

Antipasti

Piatto di Salumi Italiano 13.95

Assorted Fine Italian Meats

Verdure alla Griglia e Provolone 7.95

Grilled Eggplant, Zucchini, Roasted Peppers and Melted Provolone Cheese

Bresaola e Caprino Tartufato 9.95

Cured Beef, Arugula, Goat Cheese and White Truffle Oil

Carpaccio di Manzo 11.95

Thinly Sliced Beef, Arugula and Shaved Parmigiano

Fritto Misto di Calamari Gamberi & Zucchine 8.95

Fried Calamari, Shrimp and Zucchini served with Sardinian Sun Dried Tomato Aioli

Caprese Classica 8.95

House Made Fresh Mozzarella, Florida Tomatoes and Basil Oil

Polenta alla Griglia con Funghi 8.95

Grilled Gorgonzola and Sage Polenta with Sautéed Porcini and Wild Mushrooms

Salsiccia di Cinghiale 14.95

Grilled Wild Boar Sausage with Rosemary Tuscan beans

Insalata Di Mare 12.95

Seafood Salad with Calamari, Shrimp, Scallops, Mussels and Clams served over Arugula with a Limoncello Dressing

Prosciutto e Melone 10.95

Parma Prosciutto Layered over Fresh Melon

Polpette della Casa 8.95

House Made Meatballs, Pomodoro Sauce

Insalate e Zuppe

Pecorino e Noci 7.95

Baby Arugula, Pecorino Cheese, Granny Smith Apple, Walnut, Balsamic Vinaigrette

Spinaci, Guanciale e Gorgonzola 7.95

Baby Spinach, Gorgonzola Cheese and Roasted Pancetta, Gorgonzola Dressing

Casa Mia 5.95

Organic Mixed Greens, Red Onions, Carrots, Tomatoes, Raspberry Vinaigrette

Insalata Cesare 6.95

Chopped Romaine Heart, Croutons, Shaved Parmigiano, Housemade Caesar Dressing

Romana Alla Griglia 8.95

Grilled Romaine Heart, Caramelized Onions, Gorgonzola, Roasted Peppers, Balsamic Dressing

Zuppa del Giorno 5.95

House Made Soup with Seasonal Ingredients - Changes Daily

Pizza Forno a Legna

Contadina 11.95 ~ Tomato, Mozzarella, Eggplant, Sausage and Gorgonzola

Boscaiola 12.95 ~ Tomato, Mozzarella, Wild Mushrooms and Truffle Oil

Casa Mia 11.95 ~ Tomato, Fresh Mozzarella, Smoked Prosciutto and Arugula

Rustica 10.95 ~ Tomato, Mozzarella, Spicy Parma Salami and Taleggio Cheese

Margherita 8.95 ~ Tomato, Mozzarella, Fresh Basil

Napoletana 9.95 ~ Tomato, Mozzarella, Black Olives, Oregano

Vegetariana 9.95 ~ Tomato, Mozzarella and Grilled Seasonal Vegetables

Americana 9.95 ~ Tomato, Mozzarella, Pepperoni

Quattro Stagioni 13.95 ~ Mozzarella, Mushrooms, Ham, Olives and Artichoke Hearts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness

Primi Piatti

Ravioli Funghi e Ricotta 14.95

House made with Porcini Mushrooms and Ricotta Cheese, Butter and Sage Sauce

Fettuccine alla Bolognese 13.95

Fresh Fettuccine, Bolognese Sauce, Sprinkled Fried Sage

Gnocchi Gorgonzola e Tartufo 14.95

House Made Ricotta Gnocchi with Melted Gorgonzola ~ Cream Sauce and White Truffle Oil

