

Casa Mia AT THE Hawthorne

Antipasti

Cold

Antipasto Artigianale	12.99
<i>Selection of cured meats imported, artisan cheeses, legumes</i>	
Bresaola all'olio Tartufato	13.99
<i>Air dried filet mignon with truffle oil, rucola, goat cheese, fennel slaw</i>	
Burrata con Suncino e Pomodoro	10.99
<i>Roasted hair loom tomatoes olio nuove, fresh burrata, mache, fettunta, olive tapenade</i>	
Gambertini Pressato	13.99
<i>Shrimp cocktail in martini glass, lobster meat, citrus caponata</i>	

Hot

Calamari Fritti Croccanti	11.99
<i>Crispy lightly fried tender squid with spicy marinara sauce</i>	
Lumache ai profumi di Bosco	12.99
<i>Snails, sautéed with wild mushrooms, garlic herbed butter, brandy</i>	
Mare Mosso in Terra Cotta	13.99
<i>Cambo / crab lobster cake, clam oreganata, in the shell with greens, balsamic lemon herb sauce</i>	
Berretto di Fungo Farcito	13.99
<i>Portabella mushrooms with lobster, shrimp, scallops, fontina cheese</i>	

Zuppe (Soups)

Lobster Bisque	8.99	French Onion	8.99	Minestrone	8.99
<i>Crème freshe, mascarpone</i>		<i>with gruyere metal cheese, parmigiana</i>		<i>Garden Vegetables, pasta, tomato</i>	

Crudo

Carpaccio di manzo Albese	12.99		
<i>This sliced raw filet, shaved parmigiano, rucola, lemon, capers, truffle essence</i>			
Carpaccio di Tonno Vellutato	12.99		
<i>Sesame crusted seared tuna, over rucola fennel salad, citrus</i>			
Ostriche & Vongole al naturale			
Fresh Oysters		Fresh Clams	
½ Dozen	16.99	½ Dozen	12.99
1 Dozen	27.99	1 Dozen	22.99
Gran Torre D'altomare (4)	58.99		
<i>Tiered Tower, chilled lobster, shrimp, clams, oysters, crab</i>			

Insalate

Casareccia	10.99
<i>Moscato poached pear, prosciutto, cluster tomatoes, fennel, mission figs, caramelized walnuts, glaze</i>	
Caprese	9.99
<i>Blistered cluster tomatoes, buffalo mozzarella, rucola, basil olive oil</i>	
Merendina	9.99
<i>Broccoli slaw, field greens, sliced apples, cherry tomatoes, cranberry, walnuts, chicken veils, pizzele, honey garlic dressing</i>	
Cesare	9.99
<i>Crispy romaine hearts, croutons, parmigiano shavings, Romano cheese, anchovies, garlic croutons</i>	

Pasta / Risotto

Pappardelle al ragù del macellaio	21.99	Ravioli alla Lucania	24.99
<i>Wide fresh pasta with Veal, Beef, Pork ragu with spumadi ricotta</i>		<i>Beef short ribs ravioli, parmigiano, tomato couli, beef broth</i>	
Corde di chitarra Buranella	22.99	Tagliatelle Salsa al Buciaro	19.99
<i>Flat thin pasta with mussels, shrimp, scallops, clams, white wine garlic fresh tomatoes</i>		<i>Semolina pasta tossed with roasted eggplant, peppers, asparagus, fresh cherry tomatoes, spinach, cheese, mushroom</i>	
Risotto Mediterraneo	26.99	Farrotto	21.99
<i>Italian rice, lobster meat, scallops, shrimp, fresh tomatoes peas</i>		<i>Italian rice, farro, with porcini mushrooms, vegetable caponata, cheese, tartufo</i>	

Seafood

Griolata di Pesce Misto	30.99	Gamberi Padellati all'aglio Tostato	22.99
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Beef

All of our steaks are USDA prime, hand cut, dry aged for 21 days, seasoned with sea salt, rosemary, and cracked pepper, charred to create a delicious crust.

Italian Specialties

CostatineD'AgnelloNostrano	32.99	RiccaPiemontese	24.99
<i>New Zealand lamb rack, rosemary, garlic crusted, citrus herb pesto</i>		<i>Pan seared beef tenderloin, rum, marsala, porcini mushrooms, truffles, cipollini</i>	
Costata di maiale al vincotto	29.99	Stracotto di Manzo	24.99
<i>Extra thick pork chop with Tuscan beans, winemust, peppercaponata, broccoli rabe</i>		<i>Braised beef short rib with wilted spinach, farro</i>	

La Fiorentina 36oz 79.99

*The queen of steaks, typically for two, double cut porter house.
Traditionally cooked rare to medium rare (never well), seasoned with sea salt, cracked pepper
Served with salad and two sides*

Boneless Ribeye 16oz	25.99	New York Strip 14oz	34.99
Bone in Ribeye 24oz	29.99	Center Cut Filet Mignon 11oz	38.99

Tomahawk 34oz 89.99

*(Served table side for two)
Long bone Ribeye, Kosher salt, black pepper, fresh thyme, roasted potatoes, grilled fricassee of vegetables, peppercorn sauce*

Prime Rib

*Standing rib roast specially selected, aged and roasted to perfection.
Served with delmonico potatoes – asparagus*

Traditional Cut 18oz	26.99	Double Cut (bone in) 24oz	32.99
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All of our steaks are served with grilled asparagus drizzled with balsamic roasted Youkan gold fingerling potatoes.

Veal

Ossobuco Milanese	29.99	LombatineBoscaiola	24.99
<i>Braised Veal shank with gremolata over saffron risotto</i>		<i>Veal medallions, garlic, wild mushrooms, Lemon sauce</i>	
CostolettaallaGhiotta	41.99	Scaloppine al Grangala	25.99
<i>Grilled veal chop, porcini mushrooms, onions, veal demi glaze, truffle oil</i>		<i>Veal medallions, sea scallops, artichoke, glazed with gran gala</i>	

Poultry

Petto di Pollo San Marco	21.99	Anatra di Palmina	24.99
<i>Stuffed Chicken, prosciutto, chard, fontina, walnuts, mushrooms</i>		<i>Braised duck, honey tangerine acrodolce served with farrotto</i>	
Pollo al Mattone	21.99	Polloscarpariello con Vernaccia	25.99
<i>Grilled ½ chicken, Italian herbs, lemon, basil</i>		<i>Sautéed chicken breast with garlic, wine, Calabrian chillis, lemon</i>	