

il Casale

SUNDAY BRUNCH

BIANCO

15 vermentino di sardegna, la cala, italy 10.
15 fallegro, gagliardo, piemonte, italy 12.
15 coda di volpe, contrada, candida 11. ♦
15 fiano di avellino, contrada, candida 12. ♦
15 greco di tufo, l'ariella, vinosia, campania 14. ♦

ROSSO

15 bardolino, le fraghe, cavaion veronese, italy 10.
12 veronese blend, torr'alta, bolla, verona, italy 12.
14 aglianico, neromora, vinosia, irpinia 12. ♦
13 barbera, saffirio, monforte d'alba 15. ♦
11 primitivo di manduria, ué passula, vinosia 14. ♦
13 nebbiolo, saffirio, monforte d'alba 18. ♦
nv lambrusco, monte delle vigne, emilia romagna 10.

BRUNCH BEVERAGES

prosecco, stellina di notte, veneto 10.
mimosa, nothing more, nothing less 11.
bloody mary, vodka, il Casale's fra diavolo mix, castelvetro olives, celery salt 12.
rosey fizz, lemony vodka, cranberry, prosecco, orange peel 12.
grapefruit flower, elder flower liqueur, white grapefruit, prosecco 12.
2013 champagne-style sparkling rosé, nebbiolo d'alba, saffirio 18. ♦
negroni sbagliato, prosecco, sweet vermouth, campari 10.
"cream no sugar", earl grey iced tea, kahlua, frangelico, nardini amaro 11.

COLAZIONE DOLCE:

macedonia di frutta, seasonal fruit salad 12. (with prosciutto di Parma add 7.)
frittelle all' Americana, traditional buttermilk pancakes, Vermont maple syrup 14.
toast...alla Francese, brioche French toast, cinnamon-vanilla batter, butter gelato, crispy pancetta 16.

COLAZIONE SALATA:

S.L.T., Nova Scotia smoked salmon, lettuce & tomato bruschetta, mascarpone, rosemary fries 16.
fritto misto, crispy calamari, fried zucchini, peperonata aioli 12.
tortino al granchio, house made crab cakes, panzanella salad, lemon-caper aioli 16.

LE UOVA:

all served with our grilled Pugliese bread

come vuoi, 2 eggs any style, served with crispy pancetta & home fries 12.
uova strapazzate, scrambled eggs, smoked salmon, Sicilian capers, red onion, home fries 14.
uova in "purgatorio", fried eggs in "purgatory", spicy tomato sugo 12.
frittata del giorno, frittata of the day served with small arugula salad 12.
Benedetto (all Benedicts served on grilled Pugliese bread with hollandaise and home fries)
tradizionale with crispy pancetta 15.
fiorentina with sautéed spinach 14.
carne sliced steak 18.
granchio with house made crab cakes 22.

PRANZO DI DOMENICA:

tagliatelle alla Bolognese, classic meat ragù from Emilia Romagna 26.
chitarra alla carbonara, soft onions, guanciale, Pecorino Romano D.O.P. 24.
pescespada alla Siciliana, blackened swordfish Sicilian style, eggplant caponata 25.
pollo alla marengo, sautéed chicken breast, crispy pancetta, fried egg, mushroom cream sauce 18.

SIDES:

french fries 6. ~ home fries 6. ~ sautéed spinach 8.
crispy pancetta 6. ~ arugula salad w/lemon & evoo 9.

*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.

COCKTAILS

Italian sidecar, brandy, nocino walnut liquor, lemon 11.

under the fig tree, makers mark bourbon, spiced rum, creole shrubb, fig, angostura bitters 12.

the last word, beefeater gin, luxardo, chartreuse, lime 11.

the Filippo & famous, mezcal, strega, aperol, lemon 12.

ginger margarita, el jimador tequila, fresh ginger, creole shrubb, lime 10.

açai blueberry martini, açai blueberry vodka, fresh lemon, house-made grenadine 10.

our 60 day cask aged negroni, gin, cinzano, campari 12.

our 60 day cask aged meletti manhattan, overholt rye, meletti amaro, amarena cherry 12.

DRAFT BEER

four rotating taps ~ inquire

BEER & CIDER

downeast craft cider, maine (5.1 abv) 6.

peroni, nastro azzuro, rome (5.1 abv) 7.

namaste, "witbier" organic orange, lemongrass, coriander, dogfish head, delaware (4.8 abv) 7.

saison dupont, beglian farmhouse ale, belgium (6.5 abv) 12.

dale's pale ale, oscar blues, colorado (6.5 abv) 6.

60 minute I.P.A., dogfish head, delaware (6.0 abv) 7.

perpetual I.P.A., troegs, pennsylvania (7.5% abv) 6.

aventinus, wheat doppelbock ale, scheider weisse, germany (8.2% abv) 9.

amstel light, holland (3.5 abv) 8.

corona light, mexico (4.2 abv) 7.

yuengling light, pennsylvannia (3.5 abv) 6.

narragansett lager, rhode island (5.0 abv) 6.

COFFEE & POT OF LOOSE TEA

coffee 3. / espresso 3. / cappuccino 4.

organic mao feng China green 5. / blue flower earl grey 5.

english breakfast keemun 5. / organic Oregon peppermint 5.

wu wei ~ a hibiscus herbal blend 5. / organic chamomile 5. / lemon verbena 5.

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