

CASELNOVA

—the neighborhood trattoria—

Welcome to CASELNOVA, the neighborhood trattoria. Food has had a great influence on my life and my family for generations. You see, I grew up in a traditional Italian-American home where our dinner table was the center of our family gatherings. For the Caselnova's, sharing a meal together was more than just eating, it was sharing joy, laughter and love with each other.

Enjoy yourself and enjoy your meal! I look forward to meeting you.

Antipasti e Insalate

PASTA e FAGIOLI 6.95
HOUSE SALAD 6.95
cucumber, olives, red pepper vinaigrette, candied pignoli
BABY ARUGULA 8.5
house-made citrus vinaigrette, shaved reggiano
CEASAR SALAD 7.95
house-made dressing, herb croutons, shaved reggiano
ANTIPASTO MISTO (for two) 13.95
an assortment of roasted vegetables, cured meats and cheeses
COZZE 9.5
mussels simmered in marinara sauce (fra diavolo or bianco)
VONGOLE al FORNO 8.95
baked littleneck clams, house breadcrumb, lemon sauce
CALAMARI FRITTI 10.95
lightly coated and fried

Panini (Lunch Only)

PARMIGIANA 7.95 (+ 1.5 for veal)
Chicken, Meatball or Veal
SEMPLICE 8.95
prosciutto, mozzarella, basil, extra virgin olive oil
SERENA 8.95
sausage, broccoli rabe, gorgonzola
CONTADINA 8.95
grilled vegetables, goat cheese fonduta, aioli
POLLO PAZZO 8.95
grilled chicken, roasted onion, sauteed pepper, fontina, arugula, aioli
POMPIERE 8.95
hot soppressata, provola (smoked mozzarella), sauteed peppers, arugula, aioli

Dean Caselnova

Sundays at Caselnova

Join us Sunday for our special
family style traditional Italian Meal

HOUSE SALAD, FUSILLI WITH SUNDAY SAUCE (gravy),
MEATBALLS, SAUSAGES, HOMEMADE RICOTTA,
BISCOTTI AND COFFEE 18.95 pp

Sorry, no substitutions

Pizza

MARGHERITA 9.95 house made mozzarella, tomato, basil	BIANCA 12 white sauce, ricotta, mozzarella
VERDURE 12 seasonal vegetables, tomato, mozzarella	DIAVOLA 12 hot soppressata, pickled cherry peppers, pepperoncini oil
PROSCIUTTO 13 arugula, extra virgin olive oil	CARBONARA 13 pancetta, onions, mozzarella, white sauce

Other Toppings (each +1)

Meatball	Broccoli rabe	Onion
Sausage	Portobello	Olive
Sopressata	Prosciutto (+1.5)	Red Pepper
Anchovies (+1.5)	Pepperoni	Grilled Eggplant

Parmigiana

CHICKEN, VEAL, EGGPLANT

(all served with a side of Spaghetti Marinara)
14.95 (+2 for veal)

Primi

RIGATONI 12.95
filetto di pomodoro, tomatoes simmered with prosciutto, onions, basil
PENNETTE 12.95
alla vodka - the modern classic
TAGLIATELLE 15.95
traditional bolognese meat sauce
RIGATONI 13.95
broccoli rabe, sausage, kalamata olives
LINGUINE 14.95
chopped cherrystone and littleneck clams
FUSILLI 13.95
escarole, pancetta, pignoli nuts, toasted panko
MANICOTTI 14.95
HOMEMADE - a family recipe
RAVIOLI 14.95
HOMEMADE - served with a light tomato sauce

Secondi

SCARPARELLO 19.95
bone in chicken, sausage, red peppers, new potatoes
MAIALE 17.95
pork tenderloin, pan seared, vinegar brown sauce, cherry peppers
PESCE 17.95
st peter fish broiled with lemon white wine sauce, toasted panko
TAGLIATA di MANZO 24.95
sliced New York Strip, chianti demi-glace
COTOLETTA 21.95
veal cutlet, prosciutto, fontina, machiatto cream sauce

Contorni

BROCCOLI RABE 6.5	BROCCOLI 5.5	MEATBALLS 6
ESCAROLE 5.5	SAUSAGE 6.5	