

CASA RINA OF THORNWOOD

Sunday thru Wednesday Menu

Selection of one Appetizer or Salad:

Mozzarella Napoleon

Clams Posillipo

Fried Calamari

Mussels Bianco

Tomato, Onion, Arugula, Asparagus, Gorgonzola Salad

Romaine, Shaved parmesan, Herbed Croutons, Anchovy

Escarole and White Bean Soup

Chef's Specialty Salad

Selection of one Entrée:

Chicken Martini, parmesan encrusted, lemon, butter, and white wine served with sautéed spinach and potato croquette

Pork Chop Milanese, topped with a tomato, onion, arugula, shaved parmesan salad

Veal Saltimbocca, spinach, prosciutto, mozzarella cheese served with Basil whipped potatoes

Shell Steak, peppercorn encrusted, and cognac cream sauce served with sautéed spinach and Garlic mashed potatoes

Seared Sea Scallops Menuiere, chopped roasted peppers, fresh herbs, lemon, butter and white wine served over angel hair pasta

Salmon, potato encrusted, Dijon mustard sauce served with asparagus

Cavatelli, shrimp, broccoli rabe, white beans and sun dried tomatoes tossed in a light garlic broth

Perciatelli Carbonara, tossed with pancetta, onions, cream and imported cheeses

Chef's specialty ravioli of the day

Chef's specialty seafood of the day

Selection of one dessert:

Tiramisu

Chocolate lava cake

Bread pudding

Cheese cake

\$20

WWW.CASARINARESTAURANT.COM