

# ilCasale

## SPUMANTE BIANCO

nv prosecco, stellina di notte, veneto 10.

## BIANCO

16 vermentino di sardegna, la cala 11.

15 pinot bianco, weissburgunder, alto adige 13.

16 trebbiano di lugana, ottella, lombardy 12.

16 greco di tufo, vinosia, campania. 14 ♦

16 grillo, feudo maccari, sicily 12.

## ROSSO

16 bardolino, le fraghe, cavaion veronese 11.

15 nero d'avola, feudo maccari, sicily 11.

14 sangiovese, campi nuovi, tuscan 14.

15 aglianico neromora, vinosia, campania 12.♦

14 primitivo di manduria, vinosia, puglia 18. ♦

17 lambrusco di castelvetro, emilia romagna 11.

## 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 6.

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

**skillet grilled mortadella**, pistachio butter, crispy onion strings, soft potato bun 8.

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

**scampi**, "bagna cauda", white shrimp, garlic, capers, parsley, preserved lemon, grilled bread 16.

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

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

**burrata**, arugula, roasted peppers, fried brioche 12.

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

## INSALATE

### caprese

native heirloom tomatoes, stracciatella cheese, fresh basil 13.

### Ipanema

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

### cacio e pepe

chopped frisée salad, pecorino, oven cured tomatoes, fresh cracked black pepper 12.

## 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*

### **pasta e zucca**

radiatore pasta, seasonal squash, ricotta, toasted almond, crushed black pepper 13. / 26.

### **gnocchi al astice**

our hand rolled potato dumplings, lobster, sweet tomatoes, tarragon, lemon crumbs 18. / 36.

### **chitarra alla peperonata**

summer red bell pepper sugo, caramelized onions, roasted peppers, ricotta salata 13. / 26

### **risotto ai porcini e salsiccia**

arborio rice, porcini mushrooms, sausage, vin cotto, lemon mascarpone 14./28.

### **ricotta ravioli**

braised chicken, brodo, escarole, tomato concasse 13. / 26.

### **tufoli al pomodoro**

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

### **tagliatelle alla Bolognese**

the traditional meat ragú 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

### **arrabbiata**

sautéed string beans, spicy sugo

### **fagioli**

warm cannellini beans,  
shaved red onion, pear tomatoes,  
basil vinaigrette

## SECONDI

~ pesce ~

### **pescespada alla piccata**

swordfish scallopine, lemon caper sauce,  
pickled pioppini mushrooms, arugula 27.

### **salmone**

herb crusted Faroe Island salmon (Denmark)  
sweet potato puree, herb salad 27.

### **...dal mercato**

"catch of the day" / market.

~ carne ~

### **pollo alla Parmigiana**

chicken cutlet, tomato basil sugo, Bel Paese cheese 22.

### **Siciliana**

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

### **saltimbocca alla Romana**

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

### **grigliata "cut of the day"**

potato croquette & celery cacio e pepe MKT

## 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*

chef / co-owner: Dante de Magistris

chef de cuisine: Jorge Lopes

sous chefs: Santiago Ramirez

pastry chef: Jennifer LaRosa

## COCKTAILS

**winter sun**, tito's vodka, cardamom honey, lemon, bitters 11.

**bicicletta moderna**, el jimador tequila, cynar, downeast cider, orange 12.

**hibiscus sour**, bulleit rye, aperol, wu-wei tea, lemon 12.

**smoke and berries**, mezcal, crème de cassis, ginger, creole shrubb, lime 12.

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

**our 60 day cask aged negroni**, gin, 1757 vermouth, campari 13.

**our 60 day cask aged meletti manhattan**, overholt rye, meletti amaro, amarena cherry 13.

## DRAFT BEER

four rotating taps ~ inquire

### BEER & CIDER

kaliber, non-alcoholic, united kingdom (0.5%) 6.

downeast craft cider, maine (5.1 abv) 7.

