

piattini

small plates for sharing

calamari – fried golden brown or sautéed in garlic & extra virgin olive oil 11.



arancini – fried risotto balls, stuffed with peas, diced ham & mozzarella, marinara sauce 8.

bruschetta – sweet tomatoes, basil, garlic & parmigiano, toasted italian bread 7.

ciambotta – medley of roasted eggplant, mushrooms, peppers, olives, capers in garlic & extra virgin olive oil, italian bread 8.

fritto misto – tempura fried calamari, shrimp & sea bass, marinara, lemon-garlic aioli 18.

+ serves two

vongole casino – half dozen little neck clams, minced bacon, herbed seasoning 9.

ostrica "giuseppe" – half dozen baked oysters, topped with diced peppers, pancetta, herbs, light vinaigrette 11.



nonna's polpette – homemade, veal, pork & beef meatballs, parmigiano, marina sauce 9.

mozzarella di bufala – plum tomatoes, basil, salt, pepper, EVO 12.

funghi ripieni – avondale mushrooms stuffed with crab imperial 11.

broccoli rabe – sautéed in garlic and extra virgin olive oil 6.

crab & artichoke dip – a creamy blend of cheeses, artichokes & crabmeat, crostinis 12.

zuppa & antipasti

zuppa del giorno – soup of the day, ask your server for today's selection 6.

stracciatella – eggdrop, spinach & chicken, "wedding soup" 6.

gamberoni e granchi – jumbo shrimp & lump crabmeat with cocktail sauce 13.

cozze fra diavolo – PEI mussels, spicy marinara sauce 12.

+ also available in white sauce

pasta e fagioli – pasta and beans of all shapes and sizes 6.

+ house favorite

insalate

salads

casa – mixed greens, grape tomatoes, cucumber, julienne carrots, your choice of dressing 5.

LOCAL portobello – field greens, pecans, gorgonzola, Portobello mushrooms, honey balsamic vinaigrette 9.

+ mushrooms provided by Cardile Mushrooms Avondale Pa

cilentana – arugula, cannellini beans, grape tomatoes, albacore tuna, olives, capers, shaved parmigiano, lemon olive oil vinaigrette 9.

arugula – arugula, beets, goat cheese, pine nuts, red onion, balsamic vinaigrette 7.

caesar – crisp romaine lettuce, herbed croutons, parmigiano cheese, house dressing 7.

+ side caesar salad \$4

spinach & apple – baby spinach, chopped apple, toasted almonds, balsamic vinaigrette 7.

oldies but goodies

lasagna – homemade noodles, layers of ricotta, ground beef, sausage, mozzarella & sweet tomato sauce 18.

ravioli – homemade cheese filled ravioli, topped with sweet tomato sauce 15.

melanzane parmigiana – pan-fried eggplant, marinara sauce, mozzarella cheese 17.

spaghetti & meatballs – homemade spaghetti with nonna's homemade polpette 15.

manicotti – ricotta filled tubes of pasta, topped with marinara & sweet tomato sauce 14.

bolognese – homemade fettucelle pasta, traditional hearty meat sauce 16.

gnocchi sorrentina – potato dumpling gnocchi, san marzano house tomato sauce, mozzarella, fresh basil 17.

pizzette

brick oven pizza

margarita – san marzano tomato sauce, mozzarella, basil 10.

polpette – san marzano tomato sauce, nonna's homemade meatballs, ricotta & mozzarella 12.

fiorentina – white pizza, ricotta, mozzarella, tomatoes & spinach 12.

four seasons – "quattro stagione" prosciutto, artichokes, black olives & mushrooms 15.

chesapeake – san marzano tomato sauce, mozzarella, gulf shrimp, crabmeat 16.

pasta

★ pastas that are available in half & full portions

chicken alfredo – tender chicken strips, tossed with fettucelle, alfredo sauce 20.

carbonara – homemade spaghetti tossed with pancetta, egg, pecorino, black pepper 18.



porcini ravioli – homemade & filled with mushrooms & cheeses, light cream sauce 12. / 19.

