

il Casale

SPUMANTE BIANCO

nv prosecco, stellina di notte, veneto 10.

BIANCO

14 vermentino di sardegna, la cala, italy 10.

†15 coda di volpe, contrada, candida, italy 11.

15 chardonnay, stemmari, sicilia 11.

†13 fiano di avellino, contrada, candida, italy 12.

†14 greco di tufo, l'aurella, vinosia, italy 14.

SPUMANTE ROSSO e ROSE

nv lambrusco, monte delle vigne, italy 10.

†13 sparkling rose of nebbiolo, alba, italy 18.

ROSSO

15 bardolino, le fraghe, cavaion veronese, italy 10.

†13 barbera, saffirio, monforte d'alba, italy 15.

†15 langhe nebbiolo, josetta saffiro, italy 18.

†11 primitivo di manduria, ue passula, vinosia 14.

†14 aglianico, neromora, vinosia, irpinia 12.

† All wines with this symbol are from some of Italy's finest wineries and are imported exclusively for our restaurants.

NEAPOLITAN SFIZI

a selection of antipasti to stir the appetite at the table

(all items marked with double asterisk ** are vegetarian)

bruschetta **

grilled garlic bread, roasted red bell peppers in agro-dolce, soft goat cheese 8.

mozzarella in carrozza

the original mozzarella & anchovy "sticks" ... Neapolitan pizza sauce 8.

burrata **

candied pistachios, Mediterranean honey, oregano 11.

olive miste **

mixed Italian olives, citrus-rosemary marinade 6.

polpette

Nonna's meatballs, tomato ragu' 10.

panzerotti **

potato and sweet pea croquettes, peperonata aioli 6.

crostone **

braised kale, roasted tomato, sunnyside egg on large crostino 9.

zucchiniata **

grilled, marinated zucchini salad, pecorino aioli 9.

"affogato"

baby octopus, "drowned" in red wine tomato sauce, crostini 12.

arancini Costa Azzurra **

mini risotto cakes Riviera style, fennel salad, saffron aioli 10.

fritto misto

fried calamari, zucchini sticks, crispy candied lemon, hot sauce 12.

zuppa del giorno, chef's soup of the day

INSALATE

mista **, organic greens, caramelized onions, oven-dried tomatoes, red wine vinaigrette 10.

cacio e pepe **, arugula, shaved celery hearts, pecorino, cracked black pepper, lemon dressing 11.

Magna Grecia **, roasted beets, Greek yogurt dressing, mint, crushed hazelnuts, field greens 12.

TRE FORMAGGI **

selection of aged cheeses from Italy, jam and crostini 16.

before placing your order, please inform your server if anyone in your party has a food allergy.

*these items may be cooked to order and/or served raw or undercooked.

consuming raw or undercooked meat, fish, poultry or eggs increases your risk of food borne illness.

PRIMI

all our pastas are freshly made in house

'a pummarola **

tufoli pasta, San Marzano tomato sauce, fresh basil, grana 11. / 19.

spaghetti co' vongole

baby clams, white wine, parsley, garlic, peperoncino 14. / 26

"chitarra" al tartufo e pecorino **

"guitar string" pasta, truffle tapenade, truffle caciotta cheese 15. / 28.

gnocchi a' Sorrentina **

potato dumplings, scamorza smoked mozzarella, tomato-cream sauce 13. / 24.

ravioli con "l'altro pesto" **

ravioli with the "other pesto", creamy walnuts & garlic pesto, charred radicchio 13. / 24.

a' Parmigiana **

eggplant parmigiana layered with tomato, basi, mozzarella di bufala 12./22.

scampi risotto

fresh North Atlantic shrimp, cherry tomatoes, garlic, parsley 15. / 28.

lasagna classica

light meat ragu, béchamel, ricotta, basil, grana 13. / 24.

'a Bolognese

tagliatelle pasta with il Casale's traditional meat ragu 14. / 26.

SECONDI

pesce (seafood)

merluzzo

native cod poached in rosemary broth, mushrooms, savoy cabbage, fingerlings 27.

branzino

grilled branzino filet, Sicilian fennel slaw, crispy smashed potatoes 29.

salmone nord-sud*

pan-roasted salmon filet, horseradish-pistachio crust, pancetta & beet Triestine 26.

dal mercato *

catch of the day / *market price

carne (meat)

bracirole

pork tenderloin wrapped with speck & sage, braised kale, toasted polenta 26.

pollu marsala

chicken breast scaloppine, marsala butter sauce, mushrooms, broccoli rabe 24.

pollu dijonnaise

organic Giannone half - roast chicken, dijon, sweet potato cake, mustard greens 25.

dalla brace*

chef's cut of the day / *market price

THE AMALFI

Speak with your server about doing a family style dinner –the chef will delight you with an array of antipasti, followed by a primi pasta course, entrees with sides, desserts and coffee drinks for the entire table. (All vegetarian or pescatarian options also available) 55. per person

COCKTAILS

leone, redemption rye, cardamaro, lime, bitters, lemon peel 12.

fumo e bolle, el jimador tequila, limonio, honey, lemon, sparkling nebbiolo float 13.

the casale negroni, bombay sapphire, aperol, cocchi americano, citrus bitters, orange 12.

italian ice tea, averna, grand marnier, ginger, lemon and lime juice 11.

sangria, daily sangria 11.

cask aged meletti manhattan, overholt rye, meletti amaro, lemon twist 13.

cask aged negroni, gin, cinzano, campari 13.

