

il Casale

SPUMANTE

nv prosecco, stellina di notte, veneto 10.

BIANCO

10 vermentino, torre in pietra, lazio 10.

08 soave, vigne della brá, filippi, veneto 11.

10 falanghina, cantina del taburno, campania 9.

10 chardonnay, castello della sala, umbria 12.

10 kerner, abbazia di novacella, alto-adige 13.

ROSSO

08 valpolicella ripasso, tenuta sant' antonio 12.

09 nebbiolo, fontanafredda, langhe 14.

09 rosso di monte., corte alla flora, tuscany 13.

06 montepulciano d'abruzzo, cerulli spinozzi 11.

08 aglianico del vulture, grifalco, basilicata 9.

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.*

6. each

maiale, pork meatballs, mozzarella, sugo di testa

carne, traditional meatballs, tomato ragú

gondola, endive spears, mortadella "spuma", chives, cracked black pepper

pasticcio di pesce, Mediterranean style salad from the sea..." di giornata"

pappa al pomodoro, tomato-bread pudding, basil oil, Grana Padano

arancini, porcini risotto cakes, scamorza, spicy tomato sugo

burrata, buttery "mozzarella" from Apulia, Sicilian oregano, pistachios

calamaretti, fried calamari, crispy lemon wheel (add \$1)

gorgonzola, cheese bruschetta, pignoli nuts, grappa soaked raisins

crostone alla "Norma", Sicilian bruschetta, sun-dried tomato-almond pesto, ricotta salata

INSALATE

cesare

hearts of romaine, traditional dressing, parmigiano crostone, fresh marinated anchovies 12.

agrumi

citrus arugula salad, blood oranges, pink grapefruit, meyer lemon, "cacio e pepe" 13.

la Russa

mixed field greens, Russian vegetable salad, Dijonnaise dressing 13.

FORMAGGI

selection of aged cheeses from Italy, jam and crostini 14.

SALUMI PLATE FOR TWO

classic Italian charcuterie paired with seasonal fruit 21.

*Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness.

For your convenience, 20% gratuity will be added to parties of 6 or more.

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

capelli d'angelo

angel hair pasta, anchovies, garlic, pinenuts, sultaninas 12. / 21.

gnocchi

hand-crafted potato dumplings, porcini crema, peas, asparagus, ramp, pomodorini 12. / 21.

pasta e fagioli

cannellini bean soup, pennette pasta, pecorino crostini, rosemary oil 9. (add shrimp 13.)

lasagna "rotta"

"broken" lasagna (changes daily) / market.

ravioli alla Sarda

three cheese ravioli, house tomato sugo, ricotta salata, fresh mint 13. / 22.

spaghetti alla carbonara

guanciale, soft onions, egg yolk, pecorino romano Fulvi (D.O.P. Lazio) 13. / 22.

ignudi

"naked" spinach-ricotta filling in delicate shell, tomato sugo, grana 10. / 18.

tagliatelle

the traditional meat sauce "alla Bolognese" 13. / 24.

CONTORNI

6. each

broccoletti

broccoli rabe, evoo, garlic

spinaci

creamy spinach, mascarpone, lemon

patatine fritte

potato fries, herbed sea salt, grana

fagiolini piccanti

hot and spicy string beans

cavolo e tartufo

cauliflower gratin, black truffles

patata dolce

sweet potato purée, aromatic spices
whipped mascarpone

verza nera

Tuscan style braised kale, pancetta

SECONDI

all grilled items cooked over open wood flame

~ pesce ~

trota

grilled semi-boneless trout, citrus,
Italian slaw, salsa Genovese 22.

capesante

grilled native sea-scallops, celery root puree,
celery salad 28.

pescato di giornata

catch of the day / market.

