

CASCATA

CUCINA  ITALIANA

ANTIPASTO

ITALIAN LENTIL SOUP

Onion, brown lentils, celery, carrot, vegetable stock, fresh herbs (V)

BRAISED MEATBALLS

Rich tomato sauce, provolone, crisp bacon

FRIED CALAMARI

Garlic-chili dip

CAPRESE SALAD

Buffalo mozzarella, vine-ripened tomato, fresh basil, marinated olives, extra virgin olive oil, balsamic reduction

ORGANIC FARM GREENS

Cherry tomato, toasted almonds, red radish, gorgonzola crumbles, balsamic vinaigrette

NOT-SO-TRADITIONAL BEEF CARPACCIO

Pink roasted beef, arugula leaves, fried artichoke leave, truffle aioli, shaved Parmesan

SHRIMP BRUSCHETTA

Marinated vine-ripened Roma tomato, grilled prawns, extra virgin olive oil, basil, green leaves

CHEF'S ANTIPASTO

Artisan locally-cured meats, grilled vegetables, Gorgonzola, Parmesan, grilled artichokes & cherry tomatoes, roasted garlic, crostini

PASTA • PESCE • CARNE

POLLO ALLA PARMIGIANA

Breaded chicken breast, marinara sauce, mozzarella cheese, spaghetti

FETTUCCHINE ALFREDO

Light Alfredo cream sauce, freshly cracked pepper, Parmesan

Also available with grilled chicken breast or garlic shrimp

SPAGHETTI ALLE VONGOLE

Little neck clams, white wine, crushed red pepper, parsley

SKIN SEARED SALMON

Farro & root vegetable ragù, braised fennel, roasted tomatoes, lemon beurre blanc, basil oil

LINGUINE AI SCAMPI

Linguine pasta, shrimp, sautéed zucchini, garlic, tomatoes, white wine

RIGATONI & BEEF BRISKET RAGÙ

Rigatoni pasta, slow braised brisket, mushrooms, rich red wine-beef sauce, Parmesan

PENNE ARRABBIATA

Tomato sauce, garlic, hot chili pepper (V)

BISTECCA ALLA GRIGLIA

Grilled Ribeye steak, Caponata, roasted garlic, grilled polenta, Barolo-veal reduction

LASAGNA

Tomato-meat ragù, Parmesan cream sauce, layers of pasta, ricotta, basil oil reduction

PESCE SPADA

Grilled swordfish, peperonata, roasted potato, pesto oil drizzle

VEGAN SPAGHETTI ALLA BOLOGNESE

Premium plant-based Hungry Planet® tomato-meat ragù, fresh herbs (V)

Also available with traditional meat sauce & Parmesan

DOLCE

TIRAMISÙ

Kahlúa soaked lady fingers, light mascarpone mousse, espresso coffee, cocoa powder

CANNOLI

Ricotta-Mascarpone filling, chocolate chips, pistachio nuts

MASCARPONE PANNA COTTA

Grilled dark cherries, sable biscuit

CHOCOLATE & ROASTED HAZELNUT TART

Nutella chocolate sauce

V - Vegan. Some dishes may be prepared vegan, gluten or lactose free upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MANAGER'S WINE LIST

CHAMPAGNE & SPARKLING WINE

100	Champagne	Dom Pérignon, Épernay	France	\$325
101	Champagne	G.H. Mumm Cordon Brut	France	\$155
102	Champagne	Moët & Chandon Impérial Brut NV	France	\$125
103	Champagne	Santa Margherita Valdobbiadene Brut DOCG	Italy	\$55
104	Prosecco	Ruffino DOC	Italy	\$45
105	Prosecco	Ruffino Sparkling Rosé DOC	Italy	\$45

ROSÉ

200	Rosé	Whispering Angel Côtes de Provence AC	France	\$60
201	Rosé	Kim Crawford	New Zealand	\$55
202	Rosé	Meiomi	USA	\$65

BLUSH

300	Zinfandel	Woodbridge White Zinfandel	USA	\$35
301	Moscato	Banrock Station Pink Moscato	Australia	\$30

WHITE

400	Sauvignon Blanc	Kim Crawford Marlborough	New Zealand	\$60
401	Sauvignon Blanc	Robert Mondavi Winery Napa Valley	USA	\$80
402	Chardonnay	Robert Mondavi Private Selection ♥	USA	\$48
403	Chardonnay	Domaine William Fèvre Chablis	France	\$60
404	Chardonnay	Meiomi	USA	\$65
405	Chardonnay	Robert Mondavi Winery, Napa Valley	USA	\$80
406	Moscato	Ruffino Moscato d'Asti	Italy	\$40
407	Riesling	Kung Fu Girl Washington State	USA	\$50
408	Pinot Grigio	Ruffino Lumina Delle Venezia IGT	Italy	\$45
409	Pinot Grigio	Santa Margherita Valdadige DOC	Italy	\$55

RED

500	Pinot Noir	Robert Mondavi Private Selection ♥	USA	\$45
501	Pinot Noir	Kim Crawfordn Central Otago	New Zealand	\$60
502	Pinot Noir	Meiomi	USA	\$65
503	Pinot Noir	Bouchard Beaune du Château Premier Cru Red	France	\$120
504	Red Blend	Robert Mondavi Private Selection	USA	\$45
505	Red Blend	Meiomi	USA	\$65
506	Red Blend	The Prisoner	USA	\$130
507	Merlot	Robert Mondavi Private Selection	USA	\$45
508	Sangiovese	Ruffino Chianti DOCG	Italy	\$40
509	Bordeaux Blend	Thomas Barton Reserve St. Émilien	France	\$50
510	Malbec	Catena High Mountain Estate Vineyards	Argentina	\$45
511	Sangiovese	Ruffino Ducale Chianti Classico Riserva DOCG	Italy	\$85
512	Shiraz	SALDO Zinfandel by The Prisoner Wine Company	USA	\$105
513	Cabernet Sauvignon	Robert Mondavi Private Selection ♥	USA	\$48
514	Cabernet Sauvignon	SIMI California	USA	\$85
515	Cabernet Sauvignon	Mount Veeder Winery Napa Valley	USA	\$125

♥ A portion of the proceeds will be donated to the Sandals Foundation with every purchase of this wine