

Happy New Year!

SPUMANTE BIANCO

nv prosecco, stellina di notte, veneto 10.

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 11.

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

15 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.

Featured Spumante

nv brut, gosset, champagne, france 82.

nv franciacorta, ca' del bosco, lombardy, italy 75.

All of us at il Casale thank you for a great 2017 and wish you well in the new year!

4 course prix fixe with choices & bubbly toast \$80.

I.

antipasto misto, arancini, maiale meatball, sopressata, montasio cheese, cauliflower salad, olive
tuna carpaccio bruschetta, avocado mousse, ginger soy glaze, chopped giardiniera
bib salad, roasted beets, bibb lettuce, creme fraiche, fresh grated horseradish, pistachios
cacio e pepe, chopped frisée salad, pecorino, oven cured tomatoes, fresh cracked black pepper

II.

ricotta ravioli, spaghetti squash, brown butter, sage, amaretti cookies
risotto di mare, shrimp, scallops, cuddlefish, tomato sugo, chive pesto
chitarra al tartufo, "guitar string" pasta, fresh black truffles, truffle caciotta cheese
tagliatelle alla Bolognese, the traditional meat sauce from Emilia Romagna

III.

salmone, herb crusted Faroe Island salmon (Denmark) sweet potato puree, herb salad
pollo, Sicilian roast chicken, lemon-caper sauce, garlic roast potatoes, spinach
cinghiale wild boar stew, roasted rainbow carrots, creamy polenta
***la Prima**, slow roasted prime rib, potato gratinata, green peppercorn sauce, onion strings
verdure in acqua pazza, fennel hearts, romanesco, chantanay carrots, potatoes, tomato water

from us: a classic new year's eve accompaniment for prosperity in the new year served family style for the table

lenticchie e cotechino, lentils & pork sausage

Dessert

tiramisu', the traditional recipe

torta al cioccolato, classic chocolate cake, amarena cherries, whipped cream, chocolate crisps
Italian style apple pie (a la mode), laced crostata pastry, cinnamon cooked apples, vanilla gelato

*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.