~ carne ~

pollo

Sicilian roast chicken, lemon-caper sauce 19.
(Allen Farms, PA)

vitello

veal "saltimbocca", prosciutto, sage, mozzarella 24.

spezzatino al Barbaresco

Piedmontese beef stew, red wine, potatoes,
carrots, field mushrooms 23.

agnello

grilled lamb loin chops, smoked eggplant puree
parsely-farro salad 29.

bistecca

grilled cut of the day / market.
(Boyden Farms, VT)

LA FAMIGLIA

Speak with your server about doing a
family style dinner

The Fiat ~ 45 per person

The Ferrari ~ 60 per person

chef / co-owner: Dante de Magistris

sous chefs: Jim Booth, Diego Osorno, Brent Sparks

pastry chef: Fortunato Conte

COCKTAILS

- prosecco macchiato**, hibiscus flower, prosecco 11.
- amalfi on the rocks**, aqua di cedro lemon liqueur, vodka, fresh basil, soda float 11.
- aperol frizzante**, aperol, prosecco, soda float 9.
- fiore di campo**, bombay sapphire, st. germain, fresh lemon, prosecco float 10.
- mirto martini**, myrtle berry liqueur, orange vodka, fresh lemon 9.
- negroni sbagliato**, campari, sweet vermouth, prosecco 10.
- créole margarita**, milagro tequila, clément créole shrubb, fresh limes 11.
- ibisco**, house infused hibiscus gin, pomegranate juice, fresh limes, basil 11.
- starla**, aquavit NY, grapefruit and pomegranate 10.
- açai blueberry martini**, açai blueberry vodka, fresh lemon, house-made grenadine 10.
- tisana**, Karlsson's vodka, amaretto, green chartreuse 11.
- old cuban**, 4-rum blend, muddled mint and lime, angostura bitters, prosecco float 12.
- bourbon crusta**, bourbon, créole shrubb, cherry heering, fresh lemon, orange bitters 10.
- the carpano**, knob creek bourbon, carpano antica vermouth, amarena cherry 13.

DRAFT BEER

- duvel one, belgium (7% abv) 7.
- nastro azzurro, peroni, rome 5.
- seasonal, long trail, vermont 6.
- IPA, full sail, oregon (6% abv) 6.

BOTTLED & CANNED BEER

- brooklyn lager 6.
- pabst blue ribbon lager, illinois 4.
- notch session pilsner, massachusetts 5.
- saison farmhouse ale, dupont, belgium (6.5% abv) 9.
- anchor steam, san francisco 6.
- long trail ale, vermont 5.
- pork slap pale ale, butternuts, new york 5.
- IPA, peak organic, maine (7.2% abv) 6.
- moo thunder stout, butternuts, new york 5.

COFFEE & LOOSE TEA (2 cups per teapot)

- coffee 2.5 / espresso 2.5 / cappuccino 3.5
- organic mao feng China green 3. / blue flower earl grey 3.
- english breakfast keemun 3. / organic Oregon peppermint 3.
- wu wei ~ a hibiscus herbal blend 3. / organic chamomile 3. / lemon verbena 3.

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VINI

SPARKLING

nv prosecco, stellina di notte, veneto, italy	40.	10.
07 cava, gran cuvee, gramona, sadurni, spain	58.	
nv franciacorta, ca' del bosco, lombardy, italy	75.	
nv brut, veuve clicquot ponsardin, champagne, france	82./42.	

BIANCO

09 tocai, quattro mani, goriska brda, movia, collio/slovenia (<i>organic</i>)	36.	
10 vermentino, castello di torre in pietra, lazio, italy	40.	10.
09 vernaccia di san gimignano, fontaleoni, tuscany, italy	36.	
09 pinot bianco, castel sallegg, alto-adige, italy	42.	
07 frascati superiore, 'villa dei preti,' contantini, lazio, italy	46.	
10 roero arneis, vigna elisa, paitin, piemonte, italy	42.	
10 falanghina, cantina del taburno, beneventano, campania, italy	36.	9.
09 albana, 'vigna rocca,' tre monti, emilia-romagna, italy	35.	
09 grechetto, 'grecante,' arnaldo caprai, umbria, italy	42.	
08 soave, 'vigne della bra,' filippi, colli scaglieri, veneto, italy (<i>organic</i>)	44.	11.
07 soave classico superiore, 'vigneto du lot,' inama, veneto, italy	70.	
10 kerner, abbazia di novacella, alto-adige, italy	52.	13.
07 grillo, 'carolina marengo,' feudi del pisciotto, sicily, italy	65.	
10 chardonnay, 'bramito del cervo,' castello della sala, umbria, italy	48.	12.
07 chardonnay riserva, 'benefizio,' marchesi de frescobaldi, tuscany, italy	75.	

