

Tuesday thru Friday: 12-3pm

LUNCH \$24

-2 COURSE-

\$30 W/ 1ST GLASS OF HOUSE WINE, SANGRIA OR FALL SPRITZ

FIRST COURSE

(choice of)

INSALATA CAESAR

Romaine lettuce, polenta croutons, shaved parmigiano, caesar dressing

INSALATA MISTA

Organic mixed greens, tomatoes, shaved carrots, cucumbers, balsamic dressing

INSALATA AUTUMN

Baby spinach, red beets, roasted corn, pumpkin seeds goat cheese, balsamic dressing +\$3

MINISTRONE SOUP

mix veggies minestrone soup

BUTTERNUT SQUASH SOUP

Housemade specialty

POLENTA VALDOSTANA

Polenta cake, creamy fontina cheese, truffle oil

ARANCINI

Risotto rice balls, prosciutto, fontina, truffle, fontina cheese sauce

INVOLTINI PRIMAVERA DI SALSICCIA

Spring roll, broc. rabe, grounded sausage, cherry peppers, fresh mozzarella, fontina cheese, tomato sauce +\$3

SECOND COURSE

(choice of)

BLISS BURGER

Signature cut brisket/prime short rib burger, spinach, smoked mozz., aurora sauce, (pancetta +\$3)
Served with fries or salad

AIOLI PANINI

Organic grilled chicken, pesto, mayo, spring mix, bruschetta
Served with fries or salad

SALMONE IN CROSTA PARMIGIANO

Parmesan crusted salmon, spinach, lemon sauce +\$6

PENNE BOLOGNESE

Penne pasta, veal, beef meat sauce & shaved parmigiano

RIGATONI ROSA

Rigatoni pasta, baby shrimp, peas, pink cream sauce

LINGUINE INTEGRALI ALL' ORTOLANA

Whole wheat linguine, mixed veggies, tomato sauce

MELANZANE ALLA PARMIGIANA

Layered grilled eggplant, tomato sauce and melted mozzarella

MARGARITA PIZZA

Tomato sauce, fresh mozz., fresh basil (cauliflower crust +\$3)

POLLO SCAMORZA E POMODORO

Organic chicken scaloppini, smoked mozzarella, tomatoes, medallion potatoes, julienne vegetables, demi glaze

THIRD COURSE +\$5

(choice of) Gelato, Chocolate Mousse, Tiramisu, Panna Cotta, Italian Cheesecake, Mini Cannolis

Sunday-Friday All Night, Sat: 2-7pm

DINNER \$39

-3 COURSE-

\$47 W/ 1ST GLASS OF HOUSE WINE, SANGRIA OR FALL SPRITZ

FIRST COURSE

(choice of)

INSALATA CAESAR

Romaine lettuce, polenta croutons, caesar dressing, shaved parmigiano

INSALATA MISTA

Organic mixed greens, tomatoes, shaved carrots, cucumbers, balsamic dressing

INSALATA FALL

Baby spinach, red beets, roasted corn, pumpkin seeds goat cheese, balsamic dressing +\$4

CAPRESE

Mozzarella, tomatoes, basil, extra virgin olive oil. (roasted peppers +\$4)

MINISTRONE OR BUTTERNUT SQUASH

Housemade specialty

ARANCINI

Risotto rice balls, prosciutto, fontina, truffle, fontina cheese sauce

INVOLTINI PRIMAVERA DI SALSICCIA

Spring roll, broc. rabe, grounded sausage, cherry peppers, fresh mozz, fontina cheese, tomato sauce +\$4

ANTIPASTO DI MARE

Seafood salad, shrimp, calamari, octopus, mussels, scallops, celery & tomatoes, lemon dressing +\$10

VONGOLE GRATINATE

Little neck clams, panko bread crumbs, parmigiano cheese, white wine, garlic sauce

CAPELLINI CAKES

Angel hair pasta, mortadella, pistachio, parmigiano tomato sauce

SECOND COURSE

(choice of)

POLLO SCAMORZA E POMODORO

Organic chicken scaloppini, smoked mozzarella, tomatoes, potatoes, vegetables, demi-glaze

FILETTO DI MAIALE CON

FUNGHI MARSALA

Pork tenderloin, prosciutto, mushrooms, marsala sauce, polenta, broccolini

GAMBERI IMPANATI

Breaded jumbo shrimp, mozzarella, imported prosciutto di Parma, sauteed spinach, medallion potatoes, white wine garlic sauce (supp \$10)

PENNE ALLA BOLOGNESE

Penne pasta, veal and beef meat sauce

RIGATONI BARESE

Fresh rigatoni, crumbled sausage, broccoli rabe, caramelized onions, garlic oil, ricotta salata

FETTUCCINE ALLA RUSTICA

Fettuccine, organic chicken, creamy roasted garlic sauce, broccoli, shaved parmigiano

BUTTERNUT SQUASH RAVIOLI

Butternut squash ravioli, walnuts, cognac cream sauce

PICATTA DI VITELLO AL LIMONE

Pan-seared veal, sauteed spinach, medallion potatoes, capers, lemon butter sauce

INVOLTINI DI MELAZANE

Panko breaded eggplant, fresh ricotta cheese, spaghetti pasta, tomato sauce

COTOLETTA DI MAIALE ALLA MILANAISE

Panko breaded pounded grass fed pork chop, baby arugula, cherry tomatoes, red onions, shaved parmigiana, lemon dressing, rosemary potatoes +\$6

CONTROFILETTO PARMIGIANO

14oz. NY Strip Steak, medallion potatoes, sauteed peper and onions, shaved parmigiano, brown demi glazed +\$14

SALMON LIVORNAISE

Grilled salmon, polenta, capers, tomatoes, olives, white wine, tomato sauce

THIRD COURSE

(choice of)

HOMEMADE DESSERT

Gelato, Chocolate Mousse, Tiramisu, Panna Cotta, Italian Cheesecake, Mini Cannolis





Fall LONG ISLAND Restaurant Week

NOV 2ND THRU NOV 9TH, 2025

**2-COURSE
LUNCH \$24**

1ST GLASS OF HOUSE WINE, SANGRIA
OR FALL SPRITZ \$30

**3-COURSE
DINNER \$39**

1ST GLASS OF HOUSE WINE, SANGRIA
OR FALL SPRITZ \$47

LUNCH: Tues-Fri: 12-3pm, DINNER: Sunday-Friday All Night, Sat: 2-7pm

**DINE-IN
- OR -
TAKEOUT**



348 E. Jericho Turnpike • Mineola
www.cassarianonewyork.com
CALL: 516-280-8990

