

il Casale

SPUMANTE BIANCO

nv prosecco, stellina di notte, veneto 10.

BIANCO

15 vermentino di sardegna, la cala 10.

15 fallegro, gagliardo, piemonte 12.

15 coda di volpe, contrada, candida 11. ♦

15 fiano di avellino, contrada, candida 12. ♦

15 greco di tufo, l'ariella, vinosia, campania 14. ♦

ROSÉ

13 sparkling rosé, nebbiolo d' alba, saffirio 18. ♦

15 rosé, rodón chiaretto, le fraghe, veneto 12.

ROSSO

15 bardolino, le fraghe, cavaion veronese 10.

14 aglianico, neromora, vinosia, irpinia 12. ♦

13 vino nobile di montepulciano, gracciano 14.

15 primitivo, vinosia. campania 15.

14 nebbiolo, saffirio, monforte d'alba 18. ♦

nv lambrusco, monte delle vigne, emilia romagna 10.

ANTIPASTI

SFIZI

*"little tastes" a selection of individual antipasti served family style.
designed to share at your table before your insalata, primi, or secondi, or even make a meal of it.*

olive miste, cured Italian olives, citrus, rosemary 5.

tomato bruschetta, toasted Pugliese bread, crushed cherry tomatoes, garlic, Sicilian oregano 6.

talleggio bruschetta, talleggio cheese, orange blossom honey, truffle oil, aged balsamic 8.

arancini al telefono, porcini risotto cakes, mozzarella, spicy tomato sugo 7.

polpo, octopus salad, potatoes, castelvetro olives, preserved lemon 14.

panzanella, Tuscan bread salad, greenhouse tomatoes, celery, red onion, EVOO, basil 6.

maiale, pork meatballs, scamorza, sugo di testa 9.

polpette, "nonna's " meatballs , tomato ragú 9.

burrata nord-sud, arugula, roasted plums, speck, candied pistachios 12.

fritto misto, crispy calamari, zucchini, lemon wheel, peppadew aioli 11.

INSALATE

tonnato

organic greens, thin-sliced porchetta , preserved Sicilian tuna crostini 12.

Ipanema

baby spinach salad, papaya-mango salsa, hearts of palm, avocado, Brazilian cashews 14.

amara

bitter greens, creamy goat cheese, candied almonds, Amaretto di Saronno soaked raisins 13.

FORMAGGI

selection of aged cheeses from Italy, jam and crostini 16.

SALUMI PLATE FOR TWO

classic Italian cured meats with seasonal fruit 21.

*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.

PRIMI

all pasta is made in house

“strozzapreti” alla Barese

broccoli rabe, spicy sausage, ricotta 14. / 28.

gnocchi primavera

our hand rolled potato dumplings, spring vegetable aglio-olio, roasted tomatoes 14. / 28.

chitarra alla gricia

carbonara....without the egg ! guanciale, Pecorino Romano D.O.P. 13. /26

risotto alla pescatora

“fisherman’s style” tomato risotto with catch of the day....please ask your server MKT

ravioli alla crema di pesto

four cheese ravioli, creamy basil pesto, toasted pinenuts 13. / 26.

tufoli al pomodoro

large elbow pasta, San Marzano tomato sugo, basil, Grana Padano 12. / 24.

tagliatelle alla Bolognese

the traditional meat ragu’ from Emilia Romagna 14. / 28.

CONTORNI

8. each

rapini all’aglio

sautéed broccoli rabe, garlic, chili flake

patatine

crispy fries, herbed sea salt, grana

spinaci

sautéed spinach, lemon mascarpone

pureé di patate

Idaho potatoes, rosemary, evoo

scarola

braised escarole, vegetable brodo,
garlic, oil, aged balsamic,
chili flake

LA FAMIGLIA

Speak with your server about doing a
family style dinner

The Fiat ~ 45 per person

The Ferrari ~ 60 per person

inquire about wine recommendations

SECONDI

~ pesce ~

pescespada alla puttanesca

grilled swordfish steak, tomato-olive sugo,
polenta fries, micro greens 27.

trota involtino

pancetta wrapped rainbow trout, celery root mash
mustard greens, orange oil 26.

...dal mercato

“catch of the day” / market.

~ carne ~

pollo alla Parmigiana

chicken cutlet, tomato basil sugo, Bel Paese cheese 19.

piccata Siciliana

oven-roast chicken, lemon-caper sauce 24.
(Giannone, Organic & Halal, QC)

saltimbocca alla Romana

veal medallions, prosciutto, bufala mozzarella,
veal demi-glacé 27.

agnello alla Greca

roast leg of spring lamb,
warm string bean & potato salad, tzatziki dressing 29.

gran misto griglia del Casale

“cut of the day” with grilled vegetables / MKT

chef / co-owner: Dante de Magistris

chef de cuisine: Jorge Lopes

sous chefs: Duber Ramirez

pastry chef: Fortunato Conte

COCKTAILS

passionate daiquiri, flor de cana rum, passionfruit, campari, lime 11.

pink panther, botanist gin, fresh strawberry, strega, elderflower 12.

apricot cosmo, vodka, cranberry, apricot, lime 11.

chartreuse mojito, rum, chartreuse, fresh mint, lime 11.

sage, el jimador tequila, sage, orange bitters, lime 11.

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.

birra moretti l'autentica, bergamo (5.1 abv) 7.

peroni, nastro azzuro, rome (5.1 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.

corona light, mexico (4.2 abv) 7.

yuengling light, pennsylvannia (3.5 abv) 6.

narragansett lager, rhode island (5.0 abv) 6.

