dressing

#### Zuppa del Giorno

Soup of the Day

### - Choice of Entree -

#### Penne all'Vodka

Penne in a vodka cream sauce

#### Rigatoni Bolognese

Rigatoni with meat sauce Bolognese style

#### Petto di Pollo Rollato ai Funghi

Chicken breast with asparagus, proscutto and peas in a light mushroom cream sauce served over a bed of fresh spinach

#### Salmone alla Griglia

Grilled filet of salmon dijon served with roasted potatoes and vegetables

### - Choice of Dessert -

Coppa Spagnola • Gelato • Coppa Cafe • Tiramisu

## Children's Menu

Your Choice 8

Ravioli • Baked Ziti • Chicken Fingers • Choice of Pasta with Meatballs  
Individual 12' pizza with sauce and mozzarella

## *Antipasti*

### Appetizers

<b>La Caprese, Mozzarella di Bufala con Pomodori e Basilico Fresco</b>	12
Buffalo Mozzarella and vine ripe tomatoes, basil and extra virgin olive oil & balsamic.	
<b>Cozze Marinara</b>	7
Steamed mussels in white wine sauce or light marinara sauce.	
<b>Involtini Di Melanzane</b>	7
Breaded eggplant rollatini stuffed with Ricotta, baked and topped with house sauce and melted mozzarella.	
<b>Calamari Fritti</b>	7
Fried calamari choice of flowered or breaded topped with zucchini sticks.	
<b>Peperoni Caldi Ripieni * Our Chef's Award Winner *</b>	7
Banana peppers stuffed with Genova salami and pecorino cheese topped with our famous three cheese cream sauce.	

## *Zuppe*

### Soup

<b>Pasta Fagioli</b>	5
White Cannaleni and red kidney beans.	
<b>Stracciatella</b>	5
Chicken consume with spinach, eggs, parmiaggiana cheese.	
<b>Tortellini in Brodo</b>	5
Chicken consume cheese tortellini or meat, peas, mushrooms and carrots.	
<b>Ribbolito</b>	5
Tuscany famous vegetable soup.	
<b>Escarola &amp; Faggiolini</b>	5
Everyone's favorite... Greens & Beans.	

## *Insalate*

### Salad

<b>Salads and Insalata Casa Antica</b>	7
Mixed leaf salad with shaved carrots, cherry tomatoes, walnuts, Granny Smith apples and Gorgonzola topped with our Chef's famous homemade dressing.	
<b>Insalate di Cesare con Crostini di Pane e Focaccia</b>	8
Caesar salad of romaine lettuce with sliced eggs.	
Add Chicken 4   Add Shrimp 6   Add Smoked Salmon 6	
<b>Insalata di Spinaci</b>	8
Baby spinach, sauteed mushrooms and bacon in a hot balsamic dressing.	

\* The Chef prepares everything from scratch so please have some patience, so you can be rewarded with the tastiest meal!

