



CASA

pernoi

TO ENJOY WITH OUR HOUSE MADE BREADS

CHARCUTERIE 9

Chef's selection of rotating meat

CHEESE 9

Chef's selection of rotating cheese

MARINATED OLIVES 7

citrus, fennel, coriander

MARCONA ALMONDS 7

olive oil, sea salt

ANTIPASTI BOARD 26

try it all

CALABRIAN PEPPERS 6

Italian hot peppers

STARTERS

WHITE BEAN SOUP 12

cannellini beans, kale, chili

SAUSAGE & PEPPERS 15

house made sausage, hot banana peppers

TOMATO BRAISED MEATBALLS 16

marinara, parmigiano, parsley

EGGPLANT FRITTI 18

breaded eggplant, arrabiata, parmigiano, basil

BURRATA 18

marinated cherry tomato, olive tapenade, lavash

CHARRED OCTOPUS 24

squid ink ajo blanco, harissa, piparra peppers

BEEF CARPACCIO 24

truffle aioli, cremini mushroom, arugula, fennel

SALADS

CAESAR SALAD 15

croutons, romaine, anchovy dressing, parmigiana - add white anchovy 3

ROASTED BEET SALAD 16

whipped ricotta, pistachio dukkah, blueberry, basil

SESAME KALE SALAD 15

tahini, golden raisin, walnuts, pickled red onion

INSALATA GRECA 16

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

PASTA

CACIO E PEPE 23

black pepper, parmigiano, pecorino romano

GNOCCHI CAVOLO 26

kale pesto, pine nuts, pecorino

RIGATONI SPICY PALOMINO 29

chili, tomato, cream

FETTUCINI VONGOLE 29

garlic, white wine, clams, chili

TAGLIATELLE BOLOGNESE 30

Chef Luciano's ragu

LAMB STROZZAPRETI 32

olive, peas, pecorino, breadcrumb

MAFALDINE AL TARTUFO 39

fresh truffles, wild mushrooms

ENTRÉES

CAULIFLOWER STEAK 24

black garlic hummus, pickled cauliflower, cucumber

SALMON PUTTANESCA 28

roasted tomato, olive, capers, spinach, farro

TUSCAN CHICKEN 40

feta-brined half bird, mixed greens, green goddess

VEAL PARMIGIANA 45

marinara, buffalo mozzarella sub chicken 26

STEAK SICILIANO 45

breaded NY strip, ammoglio, sweet peppers

ROASTED BRANZINO 49

arugula salad, salsa verde, lemon

SIDES

CRISPY MARBLE POTATOES 12

garlic oil, pecorino

GRIDDLED ASPARAGUS 14

bagna cauda, crispy prosciutto

MUSHROOM TRIFOLATA 14

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.

Outside Dessert Fee \$4.00 per person. 20% gratuity will be added to parties of 6 or more.