

# CASA DELLA LUCE



*Casa Della Luce is an American/Italian bistro & gourmet pizzeria that prides itself on authentic, hand-tossed, New York Pizza & traditional homemade pastas. Peer into our live action kitchen & watch our trained chefs diligently preparing our fresh, one of a kind menu resulting in our trademark flavors. We make every effort to support our local community through philanthropy and fund-raising since 2010. Sit back, relax & enjoy some of the best of what Westerly has to offer!*



Find us on Facebook or Instagram or visit our website for more information, pictures, specials, events & to download our mobile app!

[www.casadellaluce.net](http://www.casadellaluce.net)

## APPETIZERS

### CASA WINGS

*Eight crispy chicken wings tossed in your choice of Sweet Baby Ray's BBQ or homemade buffalo sauce. 10*

### FRIED CALAMARI

*Tender calamari tossed with white beans & pepperoncini. Served with a side of Casa marinara & topped with roasted red pepper aioli. 13*


### EGGPLANT FRIES

*Fresh eggplant lightly breaded and fried crispy. Served with house marinara. 9*

### SPINACH STUFFY

*Juicy quahogs stuffed with spinach, bacon & a hint of Sambuca. 8*

### ARANCINI

*Crispy risotto ball stuffed with bolognese,  peas & mozzarella cheese in a puddle of marinara. Golden Brown & Delicious! 5*

## SALADS

### ICEBERG WEDGE SALAD

*Wedge of iceberg lettuce, with bacon, red onion & tomatoes topped with the Casa creamy blue cheese dressing. 9*

### CLASSIC CAESAR SALAD

*The classic Caesar salad with crisp romaine & seasoned croutons tossed in our very own Caesar dressing. 8*

### FIELD SALAD

*Mixed greens tossed with cucumber, grape tomatoes & shaved red onions served in our Italian vinaigrette. 7*

### APPLE WALNUT SALAD

*Mixed greens with aged goat cheese, apples, walnuts & dried cranberries tossed with a raspberry vinaigrette. 10*

### MEATBALL SALAD

*Two homemade meatballs with house marinara served with crisp romaine, tomatoes, cucumbers, onions, croutons, parmesan cheese and balsamic dressing. 10*

*\*Add our freshly grilled chicken breast to any salad... 5*

*\*Add succulent Tiger shrimp to any salad... 5 shrimp / 8*

SIDE SALAD - FIELD OR CAESAR 5

## SOUPS

### CASA CLAM CHOWDER · **AWARD WINNING!**

*Thick New England style chowder, made with local clams & finished with clam fritter croutons. 7*

### SOUP OF THE DAY

*Ask about our delicious soup of the day. 6*

*Limited to Kids 12 & under*

## KIDS MENU

SPAGHETTI WITH MEATBALLS 5.95

SPAGHETTI WITH BUTTER 4.95

CHICKEN TENDERS WITH FRIES 7.95

MACARONI & CHEESE 6.25

CHEESE SLICE · KID CUT 3.00



Casa Favorites

"Please notify your waitress if you have any food allergies"

Advisory: Consumption of raw or under-cooked foods of animal origin may increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.

An 18% gratuity will be added to parties of 6 or more.

# HOMEMADE PASTA ENTREES

All entrees are served with a garlic knot & your choice of Caesar Salad or our signature Field Green Salad

## TRUFFLED STEAK

*Petite filet mignon with fettuccini, sautéed mushrooms & sun-roasted tomatoes in a creamy marsala & demi-glace sauce finished with a hint of white truffle oil. 25*

## CASA CHICKEN PARMESAN

*Best chicken parm in the state! Lightly breaded to order served over homemade fettuccini pasta. 19*

## EGGPLANT PARMESAN

*Thick slices of eggplant breaded & fried topped with mozzarella cheese over fettuccini pomodoro. 17*

## VEAL PARMESAN

*Milk-fed bone-in veal chop pounded thin, lightly breaded & topped with marinara & mozzarella cheese. Served over homemade fettuccine. 24*

## HOUSE-MADE MEATBALLS OR LOCAL SWEET SAUSAGE

*Fresh Tagliarini pasta with your choice of our very own savory hand-made meatballs or local sausage in the Casa marinara. 16*

## SHRIMP SCAMPI OR FRA DIAVOLO

*Succulent shrimp sautéed with your choice of a garlic, white wine, lemon butter sauce or spicy house marinara. 20*

## FETTUCCINI ALFREDO

*Rich & creamy Alfredo sauce, grana padano, tossed with fresh broccoli & basil. 16  
Add pan-seared chicken breast. 5  
Add sautéed succulent tiger shrimp. 5 shrimp/ 8*

## GNOCCHI BOLOGNESE

*Old-fashioned hand-made potato gnocchi tossed in our savory bolognese sauce topped with grana padano & finished in the oven. 20*

