GOOD FOOD BETTER COMPANY

Cassariano
ITALIAN EATERY

ITALIAN FOOD ALWAYS A GOOD IDEA

RESTAURANT WEEK
FALL

2-COURSE LUNCH $25
TUESDAY - FRIDAY | 12 PM - 3 PM

$30 WITH A GLASS OF HOUSE WINE OR FALL SANGRIA

FIRST COURSE *choice of one*

CAESAR SALAD
Romaine lettuce, polenta croutons, shaved Parmigiano, Caesar dressing

HOUSE SALAD
Mixed greens, tomatoes, shaved carrots, cucumbers, balsamic dressing

CAPRESE *(+$3 add roasted peppers)*
Fresh mozzarella, beefsteak tomatoes, basil, extra virgin olive oil, balsamic glaze

SOUP OF THE DAY
Choice of Minestrone or Butternut Squash Soup

FRIED CALAMARI (+$2)
Lightly battered and deep-fried calamari, served with cherry peppers and marinara sauce

POLENTA PARMIGIANA
Breaded polenta topped with melted mozzarella and tomato sauce

SECOND COURSE *choice of one*

CHICKEN MILANESE
Panko-breaded chicken cutlets topped with arugula, cherry tomatoes, red onions, fresh mozzarella, balsamic dressing

PARMESAN-CRUSTED SALMON
Grilled Parmesan-crusted salmon, sautéed spinach, medallion potatoes, lemon butter sauce

VEAL SALTIMBOCCA (+$4)
Pan-seared veal cutlets, smoked mozzarella, prosciutto di Parma, sage, white wine sauce, broccoli rabe, rosemary potatoes

CASSARIANO BURGER (+$3)
Signature lamb and beef burger, caramelized onions, mushrooms, Gorgonzola cheese, served with fries
Add pancetta +$2

CLASSICO PANINI
Prosciutto di Parma, fresh mozzarella, tomatoes, extra virgin olive oil, served with fries

EGGPLANT ROLLATINI
Panko-breaded eggplant, ricotta and fresh mozzarella, served with spaghetti and tomato sauce

BIANCA PIZZA
Shredded mozzarella, arugula, dried figs, shaved Parmigiano, lemon dressing, hot honey

RIGATONI FOUR CHEESES
Rigatoni pasta, four cheeses, spinach

PENNE ROSA
Penne pasta, peas, Cognac cream sauce

ADD DESSERT +$5
choice of one

GELATO | CHOCOLATE MOUSSE | TIRAMISU
PANNA COTTA | MINI CANNOLI

3-COURSE DINNER $40
TUESDAY - FRIDAY | 3:30 PM - 9 PM
SATURDAY | 2 PM - 6:30 PM
SUNDAY | 2 PM - 9 PM

FIRST COURSE *choice of one*

SOUP OF THE DAY
Choice of Minestrone or Butternut Squash Soup

FALL SALAD
Baby spinach, roasted beets, roasted corn, pumpkin seeds, goat cheese, cherry vinaigrette

CAESAR SALAD
Romaine lettuce, polenta croutons, shaved Parmigiano, Caesar dressing

RICE BALLS
Risotto balls filled with prosciutto di Parma and Fontina cheese, served with truffle sauce

FRESH MUSSELS
Mussels sautéed in your choice of marinara, fra diavolo, or white wine garlic sauce.

OYSTERS ROCKEFELLER (+$6)
Fresh oysters on the half shell, spinach and herb sauce, Fontina cheese, breadcrumbs

PESTO-STUFFED BURRATA (+$6)
Pesto-stuffed burrata, prosciutto di Parma, panko breading, roasted pepper purée

CROSTINI
Toasted Italian bread, arugula, goat cheese, prosciutto di Parma, balsamic glaze, hot honey

SECOND COURSE *choice of one*

POLLO SCAMORZA
Organic chicken scaloppini, julienned vegetables, potatoes, tomatoes, scamorza, homemade, demi-glace

PORK MARSALA
White Marble pork tenderloin, prosciutto di Parma, polenta, broccolini, Marsala wine sauce

VEAL MILANESE
Panko-breaded veal cutlets, arugula, cherry tomatoes, red onions, shaved Parmigiano, balsamic dressing

FILET MIGNON (+$16)
8 oz center-cut filet mignon, sautéed string beans, rosemary potatoes, Gorgonzola pesto sauce

FALL BRANZINO (+$8)
Pan-seared branzino, butternut squash, artichoke hearts, crispy pancetta, potatoes, lemon sauce

SALMON ACQUA PAZZA
Grilled salmon, sautéed spinach, potatoes, garlic, cherry tomatoes, Italian herbs, white wine sauce

RIGATONI BARESE
Rigatoni pasta, Italian sausage, broccoli rabe, caramelized onions, ricotta salata

PENNE RUSTICA
Penne pasta, organic chicken, broccoli, creamy roasted garlic sauce, shaved Parmigiano

BUTTERNUT SQUASH RAVIOLI
Ravioli, butternut squash, Cognac cream sauce, walnuts, shaved Parmigiano

ZUCCHINI ROLLATINI
Panko-breaded zucchini, creamy ricotta and herbs, tomato sauce, served with spaghetti

THIRD COURSE *choice of one*

GELATO | CHOCOLATE MOUSSE | TIRAMISU
PANNA COTTA | ITALIAN CHEESECAKE
MINI CANNOLI | LAVA CAKE **(+$3)**

Fall LONG ISLAND Restaurant Week

NOVEMBER 1 – NOVEMBER 8

2 COURSE LUNCH $25

1ST GLASS OF HOUSE WINE OR BEER $30

LUNCH: TUES–FRI: 12–3PM

3 COURSE DINNER $40

DINNER: TUES–FRI: 3:30–9PM,
SAT: 2–7PM, SUN: 2–9PM

DINE-IN OR TAKEOUT



Cassariano ITALIAN EATERY

348 E. Jericho Turnpike • Mineola

www.cassarianonewyork.com

CALL: 516-280-8990