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

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

miller high life, the champagne of beers, milwaukee (5.1 abv) 7.

corona light, mexico (4.2 abv) 7.

yuengling light, pennsylvania (3.5 abv) 6.

narragansett lager, rhode island (5.0 abv) 6.

saison dupont, belgium 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) 8.

aventinus, wheat doppelbock ale, scheiderweisse, germany (8.2%abv) 12.

\*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.

## VINI

### SPARKLING

17 lambrusco di castelvetro, tenuta pederzana, emilia romagna, italy	44.	11.
nv prosecco, stellina di notte, veneto, italy	40.	10.
10 franciacorta 'saten' brut, monzio compagni, lombardy, italy	48.	
nv franciacorta, ca' del bosco, lombardy, italy	75.	
nv brut, gosset, champagne, france	82.	

### BIANCO

16 vermentino, 'la cala', sella&mosca, sardegna, italy	44.	11.
16 sauvignon blanc, terre al monte, riviera, puglia, italy	52.	
15 fallegro, gagliardo, piemonte, italy	48.	
16 pinot grigio, stemmari, sicily, italy	45.	
16 pinot grigio, branko, collio friuli venezia giulia, italy	68.	
13 grechetto, 'grecante,' colli martiani, arnaldo caprai, umbria, italy	48.	
15 pinot bianco weissburgunder, weisshaus, sudtirol alto adige, italy	52.	13.
14 offida pecorino, colle vecchio, cocci grifoni, marche, italy	56.	
13 zibibbo, rájah, terre siciliane, gorghi tondi, sicily, italy	68.	
◆15 fiano di avellino, contrada, candida, italy	48.	
◆15 fiano di avellino, exultet, quintodecimo, campania, italy	82.	
15 frascati, fontana candida, lazio, italy	45.	
◆15 coda di volpe, contrada, candida, italy	44.	
16 grillo, feudo maccari, sicily, italy	48.	12.
◆16 greco di tufo, l'ariella, vinosia, campania, italy	56.	14.
◆15 greco di tufo, giallo d'arles, quintodecimo, campania, italy	82.	
16 trebbiano di lugana, le creete, ottella, lombardy, italy	48.	12.
15 riesling, 'istituto agrario', san michele, alto adige, italy	48.	
15 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

16 pinot noir, stemmari, sicily, italy	45.	
14 pinot noir, 'red angel on the moonlight,' jermann, friuli, italy	84.	
16 bardolino, le fraghe, cavaion veronese, verona, italy ( <i>organic</i> )	44.	11.
14 cerasuolo di vittoria, cos, sicily, italy	75.	
14 sangiovese, montecucco, campi nuovi, tuscany, italy	56.	14.
14 chianti classica riserva, tenuta di nozzole, tuscany, italy	60.	
14 vino nobile di montepulciano, tenuta di gracciano della seta, italy	56.	
15 petit verdot, casale del giglio, lazio, italy	52.	
15 nero d'avola, noto, feudo maccari, sicily, italy	44.	11.
12 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.	
13 barbaresco, cantina del pino, piedmont, italy	75.	
12 gattinara, travaglini, piemonte, italy	72.	
13 sfursat, nino negri, valtellina, lombardy, italy	90.	
12 super tuscan, paretaio, falchini, san gimignano, tuscany, italy	68.	
12 cabernet franc, naggiar vineyard, turtle creek, lincoln, massachusetts	58.	
◆15 aglianico neromora, vinosia, campania, italy	48.	12.
◆14 primitivo di manduria, vinosia, puglia, italy	72.	18.
◆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.	
10 amarone della valpolicella classico, ca' la bionda, vigneti di ravazzol, verona, italy	110.	
◆14 rosso di montalcino, bosco di grazia, tuscany, italy	72.	
◆11 brunello di montalcino, bosco di grazia, tuscany, italy	120.	

### RESERVE CELLAR

◆12 barolo, josetta saffirio, monforte d'alba, italy	138.
◆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.