Secondi

All main course dishes are served with fresh vegetables and your choice of either potatoes, pasta or rice Upgrade your side to Penne Alla Vodka or Gnocchi \$5.00

Grilled Salmon: Grilled Salmon fillet with creamy dill sauce \$23.00

Cajun Tilapia: Baked tilapia with cajun spices \$20.50

Agnello Alla Siciliana: Baked Rack of lamb with mint & rosemary sauce

Half rack : \$22.88 **Full rack :** \$44.00

Beef Tenderlion: Grilled 6oz beef tenderlion with green peppercorn sauce \$33.00

New York Steak: Grilled 10 oz sirloin steak with mushroom marsala sauce \$28.88

Veal Scallopini: Tenderized veal with mushroom marsala or lemon picatta sauce \$21.00

Veal Parmesan: Breaded tenderized veal baked with tomato sauce & mozzarella \$19.50

Chicken Supreme: Oven roasted, marinated chicken with mushroom marsala sauce \$18.50

Chicken Parmesan: Breaded chicken breast baked with tomato sauce and mozzarella \$18.88

Hunter Schnitzel: Breaded pork loin with mushroom marsala sauce \$17.50

Casa Americo House Specialty

Osso Bucco Di Agnello: Lamb Shank cooked in mint and rosemary sauce served with Russian mashed potatoes (potatoes, cream and bacon)



\$30.00

Casa Americo Children's Menu

Chicken fingers & fries	\$10.00
Macaroni & cheese	\$11.00
Spaghetti with meatballs	\$10.00
Penne with alfredo sauce	\$11.00
Penne with tomato sauce	\$10.00

Dessert

Carrot Cake	\$8.50
White Chocolate Cheese Cake	\$8.50
Tiramisu	\$8.50
Creme Brulee	\$8.50
Reese's Cheese Cake	\$9.00

Speciality Beverages

Spanish Coffee	\$7.00
Monte Cristo	\$7.00
Irish Coffee	\$7.00
Italiano Coffee	\$7.00
B52 Coffee	\$7.00

Available for private functions all day Sunday.

Please inquire: 289-878-4948

www.casaamerico.com

144 Main Street East, Milton, ON L9T 1N6



CASA AMERICO

ITALIAN BISTRO & RESTAURANT

Open 7 days

Take Out Menu

To place your order please call 289-878-4948.

Restaurant Hours:

Monday 11:30 am - 9:00 pm Tuesday - Saturday 11:30 am - 10:00 pm Sunday 4:00 pm - 9:00 pm

We Cater for Private Functions!!

144 Main Street East, Milton, ON L9T 1N6

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Zuppa		Insalata Cesare: Romaine heart lettud	ce
Butternut Squash: Cream of Butternut		tossed in Caeser dressing, garnished with	
Squash	\$7.00	crispy croutons, bacon bits and parmigia reggiano cheese	no \$10.50
Minestrone: Mixed seasonal vegetables	47.00	reggiano cheese	\$10.50
soup	\$7.00	Insalata Caprese: Fresh tomatoes and	b
Soup of the day: Daily special soup	\$7.00	buffalo mozzarella cheese served with	
Antipasti		pesto sauce, drizzled with extra virgin olive oil and balsamic reduction	\$13.88
Calabrese Garlic Bread Calabrese Garlic Bread with Cheese	\$5.00 \$6.50	Insalata Greca: Diced tomatoes, cucumber, bell peppers, red onions, kalamata olives,	
Bruschetta: Fresh marinated roma tomat with goat and mozzarella cheese on top o		romaine hearts and feta cheese tossed in house Italian dressing	our \$12.00
Calabrese bread and garnished with balsamic reduction	\$10.00	Add your choice of either roasted chicken \$8 grilled salmon or shrimps \$12.00 and scallops \$14.50 on any dish	
Sfere Di Rosso Croccanti: Hand rolle		\$14.50 on any dish	
crispy risotto balls stuffed with Swiss chees served with tomato sauce	se \$10.00	Panini's/Sanwiches	
	`	All sandwiches served with french fries or	
Calamari: Grilled calamari with kalamat olives, roasted garlic, onions, sun dried tomatoes tossed in our house Italian dress	ing	Mista (Upgrade to Caeser Salad for \$2 Chicken Club: Roasted chicken breast	
and garnished with feta cheese	\$13.50	bacon, sliced tomatoes & lettuce with	-
Calamari Al Diablo: Crispy calamari ri		chipotle mayo	\$13.50
served with spicy tomatoe sauce with onic and peppers	ons \$14.50	Chicken Goat Cheese: Roasted chick breast, goat cheese, caramelized onions arugula	
Escargot Ai Funghi: Baked escargot			·
with button mushrooms, garlic butter & mozzarella	\$10.50	BLT: Bacon, lettuce and tomatoes with chipotle mayonnaise	\$11.50
Antipasto Piatto: Bocconcini cheese with pesto, fresh tomatoes, chilled grilled seasonal vegetables, drizzled with our itali	an	Turkey Club: Smoked turkey, tomato, roasted bell peppers and lettuce with pic mayonnaise	
house dressing, kalamata olives, prosciutto & parmigiano reggiano cheese		Vegetarian: Grilled seasonal vegetable with goat cheese & pesto spread	\$ \$12.50
Spiedini Di Agnello: Ten grilled lamb skewers served with insalata mista	\$18.00	Pork Schnitzel: Breaded tenderized p with onions, lettuce, tomatoes and roast garlic aioli	
Insalata	ı		
Insalata Mista: Mixed baby greens with sliced cucumbers, cherry tomatoes and sliced cucumbers.		Roasted Beef: Thin sliced AAA roasted beef with mushrooms, onions & horseradish aioli	\$13.50

orange in our house Italian dressing garnished

with shaved parmigiano reggiano cheese \$9.50

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	Veal Scallo with peppers and tomato s
	Chicken Pa breast baked mozzarella
	Penne Pon Penne with sl tomato sauce
	Penne Alla bacon glazed
	Linguine A sun dried ton caramelized of in white wine garnished with
	Risotto Ai Creamy Risot with grilled as parmigiano re
	Gnocchi al I Sicilian dump garnished wit reggiano che
	Ravioli Ai Four cheese r
	Capellini Ai pasta with on (shrimps, squi clams) in whit
	Rigatoni Jashrimos Italia

pini: Tenderized veal s, onions, mushrooms \$14.50 sauce armesan: Breaded chicken with tomato sauce & \$14.50 Paste e Risotto nodoro Primevira: liced seasonal vegetables and \$15.00

Vodka: Penne with smoked I with vodka in rosé sauce \$16.88

Alla Greca: Linguine with natoes, kalamata olives, onions, and roasted garlic e and extra virgin olive oil, th feta cheese \$18.50

Funghi Porcini: tto with mushrooms garnished sparagus, truffle oil and eggiano cheese \$18.50

Pomodoro con Prosciutto: lings with tomato sauce th prosciutto and parmigiano ese \$17.50

Quattro Formaggi: ravioli in rosé sauce \$16.50

Frutti Di Mare: Angel hair nions, peppers, garlic and seafood id, mussels, scallops and baby te wine or tomato sauce \$25.00

ambalaya: Rigatoni with shrimps, Italian sausage and roasted chicken in a spicy rose sauce \$22.00

Penne Con Pollo Supremo (Penne Chicken Supreme): Penne with mushrooms, caramelized onions in balsamic cream sauce topped with roasted chicken and cheese \$18.50