

# La Casalinga

## RISTORANTE

### "The Art of Sharing"

Since 1995 the Olivito Family had one goal in mind—to open a restaurant that would serve every meal, with love and passion, in the style of an Italian wedding feast, featuring generous portions of home-style antipasto, pastas, seafood and meat served on large platters designed for sharing. Hence *"The Art of Sharing"*. La Casalinga is the perfect place to casually enjoy friends and family with great food and wine and excellent service, the way you would eat at Nonna's house.

Buon Appetito!  
La Famiglia Olivito

#### WINE SELECTIONS

*If you previously enjoyed a wine that is currently not available, our staff will be pleased to help you find the perfect alternative.*

##### SPARKLING WINES

###### Martini & Rossi Asti (Italy, Piemonte)

Sweet & sparkling: perfect to start or end your evening  
375 ml bottle \$19.50 750 ml bottle \$29.50

###### Freixenet Cordon Negro Brut (Spain)

Not just for special occasions! An elegant  
Champagne-style sparkler  
200 ml bottle \$27.00 750 ml bottle \$49.00

###### Veve Clicquot Brut (France, Champagne)

One of the oldest, most respected French  
Champagne Houses  
375 ml bottle \$68.00 750 ml bottle \$122.00

##### VINO BIANCO (WHITE WINE)

###### Folonari Soave (Italy)

A crisp, all purpose white to enjoy with seafood,  
chicken and light pastas  
Glass \$ 7.00 ½ litre \$18.50 Bottle \$28.00

###### 2009 Santa Margherita Pino Grigio (Italy, Friuli)

Our most popular white; vibrant, crisp, zesty citrus  
flavours  
Glass \$ 8.50 Bottle \$37.00

###### 2008 Pelee Island Gewurztraminer (Ontario)

Locally produced; exotic flavours; just a little sweeter  
than the other whites  
Glass \$ 7.00 Bottle \$28.00

###### 2008 Collavini Chardonnay (Italy)

Lighter oak treatment and zesty fruit, great with  
Gamberi Toscana  
Glass \$ 7.50 Bottle \$29.00

##### VINO ROSSATO (BLUSH, ROSE)

###### 2005 Peller Estates French Cross Vineyard Blush (Ontario)

Fresh & Fruity  
Glass \$ 7.00 Bottle \$27.00

##### VINO ROSSO (RED WINE)

###### Folonari Valpolicella (Italy, Veneto)

The classic, light-hearted, red wine of Northern Italy  
Glass \$ 7.00 ½ litre \$18.50 Bottle \$28.00

###### 2004 Cesari Amarone (Italy, Veneto)

The Valpolicella grapes are air-dried to concentrate  
their natural sugars and reflect muscular, rasiny  
flavours.  
Bottle \$65

###### Canaleto Nero D'Avola/Merlot (Italy, Vittoria)

Bright and cheery with zesty, red cherry aromas  
and flavours  
Glass \$ 8.50 Bottle \$ 37.00

###### 2007 Castelmonte "Centare" (Italy, Sicily)

Charmingly rustic & full-bodied, yet easy to drink  
and versatile  
Glass \$ 8.50 Bottle \$37.00

###### 2008 Ruffino Chianti (Italy, Tuscany)

A lighter style of Chianti; perfect with any of our  
pastas in a tomato sauce  
Glass \$ 8.00 ½ litre \$20.50 Bottle \$ 37.00

###### 2007 Rocco Della Macie Chianti Classico (Italy, Tuscany)

Top Chianti, with racy character and firm structure  
Bottle \$40.00

###### 2009 Yellow Tail Shiraz (Australia)

Bounds forward with berry and vanilla oak aromas.  
Soft ripe sweetness. Great for beef and red sauce  
pastas.  
Glass \$ 7.50 Bottle \$29.00

###### 2009 Lindemans Cawarra Shiraz/Cabernet (Southeast, Australia)

Very ripe, just a bit off-dry  
Glass \$ 8.00 ½ litre \$20.50 Bottle \$37.00

###### 2008 Concho Y Torro, Cabernet Sauvignon (Chile)

Medium bodied with smooth friendly tannins.  
An ideal match with red meat, lamb and red  
sauce pastas  
Glass \$ 8.00 ½ litre \$20.50 Bottle \$37.00

