

Appetizers

CAITO'S CALAMARI \$19

Fresh, never frozen tubes and tentacles lightly breaded and pan-fried til golden brown tossed with sautéed banana peppers and diced tomatoes in a garlic wine sauce

GREENS & BEANS \$15

Green and white beans sautéed with garlic and olive oil
Add sausage \$2

RICOTTA \$16

Ricotta topped with tomato bruschetta and balsamic glaze served with toasted bread

Soups

Cup \$7 Bowl \$8

ITALIAN WEDDING

Made fresh daily with greens, vegetables, and mini meatballs

SOUP DU JOUR

Ask your server for today's special

SHRIMP BISQUE

Available every Friday

Cup \$9/Bowl \$11

Drinks \$4.50

Pepsi/Diet Pepsi

Starry/Ginger-ale

Unsweetened Iced Tea

lemonade

Coffee Regular/Decaf

Hot Tea

Sanpellegrino \$6

ARANCINI \$17

Vegetable risotto stuffed with fresh mozzarella, breaded & fried, with tomato sauce

FRIED MOZZARELLA \$16

Hand breaded fresh mozzarella pan fried and served with our homemade tomato sauce

SPICE PLATE \$6

Basil, oregano, crushed red pepper, garlic, onion, salt, pepper balsamic vinaigrette and oil served on plate with a full loaf of warm focaccia

FRESH WARM FOCACCIA \$4

Full loaf of focaccia

Salads

Add grilled chicken \$6 grilled shrimp \$10

GOAT CHEESE AND BEET SALAD \$17

Fresh mixed greens topped with goat cheese, beets, and candied pecans, served with our house balsamic vinaigrette

WEDGE SALAD \$16

Wedge of iceberg lettuce topped with homemade blue cheese dressing, bruschetta, bacon, blue cheese crumbles & balsamic glaze

CAESAR SALAD \$13

Crispy romaine tossed with homemade Caesar dressing, Asiago cheese and anchovies

GARDEN SALAD \$12

Fresh garden salad topped with tomato, onion, and cucumber with your choice of dressing

GRILLED CHICKEN SALAD \$18

Fresh mixed greens topped with tomato, onion, cucumber, croutons and grilled chicken with choice of dressing

ITALIAN CHOPPED SALAD \$18

Chopped romaine, tomatoes, onions, black olives, provolone cheese, banana peppers and salami all tossed with italian dressing

Wifi: Casa_guest
Password: Casadepasta

Casa Favorite

Gluten-Free 

Salad Dressings

House Balsamic/ Creamy Blue Cheese/ Italian/ French/ Ranch
Add Crumbly Blue \$2

Entrees

All Entrees are served with a house salad or cup of wedding soup/ Soup Du Jour
Upgrade to Bisque Cup \$4/ Bowl \$7
Upgrade to Caesar \$6/Wedge \$8/ Small Beet Salad \$8/ Italian Chopped Salad \$8

SEAFOOD DI MARE \$36



Shrimp, scallops, calamari, clams and plum tomatoes served over linguini

SHRIMP & SCALLOPS FRA DIAVOLO \$32

Shrimp and scallops in a spicy marinara sauce served over pasta

LINGUINI WITH CLAM SAUCE \$29

Red or White clam sauce served over our linguini

SALMON \$31

Norwegian salmon seasoned and char-grilled topped with olive oil and fresh lemon. Served with your choice of side and vegetable of the day

CLASSIC ITALIAN PASTA \$22

Choice of pasta with 2 meatballs or 2 sausages or 1 meatball and 1 sausage and served with tomato sauce or marinara sauce.

PARMESAN \$27/\$30/\$32



Choice of either Eggplant, Chicken or Veal parmesan served with choice of pasta and tomato sauce

STUFFED SHELLS \$27

Jumbo shells stuffed with ricotta and parmesan cheese then topped with tomato sauce and choice of meatball or sausage. Add melted mozzarella \$2

FUSILLI BOLOGNESE \$30

Fusilli topped with Bolognese and finished with mozzarella

CHICKEN FRENCH \$30



Boneless chicken breast dipped in seasoned egg batter sautéed til golden brown finished in sherry wine lemon sauce. Served with your choice of side and vegetable of the day

AGLIO OLIO \$27

Oil and garlic with black olives, anchovies and broccoli served over linguini

LASAGNA \$27

Ground beef, homemade sausage and three cheeses covered in tomato sauce

POTATO GNOCCHI \$28



Served with marinara or tomato sauce and meatball or sausage. Add melted mozzarella \$2

CHICKEN RIGGIES \$30



Grilled chicken breast and sausage crumbles sautéed with hot and sweet peppers all in a mildly spiced tomato cream sauce tossed with rigatoni pasta

CHICKEN BROCCOLI ALFREDO \$32

Grilled chicken and broccoli with Alfredo sauce tossed with linguini

Plate Sharing \$6 charge

Parties of 8 or more 20% gratuity added

Many of our homemade dishes can be prepared vegetarian or gluten-free, however our kitchen is not 100% gluten, dairy or shellfish free. Please inform your server if you have any food allergies.

Caito's Prime Rib Saturdays

Customer pricing notice, Pay in Cash and save, Card prices are 3% higher

House Wines

Pinot Grigio, Chardonnay, Riesling, Cabernet & Merlot

8 / 30

White Wines

Beringer Moscato (California)

10 / 38

Ruffino Pinot Grigio (Italy)

12 / 38

Kim Crawford Sauvignon Blanc (New Zealand)

12 / 44

Kendall Jackson Chardonnay (California)

14 / 50

Dr. Konstantin Frank Semi-Dry Riesling (Keuka Lake)

14 / 50

Mionetto Il Prosecco (Italy)

12

Red Wines

Mark West Pinot Noir (California)

12 / 40

Ruffino Chianti (Italy)

10 / 38

Montepulciano D'Abruzzo (Italy)

10 / 38

Alamos Malbec (Argentina)

14 / 50

Dreamy Tree Crush (California)

14 / 50

Simi Cabernet Sauvignon (California)

14 / 50

Wine by the Bottle

Cinzano Asti (Italy)

40

Ruffino Modus (Italy)

55

Ruffino Sante Dame Chianti (Italy)

55

Specialty Cocktails

Rogers Basil Lemon Drop Martini 14



Fresh basil takes this original drink to the next level. It's refreshingly tart with a bit of sweetness just like Roger

Espresso Martini 15

Espresso, vodka and liqueur. Offered both in decaf and caffeinated

Casa Nightcap 15



Finger Lakes Coffee Roasters coffee, grand Marnier, Kahlua and Bailey's Irish Cream topped with whipped cream

Cosmopolitan 14

This classic gem features lemon vodka with cranberry juice, Cointreau and lime

Negroni 14

Equal parts gin, sweet vermouth and campari garnished with an orange. The perfect Italian cocktail

Chocolate Martini 14

Indulge in rich chocolate, vanilla vodka, creme de cocoa and a splash of cream

God Father 14

Scotch and Amaretto served over ice

Beer

Draft

Peroni

7

Seasonal (Ask server)

8

Non-Alcoholic

Becks

6

Michelob Ultra Zero

5

Bottle

Budweiser

5

Coors light

5

Labatt Blue & Labatt Light

5

Miller Lite

5

Michelob Ultra

5

Sam Adams

7

Yuengling

7

Bud light

5

Cornona & Corona Premier

7

Heineken Light

7

Guinness

8

White Claw Black Cherry

7

NUTRL Black Cherry

7

NUTRL Orange

7

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Prices are subject to change