



CASA

pernoi

TO ENJOY WITH OUR HOUSE MADE BREADS

ANTIPASTI BOARD 26

Chef's choice of 2 meats and 2 cheeses, olives, marcona almonds

STARTERS

MINISTRONE 12

Italian vegetable soup

TOMATO BRAISED MEATBALLS 17

marinara, parmigiano, parsley

BEEF CARPACCIO 24

truffle aioli, crimini mushroom, arugula, fennel

BURRATA 18

marinated cherry tomato, olive tapenade, lavash

SAUSAGE & PEPPERS 16

house made sausage, hot banana peppers

CHARRED OCTOPUS 23

cece tonnato, pine nut agrodolce

ROASTED CAULIFLOWER 18

walnut bean puree, raisins, crispy garlic

SALADS

CAESAR SALAD 15

croutons, romaine, anchovy dressing, parmigiana

WEDGE SALAD 15

iceberg lettuce, smoked bleu cheese dressing, crispy prosciutto, cherry tomato

INSALATA GRECA 15

campari tomato, red onion, bell pepper, olives, feta

ROASTED BEET SALAD 15

whipped ricotta, pistachio, arugula pesto, citrus

PASTA

CACIO E PEPE 22

black pepper, parmigiano, pecorino romano

SPANAKOPITA RAVIOLI 30

spinach, feta, red pepper coulis

TAGLIATELLE BOLOGNESE 29

Chef Luciano's ragu

RIGATONI SPICY PALOMINO 28

chili, tomato, cream

RABBIT RAGU 32

Abruzzese style ragu, sausage, lemon breadcrumb

MAFALDINE AL TARTUFO 40

fresh truffles, wild mushrooms

FETTUCINI SHRIMP 33

shrimp, lemon cream, chives

ENTRÉES

EGGPLANT FRITTI 22

breaded eggplant, arrabiata, parmigiano, basil

VEAL PARMIGIANA 43

marinara, buffalo mozzarella - sub chicken 26

STEAK SICILIANO 45

breaded NY strip, ammoglio, shishito peppers

VERLASSO SALMON 33

Cioppino broth, clams, calamari, toast

TUSCAN CHICKEN BREAST 26

roman gnocchi, chicken jus, charred scallion

ROASTED BRANZINO 49

asparagus, salsa verde, lemon

SIDES

CRISPY MARBLE POTATOES 13

garlic oil, parsley

GRILLED BROCCOLINI 13

lemon, chili

MUSHROOM TRIFOLATA 13

garlic, chili

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of illness.

20% gratuity will be added to parties of 6 or more. 3% credit card processing fee will be applied to all non-cash payments.

Outside Dessert Fee \$4.00 per person