

Casa Mia

ANTIPASTI

Il Carpaccio di Manzo ARTISAN HAND-CUT BEEF TENDERLOIN, 24-MONTH AGED PARMIGIANO REGGIANO, FRAGRANT SORRENTO LEMON & EXTRA VIRGIN OLIVE OIL	(D)	Vitello Tonnato SOUS-VIDE VEAL, CREAMY TUNA EMULSION, SICILIAN CAPERS & EXTRA VIRGIN OLIVE OIL	(D, E, F)
	145		120
Polpo alla Brace CHARRED OCTOPUS, SERVED ON A SMOOTH CHICKPEA CREAM, EXTRA VIRGIN OLIVE OIL & MEDITERRANEAN FLAVOURS	(D, F)	Tartare di Tonno al Coltello FRESH HAND-CUT TUNA TARTARE, SEASONED WITH CITRUS, EXTRA VIRGIN OLIVE OIL & A HINT OF HERBS	(F)
	120		110
Paranza di Pesce e Crostacei TRADITIONAL ITALIAN SELECTION OF SMALL FISH AND SHELLFISH, LIGHTLY FRIED UNTIL CRISP	(D, F, G, SF)	Bruschettone di "Casa Mia" RUSTIC COUNTRY BREAD, TOASTED OVER THE FIRE, TOPPED WITH CHERRY TOMATOES AND ITALIAN STRACCIATELLA CHEESE	(D, G, V)
	155		95
Selezione di Formaggi ITALIAN CHEESE SELECTION-HANDPICKED CHEESES, SERVED WITH RUSTIC BREAD AND TRADITIONAL CONDIMENTS	(D, G, N)	Chef's Special A DAILY CREATION BY OUR CHEF, INSPIRED BY SEASONAL INGREDIENTS AND THE FLAVORS OF ITALIAN TRADITION	MARKET PRICE
	105		

LE NOSTRE INSALATE

Misto di Mare FRESH SEAFOOD SALAD WITH SEASONAL GREENS, LEMON VINAIGRETTE & EXTRA VIRGIN OLIVE OIL	(F, SF)
	150
Scampagnata GARDEN SALAD WITH SEASONAL GREENS AND RIPE TOMATOES, DRESSED SIMPLY WITH OLIVE OIL AND VINEGAR	(V)
	60
La Burrata CREAMY BURRATA CHEESE CERTIFIED WITH DOP QUALITY FROM PUGLIA, SERVED WITH A FRESH CHERRY TOMATO SALAD AND A DRIZZLE OF EXTRA VIRGIN OLIVE OIL	(D, V)
	115

ZUPPE

Minestrone di Stagione HEARTY SOUP MADE WITH FRESH SEASONAL VEGETABLES	(V)
	60
Zuppa di Pesce A ROBUST MIX OF FRESH FISH AND SHELLFISH, SIMMERED IN A RICH TOMATO AND HERB BROTH	(D, F, G, SF)
	135

SECONDI DI TERRA

Costoletta di Vitello alla Milanese BONE-IN VEAL CUTLET FROM "CASA VERCELLI" CRISP, SERVED WITH LEMON	(D, G)
	295
Costata di Manzo al Josper CHARCOAL-GRILLED PRIME RIB EYE, SERVED WITH SEASONAL VEGETABLES	(D)
	295
Filetto di Manzo in stile "Casa Mia" TENDER BEEF FILLET CASA MIA STYLE	(D)
	285
Costolette di Agnello Selvatico WILD GRILLED LAMB CHOPS WITH SEASONAL VEGETABLES & SWEET POTATO PUREE	(D)
	250
Galletto bio al Mattone ORGANIC BABY CHICKEN PRESSED AND ROASTED, SERVED WITH ROASTED BELL PEPPER SALAD	(D)
	170
Chef's Special DAILY MEAT CREATION INSPIRED BY SEASONAL INGREDIENTS	MARKET PRICE