ROSSO

09 pinot noir, banshee, sonoma county, california	55.	
10 pinot noir, failla, sonoma coast, california	75.	
08 pinot noir, 'michaud,' lioco, chalone, monterey, california	100.	
09 nero d'avola, rossojbleo, gulfi, sicily	65.	
08 cerasuolo di vittoria, cos, sicily, italy	75.	
09 nebbiolo, fontanafredda, langhe, italy	56.	14.
06 chianti classico riserva, fulignano, tuscany, italy	40.	
09 rosso di montepulciano, corte alla flora, tuscany, italy	52.	13.
05 brunello di montalcino, denner, tuscany, italy	90.	
06 montepulciano d'abruzzo, 'torre migliori,' cerulli spinozzi, italy (<i>organic</i>)	44.	11.
05 montepulciano d'abruzzo, 'villa gemma,' masciarelli, italy (<i>organic</i>)	90.	
05 langhe barbera/nebbiolo, seifile, nada fiorenzo, treiso, piemonte, italy	68.	
06 langhe barbera/nebbiolo, seifile, nada fiorenzo, treiso, piemonte, italy	58.	
96 roero nebbiolo, canale, il castello di malabaila, piemonte, italy	58.	
97 roero nebbiolo, canale, il castello di malabaila, piemonte, italy	75.	
98 roero nebbiolo, canale, il castello di malabaila, piemonte, italy	100.	
05 roero nebbiolo, canale, il castello di malabaila, piemonte, italy	80.	
05 gattinara, travagliani, piedmont, italy	65.	
07 sfursat, nino negri, valtellina, lombardy, italy	90.	
05 barbaresco, 'rombone,' nada fiorenzo, treiso, piemonte, italy	75.	
06 barbaresco, 'rombone,' nada fiorenzo, treiso, piemonte, italy	68.	
07 super tuscan blend, 'villa antinori,' antinori, tuscany, italy	56.	
06 super tuscan blend, 'paretaio,' falchini, tuscany, italy	65.	
06 super tuscan blend, 'sondraia,' poggio al tesoro, tuscany, italy	80.	
08 aglianico del vulture, grifalco, basilicata, italy	36.	9.
06 cabernet sauvignon, 'elodian,' tom eddy, napa, california	60.	
08 cabernet sauvignon, 'estate,' buehler vineyards, napa, california	70.	
06 meritage, 'elope,' anderson's conn valley, st. helena, napa, california	120.	
10 primitivo, 'piluna,' castello monaci, puglia, italy	44.	11.
08 zinfandel, 'brandlin vineyard,' peter franus, mt. vedeer, napa, california	75.	
04 sagrantino di montefalco, '25 anni,' arnaldo caprai, umbria, italy	145.	
08 valpolicella superiore ripasso, 'monti garbi,' tenuta sant' antonio, veneto, italy	48.	12.
05 amarone della valpolicella, 'vigneti tremenel,' villa erbice, veneto, italy	95.	

RESERVE CELLAR

03 barbaresco, 'rombone,' nada fiorenzo, treiso, piemonte, italy	162.
99 roero nebbiolo, canale, il castello di malabaila, piemonte, italy	128.
00 roero nebbiolo, canale, il castello di malabaila, piemonte, italy	100.
1999 barolo, 'elio sandri,' cascina disa, monforte d'alba, piemonte	168.
2001 barolo, 'elio sandri,' cascina disa, monforte d'alba, piemonte	150.
2003 barolo, 'elio sandri,' cascina disa, monforte d'alba, piemonte	125.