

# Casa-Dea Lunch Menu

## ANTIPASTI

### Caprese - \$18

Fresh mozzarella, tomatoes, and basil drizzled with olive oil and balsamic glaze.

### Bresaola and Arugula Salad - \$20

Thinly sliced air-dried beef with arugula, shaved Grana Padano, and olive oil.

### Italian Antipasto Board (for two) - \$30

Cured meats, cheeses, grilled vegetables, olive tapenade, and fresh bread.

### Polpette - \$16

House-made meatballs in slow-simmered tomato sauce, finished with grated cheese.

### Insalata Mediterranea - \$15

Mixed greens, tomatoes, cucumber, red onion, radish, shaved Parmigiano, lemon-oregano vinaigrette.

## PASTA

### Penne alla Vodka - \$19

Pasta in a rich tomato cream sauce with pancetta and a splash of vodka.

### Gnocchi ai 4 Formaggi - \$19

Potato gnocchi in a creamy sauce of Parmigiano, Gorgonzola, provolone, and Brie.

### Tagliatelle alla Bolognese - \$19

Fresh tagliatelle with traditional slow-cooked beef and pork ragù.

### Spaghetti all'Arrabbiata - \$18

Spaghetti in a spicy garlic and chili tomato sauce.

*\*Add a side salad for \$3*

*\*Gluten-free pasta available - add \$3*

## PIZZA

### Margherita - \$17

Tomato sauce, fresh mozzarella, and basil.

### Parma - \$19

Prosciutto, arugula, shaved Grana Padano, and cherry tomatoes over mozzarella and tomato.

**Vegetariana - \$17**

Grilled seasonal vegetables with tomato sauce and mozzarella.

**Salsiccia e Funghi - \$19**

Italian sausage, mushrooms, mozzarella, and tomato sauce.

**PANINI (served on warm ciabatta)**

**Ortolano - \$18**

Grilled vegetables, goat cheese, lettuce, olive tapenade, and tomato.

**San Daniele - \$19**

Prosciutto, provolone, and arugula with a touch of olive oil.

**Tamai - \$19**

Italian sausage, caramelized onions, and sweet peppers.

*\*Add a side salad for \$3*

**DOLCI**

**Tiramisù - \$10**

Espresso-soaked ladyfingers layered with mascarpone cream, dusted with cocoa.

**Panna Cotta al Pistacchio - \$10**

Silky pistachio panna cotta topped with delicate pistachio cream.

**Granita al Limone - \$8**

Refreshing Sicilian-style lemon ice-light and tart.