

CASA

pernoi

TO ENJOY WITH OUR HOUSE MADE BREADS

ANTIPASTI BOARD

chef selections of Italian meats, cheeses, & garnishes

MORTADELLA & BUFFALO MOZZARELLA 15
mortadella, buffalo mozzarella, pear, Casa bread

BRUSCHETTA 12
whipped ricotta, caramelized onion, guardinara

STARTERS

TOMATO BRAISED MEATBALLS 16
marinara, parmigiana, parsley

SAUSAGE & PEPPERS 16
house made sausage, Hungarian pepper

IMPORTED BURRATA 20
endive, orange, hazelnut, mint

EGGPLANT FRITTI 18
marinara, parmigiana, basil

BEEF CARPACCIO 24
truffle aioli, cremini mushroom, arugula, fennel

CHARRED OCTOPUS 24
lemon thyme ceci puree, fennel agrodolce, piparra pepper

SALADS

ENDIVE SALAD 16
anchovy dressing, parmigiano

CITRUS SALAD 18
radicchio, pistachio, seasonal citrus, verjus dressing

ROASTED BEET SALAD 18
pear butter, apple, granola, walnut vinaigrette

GEM LETTUCE SALAD 18
pickled shallots, Marcona almonds, fresh herbs, green goddess dressing

PASTA

CACIO E PEPE 24
black pepper, parmigiana, pecorino romano

PAPPARDELLE BOLOGNESE 32
Chef Luciano's Ragu

RIGATONI SPICY PALOMINO 30
chili, tomato, cream

PACCHERI LAMB RAGU 32
braised lamb shoulder ragu, plum tomatoes, banana peppers, whipped ricotta

TAGLIATELLE AL TARTUFO 40
fresh truffles, wild mushrooms

SPAGHETTI ALLE VONGOLE 32
baby clams, nduja, white wine, chilies, herbs, breadcrumb

ENTRÉES

CHICKEN PARMIGIANA 27
*marinara, buffalo mozzarella
+ substitute VEAL 45 +*

PAN SEARED SALMON 35
*potato broth, artichoke, cannellini
beans, chive oil*

DIVER SCALLOPS 39
*sunchoke, granny smith apple,
pickled raisin, brown butter,
capers*

**CRISPY SKIN CHICKEN
THIGH 32**
*rapini, piedicolle sauce, piparra
pepper*

**ROASTED DELICATA SQUASH
22**
*pequillo aioli, beluga lentils,
pomegranate molasses, pepitas,
puffed rice*

ROASTED BRANZINO 50
arugula salad, salsa verde, lemon

STEAK SICILIANO 55
Hungarian peppers, onion, ammoglio

18oz BONE-IN AMERICAN WAGYU STRIP 110
28 day dry-aged, grilled lemon

SIDES

**CRISPY MARBLE POTATOES
16**
rosemary, garlic, parmigiano

RAPINI 17
garlic, chili, tonnato

ROASTED WILD MUSHROOMS 16
Marcona trapanese, fried onion

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. Outside Wine Fee \$50.00 per cork. 20% gratuity will be added to parties of 6 or more.