

CASA ANTICA

RISTORANTE & LOUNGE

APPETIZERS

ARANCINI (RICE BALLS) | 22

Two Arborio rice balls stuffed, breaded and fried. One with spinach topped in a three cheese cream sauce. The other with peas, mozzarella cheese and a mixture of ground beef, veal and pork, topped in our house pomodoro sauce.

ARTICHOKE FRANCESE | 25

Roman artichoke hearts lightly battered and pan-fried served in our creamy francese sauce.

CALAMARI MISTO | 29

Lightly floured and fried calamari complimented with zucchini and shrimp, served with our house pomodoro sauce.

ZUPPA DI MUSSELS | 24

Steamed mussels prepared in a garlic, lemon and caper sauce with medium heat cherry peppers and sauteed spinach.

BANANA PEPPERS | 24

Banana peppers stuffed with Genova salami and Pecorino Romano cheese, finished with our three cheese sauce.

LAMB LOLLIPOPS | 38

Parmigiana crusted grilled lamb lollipops, finished with a balsamic drizzle and topped with fried onion strings.

FRIED GOAT CHEESE | 22

Lightly breaded and fried goat cheese drizzled with a balsamic glaze, over a bed of fresh greens.

EGGPLANT TIMBLETTO | 25

Grilled eggplant stacked with tomato and fresh mozzarella, finished with basil and drizzled olive oil.

CRAB CAKES | 35

Traditional crab cakes made with Alaskan crab, topped with a cherry pepper aioli.

CASA ANTICA ANTIPASTO FOR TWO | 45

Burrata cheese | Asiago cheese | Pecorino Romano cheese | rosemary Parma ham | prosciutto | spicy sopresatta | Sicilian olives | roasted bell peppers.

CONTACT

 490 Center Street, Lewiston, New York

 (716) 754-2581

 www.casaanticarestaurant.com

SALAD

CASA ANTICA | 24

House mixed greens with shaved carrots, cherry tomatoes, walnuts, Granny Smith apples and Gorgonzola cheese served with our homemade creamy Italian dressing.

CAESAR | 20

Romaine lettuce tossed in our rustic homemade creamy Caesar dressing garnished with sliced eggs and anchovies.

BEET AND ORANGE | 24

Beets and fresh oranges topped with crumbled feta cheese in a homemade Italian vinaigrette over a bed of fresh mixed greens.

PASTA

PENNE ALLA VODKA | 27

Penne pasta in a prosciutto vodka cream sauce, garnished with basil and parmigiana cheese.

GNOCCHI PESTO | 27

Homemade potato gnocchi in a creamy basil pesto sauce with sun-dried tomatoes.

SICILIAN CARBONARA | 29

Sauteed mushrooms, peas, prosciutto and guanciale in a creamy pecorino egg yolk sauce served over spaghetti.

PAPARDELLE BOLOGNESE | 29

Homemade pappardelle pasta in our classic slow braised pork, beef and veal bolognese sauce.

PACCHERI NORMA | 29

Paccheri pasta with fresh sauteed eggplant in a San Marzano tomato sauce finished with shaved ricotta salada.

ENHANCEMENTS

MEATBALLS OR SAUSAGE +12
GRILLED OR BREADED CHICKEN +12
SHRIMP +MP
CHERRY PEPPERS +5
GLUTEN FREE PASTA +6
CAULIFLOWER PIZZA CRUST +4



Be sure to follow us for updates on specials and events!

SEAFOOD

SPAGHETTI ALLE VONGOLE VERACI | 34

Spaghetti served with steamed clams in a white wine sauce, garnished with fresh parsley and a drizzle of EVOO.

ZUPPA DI PESCE MARINARA | 49

Scallops, shrimp, calamari, mussels, clams and lobster in a light marinara white wine sauce served over spaghetti.

