

Casa Rina of Thornwood

Appetizers

<i>Cold Antipasto</i>	10.95
<i>Frutti di Mare</i>	12.95
<i>Shrimp Cocktail</i>	12.95
<i>Fresh Mozzarella and Company</i>	10.95
<i>Melon and Prosciutto</i>	8.95
<i>Hot Antipasto for Two</i>	16.95
<i>Stuffed Mushrooms</i>	7.95
<i>Fried Calamari</i>	10.95
<i>Mussels Marinara or Bianco</i>	10.95
<i>Clams Posillipo</i>	12.95
<i>Clams Oreganate</i>	10.95
<i>Eggplant Rollatine</i>	7.95
<i>Minestrone</i>	6.95

Family Style Available Upon Request

Salads

<i>Casa Rina House Salad</i>	6.95
<i>Mesculine Greens, Red Onions, Cherry Tomatoes, Cucumbers, Roasted Peppers, and Balsamic Vinaigrette</i>	
<i>Caesar Salad</i>	6.95
<i>Romaine Hearts, Croutons, Parmesan Cheese, Anchovy and Traditional Caesar Dressing</i>	
<i>Tricolore Salad</i>	6.95
<i>Arugula, Endive and Radicchio</i>	
<i>Chef's Specialty Salad</i>	7.95

Salad Dressings: Creamy Italian, Balsamic Vinaigrette, Blue Cheese,
Honey Mustard, Raspberry Vinaigrette, Ranch

Pastas

<i>Rigatoni Bolognese</i>	14.95
<i>Traditional Meat Sauce Topped with Ricotta Cheese</i>	
<i>Tortellini Della Nona</i>	16.95
<i>Peas, Mushrooms, Pancetta, Butter, Cream and Imported Cheeses</i>	
<i>Rigatoni With Broccoli Rabe and Sausage</i>	16.95
<i>Sautéed with Roasted Garlic and Extra Virgin Olive Oil</i>	
<i>Cavatelli Primavera</i>	15.95
<i>Escarole, White Beans, Sun-Dried Tomatoes, Herbed Bread Crumbs, in a Garlic Sauce</i>	
<i>Cappellini Alla Salmone</i>	17.95
<i>Salmon, Arugula and Sun-Dried Tomatoes in a Roasted Garlic Broth</i>	
<i>Rigatoni Arrabiata</i>	16.95
<i>Hot Cherry Peppers, Grilled Chicken and Sun-Dried Tomatoes in a Tomato Cream Sauce</i>	
<i>Linguine Carbonara</i>	14.95
<i>Pancetta, Cream and Imported Cheeses</i>	
<i>Penne Alla Vodka</i>	14.95
<i>Shallots and Fresh Tomatoes Tossed in a Traditional Vodka Sauce</i>	
<i>Linguine with Red or White Clam Sauce</i>	16.95
<i>Fresh Chopped Clams Sautéed with Fresh Garlic, Herbs and Extra Virgin Olive Oil</i>	
<i>Gnocchi Quattro Formaggi</i>	15.95
<i>Potato Dumplings Tossed with Cream and Four Cheeses</i>	
<i>Manicotti</i>	14.95
<i>Stuffed with Imported Cheeses and Topped with Marinara Sauce and Mozzarella Cheese</i>	
<i>Lobster Ravioli Delafano</i>	17.95
<i>Plum Tomatoes, Shallots, Cream Sherry</i>	
<i>Lasagna</i>	15.95
<i>Layered with Imported Cheeses, Meat, and Tomato Sauce</i>	

Chicken

<i>Chicken Scarpariello</i>	20.95
Boneless Chicken Breast Sautéed with Garlic, Balsamic Vinegar, Italian Sausage and Hot or Sweet Peppers (Also Available on the Bone)	
<i>Chicken Portugese</i>	19.95
Lightly Breaded Chicken Breast with Mozzarella Cheese in a Delicate Marsala Wine Sauce	
<i>Chicken Marsala</i>	19.95
Boneless Chicken Breast Sautéed with Mushrooms in a Delicate Marsala Sauce	
<i>Chicken Francese</i>	19.95
Boneless Chicken Breast Sautéed with Lemon, Butter and White Wine	
<i>Chicken Parmigiana</i>	19.95
Lightly Breaded Chicken Breast with Mozzarella Cheese and Tomato Sauce	
<i>Grilled Chicken Paillard</i>	19.95
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*

Veal

<i>Veal Alla Casa</i>	21.95
Medallions Layered with Eggplant, Prosciutto and Mozzarella Cheese, in a Delicate Marsala Wine Sauce	
<i>Veal Saltimbocca</i>	21.95
Medallions Layered with Sautéed Spinach, Prosciutto, and Mozzarella Cheese in a Creamy Sherry Wine Sauce	
<i>Veal Marsala</i>	21.95
Medallions Sautéed with Mushrooms in a Delicate Marsala Sauce	
<i>Veal Francese</i>	21.95
Medallions Sautéed with Lemon, Butter and White Wine	
<i>Veal Parmigiana</i>	21.95
Lightly Breaded Medallions with Mozzarella Cheese and Tomato Sauce	

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Linguine and Fresh Vegetable of the Day*

From Our Grill

<i>Porter House Steak for Two</i>	49.95
<i>Filet Mignon</i>	29.95
<i>Black Angus Boneless Shell Steak</i>	27.95
<i>Domestic Rack of Lamb</i>	30.95
<i>Twin Pork Chops</i>	23.95
Served with Balsamic Vinegar Peppers	

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Linguine and Fresh Vegetable of the Day*

Seafood

<i>Zuppa Di Pesce</i>	25.95
Shrimp, Scallops, Clams, Mussels, Calamari and Scungili, Tossed in a Light Marinara, Fra Diavlo or Bianco Sauce over Pasta	
<i>Filet of Sole</i>	20.95
Broiled with White Wine, Butter and a squeeze of Fresh Lemon	
<i>Filet of Sole Francese</i>	20.95
Lightly Egg Battered Sautéed with Lemon, Butter and White Wine	
<i>Blackened Salmon</i>	18.95
Pan Seared over Mesculine Greens	
<i>Seafood Oreganate</i>	25.95
Broiled Filet of Sole, Shrimp and Scallops with Lemon, Butter, White Wine and Seasoned Bread Crumbs	
<i>Shrimp Scampi</i>	19.95
Sautéed with Garlic, Herbs, Butter, Lemon and White Wine over Pasta	
<i>Shrimp Marinara</i>	19.95
Sautéed with Clams or Mussels, Marinara or Fra Diavlo, Over Pasta	
<i>Shrimp Arrabiata</i>	19.95
Mushrooms, Sun-Dried Tomatoes, Spicy Pink Cream Sauce over Cappellini	
<i>Calamari Red or White</i>	18.95
Sautéed with Clams and Mussels, Marinara, Fra Diavlo or Bianco Sauce	