

# CASA DI LUIGI

## Appetizers


### Calamari al Porto Rosa

Tempura fried calamari rolled with asparagus, topped with sun dried tomato, chipotle sauce served with soy lime citronette and barlotti aioli \$17.60

### Calamari Frito

Fried calamari with a side of hot tomato sauce \$16.50

### Carpaccio di Kobe

Pan seared kobe beef served with toasted pumpkin, sunflower seeds, crystalized garlic, pumpkin oil and Calabrian pepper pasta \$17.60 

### Polpette all'arrabiatta

Three meat balls of veal, pork and beef mixed with herbs, drizzled with garlic spicy tomato sauce \$16.50  
Add 1 for 5.50


### Cozze al Pomodoro

One pound of Mediterranean mussels with garlic, white wine tomato sauce lite chili flakes served with garlic bruschettone \$21

### Crab Cake


Dressed with chipotle roasted red peppers and green onions, wrapped in bread served with anchovy aioli and arugula salad \$17

### Panna Cotta di Buffala



Buffala panna cotta served with eggplant marmalade, cherry tomato prosciutto with balsamic and pesto sauce 

## Soups

### Zuppa di Pesce alla Siciliana

Scallops, shrimp, mussels & calamari sautéed with garlic, white wine & tomato concasse served with garlic bruschettone 18.19 

### Poblano Pepper Cream


Potatoes with roasted poblano peppers and cream 10  

### Gumbo


Ground Italian sausage mixed with vegetables 12.30 

## Salads


### Insalata Caprese

Fresh mozzarella, tomatoes and sweet basil with balsamic glaze, olive oil and pesto sauce 12.30 


### Insalata di Pere e Gorgonzola

Pear poached in chianti wine with arugula, dressed with balsamic served with gorgonzola fondue 12.50 

### Insalata della Casa

Baby mixed greens tossed with sliced tomato, cucumber and red onion in sweet mustard vinaigrette with caramelized almonds, crispy pasta and carrots 10 

### Carpaccio di Barbabietole

Roasted yellow and red beets, sliced carpaccio style, drizzled with champagne vinaigrette, mache greens, topped with fried goat cheese 12 



# Pastas

## Cannolicci al Cartoccio

Canolicci with mussels, shrimp, calamari sautéed with chili flakes, garlic white wine finished with tomato cream sauce \$28.99



## Fettuccine Alfredo

Choice of chicken or shrimp sautéed with shallots, garlic cream alfredo sauce (Served with Shrimp or Chicken). \$21.95

## Fettuccine alla Mazzarese

Tossed with chicken breast and shrimp, sautéed with garlic white wine, tomato sauce, pesto & a touch of cream, finished with parmigiano \$26.95

## Gnocchi Norcina

Ricotta gnocchi tossed with chicken, asparagus and sundried tomatoes shallots, with wine & truffle pesto drizzled with a touch of cream demi-glaze sauce \$24.90

## Gnocchi Di Zucca Al Ragout

Homemade butternut Squash gnocchi tossed with beef short ribs and wild mushroom ragout, accented with garlic and white wine sauce \$24.90

## Papardelle al Limone

Lobster tail, shrimp, asparagus and herbs with shallots, wine lemon butter sauce \$34.99

## Rigatoni alla Trasteverin

House made Italian sausage and wild mushrooms in tomato cream sauce, tossed with parmigiana, topped with goat cheese \$19.20

## Risotto ai Funghi

Shallots garlic, assorted wild mushrooms sautéed white wine demi glace, finished with parmigiano and truffle pesto \$26.99



## Risotto ai frutti di mare

Calamari, mussels, shrimp and scallops in tomato fumet and herbs \$28.99



## Tagliatelle in Agrodolce

Tossed with lobster tail and shrimp sautéed with shallots, flamed with cognac finished with sweet sour tomato-cream sauce \$34.99

# Fish & Meat

## Branzino Al Limon

Mediterranean sea bass drizzled with capers artichokes lemon butter sauce served with spinach and mashed potatoes \$34.99

## Costine di Manzo alla Milanese

Beef short ribs braised Milanese style served over saffron risotto & dusted with gremolata \$32.99

## Filete di Manzo

8oz filet mignon served with mashed potatoes and asparagus drizzled with red wine Barolo reduction sauce \$41.42

## Scaloppine ai Funghi

Scaloppine sautéed with shallot, garlic, assorted wild mushrooms, marsala white wine sauce and herbs, served with mashed potatoes (Served with Chicken or Veal \$4) \$25.90

## Salmone Atlan

Atlantic salmon sautéed with garlic, chili flex drizzled with wild mushrooms with wine tomatoes sauce served with mashed potatoes \$29.99

## Costolette di Maiale

Pork chop stuffed with crab meat, served with mashed potatoes and garlic, gorgonzola & shrimp demi cream sauce \$38.39

## Pollo Saltimbocca

Chicken breast prepared with sage & posciutto cotto with shallots, garlic with wine demi-glaze sauce served with mashed potatoes and spinach finished with mozzarella \$26.99

## Scaloppine con Cream di Limone

Scaloppine sautéed with shallots, lemon juice and zest, white veal stock reduction and splash of cream served with spinach and mashed potatoes (Served with Chicken or Veal \$4) \$25.99

