



Gluten Sensitive Menu

## SFIZI

(choroshlo littlo hitae)

### **burrata**

candied pistachios, Mediterranean honey, oregano 11.

### **olive miste**

mixed Italian olives, citrus-rosemary marinade 6.

### **tre formaggi**

selection of aged cheeses, jam 16.

### **zucchinata**

grilled, marinated zucchini salad, pecorino aioli 9.

## INSALATE

**caprese** heirloom tomatoes, basil, stracciatella mozzarella 14.

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

**tutti i piselli** mixed pea salad, pea tendrils, english peas, snap peas, ricotta salata, pistachios 14.

**pulpo** grilled Spanish octopus, roasted celery hearts, toy box tomatoes, pickled carrots, olives 15.

## PRIMI

**'a pummarola** tufoli pasta, San Marzano tomato sauce, fresh basil, grana 11. / 22.

**pasta vongole** baby clams, white wine, parsley, garlic, peperoncino 14. /28.

**scampi risotto** fresh North Atlantic shrimp, cherry tomatoes, garlic, parsley 15. / 30.

**'a bolognese** il Casale's traditional meat sauce 14. / 28.

## *carne (meat)*

### **pollu marsala**

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

### **saltimbocca alla Romana**

veal medallions topped with prosciutto & mozzarella, spinach, EVOO mash potatoes 27.

### **dalla brace\***

chef's cut of the day / \*market price

## *pesce (seafood)*

### **merluzzo**

roast native cod, sweet italian sausage, peppers, spring onions, potatoes, arugula 27.

### **dal mercato \***

catch of the day / \*market price

### **branzino**

grilled branzino filet, zucchini alla scapece, fresh mint, crispy smashed potatoes 29.

### **salmone\***

grilled Black Pearl Maine salmon, green and white asparagus, lemon-basil aioli 26.

*All gluten sensitive pasta is a blend of corn, rice, and quinoa fusili, cooked in separate water.  
before placing your order, please inform your server of your specific allergies or dietary restrictions*

*\* these items may be cooked to order and/or served raw or undercooked. consuming raw or undercooked proteins increases your risk for food borne illness*