

DANTE

GLUTEN FREE

VINI

SPUMANTE

nv prosecco, stellina di notte, veneto, italy 10.

BIANCO

16 rose, planeta, sicily, italy 12.

14 pinot grigio, stemmari, sicily, italy 11.

13 fiano di avellino, phoenix, campania, italy 13. ♦

14 chardonnay, stemmari, sicily, italy 12.

13 coda di volpe, contrada, candida, italy 11. ♦

ROSSO

14 pinot noir, stemmari, sicily, italy 11.

14 valpolicella, cesari 'mara', veneto, italy 14.

13 nebbiolo langhe, saffirio, piemonte, italy 18. ♦

11 montepulciano d' abruzzo, spinozzi, italy 12

14 nero d' avola, feudo macari, sicily, italy 12

♦ All wines with this symbol are from some of Italy's finest wineries and are imported exclusively for our restaurants. We sought them out and forged strong relations to deliver exceptional wines at a great value.

"Little tastes" a selection of individual antipasti served family style.
great for sharing at your table before your antipasti, primi, secondi, or just make a meal of them.

SFIZI

WARM OLIVES assorted marinated olives with citrus & rosemary 6.

MOZZARELLA DI BUFALA the best buffalo mozzarella from salerno, peppers 9.

SAUTEED CALAMARI HOT! calabrian chili, cabbage, lemon crema 11.

ANTIPASTI

GRILLED OCTOPUS grilled potatoes, mustard greens, olive vin 19.

BANGA CAUDA SHRIMP garlic, white anchovy, capers, lemon 18.

SIMPLE GREENS organic greens, apricots, almond, carrot, cucumber, radish, lemon vin 14.

STONE FRUIT SALAD soft stracchino cheese, mizuna greens, pistachios 16.

BIBB SALAD shaved cremini & zucchini, pork lonza, pecorino romano 15.

SALUMI

MEATS:

prosciutto genoa

speck sweet sopresseta

bresaola hot sopresseta

coppa finochiona

CHEESES:

la tur

barndance

gorgonzola picante

caciarico red chile

robiola

montasio

truffle cheese

one for 7. three for 20. five for 30. all served with traditional accompaniments

PASTA

- TOMATO BASIL tufoli pasta, san marzano (d.o.p.), tomato sugo, basil, parmigiano reggiano 11. / 22.
CARBONARA guitar string cut spaghetti, guanciale pecorino, farm egg 14. / 28.
RAGU BOLOGNESE tagliatelle alla bolognese, il casale's traditional meat sauce 14. / 28.
-

SECONDI

pesce

- PAN ROASTED ARTIC CHAR agro dolce, peppers, fennel, Bermuda onion, celery, tomato vin. 30.
ACQUA PAZZA cod, shrimp, clams, olives, capers, tomato, celery 32.

carne

- GRILLED HANGER STEAK salsa verde, crushed potato, creamy garlic 36.
-

CONTORNI

- ROASTED BROCCOLI salsa barese, sesame 9.
GRILLED EGGPLANT "involtini", ricotta, mozzarella, tomato sugo, basil 11.
CHARRED SNAP PEAS smoked tomato, aioli 10.
-

CANTO SEI 6 course personalized chef's tasting 75. / with wine 110.

*Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness.

Not all ingredients are listed.

Before you place your order please inform your server if a person in your party has any food allergies.

chef / co-owner: Dante de Magistris chef d cuisine: Chris Jackson

pastry chef: Fortunato Conte