## SEAFOOD RAVIOLI

*Pillows of fresh pasta stuffed with Gulf shrimp, tender sea scallops & sweet Maine lobster finished with a lobster brandy cream sauce. 22*

## HOMESTYLE BAKED MEAT LASAGNA

*Fresh sheets of pasta layered with ricotta cheese, homemade meatballs, local sausage & homemade bolognese sauce, topped with marinara & mozzarella cheese. 19*

## CHICKEN SCALOPPINI YOUR WAY

*Served with Tagliarini Aglio Olio & julienne vegetables.  
Savory Marsala with mushroom demi-glace. 19  
Authentic Picatta with lemon-caper butter sauce. 19*

## VEAL SCALOPPINI YOUR WAY

*Served with Tagliarini Aglio Olio & julienne vegetables.  
Savory Marsala with mushroom demi-glace. 21  
Authentic Picatta with lemon-caper butter sauce. 21*

## PENNE ALA VODKA

*Traditional penne with vodka rose sauce. 17*

## TAGLIARINI AGLIO OLIO

*Homemade tagliarini pasta with garlic, extra virgin olive oil & julienne vegetables. 15*

## CAVATELLI WITH SAUSAGE & BROCCOLI RABE

*Homemade cavatelli pasta, sauteed broccoli rabe & local sausage. 20*



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# THIN CRUST PIZZA

12 inch Small	12	16 inch - Large	15
12 inch Small Gourmet	16	16" toppings	2.50 ea
12" toppings	1.50 ea	Sicilian pie - Thick Crust	18
Cheese Pizza by the slice	3	Sicilian Gourmet	24
Gourmet Slice	4		

## **12" Gluten Free Crust plus \$5**

Toppings - Pepperoni, Sausage, Meatball, Hamburger, Bacon, Chicken, Clams, Anchovy, Onions, Peppers, Mushrooms, Olives, Broccoli, Artichoke Hearts, Spinach, Tomato, Roasted Peppers

# GOURMET PIZZAS

## BUFFALO CHICKEN

Chicken, carrots, celery, shredded mozzarella, house-made blue cheese dressing & hot sauce. 21

## BACON CHEESEBURGER

Ketchup, mustard, hamburger, bacon, onion, diced pickles, sharp cheddar & American cheese. 21

## BBQ CHICKEN

Sweet Baby Ray's BBQ chicken, red onions, oven-roasted corn & sharp white cheddar. 20

## TACO PIZZA

Spicy taco beef, Cheddar-Jack, tortilla chips, shaved lettuce & house salsa served with a side of sour cream & guacamole. 22

## SOUPY PIZZA

Local soupy, onions, garlic, oregano, Casa pizza sauce & mozzarella cheese. 21

## WHITE CLAM

Roasted garlic oil, oregano, crushed red pepper, chopped ocean clams & Parmesan cheese. 20

## CASA SPECIAL

Pepperoni, homemade meatballs, sausage, peppers, mushrooms, onions, Casa pizza sauce & mozzarella cheese. 22

## HURRICANE

Meatballs, ricotta, red peppers, onions, mozzarella, marinara & parmesan. 21

## TOMATO PESTO

Sliced tomatoes, pesto sauce & mozzarella cheese. 19

## THE WESTERLY

Local soupy, homemade meatballs, vinegar peppers, oregano, Casa pizza sauce & mozzarella cheese. 22

## SPINACH ARTICHOKE

Spinach, ricotta cheese, garlic, chopped artichoke hearts & shredded mozzarella cheese. 20

## EGGPLANT PARMESAN

Crispy slices of eggplant, pizza sauce, mozzarella, parmesan & dollops of ricotta. 21

## FRESH MOZZARELLA

Casa pizza sauce, fresh mozzarella, basil & freshly grated parmesan cheese. 20

## BIKINI

Vegetable pizza with Casa pizza sauce, broccoli, artichoke hearts, olives & light mozzarella. 20

## MARGHERITA

Vine-ripe cluster tomatoes, fresh basil pesto, ricotta & fresh mozzarella cheese. 21

## ALL WHITE

Blend of shredded mozzarella, ricotta, parmesan & fresh mozzarella cheese finished with fresh herbs. 21

## CBR

Chicken, bacon, diced tomatoes, red onion, ranch & cheddar cheese. 21

## MEAT MANIA

Crispy bacon, sausage, pepperoni & homemade meatballs exploding with flavor. 22

# HOUSE SPECIALTY ITEMS

## CALZONES

Blend of mozzarella, parmesan, grana padano & ricotta cheese with a side of house marinara. 9  
Add any pizza toppings. 1 each.

