

Casanova

LUNCH (11AM TO 2PM)

MISTA SALAD \$8.

MIXED ORGANIC GREENS, ORGANIC TOMATOES, CUCUMBERS, GREEK OLIVES. BALSAMIC DRESSING..

CAESAR \$8.

HEART OF ROMAINE, PARMESAN, CROUTONS, ANCHOVIES (IF YOU LIKE THEM).

ADD: GRILLED CHICKEN BRRSAT : **\$6.****CAPRESE CLASSICA \$10.**

FRESH MOZZARELLA AND ORGANIC TOMATOES WITH BASIL, OREGANO, CAPERS AND EXTRA VIRGIN OLIVE OIL.

WIT ITALIAN PROSCIUTTO: ADD **\$4.** WITH GRILLED EGGPLANT: ADD **\$2.****KAUPO \$16.**

SEARED NEW YORK STEAK OVER ORGANIC GREENS, ROASTED PEPPERS AND RED ONIONS. GORGONZOLA DRESSING WITH TRUFFLE OIL.

MELANZANE ALLA PARMIGIANA \$14.

LAYERS OF BAKED EGGPLANT, MARINARA SAUCE, BASIL, MOZZARELLA AND PARMESAN.

AHI TEMPURA \$16.

ROLLS OF FRESH AHI TEMPURA STYLE, WITH CRISPY SLAW AND WASABI SAUCE.

CALAMARI \$10.

WITH HOMEMADE GARLIC AND CAPERS MAYONNAISE.

SOUP OF THE DAY \$6. SOUP, SALAD AND FOCACCIA \$10.**SIDE OF FOCACCIA AND WHIPPED BUTTER: \$3.****PASTA GLUTEN FREE AVAILABLE ON DEMAND (\$2).****LINGUINE**- WITH WILD MUSHROOMS, IN A CREAMY GARLIC SAUCE. **\$12.**- AS ABOVE, WITH MORSELS OF CHICKEN BREAST. **\$14.****ANGEL HAIR,**TOSSED WITH SPINACH AND PINE NUTS, GARLIC AND TOMATOES. PARMESAN SHAVINGS. **\$10.**WITH SHRIMP, SAUTÉED IN WHITE WINE, GARLIC AND CAPERS. **\$14.****FETTUCINE**CARBONARA: EGG, BACON, ONIONS, GREEN PEAS, CREAM, ROMANO CHEESE. **\$14.***BOLOGNESE: HOME MADE MEAT SAUCE AND ITALIAN MEAT BALLS. **\$14.**AGNELLO: TOSSED WITH LARGE BYTES OF LAMB SHOULDER SIMMERED IN A TOMATO AND RED WINE SAUCE WITH MUSHROOMS, CARROTS, ONIONS AND GREEN PEAS. PECORINO CHEESE SHAVINGS. **\$14****RAVIOLI \$14.**

HOME MAD LARGE PASTA PILLOWS STUFFED WITH SPINACH AND RICOTTA. CRISPY SAGE BUTTER SAUCE.

BIGOLI NERI AL SALMONE \$14.

BLACK LINGUINE WITH SMOKED SALMON IN A CREAMY WHITE WINE SAUCE WITH PEAS, LEEKS AND TOBIKO

SANDWICHES (SERVED WITH FRENCH FRIES ON THE SIDE)**HAMBURGER***MAUI GROWN GROUND BEEF, CHEDDAR AND ALL THE TRIMMINGS ON A SESAME SEEDS BUN. **\$12.****AHI BRUSCHETTA***BLACK PEPPER DUSTED SEARED AHI SASHIMI SERVED OVER CROSTINI WITH GREEK OLIVES TEPANADE AND CANNELLIINI BEANS PUREE*. **\$16.****TURKEY BURGER**HOME MADE GROUND TURKEY PATTY, WITH BACON, MOZZARELLA AND ALL THE TRIMMINGS ON A SESAME SEEDS BUN. DIJON MUSTARD SAUCE ON THE SIDE. **\$14.****CAJUN**A BLACKENED ORGANIC CHICKEN BREAST, GRILLED AND SERVED WITH ASIAN SLAW SALAD AND NAMAZU. **\$12.****ORGANICO**VEGAN BURGER, GRILLED MUSHROOMS, ONIONS, TOMATOES, ROMAINE. **\$10.** ADD CHEESE **\$2****FOCACCIAS: 10" ROUND HOME MADE FLATBREADS \$12.**

ROASTED TOMATOES, OLIVES. MOZZARELLA.,

ONIONS, GORGONZOLA, OREGANO AND WALNUTS

GRILLED EGGPLANT, TOMATO SAUCE AND FETA CHEESE

FRESH MOZZARELLA, PROSCIUTTO AND ARUGULA

*Casanova***DINNER (5PM TO 8PM)****MISTA SALAD \$8.**

MIXED ORGANIC GREENS, ORGANIC TOMATOES, CUCUMBERS, GREEK OLIVES. BALSAMIC DRESSING..

