

# Casaletto Ristorante

FINE ITALIAN CUISINE

## Antipasti

Cocktail de Vongole.....	14.95
<i>Clam Cocktail</i>	
Cocktail di Gamberi .....	16.95
<i>Shrimp Cocktail</i>	
Cocktail di Granchio .....	Market Price
<i>Jumbo Lump Crab Meat Cocktail</i>	
Prosciutto e Melone .....	12.95
<i>Italian Ham with Melon</i>	
Mozzarella alla Caprese .....	12.95
<i>Fresh Mozzarella with Fresh Tomatoes and Basil</i>	
Antipasto all 'Italiana per Due .....	20.95
<i>House Cold Antipasto</i>	
Antipasto Caldo per Due.....	22.95
<i>Baked Clams, Broiled Shrimp, Eggplant Rollatini, Stuffed Mushrooms, Stuffed Pepper and Mussels Oreganata</i>	
Fried Calamari .....	16.95
Vongole Oreganata.....	14.95
<i>(Baked Clams) Mezza, Dozzina (Half Dozen)</i>	
Zuppa di Vongole Posillipo.....	18.95
<i>Steamed Clams in Tomato and Wine Sauce</i>	
Zuppa di Cozze .....	13.95
<i>Steamed Mussels in Tomato and Wine Sauce</i>	
Funghi Farciti .....	11.95
<i>Stuffed Mushrooms</i>	

## Zuppa

Minestrone .....	9.95
<i>Vegetable Soup</i>	
Pasta e Fagioli .....	9.95
<i>Pasta and Beans</i>	
Tortellini in Brodo .....	9.95
<i>Pasta Hats filled with Cheese in Consommé</i>	
Straciatella Fiorentina .....	9.95
<i>Consommé with Egg Drop and Fresh Spinach</i>	

## Insalata

Insalata di Casa .....	9.95
<i>Romaine Lettuce, Sliced Tomatoes and Endive</i>	
Insalata alla Cesare .....	9.95
<i>Caesar Salad</i>	
Insalata Tre Colore.....	9.95
<i>Fresh Arugula, Endive and Radicchio Salad with Red Wine Vinegar</i>	

## Pasta

Paglia e Fieno alla Veneziana.....	20.95
<i>Homemade Pasta in a Creamy Tomato Sauce, with Prosciutto and Peas</i>	
Fettuccine Alfredo .....	20.95
<i>Homemade Noodles with Cheese and Cream Sauce</i>	
Linguine alla Vongole .....	24.95
<i>With Clams in White or Red Sauce</i>	
Gnocchi .....	20.95
<i>Homemade Potato Dumplings with Choice of Sauce</i>	
Gnocchi Verdi Gratinati .....	20.95
<i>Spinach Gnocci in a Cream Sauce with Pinoli Nuts</i>	
Penne alla Vodka .....	20.95
Spaghetti alla Carbonara .....	20.95
<i>Thin Spaghetti with Cream Sauce, Cheese and Prosciutto</i>	
Spaghetti alla Partenopea .....	20.95
<i>Spaghetti with Tomato, Oregano, Capers, Black Olives, Garlic and Crushed Red Pepper</i>	
Spaghetti with Meatballs .....	22.95
Cavatelli con Broccoli .....	20.95
<i>Homemade Pasta with Broccoli Sautéed in Garlic and Cold Pressed Olive Oil</i>	
Linguine al Pesto (Seasonal).....	20.95
Rigatoni con Broccoli di Rabe .....	20.95
<i>Sautéed with Garlic and Cold Pressed Olive Oil</i>	

Add one of the following per piece to any Pasta or Salad  
Chicken \$6 Sausage \$3 Shrimp or Scallop \$6

Half order of pasta \$14.95

Gluten free pasta any style \$24.95

Half order of gluten free pasta \$16.95

## Legumi

Melanzane alla Parmigiana.....	18.95
<i>Layers of Eggplant with Melted Mozzarella Topped with Tomato Sauce</i>	
Zucchini Fritti .....	8.95
<i>Fried Zucchini</i>	
Broccoli Stracinati.....	10.95
<i>Broccoli Sautéed with Garlic and Oil</i>	
Asparagi alla Genovese .....	10.95
<i>Asparagus with Butter and Parmigiana Cheese</i>	
Broccoli Di Rabe .....	15.95
<i>Sautéed with Garlic and Oil</i>	

## ~ Vitello ~

<i>Cotoletta di Vitello alla Parmigiana</i> .....	26.95
<i>Veal Cutlet, Tomato Sauce and Melted Mozzarella Cheese</i>	
<i>Scaloppine di Vitello alla Piccanta</i> .....	26.95
<i>Veal Sautéed in White Wine, Butter, Lemon and Capers</i>	
<i>Scaloppine di Vitello alla Francese</i> .....	26.95
<i>Veal Battered in Flour and Eggs in a Lemon, Butter and White Wine Sauce</i>	
<i>Scaloppine di Vitello alla Marsala</i> .....	26.95
<i>Veal Sautéed with Marsala Wine Sauce and Mushrooms</i>	
<i>Saltimbocca alla Romana</i> .....	27.95
<i>Veal with Prosciutto, Hard Boiled Eggs and White Wine Sauce over a Bed of Spinach</i>	
<i>Cotoletta alla Arugula</i> .....	26.95
<i>Veal Cutlet Topped with Tomatoes and Arugula Salad</i>	
<i>Scaloppine di Vitello alla Sorrentina</i> .....	26.95
<i>Veal with Layers of Eggplant, Mozzarella Cheese in a Light Tomato Sauce with Sage</i>	
<i>Scaloppine di Vitello alla Mignonette</i> .....	26.95
<i>Veal with Layers of Eggplant, Mozzarella Cheese and White Wine Sauce Over a Bed of Spinach</i>	
<i>Vitello Romagnola</i> .....	27.95
<i>Veal Topped with Prosciutto, Fresh Roasted Peppers, Bocconcini Mozzarella, and Asparagus in a White Wine Sauce</i>	

