

The logo for CASA, featuring the letters 'C', 'A', 'S', and 'A' stacked vertically in a white serif font, set against a dark red square background.The logo for pernoi, with the word 'pernoi' in a lowercase, black, serif font.

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shower menu \$35.00 per person

tables are based on 6 persons each

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PANE select one to be shared

served with our house made bread basket

ANTIPASTI • *Parmigiano Reggiano, roasted peppers, warm olives, buffalo mozzarella, marinated artichokes, roasted garlic, eggplant caponata, house ricotta, pickles*

GIARDINIERA • *House pickles, sicilian caponata, baby artichokes, roasted peppers, roasted olives, roasted garlic puree*

CHARCUTERIE • *Artisanal salami, mortadella, terrine, bresaola, smoked sausage, nuts, smoked apple butter, pickles*

FISH • *Poached shrimp, cured salmon, smoked sturgeon, marinated mussels, amoglio, crema, smoked apple butter, pickles*

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PANE add ons \$15 each

BEEF CARPACCIO •  
*Arugula, lemon oil, caper berries*

BRAISED MEATBALLS  
• *Anson mills polenta, tomato, parmigiano*

SAUSAGE STUFFED PEPPERS • *House made sausage, hot banana peppers*

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MAIN COURSE

select two for your guests to choose from on the day of your event

CAESAR SALAD • *warm croton, anchovy dressing, parmigiana, with grilled chicken or salmon*

MIXED GREEN SALAD • *tender greens, radishes, viniagrette, with grilled chicken or salmon*

TAGLIATELLI BOLOGNESE • *House-made local farm egg pasta, Chef's Ragu*

RIGATONI SPICY PALAMINO

CHICKEN MILANESE • *arugula, parmigiano*

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DESSERT select one

TIRAMISU • *Lady fingers, sweet mascarpone mousse, dark chocolate*

COOKIE PLATTER • *Pistachio biscotti, amaretti, seasonal jam cookieS to be shared by the table*

CANNOLI CAKE • *Cinnamon cake, sweet ricotta cream, orange marmalade, chocolate crunch, pistachio streusel*

GELATO AFFOGATO • *Bacco vanilla gelato, espresso*