

330
OV

Casa Di Napoli

Antipasti - Freddi

COLD APPETIZERS

Gamberoni al Fresco 13.95

Gulf shrimp served with radicchio, spiced lemon and cocktail sauce

Bruschette al Pomodoro 8.95

Grilled Italian bread, brushed with virgin olive oil, Romano cheese, topped with fresh chopped tomatoes and basil

Suprema di Vongole o Ostriche 9.95

Clam or oyster cocktail

Insalata con Prosciutto 13.95

Prosciutto, mozzarella, fresh figs and berries marinated with balsamic vinegar

Napoleone con Polpa di Granchio "Isabella" 12.95

Jumbo lump crabmeat napoleon with corn, roasted red peppers, tomatoes, and black olives, served with arugula and basil oil

Antipasti - Caldi

HOT APPETIZERS

Cozze e Vongole "Marechiaro" 14.95

Clams and mussels sautéed in extra-virgin olive oil with garlic, fresh tomatoes and parsley

Piatto di Spinaci alla Griglia 10.95

Grilled spinach focaccia topped with fresh mozzarella, pesto, oven-roasted plum tomatoes and calamata olives

Polenta Pasticciata 10.95

Layers of polenta stuffed with ricotta, tomato sauce, baked and topped with mozzarella

Portobello alla Molfettese 13.95

Grilled portobello mushroom topped with sautéed shrimp, crabmeat, fresh tomato and a light scampi sauce

Calamari Fritti 10.50

Lightly fried squid with marinara sauce

Luigi's Scungilli e Calamari Piccanti 13.95

Scungilli and calamari sautéed in a Fra Diavolo sauce, served with bruschette, topped with imported goat cheese

Zuppe e Insalate

SOUPS AND SALADS

Pasta e Fagioli alla Napoletana 6.00

The classical Neapolitan soup of haricot beans and pasta

Minestrone alla Toscana 6.00

The traditional Italian vegetable soup

Insalata del Boschetto 10.95

Field greens and young arugula tossed with gorgonzola cheese, whole almonds and blackberries, balsamic vinegar and virgin olive oil

Insalata di Casa Nostra 6.95

A medley of field greens with tomato, red onion and our house dressing

Insalata Cesare per Due 13.95

Classic Caesar salad

Dalla Pescheria

FROM THE SEAS

Gamberoni e Padelle Reali alla Tarantina 29.95
Shrimp, scallops and olives sautéed with garlic and fresh tomatoes

Zuppa di Pesce 34.95
*Shrimp, scallops, mussels, clams, calamari, assorted fish,
and lobster in a light tomato broth*

Salmone con Polenta 26.95
*Pistachio crusted salmon, served with polenta, fava beans
and porcini ragù, tomatoes and basil*

Aragosta Farcita 27.95
*One half whole lobster, stuffed with shrimp and crabmeat,
accompanied by capellini with garlic, oil, anchovies, black olives,
parsley and a hint of hot pepper*

Pesce del Giorno

CATCH OF THE DAY

*Your server will describe today's catch from our select fish markets
Priced accordingly*

Legumi

VEGETABLES

Cime di Rape alla Terlizze 4.50
*Broccoli rape with garlic oil and a touch of hot pepper
and anchovies (optional)*

Verdure in Pirofila alla Parmigiana 6.00
*Grilled vegetable with buffalo mozzarella,
parmigiano and tomato*

Dal Macellaio

FROM THE BUTCHER

Costatine d'Agnello "Nefertiti" 29.95

Single cut lamb chops lightly coated with honey and brown mustard, pecans and pistachio nuts, served with fig and port coulis

Pollo "Gabriele" 20.95

Boneless breast of chicken lightly frenchised, topped with sautéed shrimp, fresh spinach, mozzarella and lemon butter

Fracosta al Pepe 27.95

Sliced aged sirloin rubbed with peppercorns, sautéed in butter, served with merlot sauce, arborio and wild mushroom pancake

Filetto di "Billy Marrero" 31.95

8 oz. Angus filet mignon served over polenta, topped with gorgonzola, Barolo wine sauce, braised watercress with toasted almonds and walnuts

Ossobuco alla Milanese 23.95

Veal shank braised in a seasoned light tomato sauce, served with risotto

Costolette alla Griglia 29.95

Grilled free-range pork chop with portobello mushroom, polenta and shrimp

Costoletta alla Piemontese 30.95

Veal chop stuffed with ground veal, prosciutto, mortadella, roasted peppers, fontina cheese, pine and pistachio nuts

Pasta

PASTA

Fettuccine con Aragosta, Asparagi e Sughetto Alfredo 19.95

Fettuccine with lobster, Alfredo sauce and asparagus

Ravioli di Melanzane con Pomodoro e Formaggio di Capra 17.95

Eggplant ravioli with tomato essence and goat cheese

Rigatoni alla Bolognese 14.95

With the classic meat sauce of Bologna

Orecchiette con Salciccia e Broccoli Rape 16.95

Little ear-shaped pasta with sausage and broccoli rape, garlic, oil and anchovies (optional)

Linguine 14.95

With your choice of marinara, red clam, white clam, pomodoro or garlic and oil

Handwritten signature: John M. C. WA 2000

Dolci

DESSERTS

Tiramisù della Casa 7.95

A heavenly blend of mascarpone cheese and ladyfingers soaked with espresso and coffee liqueur, coated with rich dark chocolate and whipped cream

Torta di Ricotta con Fichi 5.95

Ricotta fig tart

Torta di Formaggio con Mascarpone,
Mandorle Tostate e Limone 6.50

Toasted almond, lemon and mascarpone cheesecake

Frutta Fresca del Giorno 12.50

Seasonal fresh fruit platter for two

Spumoni 5.95

Your server will explain available flavors

Bomba al Cappuccino 6.95

Chocolate mousse flavored with cappuccino

Zuppa Inglese 6.95

Sponge cake filled with assorted fruit with sabayon, topped with fresh meringue

Bevande

BEVERAGES

Freshly Brewed Crescent City Evening Roast 2.00

Selection of Bigelow Herbed Teas 2.00

Regular or Decaffeinated Espresso 3.00

Regular or Decaffeinated Cappuccino 3.50