La Casa Pasta
RESTAURANT
ESTABLISHED 1978

Limited Menu

PIATTINI

small plates for sharing

ZUCCHINI FLOWERS
tempura battered, ricotta filled, marinara 15.

ITALIAN BUTCHER BOARD
prosciutto di parma, mortadella, salami, roasted vegetables, marinated olives, parmigiana, provolone and pecorino 23.

BROCCOLI RABE
sautéed in garlic and extra virgin olive oil 16.

COZZE FRA DIAVOLO
PEI mussels, spicy marinara sauce 15.

CLAMS CASINO
half dozen little neck clams, minced bacon, herbed seasoning 13.

CALAMARI
fried golden brown, marinara dipping sauce 15.
• OR sautéed in garlic & extra virgin olive oil •

MOZZARELLA DI BUFULA
plum tomatoes, basil, salt, pepper, EVOO 16.

ARANCINI
fried risotto balls, stuffed with peas, diced ham & mozzarella, marinara sauce 14.

NONNA'S POLPETTE
housemade, veal, pork and beef meatballs, parmigiana, marinara sauce 12.

TOMATO BRUSCHETTA
sweet tomatoes, basil, garlic and parmigiana on toasted italian bread 10.

SOUPS

SOUP DU JOUR
chef's seasonal specialty 8.

PASTA FAGIOLI
pasta, beans of all sizes & shapes 8.

INSALATE

CASA
mixed greens, grape tomatoes, cucumber, julienne carrots, your choice of dressing 10.

ARUGULA
arugula, beets, goat cheese, shaved fennel, red onion, balsamic vinaigrette 12.

CAESAR
crisp romaine lettuce, herb croutons, parmigiana, house caesar dressing 12.

VEAL CHOP

SEAFOOD

PESCATORE
scialatielli pasta, sautéed clams, PEI mussels, scallops, gulf shrimp, san marzano tomatoes 31.

FUSILLI SANTA MARIA
homemade fusilli pasta, sautéed with garlic, extra virgin olive oil, crabmeat, shrimp & scallops in an aurora cream sauce 31.

CRAB RAVIOLI
housemade crab stuffed ravioli, creamy crab alfredo sauce 28.

CANNELLONI DI MARE
house-made tube shaped pasta, stuffed with shrimp, crabmeat, scallops, ricotta & mozzarella, tomato & lobster cream sauce 28.

GNOCCHETTI ITALIA
house made gnocchetti pasta, crabmeat, creamy alfredo, pesto sauce, aurora sauce garni 25.

CLASSICS

SPICY RIGATONI
rigatoni, fra diavolo aurora cream sauce, melted mozzarella cheese, ricotta cheese garnish 25.

MELANZANE PARMIGIANA
egg battered fried eggplant, marinara sauce, mozzarella cheese 24.

PENNE ROMANO
penne pasta, fresh mozzarella, bolognese meat sauce, aurora cream sauce 27.

CHICKEN ALFREDO
tender chicken strips in a creamy alfredo sauce, tossed with fettucelle, parmigiana cheese 27.

RAVIOLI
house-made cheese filled ravioli, topped with sweet tomato sauce 23.

BROCCOLI RABE & SAUSAGE
orecchiette, "little ears" shaped pasta, broccoli rabe, italian sausage, garlic, butter, EVOO, parmigiana 27.

ⓥ TORTELLONI PRIMAVERA
cheese filled tortelloni pasta, seasonal fresh vegetables, white cream sauce 26.

SPAGHETTI & MEATBALLS
house-made spaghetti with nonna's house-made polpette 25.

MOSTACCIOLI PAESANO
penne pasta, Italian sausage, pancetta, parmigiana, san marzano tomato sauce 24.

GLUTEN FREE PASTA OPTIONS AVAILABLE UPON REQUEST

LASAGNA

v LASAGNA VERDE
house-made wheat pasta, layered with spinach, mushrooms, asparagus, carrots, zucchini, mozzarella cheese & basil, topped with marinara sauce 25.

MEAT LASAGNA
housemade, fresh noodles, layers of ricotta, ground beef, sausage, mozzarella & sweet tomato sauce 26.

SECONDI

entrées below served with vegetable & potato, or pasta del giorno topped with san marzano tomato sauce, unless noted

VITELLO PARMIGIANA
lightly breaded veal cutlet, topped with mozzarella cheese, sweet tomato sauce 30.

VITELLO SALTIMBOCCA
medallions of veal, prosciutto di parma, mozzarella cheese, marsala wine sauce that "leaps in your mouth" 31.

POLLO PARMIGIANA
medallions of chicken, lightly breaded and pan seared, topped with mozzarella cheese, sweet tomato sauce 28.

PICCATTA
sautéed chicken breasts, capers, lemon butter sauce 25.

VITELLO GIUSEPPE
medallions of veal, sautéed onions, mushrooms, mozzarella cheese, white wine sauce 31.

VEAL CHOP
16oz french cut and grilled, sautéed garlic, rosemary, EVOO 46.

PESCE

BRONZINO
whole european sea bass, poached in garlic, extra virgin olive oil, capers, pimentos, lemon butter sauce 30.
• served with chef's choice of vegetable and potato •

NAKED FISH
today's fresh fish, prepared grilled or baked, served with choice of vegetable and potato, or pasta del giorno, topped with san marzano tomato sauce 27.

❶ CHESAPEAKE
baked with crab imperial & topped with a light lobster sauce 11.

DRESS YOUR FISH

❷ SICILIAN
extra virgin olive oil, garlic, lemon, capers & pimento 3.