## ~ Pesce ~

<i>Filetto di Sogliola alla Griglia</i> .....	23.95
<i>Broiled Filet of Sole, Lemon, Butter, Garlic and White Wine Sauce</i>	
<i>Filetto di Sogliola Excelsior</i> .....	23.95
<i>Filet of Sole Battered in Flour and Eggs with Asparagus in a White Wine and Lemon Sauce</i>	
<i>Gamberi alla Marinara or Fra Diavolo</i> .....	26.95
<i>Shrimp Sautéed in Spicy or Mild Marinara Sauce</i>	
<i>Gamberi alla Francese</i> .....	26.95
<i>Shrimp Battered in Flour and Eggs in a Lemon, Butter and White Wine Sauce</i>	
<i>Gamberi alla Scampi</i> .....	26.95
<i>Broiled Shrimp in Butter, Lemon and Garlic</i>	
<i>Zuppa di Pesce Posillipo</i> .....	30.95
<i>Shrimp, Scallops, Mussels, Clams, Squid and Scungilli in a Light Red Sauce</i>	
<i>Calamari alla Marinara o al Fra Diavolo</i> .....	26.95
<i>Squid Sautéed in Spicy or Mild Marinara Sauce</i>	
<i>Scallop al Forno</i> .....	30.95
<i>Broiled Scallops with Lemon, Butter and White Wine Sauce</i>	
<i>Pesce Misto alla Gigi</i> .....	30.95
<i>Broiled Seafood Combination of Scallops, Shrimp, Baked Clams and Filet of Sole in a Lemon, Butter, Garlic and White Wine Sauce</i>	
<i>Code di Aragosta alla Griglia</i> .....	Market Price
<i>One 10 oz. Broiled Lobster Tail with Melted Butter</i>	

## ~ Pollo ~

<i>Pollo alla Francese</i> .....	24.95
<i>Breast of Chicken Battered in Flour and Eggs in a Lemon, Butter and White Wine Sauce</i>	
<i>Spezzato di Pollo alla Scarpariello</i> .....	24.95
<i>Boneless Chicken in a Butter Lemon and Garlic Sauce with Rosemary</i>	
<i>Spezzato di Pollo alla Rustica</i> .....	24.95
<i>Boneless Chicken, Sausage and Potatoes in Butter, Lemon and Garlic Sauce</i>	
<i>Scaloppine di Pollo alla Sorrentina</i> .....	24.95
<i>Boneless Chicken with Layers of Eggplant, Mozzarella Cheese in a Light Tomato Sauce with Sage</i>	
<i>Scaloppine di Pollo alla Marsala</i> .....	24.95
<i>Boneless Chicken with Marsala Wine and Mushroom Sauce</i>	
<i>Pollo alla Parmigiana</i> .....	24.95
<i>Breaded Chicken Cutlet, Tomato Sauce and Melted Mozzarella Cheese</i>	
<i>Pollo alla Capricciosa</i> .....	24.95
<i>Boneless Chicken Cutlet with Sliced Tomato, Peas, Mushroom and Mozzarella Cheese in a Delicate White Wine Sauce</i>	
<i>Pollo alla Friestina</i> .....	24.95
<i>Breast of Chicken Topped with Fresh Spinach and Mozzarella Cheese in a Delicate White Wine Sauce, &amp; Sliced Cherry Tomatoes</i>	
<i>Pollo Martini</i> .....	24.95
<i>Parmesan Crusted Breast of Chicken in a Lemon Butter White Wine Sauce</i>	

## ~ Dalla Griglia ~

<i>Bistecca ai Ferrie o alla Pizzaiola</i> .....	39.95
<i>Prime Sirloin Steak Broiled or with Seasoned Marinara Sauce</i>	
<i>Filetto di Manzo</i> .....	45.95
<i>Filet Mignon</i>	
<i>Cotoletta di Vitella</i> .....	42.95
<i>Veal Chop</i>	
<i>Costoletta di Maiale Agro Dolce</i> .....	26.95
<i>Berkshire Pork Chop with Vinegar Peppers</i>	
<i>Filetto di Manzo e Coda d'Aragosta</i> .....	Market Price
<i>Surf &amp; Turf</i>	
<i>Casaletto Burger</i> .....	22.95
<i>Angus Beef Cheddar Bacon Burger with Parmesan Truffle Fries</i>	

Dalla Griglia, Vitello, Pollo and Pesce will be served with a Choice of Salad or Potato Croquette or Vegetable del Giorno.

Any entree can be served over pasta for an additional charge.

**ATTENTION PATRONS: Please consult with your waiter for any food allergies. Thank you! The Management**