CAESAR \$8.HEART OF ROMAINE, PARMESAN , CROUTONS , ANCHOVIES (IF YOU LIKE THEM).
ADD: GRILLED CHICKEN BRRSAT : **\$6.****CAPRESE CLASSICA \$10.**FRESH MOZZARELLA AND ORGANIC TOMATOES WITH BASIL, OREGANO, CAPERS AND EXTRA VIRGIN OLIVE OIL.
WITH ITALIAN PROSCIUTTO: ADD **\$2.** WITH GRILLED EGGPLANT: ADD **\$2.****MELANZANE ALLA PARMIGIANA \$14.**

LAYERS OF BAKED EGGPLANT, MARINARA SAUCE, BASIL, MOZZARELLA AND PARMESAN.

AHI TEMPURA \$16*

ROLLS OF FRESH AHI TEMPURA STYLE, WITH CRISPY SLAW AND WASABI SAUCE.

CALAMARI \$10.

WITH HOMEMADE GARLIC AND CAPERS MAYONNAISE

SOUP OF THE DAY \$6. SOUP, SALAD AND FOCACCIA \$10.**SIDE OF FOCACCIA AND WHIPPED BUTTER: \$3.****PASTA (GLUTEN FREE AVAILABLE ON DEMAND (\$2)).****LINGUINE**- WITH WILD MUSHROOMS, IN A CREAMY GARLIC SAUCE. **\$12.**- AS ABOVE, WITH MORSELS OF CHICKEN BREAST. **\$14*****ANGEL HAIR,**TOSSED WITH SPINACH AND PINE NUTS, GARLIC AND TOMATOES. PARMESAN SHAVINGS. **\$10.**WITH SHRIMP, SAUTÉED IN WHITE WINE, GARLIC AND CAPERS. **\$14.*****FETTUCINE**CARBONARA: EGG, BACON, ONIONS, GREEN PEAS, CREAM, ROMANO CHEESE. **\$14.***BOLOGNESE: HOME MADE MEAT SAUCE AND ITALIAN MEAT BALLS. **\$14.**AGNELLO: TOSSED WITH LARGE BYTES OF LAMB SHOULDER SIMMERED IN A TOMATO AND RED WINE SAUCE WITH MUSHROOMS, CARROTS, ONIONS AND GREEN PEAS. PECORINO CHEESE SHAVINGS. **\$14.****RAVIOLI \$14.**

HOME MAD LARGE PASTA PILLOWS STUFFED WITH SPINACH AND RICOTTA. CRISPY SAGE BUTTER SAUCE.

BIGOLI NERI AL SALMONE \$14.

BLACK LINGUINE WITH SMOKED SALMON IN A CREAMY WHITE WINE SAUCE WITH PEAS, LEEKS AND TOBIKO.

MAIN COURSES - SERVED WITH ROASTED POTATOES AND VEGETABLES.**AHI SICILAINA \$20.**

A FILLET OF FRESH AHI, GRILLED SERVED OVER FOCACCIA WITH TOSSED TOMATOES, GREEK OLIVES, CAPERS AND GARLIC.

VITELLO MARSALA E FUNGHI \$25.

VEAL SCALOPPINE SAUTÉED WITH WILD ITALIAN MUSHROOMS IN A DRY MARSALA WINE SAUCE.

POLLO ALLA PARMIGIANA \$20.

BREADED AND PAN SEARED CHICKEN BREAST, LAYERED WITH MARINARA SAUCE AND FRESH MOZZARELLA. SERVED OVER A BED OF SPINACH SUATEED WITH GARLIC AND PINENUTS.

NEW YORK STEAK "TAGLIATA" \$25.

A 12 OZS NEW YORK STEAK, GRILLED, SLICED AND SERVED WITH CHERRY TOMATOES, ARUGULA, PARMESANS SHAVINGS AND TRUFFLE OIL (IF YOU LIKE IT) .

GRIGLIATA: FROM OUR GRILL, PLATES LARGE ENOUGH TO SHARE
NEW YORK STEAK "TAGLIATA", CAJUN CHICKEN BREAST, ITALIAN SAUSAGES. **\$32.****FOCACCIAS: 10" ROUND HOME MADE FLATBREADS \$12.**FRESH TOMATOES, OLIVES. MOZZARELLA
ONIONS, GORGONZOLA, OREGANO AND WALNUTS
GRILLED EGGPLANT, TOMATO SAUCE AND FETA CHEESE
FRESH MOZZARELLA, PROSCIUTTO, ARUGULA