## BUFFALO CHICKEN CALZONE

Our buffalo chicken pizza, with carrots & celery wrapped in a calzone & served with a side of blue cheese dressing. 11

## SPINACH ARTICHOKE CALZONE

Our spinach artichoke pizza wrapped in a calzone dough, with a side of marinara. 10

## MEAT MANIA CALZONE

Crispy bacon, sausage, pepperoni, ricotta, mozzarella & homemade meatballs exploding with flavor 12

## SPINACH WHEEL

Spinach, pepperoni, ricotta & mozzarella rolled up topped & with sesame seeds. 8

## CASA PIZZA ROLL

Grilled chicken, roasted red peppers, basil pesto & mozzarella cheese wrapped in our pizza dough & cooked to perfection. 9

## GARLIC KNOTS

Bread twists baked with garlic, fresh herbs & grana padano cheese. Served with house marinara.

\$ .40 EA      6 FOR \$2      12 FOR \$3.50





# PARTY DEALS

Casa offers Catering.  
Ask about our Package Specials  
available from our Catering Menu.

## SILVER

\$14 PER PERSON \*  
Choice of Pasta, Entree &  
Field or Caesar Salad

## GOLD

\$18 PER PERSON\*  
One Appetizer, Choice of Any Salad  
with Garlic Knots, Choice of Pasta  
& Two Entree Choices

## PLATINUM

\$25 PER PERSON\*  
One Appetizer, Choice of Any Two Salads  
with Garlic Knots, Choice of Two Pastas,  
Two Entree Choices & Dessert Tray

\*Prices not inclusive of tax,  
based on a 20 person minimum.  
includes utensils, plates, napkins & serving spoons.



**ASK ABOUT OUR  
PIZZA PARTY  
SPECIALS**

**TAKE HOME!**

### FRESH PASTA BY THE POUND

GNOCCHI.....	6.00
CAVATELLI .....	6.00
TAGLIARINI.....	5.00
FETTUCCINI .....	5.00
LASAGNA SHEETS .....	5.00
SEAFOOD RAVIOLI.....	12.00 PER DOZEN

# WINE LIST

## WHITE WINE

Kendall-Jackson "VR" Chardonnay, CA .....	10.00	36.
<i>Tropical flavors such as pineapple, mango, &amp; papaya with citrus notes that explode in your mouth.</i>		
Chloe Rose, CA.....	8.00	28.
<i>Dry, bright &amp; delicious. Delicate notes of fresh strawberries, raspberries &amp; watermelons.</i>		
Kendall Jackson Sauvignon Blanc, CA .....	8.00	28.
<i>Luscious honeysuckle, ripe pear and fresh lemongrass intertwine in this medium-bodied wine.</i>		
Kim Crawford Sauvignon Blanc, NZ.....	10.00	36.
<i>Lifted citrus, tropical fruit &amp; crushed herbs. Fresh &amp; juicy.</i>		
Benvolio Pinot Grigio, Friuli, Italy.....	7.50	26.
<i>Delightful, enjoyed for its aromatic crisp green apple, mineral &amp; honeysuckle notes.</i>		

## RED WINES

J. Lohr "Seven Oaks", Cabernet Sauvignon, CA ...	10.00	36.
<i>Mature &amp; round on the palate, with a generous fruit signature &amp; soft finish.</i>		
Murphy-Goode Pinot Noir, CA.....	8.50	30.
<i>Dry, with delicate tannins, balanced by a pleasing acidity &amp; a fruity taste on the palate.</i>		
Col di Sasso, Italy.....	8.00	28.
<i>(Sangiovese &amp; Cabernet) Full &amp; soft, balanced, easy-to-drink.</i>		
Ruffino Chianti DOCG, Italy .....	8.00	28.
<i>Medium-bodied, persistent fruity sensations feature a long aftertaste.</i>		
Piazza di Castello Rosso Toscano, Italy.....	9.00	32.
<i>Harmonious &amp; complex.</i>		

**Lolea Red Sangria \$8/\$28**  
Tempranillo & Cabernet Sauvignon red wines, fresh orange & lemon juice & a touch of cinnamon

## HOUSE WINES

WOODBRIAGE BY ROBERT MONDAVI  
\$7.00 per glass \$25 per bottle  
Chardonnay  
Merlot • White Zinfandel

## BEER · DRAFT 16OZ.:

Staff's Selection (price may vary) TBD  
*Specialty crafted to reflect New England's seasons*  
Peroni Nastro Azzurro 6.00  
5.1% abv - Pale Lager  
Narragansett 5.00  
5% abv - American Full-Bodied Lager

## BEER · BOTTLES ·

Samuel Adams Boston Lager 5.50  
Corona Extra 5.50  
Harpoon IPA 5.50  
Coors Light 4.50  
St. Pauli Girl (non-alcoholic) 4.50  
Truly Hard Seltzer 6.00

## FOUNTAIN SODA 2.50

Barq's Root Beer • Sprite  
Canada Dry Ginger Ale • Hi-C Pink Lemonade  
Coke • Diet Coke