# Primi Piatti

## Pasta

Risotto agli Asparaci e Capaesante Asparagus risotto with sauteed sea scallops and asparagus. Add two 4 oz. lobster tails 10	20
Fettuccine or Risotto del Mare Mussels, clams, shrimp, calamari, scallops, tomato and light marinara with zaffaron. Add two 4 oz. lobster tails 10	28
Rigatoni Vodka Fresh tomatoes, vodka cream parmiggiano cheese basil. Add chicken 4 Add shrimp 6	15
Gnocchi Pasta al Pesto Homemade potato gnocchi with basil, garlic, herbs, pignoli nuts, sundried tomatoes and extra virgin olive oil. Add chicken 4 Add shrimp 6	15
Linguine alle Voncole Veraci Linguine with clams, extra virgin olive oil and fresh parsley. White or red sauce with fresh tomatoes. Add shrimp 6 Add two 3 oz. lobster tails 10	15
Papparedelle con Pomodoro, Basilico Pappardelle with Mozzarella cheese, fresh basil tomato cream sauce. Roasted chicken 4 Roasted sausage 4	15
Fettuccine or Gnocchi or Meat Tortellini Homemade pasta with a classic slow braised bolognese meat sauce. Add Meatballs 4 Add Sausage 4	15
Rigatoni Norma Rigatoni, sauteed eggplant, fresh tomato and basil ricotta salata.	15
Spaghetti alla' Carbonara Casa Antica Thin spaghetti, pancetta egg yolk, sweet peas, mushrooms, diced onions, pecorino cheese and a touch of cream. Add sausage 4 Add chicken 4 Add shrimp 6	15
Penne alla' Arrabbiata Penne in spicy tomato sauce with extra virgin olive oil. Add chicken 4 Add shrimp 6 Add roasted sausage 4	15
Fettuccine con Aragosta Fettuccine with Maine baby lobster tails, porcini mushrooms, cherry tomatoes, herbs, white wine and sundried tomatoes.	24
Ravioli con Aragosta Lobster Ravioli, cream, butter, pecorino, sundried tomatoes, sweet peas, gorgonzola and fresh herbs. Add shrimp 6	20
Gnocchi Sorrentino Homemade potato dumplings with fresh tomatoes, ricotta, mozzarella, eggplant, prosciutto di parma with a touch of cream sauce.	15
Penne al Salmone Affumicato Smoked salmon, diced onions, garlic, asparagus and sweet peas with a cream vodka tomato sauce.	18
Bucatini all'a Matriciana alla' Romana Thick hollow pasta with Italian pancetta, onions, tomato sauce, white wine and a touch of cream with fine herbs. Add roasted sausage 4 Add shrimp 6	15

\* Whole wheat pasta, rice, lo-carb available \*

## *Pesce & Carne*

### Fish and Meats

<b>Filetto di Salmone in Padella e grigliato Fagiolini con Salsa di Senape in Grani</b>	20
Pan seared, broiled fillet with green beans and cherry tomato in a grain Dijon mustard sauce with a touch of cream.	
<b>Osso Bucco di Vitello con Polcini Asparaci Risotto alla Romana</b>	28
Braised veal shank "Osso Bucco" with arborio rice, Porcini mushroom, cream, pecorino, Romano and asparagus.	
<b>Cotoletta di Vitello da Latte alla Milanese Arugola</b>	
<b>Cipolletta e Pomodorini 'Sedano' Cocomberi</b>	22
Organic milk fed veal milanese with arugola and julienne spanish onion, celery, cucumbers and cherry tomato with balsamic olive oil vinigrette.	
<b>Petto di Pollo Rollato Ai Funchi, Prosciutto in Salsa Bianca con Asparaci e Spinaci</b>	20
Roasted breaded chicken breast stuffed with asiago, prosciutto, roasted red peppers, spinach, asparagus, asiago and herbs, cut into wheels and finished in a delicate cream sauce.	
<b>Cotoletta Parmigiana</b>	22
Veal cutlet, breaded and pan fried topped with house tomato sauce and melted mozzarella cheese.	
<b>Pollo Sorrentino</b>	20
Chicken breast layered with eggplant, prosciutto di parma, mozzarella, and sundried tomatoes in a delicate tomato wine sauce topped with roman artichokes and asparagus spurs.	
<b>Scaloppine di Vitello con Salsa a Piacere</b>	22
Sautéed veal scaloppine with choice of lemon sauce, marsala sauce, picata or francese sauce.	

\* Above entrees include chef's pasta of the day with our homemade sauce • Osso Bucco excluded \*

## *From the Grill*

Daily Specials on Chef's Choice Premium Reserved Aged Beef

**Fiorentina di Manzo**  
Grilled 24 oz. T-bone steak.

**Bistecca di Manzo al Carbon Dolce**  
Grilled 14 oz. Sirloin steak.

**Costata alla Griglia**  
Grilled 18 oz. Rib Eye steak.

**Filetto di Manzo alla Griglia**  
Grilled 10 oz. beef tenderloin.

Served with choice of one sauce and one side order

## *Salse*

Sauce Choices

Craine Mustard Sauce • Mushrooms & Onions Agro' Dolce • Barolo Sauce • Port Sauce

## *Contorni*

Side Orders 5

Asparagus & Swisschart • Sautéed Mixed Vegetables • Sautéed Spinach • Sautéed Cauliflower  
Roasted Potatoes • Mashed Potatoes • Escarole • Rapini (when available)

Please let you waiter know if you have any food allergies, not all ingredients are listed on the menu.