

Dinner Menu

Casa Di Lisa Restaurant

Appetizers

- Shrimp Florentine**.....8.95
5 Shrimp sautéed in a light egg batter & cooked in a lemon butter sauce.
- Brushetta di Pomodori**.....4.95
Diced ripe tomato, fresh basil, herbs & extra virgin olive oil with toasted peasant bread.
- Clams Casino**.....6.95
5 Rhode Island mid-neck clams stuffed Johnny's casino butter.
- Jumbo Shrimp Cocktail**.....8.95
4 Chilled jumbo shrimp served with a zesty cocktail sauce.
- Fried Calamari**.....7.95
Lightly breaded calamari mixed with green, red banana peppers served with marinara sauce.
- Antipasto**.....11.95
Prosciutto, imported deli meats, assorted olives grilled vegetables& aged cheeses.
- Zuppa di Mussels**.....7.95
Prince Edward Island mussels cooked in a white wine sauce.
- Beef Carpaccio**.....8.95
Thinly sliced seared beef tenderloin served with capers, Reggiano Parmesan cheese.
- Scallop Stuffed Mushrooms**.....8.95
Fresh marinated mushrooms, baked with scallop & crab stuffing.
- Zuppa di Clams**.....9.95
Little neck clams cooked in a spicy plum tomato sauce.
- Oysters Rockefeller**.....8.95
Island Creek oysters traditionally made with fresh cream spinach & hollandaise.

Frito Misto	11.95
Calamari, shrimp & scallops, lightly battered & served with garlic aioli.	
Hand-Breaded Shrimp	8.95
5 hand-breaded shrimp fried golden brown & served with a zesty cocktail sauce.	
Coconut Shrimp	8.95
5 coconut breaded shrimp served with a Thai sweet chili sauce.	
Clams on the half shell*	each .75
Fresh Rhode Island mid-neck clams served with a zesty cocktail sauce.	
Island Creek Oysters*	each 1.50
Fresh from Long Island, hand shucked served with a zesty cocktail sauce.	
Cold Seafood Platter*	24.95
Maine lobster, shrimp cocktail, calamari salad, fresh clams & marinated mussels all served chilled.	

Salads

Isabella's Signature Salad	3.50
Caesar Salad with or without Anchovies.....	4.50

Pasta

Manicotti	13.95
Stuffed with ricotta cheese & baked with marinara sauce & mozzarella.	
Ziti di Lisa	12.95
Bed of ziti topped with sausage, peppers, onions & baked with mozzarella cheese.	
Ziti with Meatballs or Sausage	11.95
Served with choice of homemade meatballs or Italian sausage.	
Tortellini Alfredo	13.95
4 cheese filled tortellinis served in a creamy cheese sauce.	
Fettuccini Carbonara	13.95
Fettuccini with prosciutto served in a creamy cheese sauce.	

Chicken

- Piccata**.....17.95
Sautéed with capers, onions, mushrooms & roasted peppers
cooked in a lemon & white wine sauce.
- Cacciatore**.....17.95
Sautéed with mushrooms, peppers & onions cooked in light
fresh tomato sauce.
- Francese**.....17.95
Sautéed in a light egg batter & cooked in a
lemon butter sauce.
- Parmigiano**.....16.95
Breaded chicken breasts baked with marinara sauce &
topped with mozzarella.
- Marsala**.....17.95
Chicken breast sautéed with fresh mushrooms &
cooked in a marsala wine sauce.

Beef & Veal

- Beef Marsala (10 oz.)**.....20.95
Tenderloin of beef sautéed with fresh mushrooms &
cooked in a marsala wine sauce.
- Veal Saltimboca**.....19.95
Rolled with prosciutto, mozzarella & spinach sautéed
with mushrooms & cooked in a wine sauce.
- Veal Francese**.....19.95
Sautéed in a light egg batter & cooked in a
lemon butter sauce.
- Veal Milanese**.....18.95
Hand breaded veal, pan fried with fresh lemon &
Parmesan cheese.
- Veal Piccata**.....19.95
Sautéed with capers, onions, mushrooms & roasted
peppers. Cooked in a lemon & white wine sauce.
- Veal Marsala**.....19.95
Sautéed with fresh mushrooms & cooked in a
marsala wine sauce.
- Veal Parmigiano**.....17.95

Breaded milk fed veal baked with marinara sauce & topped with mozzarella.

Seafood

- Jumbo Stuffed Shrimp**.....19.95
5 jumbo shrimp stuffed with Alex's homemade seafood stuffing & baked until golden brown.
- Swordfish Au Poivre**.....18.95
Encrusted with sliced almonds & spice, finished with our fresh Au Poivre peppercorn sauce.
- Baked Cod**.....18.95
Fresh Atlantic Cod from Georges Bank. Baked with Alex's homemade seafood stuffing.
- Shrimp Scampi**.....19.95
Sautéed with fresh garlic, olive oil & fresh herbs served over a bed of linguine.
- Zuppa di Pesce**.....29.95
Lobster, clams, mussels, shrimp, calamari, scallops & fish cooked in a spicy marinara sauce & served over a bed of linguine.

From the Grill

- Italian Style Ribeye (24 oz.)**.....25.95
Angus beef marinated with our special Italian style herb rub then aged to perfection.
- Porterhouse (28 oz.)**.....29.95
Well aged steak that is actually two steaks in one - a sirloin & a filet.
- T-Bone (20 oz.)**.....23.95
Served bone-in, as the bone helps retain more natural juices.
- Filet Mignon (12 oz.)**.....24.95
We properly age our tenderloins for the most tender, flavorful filet mignon.
- New York Strip (16 oz.)**.....22.95
Aged Angus New York Strip
- Cedar Plank Salmon**.....19.95
North Atlantic Salmon topped with a Parmesan Mayonnaise & cedar plank roasted..
- Tuscan Chicken**.....14.95
Grilled bone-in half chicken seasoned with fresh herbs &

extra virgin olive oil.

Pork Chops (one) 15.95
..... (two) 18.95

1 1/2" thick bone-in, center cut chops.
Served with a side of Calamari peppers.

Surf & Turf

Add to any grilled item:

Two Jumbo Stuffed Shrimp.....7.95

Oscar Style.....8.95

Blue crab, asparagus & hollandaise sauce.

Hand-Breaded Shrimp.....5.95

3 fried shrimp served with a zesty cocktail sauce.

Scallop & Shrimp Scampi.....9.95

Sautéed with fresh garlic, olive oil & fresh herbs.

All entrees include Isabella's Signature Salad,
~~~ Fresh Baked Bread, Mixed Vegetables or Pasta. ~~~

### **Sauces & Side Orders**

Au Poivre Peppercorn.....2.00

Gorgonzola Crumbles.....2.00

Béarnaise or Hollandaise.....2.00

Grilled Asparagus.....3.50

Tuscan Fries.....2.50

Sautéed Broccoli.....3.50

Ziti with Meat Sauce.....2.50

Baked Potato.....2.50

Mixed Fresh Vegetables.....3.50

Garlic Mashed Potatoes.....3.50

Fresh Cream Spinach.....3.50

A 17% gratuity will be added to groups of 8 or more

\*Consumption of raw seafood may increase risk of food-borne illness

Peanut oil & other peanut products used

◇ **Prices subject to change without notice** ◇