

Cassariano

ITALIAN EATERY

3 COURSE MENU

\$65 PER PERSON

1ST COURSE

Family Style

SPINACH SALAD

Baby spinach, chopped tomatoes, polenta croutons, goat cheese, balsamic dressing.

BEEF MINI MEATBALLS

Ground beef, tomato sauce, shaved parmaginana.

2ND COURSE

Served Family Style

SHRIMP OREGANATA

Jumbo shrimp topped with seasoned breadcrumbs, garlic, herbs, lemon and white wine.

CHICKEN FRANCAISE

Lightly floured chicken cutlets in a lemon white wine sauce, finished with fresh herbs.

RIGATONI BARESE

Rigatoni pasta, broccoli rabe, garlic and oil, caramelized onions, ricotta salatta.

ROSEMARY POTATOES

Roasted baby potatoes with fresh rosemary, garlic and olive oil.

JULIENNE VEGETABLES

Sautéed seasonal vegetables (zucchini, carrots, red peppers) with garlic and olive oil.

3RD COURSE

CANNOLI

Crispy pastry shell filled with sweet ricotta cream and chocolate chips.

ALMOND BISCOTTI

Traditional Italian biscotti with almonds, perfectly paired for coffee.

Beverages

SODA | COFFEE | TEA | CAPPUCCINO | ESPRESSO

Good Food Brings People Together

*La
Vita
è più
Buona
Insieme*

