

CAS ANTICA

RISTORANTE ITALIANO

GLI ANTIPASTI

Cozze Al Guazzetto

Fresh Selected PEI Mussels Sautéed In EVOO, Garlic, White Wine And Fresh Herbs 15.95

Calamari Fritti

Sliced Daily, Very Lightly Dusted W/Flour, Then Golden Fried 14.95

Burrata Contadina

Fresh Burrata Served In A Carved Tomato And Rounded W/Arugula And Prosciutto Di Parma 17.95

Bruschetta Romana

Cherry Tomato, Fresh Basil, Garlic W/EVOO Drizzled Over Slightly Toasted Bread 9.95

Carpaccio Di Manzo

Thinly Sliced Filet Mignon Over Arugula And Shavings Of Parmiggiano, Capers And Truffle Oil 16.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LE INSALATE

Insalata Cæsar

Romaine Lettuce Tossed W/Cæsar Dressing, Topped W/Shaved Parmiggiano And Croutons 9.95

Insalata Tricolore

Fresh Arugula W/Cherry Tomatoes And Shaved Parmiggiano Dressed W/EVOO And Lemon 9.95

Insalata Di Spinaci

Fresh Spinach Leaves, Topped W/Sliced Mushrooms And Crispy Bacon Served W/A Red Wine Vinegar Dressing 10.95

1. **EVOO**: Extra Virgen Olive Oil

LA PASTA (Home Made)

Strozzapreti Carbonara

Home Made Strozzapreti Pasta In A Cheese And Eggs Batter Sauce, W/Sautéed Pancetta 22.95

Fettuccine Alle Vongole

Home Made Fettuccine Pasta W/Clams, White Wine, Garlic, EVOO And Herbs 24.95

Fettuccine Allo Scoglio

Home Made Fettuccine Pasta W/PEI Mussels, Clams, Shrimps And Calamari
In A Light Tomato Sauce 26.95

Ravioli Di Aragosta

Home Made Lobster Ravioli, Served In A Very Light Creamy Tomato Sauce 24.95

Pappardelle Bolognese

Home Made Pappardelle Pasta In A Traditional Bolognese Ragù Tomato Sauce 24.95

Pappardelle W/Lamb Ragù

Home Made Pappardelle Pasta In A Delicious Lamb Ragù Tomato Sauce 25.95

Garganelli Primavera

Home Made Garganelli Pasta Sautéed W/Mixed Veggies, EVOO, Garlic And A Touch Of Pepper 23.95

IL POLLO

Pollo Alla Fiorentina

Thin Cut Chicken Breast, Sautéed In A White Wine Sauce W/Fresh Mozzarella,
Served W/Spinach 24.95

Pollo Al Marsala(*)

Flour Dusted Chicken Breast, Sautéed And Then Finished In Our Mushroom Marsala Sauce 24.95

Pollo Alla Parmigiana(*)

Deep Fried Chicken Breast, W/A Light Breading, Finished W/Marinara Sauce
And Mozzarella Cheese 24.95

Pollo Saltimbocca(*)

Flour Dusted Chicken Breast, Sautéed In Butter, White Wine And Sage Delicious Sauce,
Topped W/Prosciutto Di Parma And Fresh Mozzarella Cheese 24.95

*Please inquire with your server regarding this evening's specials POLLO and CARNE
entrée dishes. All entrée dishes marked with (*) are served with one side of pasta
or house vegetable of the day. Plate Charge of \$4.95 for split entrees*

IL PESCE

Branzino

Fresh Branzino Butterfly Style Sautéed In A Light White Wine, Butter And Fresh Herbs Sauce, Garnished W/Fresh Mixed Veggies 34.95

Salmone Livornese

Wild Fresh Salmon Sautéed In A Light Sauce W/White Wine, EVOO, Cherries Tomatoes, Black Olives, Capers And Garlic, Garnished W/Fresh Mixed Veggies 27.95

Tonno in Crosta di Sesamo

Yellow Fin Tuna Wrapped In A Crust Of Sesame Seeds, Seared W/EVOO Than Served With A Bell Pepper Mayo, Garnished W/Fresh Mixed Veggies 29.95

LE CARNI

Veal Marsala(*)

Sautéed Veal Scaloppine In A Champignon Marsala Sauce 26.95

Veal Parmigiana(*)

Pan Fried Veal Cutlet Thinly Prepared W/Bread Crumb Based Coating Topped W/Special Marinara Sauce And Mozzarella 26.95

Veal Piccata(*)

Veal Scaloppine Sautéed In Butter, Lemon, Capers, W/White Wine For A Light Delicious Meal 26.95

Veal Saltimbocca(*)

Flour Dusted Veal Scaloppine, Sautéed In Butter, White Wine And Sage Delicious Sauce, Topped W/Prosciutto Di Parma And Fresh Mozzarella Cheese 26.95

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BEVERAGES

Soft Drinks

Coca Cola Products	2.95
Unsweetened Iced Tea	2.95

Hot Beverages

Coffee / Tea	2.95
Cappuccino	4.95
Espresso / Espresso Double	3.50 / 4.50
Sparkling or Flat Mineral Water	5.95

Alcoholic Beverages

House Vino	8.95/glass
Beer	5.25
Corkage Fee	20.00

**Please Review
Our Extensive Wine List
For this evening selection**

Gift Certificates are available upon request

CasAntica Ristorante Italiano

Your host Roberto Ercolani comes to Sarasota from Rome, Italy, bringing the best and most delicious authentic Italian dishes to this area. He has been in the restaurant business since his youth. As owner of CasAntica, Roberto provides a refined and unique Italian culinary boutique atmosphere.

The restaurant occupies a 1926 historic home nestled among the trees on the edge of downtown Sarasota. Patrons may choose indoor or outdoor dining (weather permitting), including our lovely rooftop seating area, tucked in under the branches of the old live oak trees that surround the building. The perfect setting... exclusive, romantic and intimate.

Message from Roberto: "At CasAntica each and every dish is prepared upon request with tender loving care. Our food is not pre-cooked, ensuring the highest quality and fresh flavor every time. Because we strive to provide only the freshest meals for our patrons, please be patient and allow the time needed for your meal to be cooked to perfection. Enjoy a glass of wine while you enjoy the atmosphere... We are confident that you will be delighted with your entire dining experience!"

"In true Italian tradition, this beautiful small historic house allows us to greet each of our patrons each evening. Ours goals are to provide a personalized dining experience to everyone that enters our "Home", to share our love of Italian cuisine by providing a freshly prepared delicious authentic Italian meal, and more importantly, to have fun doing what we love most... serving people. CasAntica: a place to gather with old friends, meet new friends, and to enjoy a beautiful dining experience!"