Pappardelle al Cinghiale 16.95

Fresh Wide Fettuccine with Braised Wild Boar Ragout

Lasagna Pasticciata dello Chef 14.95

Bolognese Sauce, Fresh Mozzarella and Béchamel

Penne alla Mediterranea 12.95

Diced Tomatoes, Basil, Garlic, Fresh Mozzarella, Capers and Calamata Olives

Linguine al Pesto Genovese 13.95

Basil, Garlic, Pine Nuts and Pecorino Pesto Sauce

Malloreddus Sardi 14.95

Semolina Gnocchetti, Homemade Sausage Ragout, Pecorino Cheese

Linguine allo Scoglio 17.95

Mussels, Clams, Calamari, Shrimp and Scallops in a Lightly Spiced Tomato Sauce

Linguine alle Vongole 16.95

Fresh Clams, Roasted Garlic, White Wine and Italian Parsley

Spaghetti all'Aragosta 17.95

Half Maine Lobster, Cherry Tomatoes White Wine and Garlic

Gluten free pasta available upon request for an additional charge of \$2.00

Secondi Piatti

Il Branzino al Forno 22.95

Whole Salt Crusted Mediterranean Bass De-boned Table Side

Salmon Casa Mia 18.95

Pan Seared Scottish Salmon, Bay Shrimp, Grape Tomatoes and White Wine Sauce

Maiale Abruzzese 16.95

Herb encrusted, Pan Seared Sliced Pork Tenderloin With Caremalized Onions

Petto di Pollo alla Fiorentina 16.95

Chicken Breast Topped with Prosciutto, Spinach and Mozzarella Cheese, Veal Demi

Pollo al Forno 16.95

Wood Oven Roasted Marinated Half Chicken Served With Rosemary Potatoes and Seasonal Vegetables

Petto di Pollo alla Milanese 15.95

Breaded Sautéed Chicken Breast, Rosemary Potatoes and a Cherry Tomato Arugula Salad

Tagliata di Manzo 21.95

Grilled and Sliced 14 oz Black Angus NY Strip, Grilled Vegetables, Casa Mia Steak Sauce

Vitello Scaloppato con Funghi Porcini 18.95

Veal Scaloppine with Wild Mushrooms and Porcini Sauce, Grilled Gorgonzola and Sage Polenta

Vitello al Limone 17.95

Sautéed Veal Scaloppine, Pinot Grigio, Capers ~ Lemon Sauce

Parmigiana di Melanzane 15.95

Baked Eggplant Parmigiana, Served with Penne al Pomodoro

Contorni

Roasted Rosemary Potatoes 5.95 ~ Tuscan Style Beans 5.95 ~ Penne Pomodoro 6.95

Sautéed Spinach 5.95 ~ Sautéed Seasonal Vegetables 5.95

Lunch Menu

PANINI

Casa mia 9.95

Parma Prosciutto, Fresh Mozzarella, Roasted Peppers and Arugula

Polpette 8.95

House Made Meat Balls, Provolone Cheese and pomodoro Sauce

Ortolano 7.95

Grilled Seasonal Vegetables and Provolone

Milano 7.95

Breaded Sautéed Chicken Breast, Arugula and Tomatoes

Parmigiana 7.95

Breaded Sautéed Chicken Breast, Provolone Cheese And Tomato Sauce

INSALATE

Contadina 9.95

Arugula, Cherry Tomatoes, Roasted Peppers, Grilled Chicken, Balsamic Vinaigrette

Fiorentina 8.95

Spinach, Eggs, Roasted Pancetta, Cherry Tomatoes, Gorgonzola Dressing

Casa Mia 5.95

Baby Mixed Greens, Red Onions, Carrots, Tomatoes, Raspberry Vinaigrette

Cesare 5.95

Chopped Romaine Heart, Croutons, Shaved Parmigiano, Housemade Ceasar Dressing

Cortile 7.95

Romaine Heart, Candied Walnuts, Gorgonzola Cheese, Diced Tomatoes, Balsamic Dressing

Add Chicken to any salad 3.95, Add Shrimp to any salad 5.95

SECONDI

Penne Alla Vodka 8.95

Penne Pasta With Tomato Cream Sauce

Gnocchi al Pesto 9.95

Home Made Ricotta Gnocchi, With Basil Pesto

Lasagna 8.95

Homemade Pasta, Bolognese Sauce, Béchamel and Mozzarella

Risotto del Giorno 11.95

Ask Your Server For Today's Selection

Pollo Battuto 11.95

Pounded And Grilled Chicken Breast, Topped With Arugula and Marinated Tomatoes

Pesce Del Giorno 14.95

Ask your server for today's selection