

FUNGHETTI RIPIENI \$17

MUSHROOM CAPS STUFFED WITH GROUND VEAL & PROSCIUTTO IN A ROSEMARY TOMATO CREAM SAUCE

GAMERONI IN FREDO \$19

JUMBO SHRIMP WITH REMOULADE & COCKTAIL SAUCES

CALAMARI FRITT \$17

FRIED CALAMARI WITH A SIDE OF MARINARA

COZZE AL SUGO ROSSO \$17

MUSSELS SAUTÉED WITH GARLIC, FRESH BASIL AND

SPICY TOMATO SAUCE

<u>PRIMI</u>

SPAGHETTI CARBONARA \$25

CRISP PANCETTA, MUSHROOMS & DIAGONAL CUT ASPARAGUS ALL SAUTEED IN A PARMESAN

CREAM SAUCE OVER SPAGHETTI

CAPPALINI AGLI ASPAGAGI \$36

JUMBO SHRIMP SAUTÉED WITH ASPARAGUS & ROASTED RED BELL PEPPERS IN

A GARLIC WHITE WINE SAUCE OVER ANGEL HAIR PASTA

PENNETTE PUGNOCCHIUSO \$24

SAUTÉED PENNE PASTA, ROASTED CHICKEN, EGGPLANT POBLANO PEPPERS & MUSHROOMS IN

GARLIC TOMATO SAUCE & TOPPED WITH MOZZARELLA CHEESE

LASAGNA AL FORNO \$25

TRADITIONAL LASAGNA WITH MEAT SAUCE

VIELLO & POLLO

VITELLO CARCIOFIN \$29

VEAL SCALOPPINI SAUTÉED WITH ARTICHOKE HEARTS, SUN DRIED TOMATOES & CAPERS IN A GARLIC WHITE WINE SAUCE

POLLO PARMIGIANO \$25

HERB CRUSTED CHICKEN BREAST WITH PARMESAN & MOZZARELLA OVER TOMATO BASIL LINGUINI

VITELLO FRA-DIABOLO \$30

VEAL SCALLOPINI SAUTÉED WITH BABY SHRIMP & ROASTED YELLOW PEPPERS IN A SPICY TOMATO BASIL SAUCE

POLLO PRINCIPEZA \$26

PAN SEARED CHICKEN BREAST TOPPED WITH FRESH ASPARAGUS, FONTINA CHEESE & SHERRY CREAM SAUCE

SPECIALTIES DELLACASA

FILETTO AL COGNAC \$45

FILET MIGNON IN A RICH COGNAC SAUCE

MAIALETTO ARROSTO \$32

14 OZ. PORK CHOP GRILLED WITH PORTOBELLO MUSHROOMS WITH A ROASTED GARLIC SAUCE & GREEN BEANS

SALMONE AL BASILICO \$33

GRILLED FILET OF SALMON WITH ROASTED YELLOW BELL PEPPERS & GRAPE TOMATOES IN A CREAMY BASILSAUCE

FILETTO AL PEPE \$45

FILET MIGNON IN A BRANDY PEPPERCORN SAUCE

ROMBO AL GRANCHIO \$38

HALIBUT FILET PAN SEARED, WITH CRAB MEAT & ASPARAGUS POINTS IN A LIME CREAM SAUCE

SAUTÉED MUSHROOMS \$10 MASHED SWEET POTATOES \$9 SAUTÉED SPINACH \$11

ASPARAGUS \$11 STEAMED BROCCOLI \$9