“menu A”

Prosciutto and Pears
Prosciutto di Parma, organic bosc pears, goat cheese

Insalata alla Cesare
Romaine lettuce tossed with garlic, lemon anchovies, croutons & parmesan shavings

CHOICE OF:

Gamberoni
Marinated grilled prawns, French green beans, arugula roasted potatoes

Pollo Marsala
Breast of chicken, mushrooms, marsala wine, fresh herbs

Lasagna
House made layers of meat sauce, bechamel, cheeses and basil

Coffee, Tea and choice of Dessert:

Lemon Chiffon Cake
House made cake, lemon curd, whip cream

Chocolate Honey Almond Tart
House made oreo almond crust, honey, chocolate baileys
Special Menu B

Sicilian Specialties

Arancine
Round shape saffron Arborio rice filled melted mozzarella cheese, bread crumbs, fried

Pane Al’ Aglio
Toasted garlic bread, tomatoes, basil

Insalata Mazarese
Romaine lettuce, shaved fennel, oranges, toasted almonds in citrus vinaigrette

Choice of:

Pesce Spada
Grilled sword fish, artichokes, cherry tomatoes, herbs, spices

Casarecce Norma
Tube pasta, marinara sauce, grilled eggplant, ricotta salata

Melanzane Parmigiana
Eggplant, marinara sauce, mozzarella cheese, fresh basil

Coffee and Dessert

CASSATA RUSTICA
Housemade pound cake, espresso, layers of sweet ricotta & shaved chocolate
“Menu C”
Roasted Cauliflower
Herbs, parmigiano reggiano, toasted hazelnuts

Pork Belly
24 hour marinated, grilled, cherry demi glaze, caramelized onions

Choice of Salad
Insalata D’ angela
Greens, fuji apples, toasted pecans, gorgonzola cheese in honey vinaigrette

Insalata alla Cesare
Romaine lettuce, garlic, lemon, anchovies & parmesan

Choice of Entrée

Crab Sole
Pan roasted filet of sole, Dungeness crab meat, soffritto, lemon butter sauce

Pollo Marsala
Mary’s free range chicken breast, mushrooms, florio marsala wine, tarragon, vegetables

Casarecce Matriciana
Tubed pasta, Italian sweet pancetta, caramelized onions, pinot grigio wine, marinara sauce

Coffee, Tea and Choice of Dessert

Cannolis
Crispy shell, sweet ricotta, chocolate chips

Tiramisu
Lady fingers, espresso, mascarpone cheese, chocolate shavings
“menu D”
Garlic Bread
Toasted ciabatta, garlic, parmigiano reggiano, olive oil

Choice of:
Mista Salad
Organic greens, goat cheese, sherry vinaigrette, toasted walnuts

Caesar Salad
Hearts of romaine, garlic croutons, anchovies dressing, parmigiano

Choice of:
Fettuccine Gorgonzola
House made pasta & sausage, mushrooms, gorgonzola cream

Salmone
Seared filet of salmon, dill cream, orzo, vegetables

Papardelle Wild Boar
House made pasta, braised wild boar, soffritto, cabernet reduction sauce

Coffee and Choice of Dessert

Panna Cotta
Orange custard cream, Chambord liqueur, fresh berries

Chocolate Honey Almond Tart
Oreo almond crust, honey, chocolate, baileys
“menu G”

Arancine
Round shape saffron Arborio rice, melted mozzarella cheese, bread, fried

Antipasto Italiano
Assortment cured meats, cheeses, fuji apples, toasted almonds

Choice of salad
Insalata D’ Angela
Organic greens, pecans, fuji apples, gorgonzola cheese

Insalata Di Pera
Organic greens, anju pears, fennel, cranberries, pine nuts smoked mozzarella

Choice of Entree

Salmone
Seared wild king salmon, dill, cream, orzo, braised leeks

Costoletta di Maiale
Berkshire pork chop, apple chutney, garlic Yukon mash potatoes

Lasagna
House made pasta in layers, meatsauce, cheeses and herbs

New York Steak
Marinated grilled to perfection New York steak, mushrooms demi
roasted potatoes, Swiss chard,

Coffee, Tea and Choice of Dessert

White Chocolate Cheese Cake
House made, graham cookie crust, raspberry sauce

Lemon Chiffon Cake
House made cake, rum, lemon curd, whip cream