

il Casale

SUNDAY BRUNCH

BIANCO

- 16 vermentino di sardegna, la cala 11.
- 15 coda di volpe, contrada, candida 11. ♦
- 15 pinot bianco, weissburgunder, alto adige 13.
- 15 fiano di avellino, contrada, candida 12. ♦
- 16 greco di tufo, vinosia, campania 14. ♦

ROSSO

- 16 bardolino, le fraghe, cavaion veronese, italy 11.
- 15 nero d'avola, feudo maccari, sicily, italy 12.
- 15 sangiovese, campi nuovi, tuscany 14.
- 14 primitivo, vinosia, puglia, italy 18. ♦
- 15 aglianico neromora, vinosia, campania 12. ♦
- 17 lambrusco di castelvetro, emilia romagna, italy 11.

BRUNCH BEVERAGES

- prosecco**, veneto 12.
- mimosa**, nothing more, nothing less 12.
- bloody mary di Parma**, vodka, il Casale's fra diavolo mix, prosciutto breadstick 15.
- rosey fizz**, lemony vodka, cranberry, prosecco, orange peel 12.
- grapefruit flower**, elder flower liqueur, white grapefruit, prosecco 12.
- negroni sbagliato**, prosecco, sweet vermouht, campari 12.
- "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 ragú from Emilia Romagna 26.
- chitarra alla carbonara**, spaghetti, pancetta, farm egg, parsley, Grana Padano, tomato "macchiato" 28.
- catch of the day**, seasonal vegetables 25.
- pollo alla marengo**, sauteed chicken breast, crispy pancetta, fried egg, mushroom cream sauce 18.

SIDES:

- french fries 6. ~ home fries 6. ~ sautéed rainbow chard, garlic, feta 8.
- crispy pancetta 6. ~ arugula salad w/lemon & evoo 9.

FORMAGGI

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

*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

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

margarita moderna, el jimador tequila, cynar, downeast cider, orange 12.

hibiscus rose, 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, 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) 8.

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.

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