

DINNER MENÙ

CASA  NERI
CUCINA E VINO



ANTIPASTI

- * **TARTARE DI TONNO** *(gluteen free)* **\$28**
Tacos with tuna tartare, wakame, onion, ginger and passion fruit mayonnaise
- * **CARPACCIO DI SALMONE** *(gluteen free)* **\$28**
Salmon Carpaccio marinated with beets & lime (for 24 hours), on a bed of stracciatella of burrata & spicy oil, topped with baby veggies
- SPIEDINO** *(gluteen free)* **\$28**
Octopus and Scallops skewer with green apple and green tea reduction
- * **CARPACCIO DI MANZO** **\$29**
#4 Wagyu Beef Carpaccio, arugula, Grana Padano D.O.P. cheese and truffle oil
- FIORI DI ZUCCA** **\$23**
Fried Squash Blossoms filled with ricotta & anchovies from Cetara, topped with mango reduction
- LOBSTER CAPRESE** *(gluteen free)* **\$31**
Slow Cooked Lobster with mozzarella, tomato water and basil
- ZUPPA DEL GIORNO**
Soup Of The Day

INSALATE

- GARDEN SALAD** **\$18**
Mixed Greens, carrots, onion, fennel, artichokes, grapefruit
- CASA NERI** **\$20**
Mixed Greens, sprouts, goat cheese, hazelnuts, balsamic pearls

TAGLIERI

- SALUMI DI TERRA E FORMAGGI**
Italian Cured Meats Charcuterie Board accompanied by sauces & bruschette
- Regular* **\$24**
- Medium* **\$36**
- Large* **\$47**

- SALUMI DI MARE** *(gluteen free)*
Italian Seafood Charcuterie Board accompanied by sauces & bruschette
- Regular* **\$26**
- Medium* **\$38**
- Large* **\$50**

: :

DESSERTS **\$15**

- CHOCOLATE DOES NOT JUDGE YOU**
Cocoa Shortcrust Pastry with chocolate ganache, topped with homemade orange & berries jam
- TIRAMISÙ**
served in a Neapolitan Moka
- WHITE CHOCOLATE**
Hazelnut crunch white chocolate, basil and apricot
- WOW**
Strawberry Cheesecake with cotton candy

PRIMI

- CULURGIONES** **\$35**
Homemade Sardinian Pasta stuffed with eggplant parmigiana, topped with tomato, buffalo mozzarella & basil cream
- TORTELLONI ALLA GENOVESE** **\$38**
Homemade Tortelloni Pasta filled with white wine meat sauce & onion, buffalo mozzarella cream
- FETTUCCINE ALFREDO 2.0** *(gluteen free)* **\$35**
Fettuccina with Isigny French butter, 36 month aged Parmigiano Reggiano and Caviar
- RISOTTO CARNAROLI** *(gluteen free)* **\$73**
Goat Cheese Risotto with truffle and raw prawns
- GNOCCHI DI RICOTTA** *(gluteen free)* **\$38**
Ricotta Gnocchi with green pepper, lime and clams

SECONDI

- FILETTO DI PESCE BIANCO** **\$50**
ALLA PUTTANESCA *(gluteen free)*
Chilean Sea Bass Filet with cherry tomatoes, olives & capers
- SALMONE 50** *(gluteen free)* **\$47**
Slow Cooked Salmon with avocado cream and mozzarella served with a side of sautéed spinach
- RED SNAPPERS** *(gluteen free)* **\$50**
Red Snappers with Tapioca Chips, lime mayonnaise and asparagus
- POLLO RIPIENO** **\$37**
Chicken Thigh stuffed with bacon and cheese with gratin peppers
- COSTOLETTE D'AGNELLO** **\$50**
Stewed Lamb Chops with potatoes and artichokes
- OSSO BUCO ALLA ROMANA** **\$50**
Braised Veal Osso Buco with tomato, onion, celery and carrots served with a side of polenta

: :

CONTORNI **\$15**

- Stewed Potatoes and Artichokes
- Gratin Peppers
- Sautéed Spinach

FORMAGGI **\$25**

- CHEESE PLATTER

* Consuming raw or undercooked meats or eggs with less than well done yolks may pose an increased risk of food borne illnesses.

20% gratuity will be added to parties of 5 or more. Every effort will be made to accommodate food allergies.