

APPETIZERS

Arancini (Rice balls) | 16

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

Calamari Fritti | 20

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

Fried Goat Cheese | 20

Goat cheese lightly breaded and pan fried, served over a bed of arugula with a balsamic drizzle.

Pepperoni Caldi Ripieni (Banana Peppers) | 20

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

Artichoke Francese | 22

Artichoke hearts lightly battered and topped in a francese sauce.

Zuppa di Clams | 22

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

Cozze Marinara | 22

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

Caprese | 22

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

Tri-Color Insalata Casa Antica | 15

Fresh seasonal house salad with homemade Italian dressing.

Insalata Cesare | 17

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

HOME MADE PASTA

Rigatoni Vodka | 24

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

Gnocchi Pasta al Pesto | 24

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

Fettuccine Bolognese | 25

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

Rigatoni Norma | 25

Homemade rigatoni with sautéed eggplant, fresh tomato, basil and garlic topped with salted ricotta cheese.

ADD +

GLUTEN FREE PASTA +5.00 WHOLE WHEAT PASTA +3.50
MEATBALL OR SAUSAGE +8.00 PROSCIUTTO DI PARMA +7.00
GRILLED OR BREADED CHICKEN + 8.00 SHRIMP + 14.00
SLICED BEEF TENDERLOIN +17.00

SEAFOOD AND PASTA

Linguine alle Vongole Veraci | 28

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

Risotto Capesante | 39

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

Zuppa di Pesce Marinara | 42

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

Ravioli con Aragosta | 42

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

Seafood Scampi | Market Price

South African lobster, jumbo shrimp and Day boat U-10 sea scallops, lightly floured and pan-seared, served over fettuccine in a lemon white sauce.

ENTREES

Pollo Sorrentino | 32

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 | 32

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.

Veal Parmigiana OR Chicken Parmigiana | 35

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

Scaloppini di Vitello | 35

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

Chicken Milanese | 35

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

Osso Bucco di Vitello | 39

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

Filetto di Manzo alla Griglia | Market Price

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

Veal Chop | Market Price

Florentine style stuffed veal chop, topped with sautéed mushrooms and onions in a balsamic reduction and served with roasted potatoes.

PERSONAL PIZZAS

Quattro Stagioni Pizza | 22

Topped with mushrooms, prosciutto di parma and artichokes with homemade red sauce.

Banana Pepper Pizza | 22

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

Margherita Pizza | 20

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

Chicken Salad Pizza | 22

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

Artichoke Pizza | 22

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

Diablo Pizza | 22

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

Americano Pizza | 22

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

Florentine Pizza | 22

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

Vodka Pizza | 22

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

Antica Pizza | 24

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

Sicilian Old Fashion | 22

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

Build Your Own | 20

Toppings \$3.00: pepperoni, sausage, banana peppers, onions, black olives, stuffed banana peppers, mushroom, meatballs, kalamata olives, anchovies, tomatoes, etc.

Large pizza's are available for takeout.

Ask about our half trays and catering menus!

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 to-go 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, especially over the past year, 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!

****Menu and daily special prices are subject to change****
All our meats are locally raised!