

SHELLFISH FREE

SALADS

CAESAR 14

Hearts of romaine, Parmigiano,
baked croutons, anchovies

KALE & POACHED PEAR 17

Orange segment, pepitas, goat cheese,
lemon thyme vinaigrette

TOMATO & MARINATED PLUM 19

Arugula, pickled red onion, basil oil, burrata

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

PROSCIUTTO & PEAR 19

Hot honey, whipped ricotta

GRIGLIATA BLANCA 18

Roasted red pepper, chicken thigh,
caramelized onion, cheddar cheese

ADDITIONS 11/ea

FINGERLING POTATOES Cacio e pepe

BROCCOLINI Olive oil, lemon zest

HOT HONEY BRUSSELS Lemon zest

ROASTED WILD SHROOMS Truffle miso butter

PRIMI

SPAGHETTI

San Marzano tomato sauce, basil

RIGATONI ALLA VODKA

Tomato cream sauce, Parmigiano

BOLOGNESE

Pappardelle, traditional veal ragu, Parmigiano

CHEESE TORTELLINI

San Marzano tomato sauce, cream,
English peas, Parmigiano

SECONDI

KING SALMON 35

roasted butternut squash purée,
crispy brussels, lemon

WHOLE CATCH OF THE DAY MP

Acqua pazza, basil, grilled lemon

BRAISED LAMB 31

Radish & mint salad, salsa verde

SHORT RIB RISOTTO 47

Coffee rub, mushrooms, crispy shallots, au jus

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

KALE & POACHED PEAR 17

Orange segment, pepitas, lemon thyme vinaigrette

TOMATO & MARINATED PLUM 19

Arugula, pickled red onion, basil oil

SNACKS + SMALL PLATES

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

SECONDI

KING SALMON 35

crispy brussels, lemon

WHOLE CATCH OF THE DAY MP

Acqua pazza, basil, grilled lemon

BRAISED LAMB 31

Radish & mint salad, salsa verde

ADDITIONS 11/ea

BROCCOLINI Olive oil, lemon zest

ROASTED WILD SHROOMS

HOT HONEY BRUSSELS Lemon zest

CASA LINGA

CHICKEN 28 • VEAL 41

PARMESAN

Pan seared, San Marzano marinara, spaghetti

MILANESE

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



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

KALE & POACHED PEAR 17

Orange segment, pepitas, goat cheese,
lemon thyme vinaigrette

TOMATO & MARINATED PLUM 19

arugula, pickled red onion,
basil oil, burrata

SMALL PLATES

DAILY CHEF'S SELECTION OF MEATS & FORMAGGIO 21

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

Half Full

26 52

11 22

14 28

19 38

24 48

SECONDI

KING SALMON 34

roasted butternut squash purée,
crispy brussels, lemon

WHOLE CATCH OF THE DAY MP

Acqua pazza, basil, grilled lemon

BRAISED LAMB 31

Radish & mint salad, salsa verde

SHORT RIB RISOTTO 47

Coffee rub, mushrooms, au jus

ADDITIONS 11/ea

FINGERLING POTATOES Cacio e pepe

ROASTED WILD SHROOMS

HOT HONEY BRUSSELS Lemon zest

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



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

KALE & POACHED PEAR 17

orange segment, pepitas, goat cheese, lemon thyme vinaigrette

TOMATO & MARINATED PLUM 19

arugula, pickled red onion, basil oil, burrata

SEASONAL BRUSCHETTA 16

roasted butternut squash purée,
poached pears

SNACKS + SMALL PLATES

GARLIC BREAD 8

Pesto butter, Parmigiano, marinara

FRIED MOZZARELLA 12

Panko, herbs, Parmigiano, housemade marinara

STONE BRICK OVEN PIZZA

THE NEAPOLITAN 15

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

PRIMI

Half Full

SPAGHETTI

11 22

San Marzano tomato sauce, basil

RIGATONI ALLA VODKA 14

28

Tomato cream sauce,
Parmigiano

CHEESE TORTELLINI 14

28

san marzano tomato sauce,
cream, english peas, parmesan cheese

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

HOT HONEY BRUSSELS

Lemon zest

BROCCOLINI

Olive oil, lemon zest

ROASTED WILD SHROOMS

Truffle miso butter



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.