

# LA CASA RISTORANTE: LUNCH MENU

WINTER-SPRING 2019

## ANTIPASTI

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

Add a La Casa Salad or a Caesar Salad to any of the above : \$6.

Our house-made kalamata olive tapenade is delicious on our freshly baked bread : \$2.

## SALADS

<b>La Casa Salad</b> select local greens, grape tomatoes, shaved red onion, radish, cucumber and parmesan, with a sweet italian vinaigrette	\$8	<b>Caesar Salad</b> crisp romaine, creamy garlic dressing, herbed croutons, parmesan wheel, house-made pancetta and lemon	\$9
<b>Caprese Salad</b> alternating slices of roma tomato and fresh buffalo mozzarella, with basil, olive oil and a balsamic reduction	\$10	<b>Apple and Fennel</b> baby arugula, pea tenders, shaved granny smith apple, fennel, red grapes, gorgonzola cheese and a roasted shallot vinaigrette	\$11

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

## PANINI

<b>Verdure on a Bun</b> grilled zucchini, roasted red pepper, basil pesto, portobello mushroom, goat cheese	\$17	<b>Italian Clubhouse</b> grilled chicken, prosciutto, roma tomato, shredded romaine, red onion, parmesan, italian vinaigrette and dijon mustard	\$18
<b>Veal or Chicken Parmigiana</b> pan-fried veal cutlet or chicken breast, with bread crumbs, parmesan cheese and tomato sauce	\$19	<b>Beef Dip</b> shaved prime rib, with caramelized onion, asiago cheese and a tasty beef jus	\$20

All sandwiches, on toasted house-made buns, include a La Casa Salad,  
a Caesar Salad or one of our tasty soups.

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## PIZZA E CALZONE

<b>Margherita</b> plum tomatoes and buffalo mozzarella, with olive oil and fresh basil	\$16	<b>Verdure</b> basil pesto, sun-dried tomato, caramelized onion, baby arugula, mozzarella	\$17
<b>Pepperoni and Spinach</b> with pepperoncini, roasted red pepper, mushrooms, mozzarella and asiago	\$18	<b>Peperonata</b> spicy italian sausage, pepper ragu, onion, fresh basil, mozzarella and parmesan	\$18
<b>Terra</b> bolognese sauce, soppressata salami, italian sausage, venison salami and herbed ricotta	\$19	<b>Oceana</b> salmon, scallops and shrimp, with diced tomato, garlic, mozzarella and fresh dill	\$19

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

## PASTA E RISOTTO

<b>Quinoa Spaghetti</b> gluten-free pasta, can be ordered with one of our tasty red or creamy white sauces	\$18	<b>Ravioli di Ricotta</b> local ricotta cheese and spinach, in a tasty tomato-sherry sauce, with fresh basil	\$18
<b>Chicken Carbonara</b> spinach fettuccini, sautéed chicken, cubed pancetta, caramelized onion and parmesan cream	\$19	<b>Gnocchi Bolognese</b> simple yet perfect, house-made gnocchi, with a classic bolognese meat sauce and freshly grated parmesan	\$19
<b>Risotto Jambalaya</b> shrimp and spicy sausage, sweet peppers, creole spices, corn, jalapeño, zucchini and mascarpone cream	\$19	<b>Gnocchi Porcini</b> porcini and portobello mushrooms, arugula, sun-dried tomato, caramelized onion and a pecorino romano cheese sauce	\$19
<b>Angel Hair</b> sautéed tiger shrimp and bay scallops, with tomato, cilantro and garlic olive oil	\$20	<b>Seafood Risotto</b> calamari, mussels and shrimp, saffron rice, peas, sweet peppers, smoked paprika, greens and lemon juice	\$20

## CARNE E PESCE

<b>Blackened Chicken Puttanesca</b> blackened chicken breast over puttanesca fettuccini, with capers and kalamata olives	\$18	<b>Rainbow Trout</b> pan-fried local trout, with organic quinoa and vegetable stir-fry and a red onion- mango salsa	\$20
<b>Salmone della Casa</b> fresh salmon, one of our signature daily features, always uniquely flavoured and always delicious - ask your server	\$22	<b>Beef Tenderloin</b> 6-ounce fillet, garlic mashed potatoes, carrots, asparagus tips, beef jus demi-glace (Add mushrooms or gorgonzola sauce : \$4)	\$24

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