RAVIOLI CON ARAGOSTA | 49

Lobster raviolis sauteed in a tomato cream sauce with sun-dried tomatoes, sweet peas and mushrooms, paired with a South African lobster tail and jumbo shrimp, finished with a zesty lemon breadcrumb topping.

FILETTO DI SALMONE | 39

Faroe Islands salmon filet, pan seared and broiled, served in a lemon caper gremolata sauce, set over creamy risotto and grilled asparagus.

SCAMPI | MP

Ask your server about our daily seafood scampi special.

ENTREES

POLLO SORRENTINO | 38

Sauteed chicken layered with eggplant, prosciutto and mozzarella in a Marsala wine sauce topped with Roman artichokes, mushrooms, sun-dried tomatoes and asparagus.

VODKA CHICKEN PARMIGIANA | 38

Chicken cutlet, breaded and pan-fried, topped with vodka sauce and melted mozzarella cheese set over pasta.

FLORENTINE VEAL CHOP | 62

French cut bone-in veal chop stuffed with Asiago cheese, spinach, prosciutto and mozzarella topped with a mushroom Marsala sauce serviced with vegetables and roasted potato.

VEAL CHOP PARMIGIANA | 55

French cut bone-in veal chop, pounded, lightly breaded and pan-fried, topped with our house pomodoro sauce and melted mozzarella set over pasta.

BRUSCHETTA CHICKEN MILANESE | 39

Lightly breaded chicken cutlet, pan-fried and served over a fresh buschetta salad tossed in a homemade vinaigrette.

EGGPLANT PARMIGIANA | 34

Breaded and pan-fried eggplant, stacked and baked with mozzarella, set over pasta in our house pomodoro sauce.

POLLO GRIGLIATA | 39

Marinated and grilled chicken prepared with fresh mozzarella and thinly sliced tomato, garnished with fresh pesto and served with sautéed vegetables and roasted potato.

FILET MIGNON | MP

C.A.B filet mignon pan-seared in an herb butter, set over truffle mashed potato and asparagus, finished with a balsamic reduction.

PERSONAL PIZZAS

QUATTRO STAGIONI | 27

House pomodoro sauce | mushrooms | prosciutto di parma | artichokes | fresh mozzarella

BANANA PEPPER | 26

Gorgonzola cheese cream sauce | famous stuffed banana peppers | tomatoes

MARGHERITA | 24

House pomodoro sauce | fresh basil | mozzarella cheese

DIABLO | 27

House pomodoro sauce | spicy sopressetta | sausage | Calabrian chili flakes | Hungarian peppers | fresh basil

AMERICANO | 27

House pomodoro sauce | pepperoni | mozzarella cheese | crispy French fries

FLORENTINE | 27

Three cheese cream sauce | mixed greens | Pecorino Romano cheese | prosciutto | balsamic reduction drizzle

VODKA | 26

Famous vodka sauce | fresh crispy prosciutto | mozzarella cheese | basil

ANTICA | 26

House pomodoro sauce | thinly sliced eggplant | mozzarella | spicy sopresseta | EVOO | pesto drizzle | fresh basil

SICILIAN OLD FASHION | 24

House pomodoro sauce | Pecorino Romano cheese | EVOO | fresh oregano

BEE STING | 27

Spicy marinara sauce | mozzarella | spicy sopresseta | hot honey drizzle

BRUSCHETTA | 25

Garlic cream sauce | fresh diced tomatoes | garlic | basil | olive oil | mozzarella | balsamic glaze drizzle

BISTECCA E FUNGHI | 34

Asiago cream sauce | sliced filet | mushrooms | caramelized onions | garlic and herb infused truffle oil drizzle

ABOUT US

Welcome to Casa Antica Ristorante and Lounge! We are a family-run Italian restaurant located in historic Lewiston, serving homemade Sicilian dishes with fresh quality ingredients. In addition to traditional dining and our full bars, we offer an extensive in-house and delivery catering menu that can be customized to meet any of your needs. Enjoy your visit and we hope to see you again soon!

-The Goldano and Bellanca Family