

Antipasti

Classic Bruschetta 5.99
 Mozzarella "Caprese" 5.99
 Antipasto "Misto" 6.99 for one | 10.99 for two
 Calamari (Fried or Sautéed) 7.99
 Mussels Fra' Diavolo 7.99
 Clams Casino 6.99
 Crab Stuffed Mushrooms 7.99
 Shrimp Cocktail 7.99
 Crab Cakes 9.99
 Zucchini Cakes 5.99
 Our "homemade" Fried Mozzarella 4.99
 Fritto "Misto" Sampler 9.99
 (Fried Mozzarella, Fried Calamari,
 Zucchini Cake, Clams Casino)

Pasta Entree's

*all entree's are served with a complimentary
 dinner salad or soup & fresh baked bread*

*Pasta Choices: Penne, Rigatoni, Angel Hair, Linguine,
 Whole Wheat Penne, Whole Wheat Spaghetti*

add +2.00 for homemade Orecchiette or Gnocchi

Marinara 10.99
 Alfredo 11.49
 Alla Vodka 11.99
 Bolognese 11.99
 Primavera 11.99
 Creamy Pesto 12.99
 Pugliese 13.99

broccoli rabe, italian sausage, hot pepper flakes & EVOO

add Meatballs +\$2.49 | add Sausage +\$3.49

Stuffed Pasta's @ Baked Entree's

*all entree's are served with a complimentary
 dinner salad or soup & fresh baked bread*

Manicotti 11.99
 Seafood Manicotti 16.99
blend of seafood & italian cheeses, seafood blush sauce
 Ravioli (Marinara or Creamy Pesto) 12.99
 Meat Lasagne 11.99
 Gnocchi (Marinara or Creamy Pesto) 11.99
 Eggplant Parmigiana (Pasta Choice) 12.99
 Eggplant Rollatini (Side Pasta Choice) 12.99
 Porcini Sacchetti 16.99

porcini mushroom, sun-dried tomato, demi-glaze, truffle oil

BYOB Restaurant

Consuming raw or undercooked meat or seafood products
 can increase your risk of foodborne illness

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 Menu item prices & availability are subject to change without notice

Soups @ Salads

add chicken \$3~ add a shrimp or scallops \$4~ add bread bowl \$2~

Classic Caesar 6.49
 Baby Spinach 6.99
 House 5.99
 Seafood Mediterranean 11.99
 Tuscan Bean Soup Cup 3.99 Bowl 5.99
 Italian Wedding Soup Cup 3.99 Bowl 5.99
 Seasonal Soup of the Day Cup 4.99

Chicken @ Veal Entree's

*all entree's are served with a complimentary
 dinner salad or soup & fresh baked bread*

*Pasta Choices: Penne, Rigatoni, Angel Hair, Linguine,
 Whole Wheat Penne, Whole Wheat Spaghetti*

add +2.00 for homemade Orecchiette or Gnocchi

Parmigiana

breaded lightly fried and topped with Marinara & Mozzarella

Chicken: 13.99 | Veal: 16.99

Marsala

mushrooms, sun-dried tomato, marsala wine & demi-glaze

Chicken: 14.99 | Veal: 17.99

Florentine

white wine, demi-glaze, spinach, sun-dried tomato & provolone

Chicken: 15.99 | Veal: 17.99

Saltimbocca

white wine, demi-glaze, sage, prosciutto & provolone

Chicken: 15.99 | Veal: 17.99

Abbruzzi

*sherry, creamy demi-glaze, mushrooms,
 sun-dried tomato, roasted peppers, caramelized onions*

Chicken: 16.99 | Veal: 18.99

Chicken Carbonara 16.99

Chicken Francaise 15.99

egg-battered, sautéed in EVOO, lemon, butter & demi-glaze sauce

Seafood Entree's

*all entree's are served with a complimentary
 dinner salad or soup & fresh baked bread*