###### 2005 Marques De Riscal, Rioja (Spain)

A classic Spanish style, with forward berry and  
finely balanced tannins; great for Manzo al Pepe  
Bottle \$49.00

###### 2007 Jadot Beaujolais Villages (France)

A subtle, easy-to-enjoy wine with bright black  
cherry, blueberry candies and plum. Soft, succulent  
structure. Vivacious and classic. Great with salmon  
and vegetarian dishes.  
Bottle \$40.00

## ANTIPASTI (APPETIZERS)

### Garlic Bread (V)

La Casa Small \$5.99 (6 pcs) La Casa Large \$11.99 (12 pcs)  
(Add Mozzarella Cheese \$1.95)

### Bruschetta (V)

Fresh vine-ripened tomatoes, garlic, fresh basil and Parmesan on a crusty loaf  
La Casa small \$8.99 (6 pcs) La Casa large \$15.99 (12 pcs)

### Arancini di Riso (V)

Large risotto croquettes, stuffed with mozzarella cheese, breaded and fried golden. Served with roasted tomato sauce.  
\$3.50 each

### Mamma Gina's Polpetta

Mamma Gina's famous meatballs, served with our slow simmered pomodoro sauce.  
\$3.50 each

### Antipasto Misto

Prosciutto, marinated artichokes, grilled eggplant, roasted red peppers and olives, garnished with cheese.  
La Casa small \$13.99 La Casa large \$19.99

### Mozzarella Caprese (V)

Marinated vine ripened tomatoes, fresh mozzarella and herbed olive oil, garnished with fresh basil.  
La Casa small \$12.99 La Casa Large \$21.99

### Calamari Fritti

Tender calamari lightly dusted and fried golden, served with our slow simmered pomodoro sauce or lemon aioli.  
La Casa small \$10.99 La Casa large \$18.99

### Trio Platter

Calamari, Arancini di Riso & Bruschetta, so you can taste of bit of everything!  
La Casa small \$15.99 La Casa large \$21.99

## ZUPPA (SOUP)

### Zuppa del Giorno

Ask your server for our freshly made soup of the day.  
La Casa bowl \$5.99

### Pasta e Fagioli

Our version of a classic! Slowly simmered vegetable broth, beans, tomatoes and noodles.  
La Casa bowl \$5.99

## INSALATE (SALAD)

### Mista (V)

Mixed medley of greens salad with our house-made balsamic and red-wine vinaigrette  
La Casa small \$11.95 La Casa large \$18.95

### Caesar Salad (V)

Crisp romaine, herbed croutons, crispy prosciutto, tossed in our Caesar dressing and garnished with Parmesan cheese  
La Casa small \$13.95 La Casa large \$20.95

### Cranberry Salad (V)

Medley of greens, cranberries, caramelized walnuts, garnished with goat cheese & tossed in our raspberry vinaigrette.  
La Casa small \$14.95 La Casa large \$21.95

## PASTA

### Spaghetti or Penne al Pomodoro (V)

Our imported spaghetti noodles with our slow simmered tomato basil sauce  
La Casa small \$19.95 La Casa large \$38.95

### Spaghetti or Penne a la Bolognese

Our famous meat ragu on imported spaghetti noodles  
La Casa small \$21.95 La Casa large \$43.95

### Spaghetti or Penne con Polpetta

Mamma Gina's own slow simmered large meatballs with pomodoro sauce  
La Casa small \$24.95 La Casa large \$45.95

### Spaghetti or Penne con Salsiccia

A spicy slow simmered pomodoro sauce with Italian sausage  
La Casa small \$24.95 La Casa large \$45.95

### Ravioli al Pomodoro (V)

House-made cheese filled ravioli tossed in our roasted tomato basil sauce  
La Casa small \$21.95 La Casa large \$41.95

### Penne Casalinga

Imported penne noodles, tender pieces of sautéed chicken, tricolored peppers and onion.  
La Casa small \$24.95 La Casa large \$45.95

