

SHELLFISH FREE

SALADS

CAESAR 14

Hearts of romaine, Parmigiano, baked croutons, anchovies

PROSCIUTTO & MELON 17

Ricotta salata, basil, mugolio syrup

ROASTED CARROT SALAD 19

Smoked ricotta, hazelnut vinaigrette, truffle honey

SNACKS + SMALL PLATES

GARLIC BREAD 8

Pesto butter, Parmigiano, marinara

NONNA'S MEATBALLS *great for sharing* 16

Focaccia, ricotta

CHEF'S DAILY SELECTION OF MEATS & FORMAGGIO 21

STONE BRICK OVEN PIZZA

THE NEAPOLITAN 15

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

RAMP PESTO 17

Mozzarella, pickled ramps, prosciutto

WILD MUSHROOM 17

Seasonal mushrooms, béchamel, arugula, truffle oil

ADDITIONS 11/ea

FINGERLING POTATOES Cacio e pepe

ASPARAGUS Italian salsa verde

BROCCOLINI Olive oil, lemon zest

ROASTED WILD SHROOMS Truffle miso butter

PRIMI

	Half	Full
SPAGHETTI San Marzano tomato sauce, basil	11	22
RIGATONI ALLA VODKA Tomato cream sauce, Parmigiano	14	28
BOLOGNESE Pappardelle, traditional veal ragu, Parmigiano	19	38
WILD RAMP RISOTTO Wild mushrooms, pickled ramps, ramp pesto, toasted pine nuts	24	48
RICOTTA GNOCCHI Confit rabbit, English peas, roasted baby carrots, Parmigiano	19	38

SECONDI

ORA KING SALMON 34

Herb yogurt, cucumber, dill fennel salad, lemon

WHOLE ROASTED ROCKFISH 48

Acqua pazza, basil, grilled lemon

8 OZ FILET MIGNON 52

Spiced baby carrots, gremolata

DUROC PORK CHOP 34

Spätzle, squash, apple butter

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

PROSCIUTTO & MELON 17

Basil, mugolio syrup

ROASTED CARROT SALAD 19

Hazelnut vinaigrette, truffle honey

SNACKS + SMALL PLATES

SEASONAL BRUSCHETTA 21

Italian guacamole, crab, lemon olive oil, sweet Calabrian dust

SCORCHED CALAMARI 15

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

DAILY CHEF'S SELECTION OF MEATS & FORMAGGIO 21

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

ADDITIONS 11/ea

ASPARAGUS Italian salsa verde

BROCCOLINI Olive oil, lemon zest

ROASTED WILD SHROOMS

SECONDI

WHOLE ROASTED ROCKFISH 48

Acqua pazza, basil, grilled lemon

CASA LINGA

CHICKEN 28 • VEAL 41

PARMESAN

Pan seared, San Marzano marinara, spaghetti

MILANESE

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



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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

PROSCIUTTO & MELON 17

Ricotta salata, basil, mugolio syrup

ROASTED CARROT SALAD 19

Smoked ricotta, hazelnut vinaigrette, truffle honey

SMALL PLATES

CURED ORA KING SALMON TARTARE 19

Calabrian chili, herb yogurt, butter olives, lemon zest, smoked trout roe, crispy squid ink chip

SCORCHED CALAMARI 15

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

DAILY CHEF'S SELECTION OF MEATS & FORMAGGIO 21

PRIMI

Served with gluten free pasta

Half Full

CRAB PASTA

26 52

Jumbo lump crab, lemon, cream, basil

PENNE

11 22

San Marzano tomato sauce, basil

ALLA VODKA

14 28

Tomato cream sauce, Parmigiano

BOLOGNESE

19 38

Traditional veal ragu, Parmigiano

LOBSTER FRA DIAVOLO

24 48

Spicy tomato sauce, brandy, basil

WILD RAMP RISOTTO

24 48

Wild mushrooms, pickled ramps, ramp pesto, toasted pine nuts

SECONDI

ORA KING SALMON 34

Herb yogurt, cucumber, dill fennel salad, lemon

WHOLE ROASTED ROCKFISH 48

Acqua pazza, basil, grilled lemon

8 OZ FILET MIGNON 52

Spiced baby carrots, gremolata

DUROC PORK CHOP 34

Broccolini, squash, apple butter

ADDITIONS 11/ea

FINGERLING POTATOES Cacio e pepe

ASPARAGUS Italian salsa verde

ROASTED WILD SHROOMS

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



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.

VEGETARIAN

SALADS

ROASTED CARROT SALAD 19

Smoked ricotta, hazelnut vinaigrette, truffle honey

SNACKS + SMALL PLATES

GARLIC BREAD 8

Pesto butter, Parmigiano, marinara

FRIED MOZZARELLA 12

Panko, herbs, Parmigiano, housemade marinara

STONE BRICK OVEN PIZZA

THE NEAPOLITAN PIZZA 15

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

RAMP PESTO 17

Mozzarella, pickled ramps

WILD MUSHROOM 17

Seasonal mushrooms, béchamel, arugula, truffle oil

PRIMI

Half Full

SPAGHETTI

11 22

San Marzano tomato sauce, basil

RIGATONI ALLA VODKA 14

28

Tomato cream sauce,
Parmigiano

WILD RAMP RISOTTO 24

48

Wild mushrooms, pickled ramps,
ramp pesto, toasted pine nuts

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

ROASTED WILD SHROOMS

Truffle miso butter



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