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VINI

SPARKLING

16 lambrusco di castelvetro, tenuta pederzana, emilia romagna, italy	40.	10.
nv prosecco, stellina di notte, veneto, italy	40.	10.
nv franciacorta, ca' del bosco, lombardy, italy	75.	
10 franciacorta 'saten' brut, monzio compagni, lombardy, italy	48.	
nv brut, gosset, champagne, france	82.	

ROSE

◆ 13 sparkling champagne-style rosé, nebbiolo d' alba, saffirio, piemonte, italy	75.	18.
15 rosé, rodón chiaretto, le fraghe, veneto	12.	

BIANCO

15 vermentino, 'la cala', sella mosca, sardegna, italy	40.	10.
15 sauvignon blanc, terre al monte, rivera, puglia, italy	52.	
15 fallegro, gagliardo, piemonte, italy	48.	12.
14 pinot grigio, stemmari, sicily, italy	45.	
14 pinot grigio, branko, collio friuli venezia giulia, italy	68.	
13 grechetto, 'grecante', colli martiani, arnaldo caprai, umbria, italy	48.	
14 offida pecorino, colle vecchio, cocci grifoni, marche, italy	44.	
◆ 15 fiano di avellino, contrada, candida, italy	48.	12.
◆ 15 fiano di avellino, exultet, quintodecimo, campania, italy	82.	
13 verdicchio matellica riserva, monacesca 'mirum', marche, ita	68.	
14 vernaccia di san gimignano 'fiore', montenidoli, tuscany, italy	52.	
12 frascati, fontana candida, lazio, italy	45.	
◆ 15 coda di volpe, contrada, candida, italy	44.	11.
13 grillo, 'carolina marengo', feudi del pisciotto, sicily, italy	72.	
◆ 15 greco di tufo, l'ariella, campania, vinosia, italy	56.	14.
◆ 15 greco di tufo, giallo d'arles, quintodecimo, campania, italy	82.	
13 albana, vigna rocca, tre monti, emilia romagna, italy	40.	
15 riesling, 'istituto agrario', san michele, alto adige, italy	48.	
13 zibibbo (moscato/dry), rajah, tenuta gorghi tondi, sicily, italy	68.	
14 chardonnay, stemmari, sicily, italy	44.	
15 chardonnay, conservation hill - estate, turtle creek, lincoln, massachusetts	68.	
13 chardonnay pomino riserva, 'benefizio', marchesi de frescobaldi, tuscany, italy	86.	

ROSSO

15 pinot noir, stemmari, sicily, italy	45.	
12 pinot noir, 'red angel on the moonlight,' jermann, friuli, italy	84.	
15 bardolino, le fraghe, cavaion veronese, verona, italy (<i>organic</i>)	40.	10.
13 cerasuolo di vittoria, cos, sicily, italy	75.	
13 chianti classico riserva, tenuta di nozzole, tuscany, italy	60.	
13 vino nobile di montepulciano, tenuta di gracciano della seta, italy	56.	14.
14 petit verdot, casale del giglio, lazio, italy	52.	
14 nero d'avola, noto, feudo maccari, sicily, italy	48.	
15 primitivo di manduria, vinosia, apuglia, italy	60.	15.
11 montepulciano d'abruzzo, colline terramane, cerulli spinozzi, italy (<i>organic</i>)	48.	
07 montepulciano d'abruzzo, 'villa gemma,' masciarelli, italy (<i>organic</i>)	90.	
◆ 13 barbera d'alba, saffirio, monforte d'alba, piemonte, italy	(magnum) 120.	
11 barbaresco, cantina del pino, piedmont, italy	75.	
11 gattinara, travagliani, piemonte, italy	72.	
12 sfursat, nino negri, valtellina, lombardy, italy	90.	
◆ 14 nebbiolo, saffirio, monforte d'alba, italy	72.	18.
11 super tuscan, paretaio, falchini, san gimignano, tuscany, italy	68.	
12 cabernet franc, naggiar vineyard, turtle creek, lincoln, massachusetts	58.	
◆ 14 aglianico, neromora, vinosia, avellino, campania, italy	48.	12.
◆ 14 aglianico, terra d'eclano, quintodecimo, campania, italy	175. (magnum)	86.
◆ 09 taurasi, marziacanal, vinosia, avellino, campania, italy	80.	
10 merlot, marina cvetic, colli aprutini, abruzzo, italy	75.	
11 amarone della valpolicella, 'estate collection,' sartori di verona, italy	110.	
◆ 14 rosso di montalcino, bosco di grazia, tuscany, italy	72.	
◆ 10 brunello di montalcino, bosco di grazia, tuscany, italy	290. (magnum)	150.
◆ 11 brunello di montalcino, bosco di grazia, tuscany, italy	120.	

RESERVE CELLAR

12 carignano, barrua, agricola punica, sardegna, italy	114.
◆ 09 aglianico di irpinia, sesto a quinconce, vinosia, campania, italy	142.
◆ 12 barolo, josetta saffirio, monforte d'alba, italy	138.
◆ 09 barolo, 'monvigliero', fratelli allesandria, verduno, italy	150.
◆ 03 barolo, elio sandri, monforte d'alba, italy	200.
◆ 12 taurasi riserva, vigna quintodecimo, campania, italy	365. (magnum) 182.
◆ 12 taurasi riserva, vigna grande cerzito, campania, italy	445. (magnum) 225.

Vintages Subject to Change

◆ 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.