DRAFT BEER

dogfish head beer for breakfast stout - delaware 9.

jack's abby house lager - mass. 8.

two roads worker's comp saison - connecticut 8.

peroni nastro azzurro - italy 7.

citizen cider american - vermont 8.

oscar blues pinner IPA - colorado 8.

ballast point grapefruit sculpin IPA - california 9.

night shift whirlpool pale ale - mass. 9.

maine peeper APA - maine 8.

avery old jubilation ale - colorado 8.

BEER & CIDER

clauthaler, non-alcoholic, germany 6.

amstel light, netherlands - lager 5.

sierra nevada, ca - pale ale 7.

moretti la rossa, italy - double bock 6.

naragansett, ri - lager (16 oz. can) 5.

baladin super, italy - tripel (330 ml) 11.

spencer trappist ale - mass 10.

samuel smith's large format - **550ml** 11.

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VINI

SPUMANTE

nv prosecco, stellina di notte, veneto, italy	40.	10.
nv franciacorta, ca' del bosco, lombardy, italy	75.	
nv brut, 'excellence', gosset, champagne, france	82.	
✦ 13 nebbiolo d'alba, sparkling rose, josetta saffirio, italy	75.	18.

BIANCO

15 vermentino, 'la cala', sella mosca, sardinia, italy	40.	10.
14 vermentino, samas, agricola punica, sardegna, italy	54	
14 sauvignon blanc, terre al monte, riviera, puglia, italy	52.	
13 grechetto, 'grecante', arnaldo caprai, umbria, italy	42.	
12 zibibbo (moscato), "raja", gorgi toni, terre siciliane, italy	68.	
12 albana, tremonti, emilia romagna, italy	40.	
15 chardonnay, stemmari, sicily	44.	11.
14 chardonnay, 'preludio no.1', riviera, puglia, italy	44.	
15 pinot grigio, stemmari, sicily	45.	
15 pinot grigio, 'ramato', attems, veneziagiulia, italy	48.	
✦ 15 coda di volpe, "phoenix," contrada, candida, italy	44.	11.
✦ 15 fiano di avellino, "phoenix," contrada, candida, italy	52.	12.
✦ 14 greco di tufo, l'ariella, vinosia, avellino, campania	56.	14.
13 pecorino, cocci grifoni, marche, italy	44.	
14 chardonnay, turtle creek, lincoln massachusetts	68.	
13 chardonnay riserva, 'benefizio', marchesi de frescobaldi, tuscany, italy	86.	
15 inama, vin soave classico, veneto, italy	56.	

ROSSO

12 cerasuolo di vittoria, cos, sicily	75.	
15 bardolino, le fraghe, cavaion veronese, italy (<i>organic</i>)	40.	10.
12 cabernet franc, turtle creek, lincoln massachusetts	58.	
14 nero d' avola, noto, feudo maccari, sicily	48.	
✦ 13 barbera d'alba, josetta saffirio, monforte d'alba, Italy	120. (<i>magnum</i>)	60. 15.
11 barbera d'asti, 'camp du ross', coppo, piemonte, italy	52.	
14 pinot noir, stemmari, sicily	45.	
14 rosso di montepulciano, corte alla flora, tuscany, italy	45.	
✦ 14 rosso di montalcino, bosco di grazia, montalcino, italy	72.	
nv lambrusco, monte delle vigne, emilia-romagna, italy	40.	10.
✦ 15 nebbiolo, josetta saffiro, langhe, italy	72.	18.
10 gattinara, travaglini, piemonte, italy	72.	
12 carignano, barrua, agricola punica, sardegna, italy	114.	
13 chianti classico, nozzole, reserve, italy	60.	
12 veronese blend "appassimento" style, torr'alta, bolla, verona, italy	60.	
11 montepulciano d'abruzzo, 'torre migliori', cerulli spinozzi, italy	44.	
07 montepulciano d'abruzzo, 'villa gemma', masciarelli, italy	90.	
13 cabernet sauvignon, embelem, mondavi, napa, california	70.	
12 cabernet sauvignon, estate bottled, clos pegase, napa, california	116.	
13 ASKA, banfi, bolgheri, italy	75.	
05 brunello di montalcino, riserva, canneta, tuscany, italy	110.	
✦ 10 brunello di montalcino, bosco di grazia, montalcino, italy 1.5L	290.	
✦ 14 brunello di montalcino, bosco di grazia, montalcino, italy	120.	
09 super tuscan, '3', poggioverano, tuscany, italy	56.	
13 super tuscan, le serre nuove dell' ornellaia, bolgheri, italy	85.	
✦ 14 aglianico, neromora, vinosia, avellino, italy	48.	12.
✦ 09 aglianico di irpinia, sesto a quinconce, vinosia, avellino, italy	142.	
✦ 11 primitivo di manduria, vinosia, avellino, italy	56.	14.
14 valpolicella ripasso, 'mara', cesari, veneto, italy	55.	
10 merlot, marina cvetic, colli apprutini, abruzzo, italy	75.	
11 amarone della valpolicella, estate collection, sartori di verona, italy	110.	
✦ 09 taurasi, marziacanal, vinosia, avellino, italy	80.	

Vintages Subject to Change

✦ *All wines with this symbol are from some of Italy's finest wineries and are imported exclusively for our restaurants. We sought them out and forged strong relations to deliver exceptional wines at a great value.*