

APPETIZERS

Arancini (Riceballs) | 14

Two arborio rice balls stuffed, breaded and fried. One stuffed with spinach in a cream sauce the other stuffed with ground beef, peas and mozzarella cheese in our house tomato sauce.

Caprese | 20

Fresh Buffalo mozzarella and vine ripe tomatoes, basil and extra virgin olive oil & balsamic vinegar.

Artichoke Francese | 15

Artichoke hearts lightly battered and topped in a francese sauce.

Cozze Marinara | 15

Steamed mussels in choice of a lemon & white wine or light red marinara sauce.

Zuppa di Clams | 15

Steamed clams in choice of a lemon, white wine sauce or light red marinara sauce.

Calamari Fritti | 14

Floured and fried calamari topped with fresh cut zucchini sticks, served with house red sauce.

Pepperoni Caldi Ripieni (Banana Peppers) | 14

Banana peppers stuffed with genova salami and pecorino cheese topped with our famous three cheese cream sauce.

Insalata Cesare | 11

Romaine lettuce topped in our rustic homemade Cesare dressing with sliced eggs and anchovies.

HOME MADE PASTA

Rigatoni Vodka | 19

Homemade rigatoni pasta in a vodka cream sauce with fresh tomatoes, basil and parmigiana cheese.

Gnocchi Pasta al Pesto | 19

Homemade potato gnocchi with basil, garlic, herbs, pignoli nuts, sun-dried tomatoes, olive oil and a touch of cream.

Fettuccine Bolognese | 19

Homemade fettuccine pasta topped with our classic slow braised bolognese meat sauce.

ADD +

GLUTEN FREE PASTA +5.00 WHOLE WHEAT PASTA +3.50
MEATBALL OR SAUSAGE +4.00
CHICKEN + 6.00 SHRIMP + 8.00

All meats are locally raised

SEAFOOD AND PASTA

Zuppa di Pesce Marinara | 35

Array of seafood in a light marinara sauce with a touch of white wine served spaghetti. Seafood includes scallops, shrimp, calamari, mussels, clams, and South African lobster.

Ravioli con Aragosta | 39

Lobster raviolis sautéed in a Gorgonzola cream sauce with sun-dried tomatoes, sweet peas, mushrooms and fresh herbs. Complimented with a lobster tail and jumbo shrimp.

Linguine alle Vongole Veraci | 19

Linguine with clams, extra virgin olive oil with fresh parsley in either white wine or marinara sauce.

Risotto Capesante | 28

Day boat U-10 sea scallops sautéed with asparagus and onions served over a bed of creamy risotto.

ENTREES

Osso Bucco di Vitello | 32

Slow braised veal shank with arborio rice, porcini mushroom, cream, pecorino romano cheese and asparagus topped in its natural juices.

Cotoletta Parmigiana | 28

Veal cutlet, breaded and pan fried topped with house tomato sauce and melted mozzarella cheese. Complimented with homemade fettuccine pasta.

Scaloppini di Vitello | 28

Sautéed veal scaloppini with choice of lemon, marsala, picata or francese sauce complimented with chef's choice of vegetables.

Pollo Sorrentino | 26

Sautéed chicken layered with eggplant, prosciutto, mozzarella, and sun-dried tomatoes in a delicate marsala, tomato wine sauce topped with roman artichokes, mushrooms and asparagus spears.

Filetto di Salmone | 26

Wild caught Atlantic salmon fillet pan seared and broiled. Topped in grain Dijon mustard sauce with a touch of cream. Complimented with a creamy risotto and asparagus.

Filetto di Manzo alla Griglia | 42

Grilled 10oz Beef Tenderloin topped in a mushroom and onion agro dolce, accompanied with chefs choice of vegetables.

Chicken Milanese | 28

Lightly breaded chicken cutlet served with a cucumber, tomato and red onion salad with our house vinaigrette.

PIZZAS

Capricciosa Pizza | SM 16 LG 22

Topped with mushrooms, eggs, prosciutto di parma and artichokes.

Banana Pepper Pizza | SM 16 LG 22

Topped with our famous stuffed banana peppers, tomatoes and house Gorgonzola cheese cream sauce.

Margherita Pizza | SM 16 LG 22

Topped with fresh basil, mozzarella cheese and tomatoes with light house red sauce.

Chicken Salad Pizza | SM 16 LG 23

Topped with mixed greens, Gorgonzola cheese and our homemade Italian dressing. Served with breaded OR grilled chicken on top.

Artichoke Pizza | SM 15 LG 20

Topped with artichokes, our house cream sauce, fresh mozzarella, onions and diced tomatoes.

Diablo Pizza | SM 17 LG 23

Topped with spicy sopressetta, sausage, calabrian peppers, Hungarian peppers, basil and chili flakes.

Americano Pizza | SM 15 LG 20

Topped with our house red sauce, pepperoni, cheese and crispy French fries.

Florentine Pizza | SM 16 LG 22

Topped with arugula, pecorino romano cheese and prosciutto with a balsamic vinaigrette reduction.

Vodka Pizza | SM 16 LG 22

Famous Casa Antica vodka sauce, with fresh crispy prosciutto, mozzarella and basil.

Antica Pizza | SM 15 LG 20

Topped with thinly sliced eggplant, fresh mozzarella, spicy sopresseta, EVO, pesto and basil.

Sicilian Old Fashion | SM 15 LG 20

Topped with pecorino romano cheese, EVO, fresh oregano and light red sauce.

Build Your Own | SM 12 LG 15

Toppings \$2.50: pepperoni, sausage, banana peppers, onions, black olives, stuffed banana peppers, mushroom, meatballs, kalamata olives, anchovies, tomatoes, etc.

Ask about our half trays!

ABOUT US

We are a family-run Italian restaurant on Center Street in Historic Lewiston. We pride ourselves on our warm welcoming atmosphere, authentic Sicilian dishes and quality wine list. Chefs Calogero and Jack Soldano create and prepare homemade recipes daily. All dishes are made to order and include fresh authentic ingredients, which can take time to prepare so we appreciate your patience. We offer an extensive catering and togo menu that can be made to meet any of your event needs. If you have any allergies please let us know ahead of time and we will do our best to accommodate. We appreciate your support and hope to see you again!

Mangia!

-The Soldano and Bellanca Family

If you would like to send the Chefs some gratitude after your meal, let your server know! You can purchase a 6 pack of beer to send them at the end of their shift. They greatly appreciate your love and kind compliments!