

CASA

pernoi

TO ENJOY WITH OUR HOUSE MADE BREADS

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

CAESAR SALAD 15

*croutons, romaine, anchovy dressing,
parmigiana*

MIXED GREEN SALAD 15

red wine vinaigrette, radish, onion, parmigiana

INSALATA GRECA 15

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

WEDGE SALAD 15

*iceberg lettuce, house gorgonzola dressing,
crispy prosciutto, cherry tomato*

ADD SALMON 8

ADD SHRIMP (3) 8

ADD CHICKEN 10

PASTA

SPAGHETTI AGLIO E OLIO 20

garlic, chili, parsley

CACIO E PEPE 22

black pepper, parmigiano, pecorino romano

RIGATONI SPICY PALOMINO 28

chili, tomato, cream

TAGLIATELLE BOLOGNESE 29

Chef Luciano's ragu

ENTRÉES

CASA BURGER 19

*pancetta, arugula, provolone,
calabrian aioli*

CHICKEN SCALLOPINI

26

choice of picatta or marsala

VERLASSO SALMON 33

*Cioppino broth, clams,
calamari, toast*

ROASTED BRANZINO 30

*asparagus, salsa verde,
lemon*

VEAL PARMIGIANA 43

*marinara, buffalo mozzarella
- sub chicken 30*

STEAK SICILIANO 45

breaded NY strip, ammoglio

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

FRENCH FRIES 6

+\$5 add truffle

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.