

Casa Rina Lunch Menu

Appetizers

<i>Cold Antipasto</i>	7.95
<i>Frutti di Mare</i>	10.95
<i>Shrimp Cocktail</i>	9.95
<i>Fresh Mozzarella and Company</i>	7.95
<i>Melon and Prosciutto</i>	7.95
<i>Hot Antipasto for Two</i>	12.95
<i>Stuffed Mushrooms</i>	5.95
<i>Fried Calamari</i>	7.95
<i>Mussels Marinara or Bianco</i>	7.95
<i>Clams Posillipo</i>	10.95
<i>Clams Oreganate</i>	8.95
<i>Eggplant Rollatine</i>	6.95

Salads

<i>Casa Rina House Salad</i> -----	<i>Appetizer \$4.95</i> -----	<i>Entree \$7.95</i>
Mesculine Greens, Red Onions, Cherry Tomatoes, Cucumbers, Roasted Peppers, Olives and Balsamic Vinaigrette		
<i>Caesar Salad</i> -----	<i>Appetizer \$4.95</i> -----	<i>Entree \$7.95</i>
Romaine Hearts, Croutons, Parmesan Cheese, anchovy and Traditional Caesar Dressing		
<i>Tri-Colore</i> -----	<i>Appetizer \$5.95</i> -----	<i>Entree \$7.95</i>
Arugula, Pears, Walnuts, Gorgonzola Cheeses and Raspberry Vinaigrette		
<i>Turkey Salad</i> -----	<i>Appetizer \$5.95</i> -----	<i>Entree \$9.95</i>
Spinach, Turkey, Bacon, Hard Boiled Eggs, Tomato, Avocado and Honey Mustard Dressing		
<i>Grecian Salad</i> -----	<i>Appetizer \$5.95</i> -----	<i>Entree \$9.95</i>
Romaine Hearts, Red Onions, Cherry Tomatoes, Cucumbers, Feta Cheese and Virgin Olive Oil		

Add Grilled Chicken	\$3.00
Add Grilled Salmon	\$6.00
Add Grilled Shrimp	\$6.00

Sandwiches & Wraps

<i>Portabella</i> -----	8.95
Portabella Mushrooms, Roasted Peppers, Tomatoes, Fresh Mozzarella and Basil Pesto on Pressed Italian Bread	
<i>Honey Mustard Chicken</i> -----	8.95
Grilled Chicken Breast, Arugula, Tomatoes, and Honey Mustard Dressing on a Grilled Baguette	
<i>New Yorker</i> -----	10.95
Grilled N.Y. Sirloin with Peppers, Onions, Mushrooms and Gorgonzola Cheese on a Grilled Baguette	
<i>Parmigiana</i> -----	10.95
Veal, Chicken, Sausage, Meatball or Eggplant with Mozzarella Cheese and Tomato Sauce on a Grilled Baguette	
<i>Turkey Wrap</i> -----	9.95
Herb Tortilla with Bacon, Tomato, Romaine, Avocado and Ranch dressing	
<i>Grilled Chicken Wrap</i> -----	10.95
Herb Tortilla with Broccoli Rabe, Roasted peppers, Fresh Mozzarella and Basil Pesto	

Veal

<i>Veal Alla Casa</i> -----	17.95
Medallion Layered with Eggplant, Prosciutto and Mozzarella Cheese, in a Delicate Marsala Wine Sauce	
<i>Veal Saltimbocca</i> -----	17.95
Medallions Layered with Sautéed Spinach, Prosciutto, and Mozzarella Cheese in a Creamy Sherry Wine Sauce	
<i>Veal Marsala</i> -----	17.95
Medallions Sautéed with Mushrooms in a Delicate Marsala Sauce	
<i>Veal Francese</i> -----	17.95
Medallions Sautéed with Lemon, Butter and White Wine	
<i>Veal Parmigiana</i> -----	17.95
Lightly Breaded Medallions with Mozzarella Cheese and Tomato Sauce	
<i>All Entrees Served with Choice of Risotto, Potato Croquette or Linguine and Fresh Vegetable of the Day</i>	

Pastas

<i>Rigatoni Bolognese</i> -----	10.95
Traditional Meat Sauce Topped with Ricotta Cheese	
<i>Tortellini Della Nona</i> -----	12.95
Peas, Mushrooms, Pancetta, Butter, Cream and Imported Cheeses	
<i>Rigatoni with Broccoli Rabe and Sausage</i> -----	14.95
Sautéed with Roasted Garlic and Extra Virgin Olive Oil	
<i>Cavatelli Primavera</i> -----	12.95
Garden Vegetables Tossed with a Tomato Cream Sauce	
<i>Cappellini Alla Salmone</i> -----	14.95
Salmon, Arugula and Sun-Dried Tomatoes in a Roasted Garlic Broth	
<i>Rigatoni Arrabiata</i> -----	12.95
Hot Cherry Peppers, Grilled Chicken and Sun-Dried Tomatoes in a Tomato Cream Sauce	
<i>Linguine Carbonara</i> -----	10.95
Pancetta, Cream and Imported Cheeses	
<i>Penne Alla Vodka</i> -----	10.95
Shallots and Fresh Tomatoes Tossed in a Traditional Vodka Sauce	
<i>Linguine with Red or White Clam Sauce</i> -----	14.95
Fresh Chopped Clams Sautéed with Fresh Garlic, Herbs and Extra Virgin Olive Oil	
<i>Gnocchi Quattro Formaggi</i> -----	12.95
Potato Dumplings Tossed with Cream and Four Cheeses	
<i>Manicotti</i> -----	10.95
Stuffed with Imported Cheeses and Topped with Marinara Sauce and Mozzarella Cheese	
<i>Linguini Filetto Di Pomodoro</i> -----	10.95
Plum Tomatoes, Onions and Fresh Basil	

