

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

www.casadellaluce.net

APPETIZERS

CASA WINGS

Eight crispy chicken wings tossed in your choice of Sweet Baby Ray's BBQ or homemade buffalo sauce. 12

FRIED CALAMARI

Tender calamari tossed with white beans & pepperoncini. Served with a side of Casa marinara & topped with roasted red pepper aioli. 14

SPINACH STUFFY

Juicy quahogs stuffed with spinach, bacon & a hint of Sambuca. 10

ARANCINI

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

EGGPLANT FRIES

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

SALADS

**Add our freshly grilled chicken to any salad... 6*

**Add sautéed Tiger shrimp to any salad... 8*

ICEBERG WEDGE SALAD

Wedge of iceberg lettuce, with bacon, red onion & tomatoes topped with the Casa creamy blue cheese dressing. 10

CLASSIC CAESAR SALAD

The classic Caesar salad with crisp romaine & seasoned croutons tossed in our very own Caesar dressing. 9

FIELD SALAD

Mixed greens tossed with cucumber, grape tomatoes & shaved red onions served in our Italian vinaigrette. 8

APPLE WALNUT SALAD

Mixed greens with aged goat cheese, apples, walnuts & dried cranberries tossed with a raspberry vinaigrette. 11

MEATBALL SALAD

Two homemade meatballs with house marinara served with crispy romaine, tomatoes, cucumbers, onions, croutons, parmesan cheese & balsamic dressing. 12

CHOPPED PASTA SALAD

Mixed greens with fresh mozzarella cheese, tomatoes, cucumbers, onions, black olives, roasted red peppers, shredded chicken & chopped penne pasta tossed in our balsamic vinaigrette. 14

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

KIDS MENU

Limited to Kids 12 & under

SPAGHETTI WITH MEATBALLS 6.00

SPAGHETTI WITH BUTTER 5.00

CHICKEN TENDERS WITH FRIES 9.00

MACARONI & CHEESE 7.00

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. 28

CASA CHICKEN PARMESAN

Best chicken parm in the state! Lightly breaded to order served over homemade fettuccini pasta. 20

EGGPLANT PARMESAN

Thick slices of eggplant breaded & fried topped with mozzarella cheese over fettuccini pomodoro. 18

VEAL PARMESAN

Milk-fed bone-in veal chop pounded thin, lightly breaded & topped with marinara & mozzarella cheese. Served over homemade fettuccine. 27

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. 17

SHRIMP SCAMPI OR FRA DIAVOLO

Succulent shrimp sautéed with your choice of a garlic, white wine, lemon butter sauce or spicy house marinara. 21

FETTUCCINI ALFREDO

*Rich & creamy Alfredo sauce, grana padano, tossed with fresh broccoli & basil. 17
Add pan-seared chicken breast. 6
Add sautéed succulent tiger shrimp. 8*

GNOCCHI BOLOGNESE

Old-fashioned hand-made potato gnocchi tossed in our savory bolognese sauce topped with grana padano & finished in the oven. 21

SEAFOOD RAVIOLI

Pillows of fresh pasta stuffed with Gulf shrimp, tender sea scallops & sweet Maine lobster finished with a lobster brandy cream sauce. 23

HOMESTYLE BAKED MEAT LASAGNA

Fresh sheets of pasta layered with ricotta cheese, homemade meatballs, local sausage & homemade bolognese sauce, topped with marinara & mozzarella cheese. 20

CHICKEN SCALOPPINI YOUR WAY

*Served with Tagliarini Aglio Olio & julienne vegetables.
Savory Marsala with mushroom demi-glace. 20
Authentic Picatta with lemon-caper butter sauce. 20*

VEAL SCALOPPINI YOUR WAY

*Served with Tagliarini Aglio Olio & julienne vegetables.
Savory Marsala with mushroom demi-glace. 22
Authentic Picatta with lemon-caper butter sauce. 22*

PENNE ALA VODKA

Traditional penne with vodka rose sauce. 18

TAGLIARINI AGLIO OLIO

Homemade tagliarini pasta with garlic, extra virgin olive oil & julienne vegetables. 16

CAVATELLI WITH SAUSAGE & BROCCOLI RABE

Homemade cavatelli pasta, sauteed broccoli rabe & local sausage. 21



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BUILD YOUR OWN PIZZA

12 inch Small	13	16 inch - Large	16
12 inch Small Gourmet	16	16" toppings	2.50 ea
12" toppings	1.50 ea	Sicilian Pie - Thick Crust	19
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. 17/22

BACON CHEESEBURGER

Ketchup, mustard, hamburger, bacon, onion, diced pickles, sharp cheddar & American cheese. 17/22

BBQ CHICKEN

Sweet Baby Ray's BBQ chicken, red onions, oven-roasted corn & sharp white cheddar. 17/22

TACO PIZZA

Spicy taco beef, Cheddar-Jack, tortilla chips, shaved lettuce & house salsa served with a side of sour cream & guacamole. 17/22

