



CASA MIA

Italian Restaurant

Culinaria Restaurant Week

Dinner Menu - \$35

August 9th-23rd, 2025

Cocktails - \$8

Aperol Spritz - Prosecco & Italian Orange bitter liqueur
Disgruntled Bee - Gin, Amaro Nonino, Lemon Juice & Honey Syrup

***Ask your server about our suggested wine Pairings*

First Course

(Choice of)

Casa Mia Salad

Iceberg & Romaine lettuce in creamy Italian dressing with cucumbers & tomatoes

Caesar Salad

with croutons & Parmesan

Bruschetta

with fresh tomato crudo & diced Mozzarella

Second Course

(Choice of)

Grilled Ribeye

10 oz grilled ribeye, Italian chimichurri
with Rosemary roasted potatoes

Grilled Salmon

Sauteed spinach & lemon butter

Eggplant Parmesan

with butter spaghetti pasta

Seafood Ravioli

Ravioli filled with Lobster, Shrimp & Scallop
in seafood cream sauce

Chicken Marsala

Pan seared chicken breast in a mushroom marsala
wine sauce with butter spaghetti pasta

Dessert Course

(Choice of)

Cheesecake

lightly drizzled with chocolate sauce

Raspberry Sorbet

Tiramisu



CASA MIA

Italian Restaurant

Culinaria Restaurant Week

Lunch Menu - \$20

August 9th-23rd, 2025

Cocktails - \$8

Aperol Spritz - Prosecco & Italian Orange bitter liqueur
Disgruntled Bee - Gin, Amaro Nonino, Lemon Juice & Honey Syrup

***Ask your server about our suggested wine Pairings*

First Course

(Choice of)

Casa Mia Salad

Iceberg & Romaine lettuce in creamy Italian dressing with cucumbers & tomatoes

Tortellini Soup

Zucchini, squash, & Tortellini pasta in a light herb broth

Bruschetta

with fresh tomato crudo & diced Mozzarella

Second Course

(Choice of)

Pepperoni & Italian Sausage Pizza

with spinach, tomato sauce & Mozzarella

Chicken Parmesan

with butter spaghetti pasta

Chicken Basil Pesto Pasta

*Grilled chicken, basil pesto, artichokes
& Farfalle pasta*

Sauteed Snapper

*lemon butter white wine sauce over
spaghetti pasta & sauteed mixed vegetables*

Chicken Marsala

*Pan seared chicken breast in a mushroom marsala
wine sauce with butter spaghetti pasta*

Dessert Course

(Choice of)

Cheesecake

lightly drizzled with chocolate sauce

Raspberry Sorbet

Tiramisu