

Antipasti

Caldi

Vongole Casino	9.95
Baked clams, onions, roasted pepper & bacon	
Mozzarella in Carrozza	9.95
Fried Mozzarella w/ marinara sauce	
Calamari Fritti/Oreganati	9.95
Fried or sautéed w/ onion, garlic, & oregano	
Cozze alla Marinara	9.95
Fresh mussels simmered in spicy marinara sauce	
Lumache tutto Bosco	10.95
Escargot, garlic, mushrooms, peppers & brandy	

Freddi

Antipasto Tre Route	9.95
Prosciutto & mozzarella roll, tomato & artichokes	
Antipasto della Casa	9.95
Assorted imported cured meats & cheeses	
Bocconcini Golosi	9.95
Fresh mozzarella, sun dried tomatoes & sausage	
Carpaccio di Manzo	9.95
Raw meat salad, lemon, mushrooms & cheese	
Insalata ai Frutti di Mare	10.95
Shrimp, lobster meat, mixed seafood, & olive oil	

Antipasto Nostrano 10.95 p. person

Eggplant, clams casino, fried calamari, mozzarella & stuffed mushrooms

Mare e Monti 9.95 p. person

Stuffed mushrooms, fried mozzarella & fried calamari.
--

Minestre

Minestrone Regionale	6.95	Zuppa del Giorno	6.95
Blend of vegetables & pasta in a red sauce.		Soup of the day.	

Insalate

Caesar	9.95	Caprese	9.95
Romaine lettuce, cheese, croutons & anchovies.		Fresh mozzarella, tomatoes, basil & rucola.	
Spinaci Novelli	9.95	Puntarelle e Arancia	9.95
Spinach, walnuts, mushrooms & gorgonzola cheese.		Field greens, oranges, capers, onions, parmigiano	

Pasta

Lasagna all'Emiliana	21.95	Spaghetti alla Carbonara	20.95
Tomato meat sauce, ricotta & mozzarella.		Spaghetti w/ bacon, onion, cheese & tomato	
Rigatoni alla Svelta	21.95	Bucatini all'Amatriciana	20.95
Spinach, mushrooms, cheese, tomato, & chicken.		Thick spaghetti, fresh tomatoes, prosciutto & onions	
Ravioli D'Astice Malfatti	24.95	Fettuccine al Mare	23.95
Lobster ravioli, in a garlic red pepper sauce		Shrimp, scallops, crab, lobster meat, cream sauce	
Linguine Capricciose	23.95	Linguine alla Vongole	22.95
Crabmeat, shrimp, & clams in a light red sauce		Linguini w/ red or white clam sauce (fresh clams)	
Taglierini alla Genovese	22.95	Gnocchi di Patate in Umido	20.95
Shrimp, salmon, olives in a creamy pesto sauce		Potato dumplings in a meat sauce	
Capellini Puttanesca	20.95	Tortelloni - Panna/Bolognese	21.95
Olives, tomatoes, anchovies, capers in a spicy sauce		White cream sauce or meat sauce	
Penne all'Arrabbiata	20.95	Pappardelle con Primizie	21.95
Mushrooms, bacon & hot peppers in a red sauce		Eggplant, wild mushrooms & broccoli rabe	

Accompagnamenti - \$8.95

<i>Crostini di Pane</i>	<i>Bruschetta</i>	<i>Funghi Saltati</i>
	<i>Asparagi</i>	<i>Spinaci</i>
Garlic Bread	Garlic Bread w/ tomatoe	Sauteed Mushrooms
		Asparagus
<i>Peperoni Piccanti</i>	<i>Peperoni alla Brace</i>	<i>Rapini</i>
		<i>Panzanella</i>
		Spinach

Vitello

Cotoletta alla Parmigiana	23.95	Piccata al Limone	23.95
Breaded veal topped w/ tomato & cheese		Battered veal in a butter, wine, lemon, capers	
Scaloppine alla Marsala	23.95	Saltinbocca alla Romana	23.95
Veal w/ mushrooms & marsala wine		Veal morsels topped w/ prosciutto, sage & cheese	
Scaloppine Galanti	25.95	Scaloppine alla Boscaiolo	24.95
Veal w/ shrimp, spinach, lemon, wine		Veal w/ porcini mushrooms, wine, garlic & lemon	
Osso Buco con Gremolata	28.95	Brasato di Sella al Barolo	28.95
Whole veal shank over risotto orzato		Pan roasted veal shank in a Barolo wine sauce.	

Carne alla Brace

Bistecca di Manzo ai Ferri 25.95

Grilled steak w/ sautéed mushrooms & onions

Costolette D'Agnello 28.95

Garlic rubbed lamb rack grilled w/ rosemary

Filetto Aromatico 29.95

Black Angus filet in a peppercorn sauce

Nodino alla Salvia 28.95

Grilled veal chop w/ mushrooms, sage, & lemon

Pollo

Suprema alla Bella Bocca 20.95

Breast stuffed w/ cheese, spinach, & prosciutto

Suprema alla Parmigiana 20.95

Breaded breast topped w/ tomato & cheese

Filetti Saltati Scarpariello 20.95

Chicken filets, garlic, olives, mushrooms & capers

Filetti Saltati alla Marsala 20.95

Chicken filets w/ mushrooms & Marsala wine

Frutti di Mare

Calamari Fra Diavolo 23.95

Calamari, mussels, spicy sauce, over linguine

Gamberi Piccanti al Salto 26.95

Jumbo shrimp, capers, anchovies, garlic sauce

Branzino all'Acquapazza 28.95

Sea bass, herbed tomato broth, lobster meat

Sogliola Bella Vista 27.95

Stuffed sole w/ shrimp, crabmeat & scallops

Arrosto Misto 28.95

Broiled salmon, shrimp, lobster tail & swordfish

Fritto Misto 25.95

Fried calamari, shrimp, smelts, sole & scallops

Risotto di Mare 25.95

Rice w/ shrimp, scallops, crabmeat & lobster meat

Pesce Spada alla Griglia 24.95

Grilled swordfish w/ capers, garlic & butter

Zuppa di Pesce 28.95 per person

Clams, mussels, shrimp, scallops, squid, lobster tail, spicy red or garlic white wine sauce over linguine.

Brodetto D'Ischia 28.95 per person

Aromatic broth, clams, mussels, scallops, lobster meat, cod, shrimp & squid

Piatti Vegetariani

Melanzane alla Parmigiana 19.95

Eggplant layered in mozzarella and tomato sauce.

Melanzane Rustiche 19.95

Grilled eggplant w/ garlic & gorgonzola cheese.

Giardino alla Griglia 19.95

Grilled marinated vegetables w/ olive oil.

Pasta Primavera 19.95

Sautéed vegetables in a light garlic sauce.

Throughout the years, Casa Mia has been dedicated to introducing the most authentic and interesting Italian menus. Your support in our efforts, has inspired us to bring you original dishes, from the very old and the very new in the best tradition of fine Italian cuisine. Since all entrees are cooked to order, please let your server know of any dietary restrictions. We would like to thank you and extend our great appreciation!

Salute

Executive Chef Antonio Guglielmi,

For your convenience, parties of 6 more may automatically include a 18% gratuity.