### Tortellini Asiago (V)

Imported cheese filled tortellini in a creamy Asiago blush sauce, with sautéed asparagus, roasted red peppers and green onions  
La Casa small \$24.95 La Casa large \$45.95

### Gnocchi a la Vodka

Our famous hand-rolled gnocchi in a blush sauce with goat cheese garnish  
La Casa small \$23.95 La Casa large \$43.95

### Spaghetti Frutti di Mare

Garlic sautéed shrimp, clams, mussels and scallops tossed in our tomato basil sauce  
La Casa Small \$25.95 La Casa large \$46.95

### Fettuccine Alfredo (V)

Imported fettuccine noodles with our creamy Parmesan sauce  
La Casa small \$21.95 La Casa large \$41.95

**La Casa small: Serves up to 3 people**

**La Casa large: Serves up to 6 people**

**(V) indicated vegetarian selection**

## ENTREES

### Pollo al Limone

Tender boneless chicken breast in a lemon and white wine sauce with capers.  
La Casa small \$20.95 La Casa large \$39.95

### Pollo a la Milanese "Casalinga Style"

Tender boneless breast of chicken, Parmesan and bread crumb crust, garnished with a fennel and tomato mascarpone sauce.  
La Casa small \$22.95 La Casa large \$42.95

### Chicken Parmesan

A lightly breaded chicken breast, garnished with our tomato basil sauce, mozzarella cheese and baked.  
La Casa small \$20.95 La Casa large \$39.95

### Vitello Foresta

Garlic sautéed veal scaloppini and medley of mushrooms finished in a light demi-glace with a splash of cream.  
La Casa small \$20.95 La Casa large \$39.95

### Veal Limone

Tender veal scaloppine lightly dusted with flour, served in a white wine lemon sauce and garnished with capers.  
La Casa small \$20.95 La Casa large \$39.95

### Ribeye Provencale\*

Tender ribeye steak, Herb de Provence, grilled to perfection, with fried egg garnish. Unique, a must try!  
La Casa small \$32.95 La Casa large \$52.95

### Espresso Rubbed Ribeye\*

A succulent ribeye, rubbed in our special espresso rub and grilled to perfection  
La Casa small \$32.95 La Casa large \$52.95

### Eggplant Parmesan (V)

Lightly breaded eggplant slices, garnished with our slow simmered tomato basil sauce, mozzarella cheese and baked.  
La Casa small \$19.95 La Casa large \$34.95

### Salmone Pesto

Marinated Atlantic salmon filet, topped with fresh basil pesto and a medley of garlic sautéed vine ripened tomatoes and green onion broth.  
La Casa small \$22.95 La Casa large \$42.95

### Whitefish Filet

Tender flaky whitefish filet, lightly floured & sautéed. Served in a lemon & herb vinaigrette.  
La Casa small \$22.95 La Casa large \$42.95

## SIDES

### Vegetable of the Day

Ask you server for today's featured vegetable  
La Casa small \$9.95 La Casa large \$18.95

### Potato of the Day

Ask you server for today's featured starch  
La Casa small \$6.95 La Casa large \$12.95

### Mushroom Demi-glace

La Casa small \$5.99

### Spaghetti or Penne al Pomodoro (V)

Imported noodles served with our slowly simmered tomato basil sauce  
\$4.99

### Spaghetti or Penne a la Bolognese

Tender noodles served with our famous meat ragu  
\$5.99

### Fettuccine Alfredo (V)

Imported fettuccine noodles tossed in a Parmesan cream sauce  
\$6.99

\***Doneness Guide:** rare – cool red centre | **medium rare** – juicy, warm, red centre | **medium** – juicy, warm, pink throughout centre | **medium well** – hot, some juices, slightly pink | **well done** – hot, cooked throughout

## KID'S MENU

Available for children 8 and under, price includes a kids size drink (milk, juice or regular soda)

### Chicken Strips

With spaghetti or penne in tomato sauce  
\$6.99

### Spaghetti and a Meatball

\$6.99

### Spaghetti or Penne

With pomodoro, butter or plain  
\$6.99