

# Happy New Year!

## SPUMANTE BIANCO

† nv prosecco d.o.c.g., merotto, veneto, italy 11.  
10 franciacorta 'saten' brut, monzio, lombardy, italy 12.

## BIANCO

16 vermentino di sardegna, la cala, italy 11.  
16 pinot grigio, stemmari, sicilia, italy 12.  
†15 coda di volpe, contrada, candida, italy 11.  
15 chardonnay, stemmari, sicily, italy 11.  
†13 fiano di avellino, contrada, candida, italy 12.  
†16 greco di tufo, vinosia, campania, italy 15.

## ROSSO

15 bardolino, le fraghe, cavaion veronese, italy 10.  
14 rosso di montepulciano, corte alla flora, tuscan, italy 13.  
†15 primitivo di manduria, vinosia, puglia, italy 18.  
14 nero d' avola, noto, feudo maccari, sicily, italy 12.  
14 lambrusco, grasparossa di castelvetro, semisecco, italy 12.  
†15 aglianico neromaro, vinosia, campania, italy 12.

## Featured Spumante

*nv brut, gosset, champagne, france 82.*  
*nv franciacorta, ca' del bosco, lombardy, italy 75.*

*All of us at il Casale thank you for a great 2017 and wish you well in the new year!*

4 course prix fixe with choices & bubbly toast \$80.

### I.

**antipasto misto**, arancini, seafood salad, sopressata, montasio cheese, eggplant caponata, olive  
**escarole soup**, escarole, sausage, chickpeas, black truffle vinaigrette  
**cicoria** chopped frisée salad, pecorino, oven cured tomatoes, fresh cracked black pepper  
**paesana** bibb lettuce, roasted beets tossed in honey-balsamic, ricotta salata, pistachios

### II.

**ricotta ravioli**, spaghetti squash, brown butter, sage, amaretti cookies  
**risotto di mare**, shrimp, scallops, cuddlefish, tomato sugo, chive pesto  
**chitarra al tartufo**, "guitar string" pasta, fresh black truffles, truffle caciotta cheese  
**tagliatelle alla Bolognese**, the traditional meat sauce from Emilia Romagna

### III.

\***salmone**, grilled Faroe Island, roasted peppers, fennel & celery, tomato vinaigrette  
**branzino**, grilled mediteranian sea bass filet, brussel sprout "carbonara," crispy smashed potatoes  
**pollu marsala**, chicken scaloppine, marsala butter sauce, mushrooms, broccolini, sun-dried tomatoes  
\***la Prima**, slow roasted prime rib, potato gratinata, green peppercorn sauce, onion strings  
**verdure in acqua pazza**, fennel hearts, romanesco, chantanay carrots, potatoes, tomato water

*from us: a classic new year's eve accompaniment for prosperity in the new year served family style for the table*  
**lenticchie e cotechino**, lentils & pork sausage

## Dessert

**tiramisu'**, the traditional recipe  
**torta al cioccolato**, classic chocolate cake, amarena cherries, whipped cream, chocolate crisps  
**Italian style apple pie (a la mode)**, laced crostata pastry, cinnamon cooked apples, vanilla gelato

\*Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness.

Not all ingredients are listed.

Before you place your order please inform your server if a person in your party has any food allergies.