

Casa Rina of Thornwood

Appetizers

Cold Antipasto	12.95
Frutti di Mare	14.95
Shrimp Cocktail	13.95
Fresh Mozzarella and Company	10.95
Melon and Prosciutto	10.95
Hot Antipasto for Two	18.95
Stuffed Mushrooms	8.95
Fried Calamari	11.95
Mussels Marinara or Bianco	12.95
Clams Posillipo	14.95
Clams Oreganate	10.95
Eggplant Rollatine	9.95
Minestrone	6.95

Family Style Available Upon Request

Salads

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

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

Pastas

Rigatoni Bolognese	15.95
Traditional Meat Sauce Topped with Ricotta Cheese	
Tortellini Della Nona	16.95
Peas, Mushrooms, Pancetta, Butter, Cream and Imported Cheeses	
Rigatoni With Broccoli Rabe and Sausage	16.95
Sautéed with Roasted Garlic and Extra Virgin Olive Oil	
Cavatelli Primavera	15.95
Escarole, White Beans, Sun-Dried Tomatoes, Herbed Bread Crumbs, in a Garlic Sauce	
Cappellini Alla Salmone	18.95
Salmon, Arugula and Sun-Dried Tomatoes in a Roasted Garlic Broth	
Rigatoni Arrabiata	17.95
Hot Cherry Peppers, Grilled Chicken and Sun-Dried Tomatoes in a Tomato Cream Sauce	
Linguine Carbonara	15.95
Pancetta, Cream and Imported Cheeses	
Penne Alla Vodka	15.95
Shallots and Fresh Tomatoes Tossed in a Traditional Vodka Sauce	
Linguine with Red or White Clam Sauce	18.95
Fresh Chopped Clams Sautéed with Fresh Garlic, Herbs and Extra Virgin Olive Oil	
Gnocchi Quattro Formaggi	16.95
Potato Dumplings Tossed with Cream and Four Cheeses	
Manicotti	15.95
Stuffed with Imported Cheeses and Topped with Marinara Sauce and Mozzarella Cheese	
Lobster Ravioli Delafano	19.95
Plum Tomatoes, Shallots, Cream Sherry	
Lasagna	18.95
Layered with Imported Cheeses, Meat, and Tomato Sauce	

Chicken

<i>Chicken Scarpariello</i>	22.95
Boneless Chicken Breast Sautéed with Garlic, Balsamic Vinegar, Italian Sausage and Hot or Sweet Peppers (Also Available on the Bone)	
<i>Chicken Portugese</i>	22.95
Lightly Breaded Chicken Breast with Mozzarella Cheese in a Delicate Marsala Wine Sauce	
<i>Chicken Marsala</i>	22.95
Boneless Chicken Breast Sautéed with Mushrooms in a Delicate Marsala Sauce	
<i>Chicken Francese</i>	22.95
Boneless Chicken Breast Sautéed with Lemon, Butter and White Wine	
<i>Chicken Parmigiana</i>	22.95
Lightly Breaded Chicken Breast with Mozzarella Cheese and Tomato Sauce	
<i>Grilled Chicken Paillard</i>	22.95
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>	24.95
Medallions Layered with Eggplant, Prosciutto and Mozzarella Cheese, in a Delicate Marsala Wine Sauce	
<i>Veal Saltimbocca</i>	24.95
Medallions Layered with Sautéed Spinach, Prosciutto, and Mozzarella Cheese in a Creamy Sherry Wine Sauce	
<i>Veal Marsala</i>	24.95
Medallions Sautéed with Mushrooms in a Delicate Marsala Sauce	
<i>Veal Francese</i>	24.95
Medallions Sautéed with Lemon, Butter and White Wine	
<i>Veal Parmigiana</i>	24.95
Lightly Breaded Medallions with Mozzarella Cheese and Tomato Sauce	

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

From Our Grill

<i>Filet Mignon</i>	
<i>Black Angus Boneless Shell Steak</i>	30.95
<i>Domestic Rack of Lamb</i>	28.95
<i>Twin Pork Chops</i>	34.95
Served with Balsamic Vinegar Peppers	
	25.95

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

Seafood

<i>Zuppa Di Pesce</i>	
Shrimp, Scallops, Clams, Mussels, Calamari and Scungili, Tossed in a Light Marinara, Fra Diavlo or Bianco Sauce over Pasta	
	28.95
<i>Filet of Sole</i>	
Broiled with White Wine, Butter and a squeeze of Fresh Lemon	
	23.95
<i>Filet of Sole Francese</i>	
Lightly Egg Battered Sautéed with Lemon, Butter and White Wine	
	23.95
<i>Blackened Salmon</i>	
Pan Seared over Mesculine Greens	
	20.95
<i>Seafood Oreganate</i>	
Broiled Filet of Sole, Shrimp and Scallops with Lemon, Butter, White Wine and Seasoned Bread Crumbs	
	27.95
<i>Shrimp Scampi</i>	
Sautéed with Garlic, Herbs, Butter, Lemon and White Wine over Pasta	
	20.95
<i>Shrimp Marinara</i>	
Sautéed with Clams or Mussels, Marinara or Fra Diavlo, Over Pasta	
	20.95
<i>Shrimp Arrabiata</i>	
Mushrooms, Sun-Dried Tomatoes, Spicy Pink Cream Sauce over Cappellini	
	20.95
<i>Calamari Red or White</i>	
Sautéed with Clams and Mussels, Marinara, Fra Diavlo or Bianco Sauce	
	18.95