

antipasto

ANTIPASTO ITALIANO

Assorted Imported meats and cheeses, artichoke hearts, sun dried tomato, roasted peppers and other Italian specialties.....\$15.

INVOLTINO DI MELANZANA

Lightly battered grilled eggplant wrapped around a fresh mozzarella, ricotta and herb filling baked to perfection, served over mixed greens in a zesty lemon dressing.....\$10.

PEPATELLA DI COZZE

Steamed fresh mussels with shallots and garlic, white wine and fresh herbs infused with black pepper.....\$12.50

CAPRESE

Fresh mozzarella bocconcini with sliced tomato, fresh basil, drizzled in imported extra virgin olive oil.....\$10.

CALAMARI ALLA GRIGLIA

Grilled fresh calamari served on a bed of arugola and cherry tomato in a lemon vinaigrette.....\$13.

BRUSCHETTA NAPOLETANA

Classic Bruschetta with fresh chopped tomato, garlic, olive oil and herbs on toasted Italian bread.....\$6.

insalata

INSALATINA DI CAMPO

A mixed mesclun greens with shaved imported parmigiano, in a balsamic vinaigrette dressing.....\$7.

INSALATA DI NOCI

Arugola and radicchio with caramelized walnuts, gorgonzola, and pears, in a zesty lemon dressing.....\$9.50

INSALATA TRE COLORE

Arugola, fresh tomato, red onion and shaved imported parmigiano in a house vinaigrette.....\$8.50

INSALATA CESARE

Hearts of Romaine lettuce and homemade croutons in a homemade Caesar dressing.....\$8.
with marinated grilled breast of chicken or grilled shrimp.....\$11.

focaccia

Delicious thin and crispy focaccia bread made from our wood-burning brick oven

ROSAMARINO

Fresh Rosemary & olive oil
\$6.50

NAPOLI

Olive oil, oregano &
a dash of tomato sauce
\$8.

AGLIO E OLIO

Fresh garlic and olive oil
\$6.50

side dishes

Sauteed Spinach • Grilled Potatoes • Green Beans
\$5.50

zuppe

ZUPPA DI PESCE

Fresh seafood stew.....\$16.
with calamari, calms, mussels, shrimp and salmon

ZUPPA DEL DI

Fresh soup of the day.....\$7.

pasta

SPAGHETTI SCIUE SCIUE

Spaghetti with a fresh cherry tomato sauce and basil.....\$11.

SPAGHETTI CARBONARA

Spaghetti with parmigiano, butter, egg, prosciutto, white wine and a touch of cream.....\$13.

TAGLIATELLE CON CECI

Homemade Tagliatelle with chick peas sauted in extra virgin olive oil, garlic and a touch of red pepper.....\$15.

PACCHERI CON RAGU NAPOLETANO

“Paccheri” style pasta with Neapolitan shredded beef ragu.....\$13.50

GNOCCHI DI PATATE AL TEGAMINO

Homemade gnocchi with fresh mozzarella and basil baked in a shredded beef ragu.....\$15.

GNOCCHI CREMA DI PESTO

Homemade gnocchi in a light cream pesto sauce.....\$15.

RIGATONI CON RAGU DI SALSICCIA

Rigatoni in a sweet and spicy sausage ragu.....\$13.

PENNE PUTANESCA

Penne with cherry tomatoes, imported Gaeta olives, capers and anchovies.....\$12.50

TORTELLINI ALLA PANNA

Cheese Tortelloni in a cream sauce with peas and prosciutto.....\$12.50

LINGUINI ALLE VONGOLE

Linguini with fresh Little Neck clams in a white wine and garlic sauce.....\$15.

risotto

RISOTTO AI FUNGHI PORCINI

Risotto with Porcini and mixed mushrooms.....\$15.

RISOTTO MEZZO'MARE

Risotto with fresh calamari, little neck clams, mussels, shrimp and a dash of tomato.....\$16.50

carne e pesce

GAMBERI SALTATI

Fresh jumbo shrimp sauteed in garlic butter, olive oil, white wine and herbs, served with risotto Milanese.....\$16.50

COSTALETTA DI MAIALE AL BALSAMICO

Grilled pork chop in a balsamic reduction topped with hot cherry peppers, served with grilled potato and sauteed string beans.....\$16.

SALMONE AL'ERBE

Fresh salmon seared in fresh herbs, garlic, olive oil, and homemade lemon butter served with grilled potato and sauteed spinach.....\$16.

POLLO AL' LIMONE

Breast of chicken in a lemon caper sauce, served with grilled potato and sauteed string beans.....\$15.50

brick oven pizza

Our authentic Italian-style brick oven pizzas are approximately 12" in size and are made with the finest ingredients imported from Italy. We only use imported fresh Fior di Latte mozzarella, San Marzano tomatoes and Italian extra-virgin olive oil.

