



BRUNCH

- GF TWO EGGS WITH BACON | 21**
Crispy potatoes, pizza bianca
- GF SPRING VEGETABLE OMELETTE | 21**
Asparagus, goat cheese, crispy potatoes, pizza bianca
- GF FUNGHI OMELETTE | 21**
Wild mushrooms, black truffle, fresh mozzarella, crispy potatoes, pizza bianca

- CANNOLI FRENCH TOAST | 21**
Whipped mascarpone, pistachio
- GF SPICY ITALIAN SAUSAGE HASH | 23**
Peppers, onions, vodka sauce, sunny eggs
- GF SEASONAL FRUIT & YOGURT BOWL | 16**
Honey, sunflower seeds

BRUNCH SIDES

- TWO EGGS | 9**
- BROWN SUGAR BACON | 9**
- CRISPY POTATOES | 9**
- SEASONAL FRUIT BOWL | 9**

SICILIAN SQUARE PIES

HOUSE MADE **GLUTEN FREE SQUARE CRUST AVAILABLE +\$4**
GLUTEN FREE PIZZA WILL BE SERVED ON A BLUE TRAY WITH A FLAG

- UPSIDE DOWN | 24**
Fresh mozzarella, tomato, pecorino, wild oregano

- CARBONARA | 26**
Fresh mozzarella, guanciale, black pepper, pecorino, egg yolk

- HOT LOUIE | 27**
Vodka sauce, pepperoni, fresh mozzarella, honey

PIZZA

HOUSE MADE **GLUTEN FREE SQUARE CRUST AVAILABLE +\$4 | ADD CHICKEN, SHRIMP, BROCCOLINI +\$4**
GLUTEN FREE PIZZA WILL BE SERVED ON A BLUE TRAY WITH A FLAG

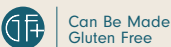
RED
Round pies 14"

- TOMATO PIE | 22**
Wild oregano, pecorino, basil oil
- CHEESE | 24**
Fresh mozzarella, basil, parmigiano
- VODKA PIE | 26**
Vodka sauce, fresh mozzarella, ricotta, chili & basil oil
- INSALATA PIE | 27**
A classic tomato pie topped with our everyday Italian salad

- SPICY BROCCOLI RABE | 26**
Calabrian chili, fresh mozzarella, scamorza, garlic
- SAUSAGE & PEPPERS | 26**
Mama lils peppers, fresh mozzarella, spicy sausage, onions
- PEPPERONI & JALAPENO | 27**
Fresh mozzarella, caciocavallo, house pickled jalapenos, pecorino, honey
- PROSCIUTTO & ARUGULA | 29**
San Danielle prosciutto, fresh mozzarella, pecorino, basil, lemon oil

WHITE
Round pies 14"

- CACIO E PEPE | 26**
Fresh mozzarella, ricotta, black pepper, caciocavallo, pecorino
- MUSHROOM | 26**
Fresh mozzarella, mushrooms, pickled shallots, parmesan
- QUATTRO FORMAGGI | 27**
Fresh mozzarella, smoked mozzarella, gorgonzola dolce, pecorino, grana padano





SANDWICHES

ITALIANO SANDWICH | 20

Italian meats, stracchino, roasted tomatoes, pickled onions & peppers, spicy aioli, aged balsamic, pizza bianca

CAPRESE SANDWICH | 19

Roasted heirloom tomatoes, basil, fresh mozzarella, aged balsamic, pizza bianca

PROSCIUTTO & PARM | 20

San Danielle prosciutto, arugula, balsamic reduction, pizza bianca

EGG SANDWICH | 19

Sugar glazed bacon, provolone, spicy aioli, pickled shallots

SMALLS & SALADS

GF BEETS & BURRATA | 20

Rainbow beets, pistachio pesto, burrata

CRISPY ZUCCHINI | 18

Rosemary, pecorino, lemon, Calabrian chili Aioli

FRIED MOZZARELLA | 14

Fresh mozzarella, basil, marinara, lemon

FRIED CALAMARI | 20

Squid, mama lils peppers

GF BROCCOLINI | 13

Garlic, olive oil, lemon zest, pecorino

GF CAESAR SALAD | 18

Romaine hearts, anchovy, sourdough breadcrumbs, parsley, capers, lemon

GF EVERYDAY ITALIAN | 18

Greens, fennel, radish, parmesan, sunflower seeds, sherry vinaigrette

PANZANELLA | 18

Romaine, tomatoes, olives, parmesan, fresh mozzarella, peperoncini, basil

**ADD CHICKEN CUTLET +\$9,
ROASTED SALMON +\$9,
SHRIMP +\$11**

ITALIAN CLASSICS

GLUTEN FREE PASTA +\$4

ADD BURRATA TO ANY PASTA +\$8

GLUTEN FREE PASTA DISHES WILL BE MARKED WITH A GLUTEN FREE FLAG

RIGATONI CARBONARA | 26

Guanciale, pecorino, egg, black pepper

SPAGHETTI LIMONE | 26

Meyer lemon, parmesan, butter

RIGATONI VODKA | 26

Vodka sauce, Calabrian chili, ricotta, basil

EGGPLANT PARM | 27

Crispy eggplant, ricotta, smoked mozzarella, basil, marinara

CHICKEN PARM | 29

Amish chicken, marinara, basil oil, parmigiano, fresh mozzarella

GF SHRIMP SCAMPI | 31

Cannellini beans, garlic, white wine, lemon, parsley, served over spaghetti

ADD SPAGHETTI POMODORO +\$10

DESSERT

GF SOFT SERVE GELATO | 11

Vanilla, olive oil, maldon salt

TIRAMISU | 11

Espresso, mascarpone, cocoa



Naturally
Gluten Free



Can Be Made
Gluten Free

Many of our dishes can be prepared **gluten free**. However, our kitchen is not a gluten free facility. **Please notify your server of any food allergies.** All gluten free dishes will be marked with a flag.

We are proud to serve free-range poultry, and produce from farmers we know. We are obligated to tell you consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness.

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