

SHELLFISH FREE

SALADS

CAESAR 14

Hearts of romaine, Parmigiano, baked croutons, anchovies

BURRATA SALAD 19

Prosciutto, roasted beets, pomegranate, pistachio pesto

CHOPPED ANTIPASTO 16

Provolone, prosciutto, salami, sweet peppers, romaine lettuce, housemade Italian dressing

SNACKS + SMALL PLATES

GARLIC BREAD 8

Pesto butter, Parmigiano, marinara

SEASONAL BRUSCHETTA 16

Whipped butternut squash ricotta, fig, pomegranate, spiced hazelnut granola, basil

YELLOWTAIL TUNA CANNOLIS 19

Caviar, Calabrian chili, sushi grade tuna

NONNA'S MEATBALLS *great for sharing* 16

Focaccia, ricotta

STONE BRICK OVEN PIZZA

THE NEAPOLITAN 15

San Marzano marinara, fresh four-cheese mozzarella blend, torn basil

BASIL PESTO 16

Pesto, mozzarella, cherry tomatoes, balsamic

MUSHROOM 17

Kennett Square mushrooms, mozzarella, white Alfredo, arugula, balsamic glaze drizzle

ADDITIONS 11/ea

FINGERLING POTATOES Cacio e pepe

ASPARAGUS Italian salsa verde

BROCCOLINI Olive oil, lemon zest

PRIMI

SPAGHETTI

San Marzano tomato sauce, basil

RIGATONI ALLA VODKA

Tomato cream sauce, Parmigiano

BOLOGNESE

Pappardelle, traditional veal ragu, Parmigiano

MUSHROOM RISOTTO

Wild mushrooms, Marsala wine, Parmigiano

Half Full

11 22

14 28

19 38

19 38

SECONDI

SALMON 29

Butternut squash purée, shaved apple fennel salad, spiced pumpkin seeds

WHOLE ROASTED BLACK SEABASS 38

Acqua pazza, basil, grilled lemon

8 OZ FILET MIGNON 49

Truffle cacio e pepe fingerling potatoes, fig demi glaze

DUROC PORK CHOP 34

Cannellini beans, escarole, bacon, chimichurri

CASA LINGA

CHICKEN 28 • VEAL 41

PARMESAN

Pan seared, mozzarella, San Marzano marinara, spaghetti

MILANESE

Pan seared, arugula, Parmesan, cherry tomato, lemon-thyme, fingerling potato

MARSALA

Wild mushrooms, Marsala sauce, spaghetti



COASTAL ITALIAN SEAFOOD KITCHEN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE LET A MANAGER ON DUTY KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES. THANK YOU.

DAIRY FREE

SALADS

CAESAR 14

Hearts of romaine, baked croutons, anchovies, Italian dressing

CHOPPED ANTIPASTO 16

Imported prosciutto, salami, sweet peppers,
romaine lettuce, housemade Italian dressing

SNACKS + SMALL PLATES

YELLOWTAIL TUNA CANNOLIS 19

Caviar, Calabrian chili, sushi grade tuna

CHARRED OCTOPUS 24

Cauliflower, black garlic purée, pomegranate seeds

SCORCHED CALAMARI 15

Sautéed, tomato, Calabrian chili, farro, capers, parsley, chives, lemon

PRIMI

Served with gluten free pasta

SPAGHETTI

San Marzano tomato sauce, basil

LOBSTER FRA DIAVOLO

Spicy tomato sauce, brandy, basil

Half Full

11 22

24 48

CASA LINGA

CHICKEN 28 • VEAL 41

PARMESAN

Pan seared, San Marzano marinara, spaghetti

MILANESE

Pan seared, arugula, cherry tomato,
lemon-thyme, marbled potato

SECONDI

SALMON 29

Broccolini, shaved apple
fennel salad, spiced pumpkin seeds

WHOLE ROASTED BLACK SEABASS 38

Acqua pazza, basil, grilled lemon

PRAWNS 27

Fire roasted head-on prawns, blistered
tomatoes, pine nut gremolata, arugula salad

DUROC PORK CHOP 34

Cannellini beans,
escarole, bacon, chimichurri

ADDITIONS 11/ea

ASPARAGUS Italian salsa verde

BROCCOLINI Olive oil, lemon zest



Sazio

COASTAL ITALIAN SEAFOOD KITCHEN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS. PLEASE LET A MANAGER ON DUTY KNOW IF YOU HAVE
ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES. THANK YOU.