MARGHERITA

Fresh Fior di Latte mozzarella, tomato sauce and basil
\$12.50

MARINARA

Tomato sauce, anchovies, capers and oregano
\$10.

NAPOLETANA

Fresh cherry tomato, oregano, olive oil and basil
\$10.

QUATTRO STAGIONI

Fresh Fior di Latte mozzarella, tomato sauce, Gaeta olives, artichoke hearts, mushrooms and prosciutto di Parma
\$15.

QUATTRO FORMAGGI

Fresh Fior di Latte mozzarella, gorgonzola, parmigiano and fontina cheese
\$14.

BIANCA

Fresh Fior di Latte mozzarella and ricotta
\$13.

CAPRICIOSA

Fresh Fior di Latte mozzarella, tomato sauce, mushrooms, Gaeta olives and sausage
\$14.

CAMPAGNOLA

Fresh Fior di Latte mozzarella, fresh cherry tomato, prosciutto di Parma, arugola and shaved parmigiano
\$15.

ARRABIATA

Fresh Fior di Latte mozzarella, tomato sauce, hot sausage, peppers and pecorino cheese
\$14.

AMALFITANA

Fresh Fior di Latte mozzarella, cherry tomato, shaved parmigiano and light tomato sauce
\$14.

PUGLIESE

Fresh Fior di Latte mozzarella, imported tuna, sweet sausage, red onion and tomato sauce
\$14.

BIANCAVERDE

Fresh Fior di Latte mozzarella, ricotta, sauteed spinach and capers
\$14.

LA MADDALENA

Fresh Fior di Latte mozzarella, gorgonzola, artichoke hearts and grilled eggplant
\$14.

PROFUMATA

Tomato sauce, Fresh Fior di Latte mozzarella, roasted garlic, onions and gorgonzola
\$14.

GRINTA

Tomato sauce, Fresh Fior di Latte mozzarella, mushrooms, artichoke hearts, Gaeta olives, oregano, crushed red pepper, topped with a sunny side up egg
\$15.

IMPERATRICE

Fresh Fior di Latte mozzarella, fresh tomato, onion, prosciutto di Parma, peppers and Gaeta olives
\$15.

VEGETARIANA

Tomato sauce, Fresh Fior di Latte mozzarella and grilled vegetables
\$13.

PIZZA NUTELLA

Topped with "Nutella" chocolate-hazelnut spread
\$12.50

WHOLE WHEAT CRUST \$2. Additional
SUBSTITUTE VEGAN CHEESE (Homemade, cashew based. Non-Lactose) \$2. Additional



Soft drinks \$2.50 / Bottled beer \$6.
Sparkling or flat mineral water - one liter bottle \$7.

Visa/Mastercard \$15. Minimum



Caserta Vecchia brunch

Served Saturday and Sunday from Noon - 4PM
All items served with fresh coffee or orange juice

FRITTATE \$9.95

served with mixed greens in a house vinaigrette

Potato and Onion
Sausage and Roasted Pepper
Zucchini
Spinach and Ricotta

CALZARONE \$10.95

Freshly baked oversized turnover from our wood burning brick oven
served with mixed greens in a house vinaigrette

Buon Giorno

Scrambled eggs, sausage and light mozzarella

Vegetalissimo

Fresh mozzarella, grilled eggplant and zucchini

U'Paisane

Marinated artichoke, mushroom and mozzarella

CASERTA VECCHIA BRUNCH PIZZA \$10.95

San Gennaro

Scrambled eggs, sausage and peppers

U'Sole

Scrambled eggs, sausage and light mozzarella

Nutellata

Nutella® chocolate hazelnut spread and fresh banana

MOZZARELLA IN CARROZZA \$9.95

Two sunny side up eggs topped with mozzarella, served over toasted Italian Bread
with Hollandaise sauce and mixed greens in a house vinaigrette

PANETTONE FRENCH TOAST \$9.95

French toast made with Panettone, topped with fresh apple and caramel sauce

GRILLED CHICKEN SALAD \$9.95

Marinated grilled chicken breast, served over mixed greens in a house vinaigrette

Enjoy your meal with a

Bloody Mary, Wine Spritzer or Prosecco Mimosa or Pineapple Bellini for only \$4.50

Espresso \$3. • Dbl Espresso \$4.50 • Macchiato \$3. • Cappuccino \$4. • Latte \$4.
Hot Chocolate \$3. • Milk \$2. • Herbal Teas \$2.50 • American Coffee \$2. • Vanilla or Hazelnut \$2.50
Cranberry, Pineapple or Orange Juice \$2.