



## **Appetizers**

### **Calamari**

Lightly breaded fried calamari served with marinara and a creamy chimichurri sauce \$12

### **Mussels**

Sautéed mussels in white wine, butter and lemon topped with tomatoes and sweet onions \$13

### **Casa Di Vino Antipasto**

Artisanal meats and cheese served with olives, bread, olive oil and a balsamic reduction Market Price

### **Lemon-Garlic Shrimp**

Shrimp sautéed in a lemon butter and garlic sauce, finished with romano cheese served with a toasted french baguette \$12

## **Salads**

### **House Salad**

Assorted greens, tomatoes, cucumbers, carrots, and red onions \$8

### **Caesar Salad**

Romaine lettuce tossed in caesar dressing topped with croutons and parmesan cheese \$9

### **Italian Salad**

Assorted greens, tomatoes, cucumbers, red onions, kalamata olives, banana peppers, shaved parmesan cheese, chopped pepperoni and side of house dressing \$12

### **Steak Salad**

Assorted greens, cucumbers, tomatoes, grilled onions, steak and candied walnuts \$14

**Add:** Chicken \$5 Steak \$8 Shrimp \$8 Salmon \$9

Dressings: house, ranch, caesar, balsamic, blue-cheese, honey-mustard, honey french, olive oil and red vinegar.

**Due to covid-19 rules and regulations, food may take longer than usual. We appreciate your support and your patience. Thank you, Casa Di Vino team.**

20% gratuity will be automatically added to your receipt.

Consuming raw or undercooked meats, poultry, eggs, or seafood may increase your risk of foodborne illness.

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## Pasta

Comes with a side house salad and choice of dressing.

### **Fettuccine Alfredo**

Fettuccine tossed in a creamy alfredo sauce \$12

**Add:** Chicken \$5 Shrimp \$8 Salmon \$9

### **Pasta Aglio e Olio**

Linguine with roasted peppers, spinach, kalamata olives, eggplant and red onions in a delicate garlic herb olive oil \$17

**Add:** Chicken \$5 Shrimp \$8 Salmon \$9

### **Cheese Ravioli**

Choice of portobello cream sauce, or marinara sauce and two meatballs \$16

### **Pasta Meatballs**

Angel hair, linguine or penne topped with meatballs and house-made marinara sauce \$15

House-made marinara sauce served over a bed of pasta \$10

### **Chicken Parmesan**

Breaded chicken cutlets topped with mozzarella and parmesan cheese served over a bed of pasta and house-made marinara sauce \$18

## Entrees

Comes with a side house salad, choice of dressing, vegetable, and a starch.

### **Casa Di Vino Salmon**

Pan seared or grilled, Norwegian salmon topped with bruschetta and drizzled with a balsamic reduction \$23

### **French-Cut Pork Chop**

Grilled pork chop topped with caramelized bacon and onions \$22

## Risotto

Comes with a side house salad and choice of dressing.

### **Mushroom Risotto**

Sautéed blend of portobello and wild mushrooms in creamy risotto topped with fresh shaved parmesan cheese \$17

### **Steak Risotto**

Grilled sirloin steak served over sautéed blend of portobello and wild mushrooms in creamy risotto topped with fresh shaved parmesan cheese \$22



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## Kids' Menu

Marinara sauce served over choice of pasta \$5

Meatballs and marinara sauce served over choice of pasta \$7

Creamy alfredo sauce over fettucine pasta \$7

Chicken tenders served with side of fries \$8

Penne Butter Noodles \$5

Pastas: Angel hair, penne, fettucine or linguine

## Dessert Menu

Price varies order to order. Please ask our servers for prices.

### **Moscato Berry Tiramisu**

Sweet red raspberries and blueberries layered with creamy mascarpone mousse and tender genoise soaked in Italian Moscato wine essence add an irresistible fruity aroma to this spectacular dessert.

### **Belgium Chocolate Mousse Cake**

A chocolate lover's dream. This light and satisfying cake has smooth Belgian chocolate mousse and is finished with tasty chocolate shavings.

### **Limoncello Mascarpone Cake**

Limoncello Mascarpone cake is refreshingly light creamy dessert with the perfect combination of sweet and tart.

### **Vanilla Bean Cheesecake -Gluten Free**

Vanilla Bean cheesecake is cooked with macerated Madagascar vanilla pods and fold it into cheesecake batter, intensifying the vanilla flavor and giving it a silky, airy lightness.

Thank you!

*Casa Di Vino*

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Casadinowineryandrestaurant.com



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