Chicken

<i>Chicken Scarpariello</i> -----	15.95
Boneless Chicken Breast Sautéed with Garlic, Balsamic Vinegar, Italian Sausage and Hot or Sweet Peppers (Also Available on the Bone)	
<i>Chicken Portuguese</i> -----	15.95
Lightly Breaded Chicken Breast with Mozzarella Cheese in a Delicate Marsala Wine Sauce	
<i>Chicken Marsala</i> -----	15.95
Boneless Chicken Breast Sautéed with Mushrooms in a Delicate Marsala Sauce	
<i>Chicken Francese</i> -----	15.95
Boneless Chicken Breast Sautéed with Lemon, Butter and White Wine	
<i>Chicken Parmigiana</i> -----	15.95
Lightly Breaded Chicken Breast with Mozzarella Cheese and Tomato Sauce	
<i>Grilled Chicken Paillard</i> -----	15.95
Lightly Pounded Chicken Breast Stacked with Roasted Peppers, Sliced Tomato, Portobello Mushroom, Fresh Mozzarella and Basil Pesto	

*All Entrees Served with Choice of Risotto, Potato Croquette or
Linguine and Fresh Vegetable of the Day*

Seafood

<i>Zuppa Di Pesce</i> -----	22.95
Shrimp, Scallops, Clams, Mussels, Calamari and Scungili, Tossed in a Light Marinara, Fra Diavlo or Bianco Sauce over Pastas	
<i>Filet of Sole</i> -----	16.95
Broiled with White Wine, Butter and a Squeeze of Fresh Lemon	
<i>Filet of Sole Francese</i> -----	16.95
Lightly Egg Battered Sautéed with Lemon, Butter and White Wine	
<i>Blackened Salmon</i> -----	16.95
Pan Seared over Mesculine Greens	
<i>Lobster Tails</i> -----	Market Price
Broiled, Marinara or Fra Diavlo	
<i>Shrimp Scampi</i> -----	15.95
Sautéed with Garlic, Herbs, Butter, Lemon and White Wine over Pasta	
<i>Shrimp Marinara</i> -----	15.95
Sautéed with Clams or Mussels, Marinara or Fra Diavlo, Over Pasta	
<i>Shrimp Arrabiata</i> -----	15.95
Mushrooms, Sun-Dried Tomatoes, Spicy Pink Cream Sauce over Cappellini	
<i>Calamari Red or White</i> -----	14.95
Sautéed with Clams and Mussels, Marinara, Fra Diavlo or Bianco Sauce	
<i>All Entrees Served with Choice of Risotto, Potato Croquette, or Linguine and fresh Vegetable of the Day</i>	

Casa Rina's Special Complete Dinner

Appetizers

Mussels Marinara or Bianco
Stuffed Eggplant
Melon and Prosciutto (in season)

Stuffed Mushrooms
Cold Antipasto
Fried Calamari
Fresh Mozzarella and Roasted Peppers

Frutti Di Mare Salad
Shrimp Cocktail (5.95)
Clams Posillipo (5.95)

Minestra

Homemade Minestrone

Soup Del Giorno

House Salad

Entrees

Manicotti22.95
Gnocchi with Four Cheeses22.95
Penne Alla Vodka22.95
Linguine with Clam Sauce26.95
Rigatoni Bolognese22.95
Penne with Broccoli22.95
Cavatelli Primavera22.95
Linguine Carbonara22.95
Cappellini with Salmone26.95
Rigatoni Arrabiata22.95
Zuppa Di Pesce with Pasta32.95
Veal Saltimbocca26.95
Linguine Filetto di Pomodoro22.95
Pork Chops with Vinegar Peppers26.95
Black Angus Sirloin Shell Steak33.95
Broiled Filet Mignon36.95

Shrimp Marinara with Pasta26.95
Calamari with Pasta24.95
Broiled Filet of Sole26.95
Shrimp Scampi with Pasta26.95
Blackened Salmone26.95
Shrimp Arrabiata26.95
Chicken Parmigiana with Pasta24.95
Chicken Scarpariello24.95
Chicken Portuguese24.95
Grilled Chicken24.95
Chicken Marsala24.95
Chicken Francese24.95
Veal Marsala26.95
Veal Francese26.95
Veal House Special26.95
Veal Cutlet Parmigiana with Pasta26.95

All Entrees Served with Appropriate Side Dish

Coffee or Tea

Espresso 3.00

Cappuccino 3.50

Desserts

See your server about today's selection

Casa Rina's Chefs will Prepare a Specialized Menu for all Occasions.
Private Rooms Available for Any Social Function – Gift Certificates Available.