

# Casaletto Ristorante

FINE ITALIAN CUISINE

## Antipasti

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

## Zuppa

- Minestrone .....  
*Vegetable Soup*
- Pasta e Fagioli .....  
*Pasta and Beans*
- Tortellini in Brodo .....  
*Pasta Hats filled with Cheese in Consommé*
- Straciatella Fiorentina .....  
*Consommé with Egg Drop and Fresh Spinach*

## Insalata

- Insalata di Casa .....  
*Romaine Lettuce, Sliced Tomatoes and Endive*
- Insalata alla Cesare .....  
*Caesar Salad*
- Insalata Tre Colore.....  
*Fresh Arugula, Endive and Radicchio Salad with Red Wine Vinegar*

## Pasta

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

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

Half order of pasta

Gluten free pasta any style

Half order of gluten free pasta

## Legumi

- Melanzane alla Parmigiana.....  
*Layers of Eggplant with Melted Mozzarella Topped with Tomato Sauce*
- Zucchini Fritti.....  
*Fried Zucchini*
- Broccoli Stracinati.....  
*Broccoli Sautéed with Garlic and Oil*
- Asparagi alla Genovese .....  
*Asparagus with Butter and Parmigiana Cheese*
- Broccoli Di Rabe .....  
*Sautéed with Garlic and Oil*

## ~ Vitello ~

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

## ~ Pesce ~

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

## ~ Pollo ~

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

## ~ Dalla Griglia ~

- Bistecca ai Ferrie o alla Pizzaiola*.....  
*Prime Sirloin Steak Broiled or with Seasoned Marinara Sauce*
- Filetto di Manzo*.....  
*Filet Mignon*
- Cotoletta di Vitella*.....  
*Veal Chop*
- Costoletta di Maiale Agro Dolce*.....  
*Berkshire Pork Chop with Vinegar Peppers*
- Filetto di Manzo e Coda d'Aragosta*.....  
*Surf & Turf*
- Casaletto Burger*.....  
*Angus Beef Cheddar Bacon Burger with Parmesan Truffle Fries*

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**