SECONDI DI MARE

Spigola alla Griglia GRILLED SEA BASS SERVED WITH SEASONAL VEGETABLES AND CELERIAC PURÉE	(F)
	220
Baccalà alla Pizzaiola SALTED COD STEWED WITH TOMATO, GARLIC, CRUMBLE OF TAGGIASCA OLIVES, AND CAPERS	(F, G)
	210
Grigliata Mista di Pesce e Crostacei CHARGRILLED PREMIUM FISH AND SHELLFISH	(F, SF)
	295
Chef's Special DAILY SEAFOOD CREATION INSPIRED BY SEASONAL INGREDIENTS	MARKET PRICE

SELEZIONE DI MAIALE (PORK SECTION)

Porchetta di "Ariccia"	(P)
	120
Pasta Carbonara	(D, E, G, P)
	130
Pasta "Amatriciana"	(D, G, P)
	130
Gnocco fritto "Emiliano" & San Daniele Ham	(D, V)
	110
Selection of Italian cured meats	(D, P)
	140
Chef's Special DAILY PORK SPECIALTY INSPIRED BY ITALIAN REGIONS	MARKET PRICE

SHARING DISHES

Fiorentina (1kg) PREMIUM WAGYU T-BONE, SERVED WITH SEASONAL VEGETABLES	(D)
	595
Pescato del Giorno (1kg) FRESH CATCH OF THE DAY, SERVED WITH SEASONAL VEGETABLES	(F, SF)
	420
Aragosta Reale al Peso PASTA WITH LOBSTER IN POMODORINO (DOP, PIENNOLO DEL VESUVIO)	(G, SF)
	MARKET PRICE

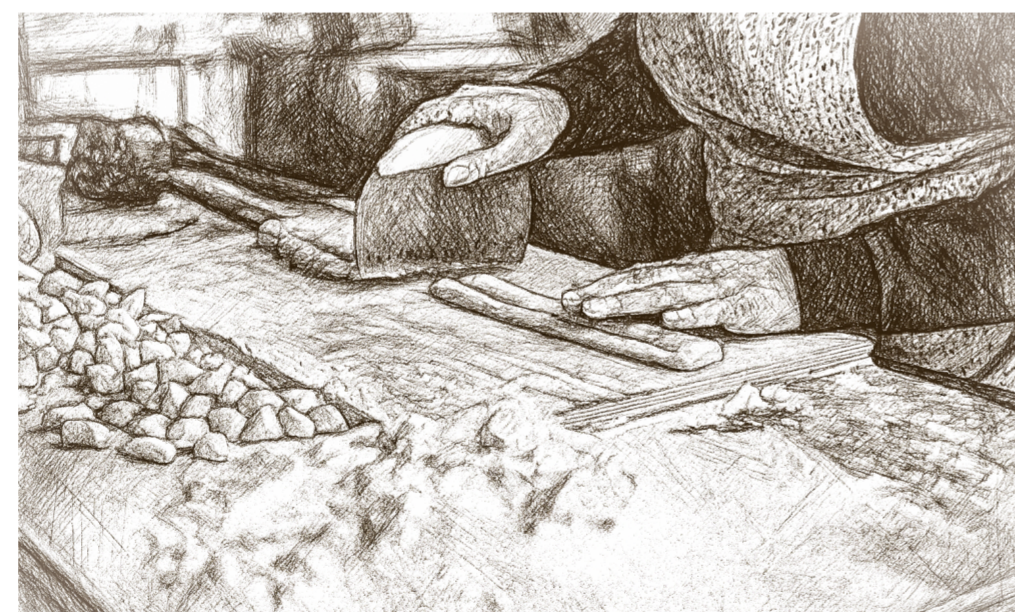
CONTORNI - SIDE DISHES

Giardiniera A COLORFUL MIX OF PICKLED SEASONAL VEGETABLES	(V)
	70
Caponata Rustica SLOW-COOKED SICILIAN EGGPLANT STEW WITH TOMATOES, OLIVES, AND CAPERS	(V)
	75
Il Nostro Orto SEASONAL VEGETABLES	(V)
	60
Le patate di "Casa Mia" RUSTIC ROASTED POTATOES	(V)
	55



