

ANTIPASTI

Broccoli Rabe - \$8.95

Pan sautéed in garlic and oil

Fried Calamari - \$9.95

Golden crispy served with marinara and banana pepper rings

Eggplant Rollitini - \$9.95

Baked stuffed with ricotta cheese, with marinara and mozzarella

Stuffed Portobello Mushroom - \$10.95

*Fresh mozzarella caramelized onion and roasted red peppers
served over spinach and asparagus topped with a balsamic glaze*

P.E.I. Mussels - \$11.95

Served in a spicy white wine garlic butter broth

Shrimp and Spinach - \$11.95

Topped with lemon vinaigrette

INSALATA

Garden - \$5.95

Iceberg lettuce, tomatoes, carrots, peppers and onions with fresh basil

Mesclun - \$7.95

*Assorted small young lettuce, peppers, onions, carrots, cabbage, capers and
olives*

Iceberg Wedge - \$7.95

*Fresh wedge of iceberg with bacon, chopped tomatoes, and blue cheese
dressing*

Caesar - \$7.95

*Romaine lettuce and croutons in a creamy lemon parmesan black pepper
dressing*

Caprese - \$8.95

Tomatoes, fresh mozzarella and basil with balsamic and olive oil

Baby Spinach - \$9.95

Goat cheese, beets, onions, and almonds with zinfandel vinaigrette

Antipasto - \$11.95

Mixed greens and vegetables with mortadella, salami and provolone cheese

Before Placing your Order, Please Inform your Server if a
Person in your Party has a Food Allergy.

PASTA

Fettuccini Alfredo - \$13.95

Parmesan cream sauce

Cheese Ravioli - \$13.95

Ricotta cheese and marinara

Spinach Ravioli - \$13.95

Spinach ricotta and marinara

Linguini and Meatball or Sausage - \$14.95

Marinara and parmesan cheese

Pasta Primavera - \$14.95

Fresh cut vegetables in a garlic and oil over linguini

Homemade Fusilli Arrabbiata - \$14.95

Spicy marinara basil and parmesan cheese

Chicken Broccoli and Ziti - \$15.95

Creamy alfredo or white wine garlic and oil

Ziti Bolognese - \$15.95

Ground beef, pancetta, onions, carrots, celery, basil and marinara

Gnocchi Rabe and Sausage - \$16.95

White wine garlic and oil topped with red pepper flakes

Chicken with Tortellini in Pesto - \$16.95

*Three cheese tortellini with sautéed chicken breast, spinach and
sundried tomatoes with homemade pesto*

Scallops Puttanesca - \$18.95

Olives, capers, onions and chopped tomatoes over fettuccine in a spicy marinara

Shrimp Scampi - \$18.95

White wine lemon garlic and oil over linguini

Linguini and Clams - \$18.95

Little necks and chopped clams in a white wine garlic butter sauce

Consuming Raw or Undercooked Meat, Seafood, or Egg Products Can
Increase your risk of Foodborne Illness

POLLO O VITELLO

Ashby

Prosciutto and artichoke hearts in a fresh basil tomato cream sauce

Marsala

*Sweet marsala wine with sundried tomatoes, mushrooms
and a touch of marinara*

Picatta

White wine lemon sauce with capers and mushrooms

Cacciatore

Peppers, mushrooms and onions in marinara sauce

Parmesan

Baked cutlet with mozzarella and marinara

Saltimboca

Prosciutto, mushrooms and fontina cheese in a white wine sage sauce

All entrees served with your choice of Pasta

\$15.95 / \$18.95

PESCE

Haddock Garlic and Oil - \$19.95

Pan seared and baked with linguini

Haddock Tomato and Basil - \$19.95

Garden fresh plum tomatoes and fresh basil with linguini

Pan Seared Salmon - \$21.95

Served with lemon risotto, asparagus, and lemon buerre blanc

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CASA SPECIALS

Chicken Pomodoro - \$15.95

*Hand breaded chicken breast pan fried topped with roma tomatoes,
scallions and basil finished in a white vodka
cream sauce and fettuccini garlic and oil*

Lobster Ravioli - \$17.95

Caramelized onion cream sauce

Stuffed Eggplant - \$17.95

*Eggplant cutlets stuffed with roasted red peppers and
spinach with marinara and mozzarella*

Half Roasted Chicken - \$18.95

Home made chicken gravy, seared potatoes and vegetable of the day

Beef Braciola - \$18.95

*Tender beef rolled with prosciutto and provolone cheese, slow cooked in
marinara*

Shrimp and Scallop Grand Marnier - \$19.95

Sweet orange sauce over spinach ravioli

Sautéed Chicken and Shrimp - \$19.95

Sundried tomato basil cream sauce over cheese ravioli

Frutti Di Mare - \$21.95

*Shrimp, scallops, clams, mussels, and calamari in a spicy fra diavolo over
pasta*

***Roasted Pork Chop - \$23.95**

With a spicy vinegar pepper sauce

***Filet Mignon- \$28.95**

Topped with a red wine reduction served with potato and vegetable

***New Zealand Rack of Lamb - \$32.95**

Sundried tomatoes port-wine reduction served with potato and vegetable

Add Homemade Fusilli for \$2.00 extra

Split Meals \$5.00 fee

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