

LA CASA RISTORANTE : LUNCH MENU

APPETIZERS

Zuppa del Giorno \$8 chef's choice of seasonal hot or cold soup, always freshly made and always delicious	Minestrone del Giorno \$9 hot and hearty mix of chef's choices of meat, pasta, beans and vegetables
Bruschetta \$10 sourdough crostini, roma-cherry tomatoes fresh basil pesto, aged balsamic, parmesan	Mamma Mia's Meatballs \$11 with crispy garlic crostini, fresh herbs, grated parmesan and tomato-veal sauce
Fish Cakes \$12 with lemon-tarragon aioli, a citrus salad and honey-cider vinaigrette	Spanakopita \$13 crispy phyllo, spinach-feta filling, lemon, garlic, oregano, roasted red pepper sauce
Calamari \$14 marinated and lightly pan-fried, with a lemon-dill-beurre blanc sauce	Antipasto Platter \$15 tasty cheeses, various meats, smoked trout, house-made garnishes, olives, ciabatta toast

**Add a La Casa Salad or a Caesar Salad to any of the above : \$6.
Try our house-made kalamata olive tapenade on freshly baked bread : \$2.**

SALADS

La Casa Salad \$8 select local greens, grape tomatoes, shaved red onion, radish, cucumber and parmesan with a sweet italian vinaigrette	Caesar Salad \$9 crisp romaine, creamy garlic dressing, herbed croutons, parmesan wheel, house-made pancetta and lemon
Caprese Salad \$11 alternating slices of roma tomato, fresh buffalo mozzarella, with basil, olive oil and a balsamic reduction	Tuscan Panzanella \$10 freshly-made croutons, tomato, mozzarella, red onion, drunken olives, artichokes hearts and a balsamic vinaigrette

Add grilled chicken breast or tiger shrimp to any salad : \$6.

SANDWICHES

Verdure on a Bun \$17 grilled zucchini, roasted red pepper, portobello mushroom, basil pesto, goat cheese, on a toasted house-made bun	La Casa PLT \$18 pancetta, lettuce and roma tomato, with buffalo mozzarella, smoked provolone and garlic aioli, on a toasted house-made bun
Veal or Chicken Parmigiana \$19 pan-fried veal cutlet or chicken breast, with bread crumbs, parmesan cheese and tomato sauce, on a ciabatta bun	Lamb Burger \$20 local ontario meat, red pepper jam, garlic aioli, arugula, brie cheese, on a toasted bun, with pomme fries, house- made ketchup
Beef Dip \$21 shaved prime rib, on a toasted ciabatta bun, with caramelized onion, asiago cheese and a tasty beef jus	

**All our sandwiches are on a toasted house-made bun.
They all include a la casa salad, a caesar salad or one of our featured daily soups.**

PIZZA & CALZONE

Margherita **\$16**

plum tomatoes and buffalo mozzarella, with olive oil and fresh basil

Pepperoni and Spinach **\$18**

with pepperoncini, roasted red pepper, mushrooms, mozzarella and asiago cheese cheeses

Terra **\$19**

bolognese sauce, soppressata salami, italian sausage, venison salami and herbed ricotta

Fontina and Mushroom **\$17**

wild mushroom spread, fontina cheese, red onion, grape tomatoes, garlic, oregano

Capricciosa **\$19**

tomato, mushrooms, artichoke, kalamata olives, prosciutto, pancetta, provolone and rosemary-olive oil

Oceana **\$19**

salmon, scallops and shrimp, with diced tomato, garlic mozzarella and fresh dill

Add an extra ingredient or have your pizza oven-baked calzone-style : \$2 each.

PASTA & RISOTTO

Quinoa Spaghetti **\$18**

gluten-free pasta, can be ordered with one of our tasty red or creamy white sauces

Chicken Carbonara **\$18**

spinach fettuccini, sautéed chicken, cubed pancetta, caramelized onion and parmesan cream

Gnocchi Porcini **\$19**

porcini and portobello mushrooms, arugala, sun-dried tomato, caramelized onion and a pecorino romano cheese sauce

Angel Hair **\$20**

sautéed tiger shrimp and bay scallops, with tomato, cilantro and garlic olive oil

Ravioli di Ricotta **\$18**

local ricotta cheese and spinach, in a tasty tomato-sherry sauce, with fresh basil

Gnocchi Bolognese **\$19**

simple yet perfect, house-made gnocchi, with a classic bolognese meat-sauce and freshly grated parmesan

Risotto Jambalaya **\$19**

shrimp and spicy sausage, creole spices, sweet peppers, corn, jalapeño, zucchini and mascarpone cheese

Seafood Risotto **\$20**

calamari, mussels and shrimp, saffron rice, peas, sweet pepper, smoked paprika, greens and lemon juice

MEAT & FISH

Blackened Chicken Puttanesca **\$18**

blackened chicken breast over puttanesca fettuccini, with capers and kalamata olives

Salmone della Casa **\$22**

fresh salmon, one of our signature daily features, always uniquely flavoured and always delicious
~ask your server

Rainbow Trout **\$20**

pan-fried local trout, with organic quinoa and vegetable stir-fry and a red onion-mango salsa

Beef Tenderloin **\$24**

6-ounce filet, garlic mashed potatoes, carrots, asparagus tips, beef jus demi-glace
(add mushrooms/gorgonzola sauce) **\$4**

Add a La Casa Salad, Caesar Salad or one of our soups to any pizza, pasta or entree \$6.

Note : An automatic gratuity of 18% will be applied to groups of 8 or more.