

# 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**