

DANTE

GLUTEN FREE

VINI

SPUMANTE

◆nv prosecco d.o.c.g., merotto, veneto, italy 12.

BIANCO

14 pinot grigio, stemmari, sicily, italy 13.

◆14 fiano di avellino, phoenix, campania, italy 15.

14 chardonnay, stemmari, sicily, italy 12.

◆13 coda di volpe, contrada, candida, italy 12

◆14 greco di tufo, vinosia, avellino, campania, italy 14

ROSSO

14 pinot noir, stemmari, sicily, italy 12.

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

◆13 aglianico, neromora, vinosia, campania, italy 12.

◆14 nero d'avola, feudo maccari, sicily, italy 13.

◆14 primitivo di manduria, vinosia, italy 18.

◆ *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.

BIBB SALAD roasted beets, crème fraiche, fresh grated horseradish pistachios romano 15.

CHOPPED FRISEE SALAD pecorino, oven cured tomatoes, fresh cracked black pepper 14.

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, guanciaie pecorino, farm egg 14. / 28.

RAGU BOLOGNESE tagliatelle alla bolognese, il casale's traditional meat sauce 14. / 28.

SECONDI

pesce

SALMONE Faroe Island salmon (Denmark), lemon risotto, grilled broccolini, gremolata 30.

ACQUA PAZZA cod, shrimp, clams, olives, capers, tomato, celery 32.

carne

GRILLED FLAT IRON STEAK salsa verde, crushed potato, creamy garlic 30.

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.