



CASA

pernoi

TO ENJOY WITH OUR HOUSE MADE BREAD

ANTIPASTI BOARD 20

Chef's choice of 2 meats and 2 cheeses

CALABRIAN PEPPERS
7

MARINATED ARTICHOKEs 7

WARM OLIVES 7

STARTERS

SAUSAGE & PEPPERS
16
*house made sausage, hot
banana peppers*

BEEF CARPACCIO 17
*truffle aioli, crimini
mushroom, arugula, fennel*

BURRATA 18
*marinated cherry tomato,
olive tapenade, lavash*

SALADS

MIXED GREEN SALAD
13
*radish, onion, cucumber,
parmigano*

INSALATA GRECA 15
*campari tomato, red onion,
bell pepper, olives, feta*

CAESAR SALAD 15
*croutons, romaine,
anchovy dressing,
parmigiana*

ADD CHICKEN 10

ADD SALMON 10

ADD SHRIMP (3) 10

PASTA

SPAGHETTI AGLIO E OLIO 20
garlic, chili, parsley

CACIO E PEPE 22

black pepper, parmigiano, pecorino romano

RIGATONI SPICY PALOMINO 24
chili, tomato, cream

TAGLIATELLE BOLOGNESE 26

Chef Luciano's ragu

ENTRÉES

CASA BURGER 19
*crispy proscuitto, arugula,
pickles, provolone,
calabrian aioli*

ROASTED BRANZINO
30
*asparagus, salsa verde,
lemon*

VEAL PARMIGIANA 43
*marinara, buffalo
mozzarella - sub chicken*
26

STEAK SICILIANO 45
*breaded NY strip,
ammoglio*

TUSCAN CHICKEN BREAST 26
*roman gnocchi, chicken jus,
charred scallion*

VERLASSO SALMON 33
*Cioppino broth, clams,
calamari, toast*

each entrée comes with cup of soup or side mixed green/caesar

SIDES

GRILLED BROCCOLINI
10
lemon, chili

PARMIGIANO FRIES 6
+\$3 add truffle

**MUSHROOM
TRIFOLATA** 10
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.