

PREFIX



MENU

CASA  NERI
CUCINA E VINO



APPETIZERS

BURRATA & CHERRY TOMATOES (V, GF)	18\$
Creamy burrata with cherry tomatoes, basil pesto, and balsamic pearls.	
BRUSCHETTA WITH LARDO DI COLONNATA & FIGS	15\$
Toasted bread topped with silky Lardo di Colonnata and fig jam, finished with cracked black pepper.	
WAGYU BEEF CARPACCIO (GF)	24\$
Thinly sliced Wagyu beef with arugula, Grana Padano DOP and extra virgin olive oil.	
SALMON TARTARE WITH AVOCADO & CITRUS (GF, DF)	18\$
Fresh hand-cut salmon with olive oil, lime juice and Calabrian chili, layered over avocado. Finished with crispy capers, microgreens, and orange zest.	
ITALIAN CHARCUTERIE & CHEESE BOARD	18\$
Selection of Italian cured meats and cheeses with artisanal accompaniments.	
SOUP OF THE DAY (GF, V OPTION AVAILABLE)	15\$
Daily chef's creation with seasonal ingredients.	
CRAB CAKE "CACIO E PEPE"	18\$
Handmade crab cake served with creamy Pecorino Romano and black pepper sauce.	
CASA NERI SALAD	16\$
Arugula and mixed greens with candied pecans, roasted beets, strawberries, and oranges. Topped with goat cheese crostini, honey, and balsamic glaze.	

DESSERTS

TIRAMISÙ	15\$
Classic Italian dessert in a moka pot with mascarpone cream and espresso-soaked ladyfingers.	
LEMON RICOTTA CHEESECAKE	15\$
Creamy ricotta cheesecake with lemon, graham cracker crust and berry coulis.	
TORTA CAPRESE (GF, N)	15\$
Flourless chocolate and almond cake from Capri, rich and intense.	
GELATO TRIO (GF)	15\$
Three scoops: vanilla, pistachio, and chocolate.	
SICILIAN CANNOLI	15\$
Crispy pastry shells filled with sweet ricotta cream and chocolate chips.	



MAIN COURSES

RIGATONI ALLA CARBONARA	27\$
Classic Roman pasta with crispy guanciale, egg yolk cream, Pecorino Romano, and black pepper.	
TAGLIATELLA GENOVESE	35\$
Tagliatella pasta with white wine meat sauce and onion, with buffalo mozzarella cream.	
LASAGNA NAPOLETANA	29\$
Layers of fresh pasta with meat ragù, ricotta, mozzarella, meatballs and Parmigiano Reggiano.	
SPAGHETTI WITH CLAMS	32\$
Spaghetti with fresh clams, garlic, parsley, white wine, chili flakes, and lemon zest.	
CHICKEN PARMIGIANA W/SPAGHETTI	34\$
Crispy breaded chicken breast topped with burrata and roasted cherry tomatoes.	
CRISPY BRANZINO (GF)	35\$
Mediterranean sea bass with a lemon-herb crust, served with sautéed spinach.	
SALMON MARSALA WITH MUSHROOMS (GF, DF)	36\$
Pan-seared salmon with Marsala wine sauce, sautéed mushrooms and fresh herbs.	
ITALIAN BURGER WITH SCAMORZA & PESTO	26\$
100% Angus beef patty, scamorza, basil pesto, crispy Prosciutto di Parma, arugula, and roasted tomato confit, served in a toasted brioche bun. Accompanied by truffle French fries.	
MARGHERITA FOCACCIA (V)	22\$
Roman-style pizza with San Marzano tomato, cherry tomatoes, mozzarella and fresh basil.	
PROSCIUTTO & FIG FOCACCIA	27\$
Roman-style pizza with Parma ham, mozzarella, arugula, and figs.	

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gf~ gluten-free friendly v ~ vegetarian option available with modifications 4\$

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (eg, gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free.

20% gratuity will be added to party of 5 or more.