

CASA

pernoi

TO ENJOY WITH OUR HOUSE MADE BREADS

**CHARCUTERIE 10**

*Chef's selection of rotating meat*

**CHEESE 10**

*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**

**TOMATO GAZPACHO 12**

*cucumber, bell pepper, croutons, creme fraiche*

**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 20**

*stone fruit, fresno chili, marcona almonds*

**CHARRED OCTOPUS 24**

*squid ink cece puree, 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*

**INSALATA GRECA 16**

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

**HEIRLOOM CAPRESE 16**

*heirloom tomato, mozzarella, banyuls, basil*

**PASTA**

**CACIO E PEPE 24**

*black pepper, parmigiano, pecorino romano*

**FETTUCINI VONGOLE 29**

*garlic, white wine, clams, chili*

**RIGATONI SPICY PALOMINO 29**

*chili, tomato, cream*

**TAGLIATELLE BOLOGNESE 30**

*Chef Luciano's ragu*

**RABBIT RAGU 32**

*casarecce, braised rabbit, mirepoix*

**CAMPANELLE AL TARTUFO 39**

*fresh truffles, wild mushrooms*

**ENTRÉES**

**CAULIFLOWER STEAK 24**

*bean puree, pickled cauliflower, cucumber*

**CHICKEN PAILLARD 26**

*heirloom tomato, mixed greens, lemon*

**SALMON PUTTANESCA 28**

*roasted tomato, olive, capers, spinach, farro*

**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*

**18oz BONE-IN AMERICAN WAGYU STRIP 100**

*28 day dry-aged, roasted garlic puree, lemon, sea salt*

**SIDES**

**CRISPY MARBLE POTATOES 12**

*garlic oil, pecorino*

**WILD MUSHROOMS 14**

*Stoney Creek mushrooms, umami butter*

**CHARRED BROCCOLINI 16**

*tonnato, aleppo pepper*

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.