★ **dolce vita** – homemade fettucelle pasta, sautéed filet mignon tips or chicken, sun-dried tomatoes, shiitake mushrooms, marsala cream sauce 14. / 23.

★ **broccoli rabe & salsiccia** – orecchiette, "little ears" shaped pasta, broccoli rabe, italian sausage, garlic, EVO 14. / 23.

★ **mostaccioli paesano** – penne pasta, Italian sausage, pancetta, parmigiano, san marzano tomato sauce 12. / 19.

tortelloni primavera – cheese filled tortelloni pasta, seasonal fresh vegetables, white cream sauce 19.

🕒 **lasagna verde** – homemade wheat pasta, layered with spinach, mushrooms, asparagus, carrots, zucchini, tomato sauce & onion bechamel sauce 17.

we use san marzano tomatoes imported from Italy in all of our sauces

frutti di mare

seafood specialties

tagliolini con calamari – homemade thick linguine pasta, sautéed calamari, marinara sauce 20.

★ **crab ravioli** – crab filled ravioli, white creamy crab sauce 13. / 22.



★ **lobster ravioli** – homemade lobster filled ravioli, asparagus, light basil butter sauce, touch of cream 15. / 23.

lobster fra diavolo – homemade spaghetti, 6oz lobster tail sautéed in fra diavolo sauce, san marzano tomatoes 29.

pescatore – homemade tagliolini pasta, sautéed clams, PEI mussels, scallops, gulf shrimp, san marzano tomatoes 25.



fusilli santa maria – homemade fusilli pasta, sautéed with garlic, extra virgin olive oil, crabmeat, shrimp & scallops in an aurora cream sauce 26.

cannelloni di mare – homemade pasta, stuffed with shrimp, scallops, crabmeat, marinara, white lobster cream 23.

bronzino – whole european sea bass, poached in garlic, extra virgin olive oil, capers, pimentos, lemon butter sauce 27.

secondi

* entrées below served with vegetable & potato, or pasta del giorno topped with san marzano tomato sauce, unless noted

vitello saltimbocca – medallions of veal, prosciutto di parma, mozzarella cheese, marsala wine sauce that "leaps in your mouth" 24.
+ also avail: **pollo saltimbocca \$18**

filet giuseppe – twin 4oz. filet mignon cuts, chianti sauce, jumbo lump crabmeat, shiitake mushrooms 31.

filet mignon – grilled 8oz center cut filet, shiitake mushroom demi glaze 27.

pollo parmigiana – medallions of chicken, lightly breaded and pan seared, topped with mozzarella cheese, sweet tomato sauce 19.
+ also avail: **vitello parmigiana \$23.**

vitello giuseppe – medallions of veal, sautéed onions, mushrooms, mozzarella cheese, white wine sauce 24.

rack of lamb – half rack of new zealand baby lamb, coated in dijon mustard, seasoned herbed bread crumbs, mushroom demi glaze 30.

pollo marsala – medallions of chicken, marsala wine, sautéed mushrooms 18.
+ also avail: **vitello marsala \$24**



french cut veal chop – grilled 16oz veal chop, sautéed garlic, rosemary, EVO 32.

rollatini di pollo – medallions of chicken, stuffed with parma prosciutto & mozzarella cheese, rolled & sautéed, sherry butter sauce 20.

pesce "nudo"

naked fish

– today's fresh fish, prepared to your liking, served with your choice of vegetable & potato, or pasta del giorno topped with san marzano tomato sauce 22. –
+ "dress your fish below" +



lemon vinaigrette

– fresh lemon, extra virgin olive oil, herbs 3. –

sicilian

– EVO, garlic, capers, pimentos, lemon 3. –

chesapeake

– baked, topped with crab imperial, white lobster cream sauce 7. –

adriatico

– baked, jumbo lump crabmeat, zucchini, shiitake mushrooms, cherry tomatoes, marinara sauce 7. –

TO-GO MENU


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