PRIMI PIATTI

Lasagna al Ragù Bolognese TRADITIONAL LASAGNA WITH LAYERS OF FRESH PASTA, SLOW-COOKED BEEF RAGÙ, BÉCHAMEL, AND AGED 24-MONTH AGED PARMIGIANO REGGIANO	(D)
	110
Raviolone al Brasato di Manzo HANDMADE RAVIOLI WITH SLOW-BRAISED BEEF AND JUS	(G, D)
	120
Spaghettoni alle Vongole Veraci THICK SPAGHETTI WITH VERACI CLAMS, GARLIC, CHILI, AND A HINT OF AROMATIC HERBS	(G, SF)
	160
Tagliatelle al Polpo in Salsa Puttanesca TAGLIATELLE WITH OCTOPUS IN A RICH PUTTANESCA SAUCE OF TOMATOES, OLIVES, CAPERS, AND CHILI	(D, F, G)
	150
Calamarata allo Scoglio CALAMARATA PASTA WITH MUSSELS, CLAMS, SQUID, PRAWNS IN CREAMY GARLIC-HERB SAUCE	(F, G, SF)
	150
Pasta all'Aragosta Reale PASTA SERVED IN RICH LOBSTER SAUCE WITH CITRUS & MEDITERRANEAN HERBS	(G, SF)
	160
La Nostra Parmigiana LAYERS OF FRIED EGGPLANT, TOMATO COULIS, BUFFALO MOZZARELLA, PARMESAN	(D, G, V)
	95
Chef's Special DAILY PASTA CREATION INSPIRED BY SEASONAL INGREDIENTS	MARKET PRICE



RISOTTI

Funghi Porcini CARNAROLI RICE WITH PORCINI MUSHROOMS, PARMESAN & HERBS	(D, V)
	130
Pescatora CARNAROLI RICE WITH MUSSELS, CLAMS, SQUID, PRAWNS & HERBS	(D, F, SF)
	155
Ossobuco Milanese SAFFRON RISOTTO WITH SLOW-BRAISED VEAL OSSOBUOCO, FINISHED WITH GREMOLATA	(D)
	145

PIZZE

Calabrese come una Diavola SAN MARZANO TOMATO SAUCE, "DOP" FIORDILATTE MOZZARELLA, SPICY CALABRIAN SALAMI, AND FIERY NDUJA	(D)
	110
La Tonnara: Tonno del Mediterraneo & Cipolla di Tropea MEDITERRANEAN TUNA, SWEET TROPEA ONIONS, SAN MARZANO TOMATO SAUCE, "DOP" FIORDILATTE MOZZARELLA	(D, F, G)
	100
Parmense SAN MARZANO TOMATO SAUCE, "DOP" FIORDILATTE MOZZARELLA, PARMA HAM, ROCKET, SHAVINGS OF AGED PARMIGIANO, AND BASIL	(D, G, P)
	110
Chef's Special A DAILY CREATION FROM OUR CHEF, INSPIRED BY THE FLAVORS OF ITALY	MARKET PRICE
Quattro Formaggi CREAMY "DOP" FIORDILATTE MOZZARELLA BLENDED WITH GORGONZOLA, FONTINA, AND AGED 24-MONTH AGED PARMIGIANO REGGIANO.	(D, G, V)
	105
Quattro Stagioni SAN MARZANO TOMATO SAUCE, CREAMY "DOP" FIORDILATTE MOZZARELLA, ITALIAN HAM, MUSHROOMS, ARTICHOKES, AND TAGGIASCA OLIVES	(D, G, P)
	95
Capricciosa di "Casa Mia" SAN MARZANO TOMATO SAUCE, CREAMY "DOP" FIORDILATTE MOZZARELLA, MUSHROOMS, ARTICHOKES, AND BLACK OLIVES.	(D, G, P)
	80
Focaccia alla Caprese CRISPY FOCACCIA TOPPED WITH SAN MARZANO TOMATOES, CREAMY "DOP" FIORDILATTE MOZZARELLA, FRESH BASIL, AND A DRIZZLE OF BASIL PESTO	(D, G, V)
	100