*Pasta Choices: Penne, Rigatoni, Angel Hair, Linguine,
 Whole Wheat Penne, Whole Wheat Spaghetti*

Zuppa di Pesce 19.99

*shrimp, scallops, mussels, clams, calamari & lobster tail over pasta
 Your choice of Marinara, White wine or Spicy Fra Diavolo sauce*

Positano 17.99

*jumbo lump crab meat, Your Choice of: fresh pomodorini sauce or
 white wine & fresh spinach*

Shrimp or Scallops (Red|White|Fra' Diavolo) 17.49

Shrimp Scampi 17.49

Shrimp Parmigiana 17.49

Shrimp Alfredo 17.49

Mussels or Clams or Calamari 14.99
 (Red, White, or Fra' Diavolo)

Lobster (Red, White, or Fra' Diavolo) MP~

Entree's

all entree's are served with choice of dinner salad or soup & fresh baked bread along with one complimentary side item.

Grilled Steak Florentine 19.99

12oz New York strip, marinated with herbs topped with mushroom & demi-glaze sauce.

"Italian Style" Crab Cakes 19.99

blend of jumbo lump crab meat, chopped zucchini & herbs

Grilled Salmon 18.99

fresh center cut salmon filet, grilled and topped with balsamic-glaze

Grilled Chicken Boscaiola 17.99

marinated grilled chicken breast, mushrooms, cranberries, demi-glaze

Fresh Fish MP~

Catch of the Day | ask your server

French Fries

Onion Rings

Sautéed Broccoli Rabe

Sautéed Spinach

Sautéed Veggies

Grilled Asparagus

Garlic Mashed Potatoes

Italian Long Hot Peppers

Individual Pizza

Traditional Cheese 5.99

Margherita 6.99

san marzano tomatoes, buffalo mozzarella, fresh basil

Grilled Italian Vegetable 9.99

grilled zucchini, eggplant, mushrooms, roasted peppers

Chicken Toscano 9.99

chicken, onion, sun-dried tomato, roasted pepper

Mediterranean 9.99

sausage, pepperoni, mushrooms, green peppers, onions

White Vegetarian 9.99

broccoli, spinach, tomato, garlic

White Seafood 9.99

shrimp, scallops, tomato, garlic

Sides

French Fries 2.99

Onion Rings 3.25

Sautéed Broccoli Rabe 5.99

Sautéed Spinach 4.99

Sautéed Veggies 4.99

Grilled Asparagus 5.99

Garlic Mashed Potatoes 3.99

Side House Salad 2.99

Side Caesar Salad 3.99

Side Pasta Bowl 4.99

2 Meatballs 2.49

2 Grilled Sausage 3.49

Italian Long Hot Peppers 4.99

Pizza Toppings: .75 traditional topping | \$1.50 Gourmet topping

Traditional: Pepperoni, Sausage, Mushrooms, Green Pepper, Onions, Meatballs

Gourmet: Chicken, Beef Steak, Shrimp, Roasted Pepper, Sun-dried Tomato

Kids Menu

12 & under: served with beverage \$4.99

Spaghetti & Meatball

Ravioli (Marinara or Butter)

Mac & Cheese

Mini Pizza

Chicken Finger

Cheeseburger

Kids Pasta with Marinara or Butter \$1.99

Beverage

Pepsi 2~

Diet Pepsi 2~

Sierra Mist 2~

Root Beer 2~

Apple Juice 2~

Sparkling Water Liter 3~

Unsweet Tea 2~

Raspberry 2~

White Peach 2~

Honey, Lemon & Ginseng 2~

Espresso 2~

Cappuccino 3~

Coffee 1.5

Hot Tea 1.5

Dessert

Homemade Tiramisu 4.99

Cannoli 5.49

Tartufo 5.99

Triple Chocolate Mousse 4.99

Crème Brulee' Cheesecake 5.49

NY Cheesecake 4.99

Apple Pie "alla mode" 5.49

Artisan Italian Gelato

single scoop 2.5 | double scoop 4~