PANINIS

On focaccia and toasted on our panini grill

Caprese Panini

Fresh mozzarella, sliced tomato and basil pesto

Grilled Chicken Breast

Grilled chicken, sliced tomatoes, romaine, mozzarella cheese and honey mustard mayo

Roasted Turkey Breast Club

Stacked turkey off the bone with apple smoked bacon, lettuce, tomato, swiss cheese and mayo

Tuscan Roast Beef

Thinly sliced roast beef, apple smoked bacon, roasted onions, and Havarti cheese

Chicken Breast Milanese

Breaded chicken, romano cheese, field greens and sliced tomato

Roasted Vegetable

Grilled eggplant, artichokes, red peppers, zucchini, mozzarella and basil pesto

Prosciutto and Fresh Mozzarella Caprese

Vine ripened tomatoes, fresh mozzarella, prosciutto, and basil pesto

Tuna Pomodoro

Imported Italian Albacore white tuna, sliced tomatoes, mozzarella, red onions and basil pesto

Italiano Panini

Layers of spicy capicola, genoa salami, ham, aged provolone, lettuce, sliced tomato and drizzled with balsamic vinaigrette

Half panini with cup soup or garden side salad

(does not include wraps or subs)

SOUPS

All soup served with a crusty Italian roll or crackers

Italian Wedding Soup / soups of the day

bowl / quart

Seafood Soups bowl / quart

Assortment of prepared foods also available Call in your lunch or breakfast order for quick service.

SANDWICHES & SUBS

Roast Beef Sub

Thinly sliced roast beef with roasted onions, horseradish, and Havarti cheese

Italiano Sub

Layers of spicy capicola, genoa salami, ham, aged provolone, lettuce, sliced tomato and drizzled with balsamic vinaigrette

Pulled Pork Sub

Pulled BBQ pork and crispy onion straws

Meatball Sub

Homemade meatballs, aged provolone and marinara

Grilled Italian Sausage Sub

Roasted peppers and onions, sausage and marinara

Hot Corned Beef on Rye

With kosher dill pickle and mustard

SALADS

Flank Steak Salad

Mixed greens, marinated flank steak, crumbled blue cheese, sauteed mushrooms & crispy onion straws

Dina Salad

Mixed greens, grilled chicken breast, feta cheese, sliced almonds, chopped tomato and kalamata olives with meyer lemon vinaigrette

Chopped Cobb Salad

Mixed greens grilled chicken breast, apple smoked bacon, cucumbers, red onions, blue cheese, tomato and egg

Greek Salad

Mixed greens, grilled chicken, olives, cucumber, feta cheese, tomato and red onion with meyer lemon vinaigrette

Pomegranate and Pecans

Mixed greens, grilled chicken breast, spicy sweet pecans, dried cranberries, blue cheese and pomegranate vinaigrette

Garden Side Salad

Mixed greens, tomatoes, cucumber and shredded mozzarella

WRAPS Substitute wheat tortilla

Turkey

Cheddar cheese, bacon, lettuce, tomato and honey mustard

Lemon Chicken

Grilled chicken, mozzarella, tomato, and spinach

The Jimmy

Shredded spiced pork, cheddar cheese, pico de gallo, and spicy mayo

Tuna

Tuna salad, tomato, basil pesto, and red onion

Chicken Salad

Our homemade chicken salad

Veggie

Grilled zucchini and eggplant, spinach, red pepper, mozzarella cheese and pesto

BREAKFAST (Served 7:00-11:00 a.m.)

Corned Beef Hash

Served with poached eggs and toast

Traditional Breakfast

Two eggs made any style served with your choice of bacon, ham or sausage, home fries and toast

The Mariann

Two scrambled eggs, bacon, home fries, Italian toast and jelly

Shared Eggs

Two eggs poached Sicilian style in tomato sauce spiked with sweet sherry and served with toast

Old Fashioned Oatmeal

With milk, brown sugar, and walnuts or raisins Add fresh berries

Breakfast Sandwich

On toasted focaccia, served with two eggs, cheddar and your choice of ham, bacon or sausage

Dean's Steak and Eggs

Grilled flank steak with two eggs made any style and served with home fries and toast

Breakfast Sides

Apple cured bacon, Italian sausage, or Ham

Two eggs Fresh fruit

Home fries Toast: Italian, Wheat, or Rye

SPECIALTY CAKES

Please allow at least 48 hours for cake orders

Chocolate Peanut Butter

Layers of moist chocolate cake filled with peanut butter buttercream and garnished with crushed peanuts 6"/8"/10"/12"

Carrot

Fresh carrots,pecans,coconut and pineapple with cream cheese frosting 6"/8"/10"/12"

Italian Ricotta Cheesecake

With almond flour crust (Gluten Free) 8"/ 10"/ 12"

Flourless Chocolate Truffle

Dense , rich chocolate cake with chocolate Ganache 8" /10"/ 12"

Raspberry Lemon

Layers of lemon cake filled with alternate layers of raspberry filling and lemon curd covered with raspberry buttercream

8" /10"/ 12"

Chocolate Mocha

Chocolate cake covered with mocha buttercream and garnished with chocolate shavings 6"/8" /10"/ 12"

Custom Cakes: At additional cost Fudge frosting, Ganache, Chocolate shavings, Fruit fillings, and Custard available. Wide assortment of pastry and seasonal sorbetto including lemon ice, tiramisu, and cannoli available

Interested in Wedding Cakes?
Call to set up a tasting and talk with our pastry chef.

Approximate cake serving guide

P.P	5 5
1 /8 Sheet Single	6-8 slices
1 /4 Sheet Single	10-15 slices
1 /2 Sheet Single	25-30 slices
Full Sheet Single	.70-75 slices
6" Round Double	6-8 slices
8" Round Double	15-20 slices
10" Round Double2	25-35 slices
12" Round Double '	35-40 slices

SHEET CAKES

Price includes basic design.

Please allow at least 48 hours for cake orders

White, Chocolate, Marble or Yellow Cake

With chocolate or vanilla buttercream frosting Single Layer: ¼ sheet, ½ sheet, full sheet Double Layer: ¼ sheet, ½ sheet, full sheet Round Double Layer: 6" /8" /10"/ 12"

Almond Cake

With white almond frosting

Single Layer: ¼ sheet ½ sheet full sheet Double Layer: ¼ sheet ½ sheet Full sheet Round Double Layer: 6"/ 8"/ 10"/ 12"

Cleveland Cassata Cake

Double layers of yellow cake, custard, fresh strawberries, and whipped cream topping % sheet. ¼ sheet. ½ sheet. full sheet

Italian Cassata Cake

Double layers of yellow cake with ricotta, chopped almonds, chocolate, candied cherries, and rum syrup % sheet. ¼ sheet. ½ sheet, full sheet

Additional cost for special design on buttercream cake Design is limited on Cassata cake due to whipped cream topping

WWW.CASADOLCE.NET

See our website for cake pictures, ideas and other Casa Dolce favorites. Email pictures to margieaxelrod@yahoo.com