GLUTEN FREE

SALADS

CAESAR 14

Hearts of romaine, Parmesan, anchovies

BURRATA SALAD 19

Prosciutto, roasted beets, pomegranate, pistachio pesto

CHOPPED ANTIPASTO 16

Provolone, capicola, salami, sweet peppers, romaine lettuce, housemade Italian dressing

SMALL PLATES

CHARRED OCTOPUS 24

Cauliflower, black garlic purée, pomegranate seeds

SCORCHED CALAMARI 15

Sautéed, tomato, Calabrian chili, capers, parsley, chives, lemon

PRIMI

Served with gluten free pasta

CRAB PASTA

Jumbo lump crab, lemon, cream, basil

PENNE

San Marzano tomato sauce, basil

ALLA VODKA

Tomato cream sauce, Parmigiano

BOLOGNESE

Traditional veal ragu, Parmigiano

LOBSTER FRA DIAVOLO

Spicy tomato sauce, brandy, basil

MUSHROOM RISOTTO

Wild mushrooms, Marsala wine, Parmigiano

SECONDI

SALMON 29

Butternut squash purée, shaved apple fennel salad, spiced pumpkin seeds

WHOLE ROASTED BLACK SEABASS 38

Acqua pazza, basil, grilled lemon

8 OZ FILET MIGNON 49

Truffle cacio e pepe fingerling potatoes, fig demi glaze

PRAWNS 27

Fire roasted head-on prawns, blistered tomatoes, pine nut gremolata, arugula salad

DUROC PORK CHOP 34

Cannellini beans, escarole, bacon, chimichurri

CASA LINGA

CHICKEN 28 • VEAL 41

PARMESAN

Pan seared, mozzarella, San Marzano marinara, gluten free penne

MILANESE

Pan seared, arugula, Parmesan, cherry tomato, lemon-thyme, fingerling potato

MARSALA

Pan seared, wild mushrooms, Marsala sauce, gluten free penne

ADDITIONS 11/ea

FINGERLING POTATOES Cacio e pepe

ASPARAGUS Italian salsa verde

BROCCOLINI Olive oil, lemon zest



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VEGETARIAN

SALADS

BURRATA SALAD 19

Prosciutto, roasted beets, pomegranate, pistachio pesto

SNACKS + SMALL PLATES

GARLIC BREAD 8

Pesto butter, Parmigiano, marinara

FRIED MOZZARELLA 12

Panko, herbs, Parmigiano, housemade marinara

SEASONAL BRUSCHETTA 16

Whipped butternut squash ricotta, fig, pomegranate, spiced hazelnut granola, basil

STONE BRICK OVEN PIZZA

THE NEAPOLITAN PIZZA 15

San Marzano marinara, fresh four-cheese mozzarella blend, torn basil

BASIL PESTO 16

Pesto, mozzarella, cherry tomatoes, balsamic

MUSHROOM 17

Kennett Square mushrooms, mozzarella, white Alfredo, arugula, balsamic glaze drizzle

PRIMI

	Half	Full
SPAGHETTI	11	22
San Marzano tomato sauce, basil		
RIGATONI ALLA VODKA	14	28
Tomato cream sauce, Parmigiano		

SECONDI

EGGPLANT PARMESAN 25

Italian herb crusted, mozzarella, San Marzano marinara, linguini

EGGPLANT MILANESE 25

Italian herb crusted, arugula, Parmigiano, cherry tomato, lemon-thyme, roasted marble potato

ADDITIONS 11/ea

FINGERLING POTATOES Cacio e pepe

ASPARAGUS Italian salsa verde

BROCCOLINI Olive oil, lemon zest



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