SOUPY PIZZA

Local soupy, onions, garlic, oregano, Casa pizza sauce & mozzarella cheese. 17/22

WHITE CLAM

Roasted garlic oil, oregano, crushed red pepper, chopped ocean clams & Parmesan cheese. 17/21

CASA SPECIAL

Pepperoni, homemade meatballs, sausage, peppers, mushrooms, onions, Casa pizza sauce & mozzarella cheese. 17/23

HURRICANE

Meatballs, ricotta, red peppers, onions, mozzarella, marinara & parmesan. 17/22

TOMATO PESTO

Sliced tomatoes, pesto sauce & mozzarella cheese. 17/20

THE WESTERLY

Local soupy, homemade meatballs, vinegar peppers, oregano, Casa pizza sauce & mozzarella cheese. 17/22

SPINACH ARTICHOKE

Spinach, ricotta cheese, garlic, chopped artichoke hearts & shredded mozzarella cheese. 17/21

EGGPLANT PARMESAN

Crispy slices of eggplant, pizza sauce, mozzarella, parmesan & dollops of ricotta. 17/22

FRESH MOZZARELLA

Casa pizza sauce, fresh mozzarella, basil & freshly grated parmesan cheese. 17/21

BIKINI

Vegetable pizza with Casa pizza sauce, broccoli, artichoke hearts, olives & light mozzarella. 17/21

MARGHERITA

Vine-ripe cluster tomatoes, fresh basil pesto, ricotta & fresh mozzarella cheese. 17/22

ALL WHITE

Blend of shredded mozzarella, ricotta, parmesan & fresh mozzarella cheese finished with fresh herbs. 17/22

CBR

Chicken, bacon, diced tomatoes, red onion, ranch & cheddar cheese. 17/22

MEAT MANIA

Crispy bacon, sausage, pepperoni & homemade meatballs exploding with flavor. 17/22

HOUSE SPECIALTY ITEMS

CALZONES

*Blend of mozzarella, parmesan, grana padano & ricotta cheese with a side of house marinara. 10
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. 12

SPINACH ARTICHOKE CALZONE

Our spinach artichoke pizza wrapped in a calzone dough, with a side of marinara. 11

MEAT MANIA CALZONE

Crispy bacon, sausage, pepperoni, ricotta, mozzarella & homemade meatballs exploding with flavor 13

SPINACH WHEEL

Spinach, pepperoni, ricotta & mozzarella rolled up topped & with sesame seeds. 10

CASA PIZZA ROLL

Grilled chicken, roasted red peppers, basil pesto & mozzarella cheese wrapped in our pizza dough & cooked to perfection. 10

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



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

PARTY DEALS

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

SILVER

\$16 PER PERSON *
 Choice of Pasta, Entree &
 Field or Caesar Salad

GOLD

\$21 PER PERSON*
 One Appetizer, Choice of Any Salad
 with Garlic Knots, Choice of Pasta
 & Two Entree Choices

PLATINUM

\$28 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.

WINE LIST

WHITE WINE

- Kendall-Jackson "VR" Chardonnay, CA 10.00 36.
Tropical flavors such as pineapple, mango, & papaya with citrus notes that explode in your mouth.
- Chloe Rose, CA..... 9.00 32.
Dry, bright & delicious. Delicate notes of fresh strawberries, raspberries & watermelons.
- Kim Crawford Sauvignon Blanc, NZ..... 10.00 36.
Lifted citrus, tropical fruit & crushed herbs. Fresh & juicy.
- Beringer White Zinfandel, California..... 8.00 28.
Fresh red berry, citrus & melon aromas & flavors with subtle hints of nutmeg & clove.
- Tangent, Albarino, Edna Valley, CA..... 10.00 36.
Mandarin orange & tangerine peel begin in the aromatics & run clear through to the finish.
- Stella Rosa, Moscato D'Asti, CA 8.00 28.
Semi-sweet, semi-sparkling wine with peach, apricot & honey flavors.

RED WINES

- J. Lohr "Seven Oaks", Cabernet Sauvignon, CA ... 10.00 36.
Mature & round on the palate, with a generous fruit signature & soft finish.
- Murphy-Goode Pinot Noir, CA..... 9.00 32.
Dry, with delicate tannins, balanced by a pleasing acidity & a fruity taste on the palate.
- Col di Sasso, IGT Tuscany, Italy..... 9.00 32.
*(Sangiovese & Cabernet)
 Full & soft, balanced, easy-to-drink.*
- Ruffino Chianti, DOCG Tuscany, Italy 9.00 32.
Medium-bodied, persistent fruity sensations feature a long aftertaste.

HOUSE WINES

WOODBIDGE BY ROBERT MONDAVI
 \$7.00 per glass \$26 per bottle
 Pinot Grigio • Merlot

BEER · DRAFT 16OZ.:

Staff's Selection (price may vary) TBD
 Specially 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



**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