

## First Course

<b>Cheese Tasting</b> , served with baguette: *	12
<b>Cypress Grove “Humboldt Fog”</b> ; California, goat’s milk, soft	
<b>Roth Kase Cheese Company “Buttermilk Bleu Affinee”</b> ; Wisconsin, raw cow’s milk, soft	
<b>Uplands Farms “Pleasant Ridge Reserve”</b> ; Wisconsin, raw cow’s milk, semi-firm	
<b>Smoked Salmon</b> , truffled potato cake, aioli, capers, red onion, egg	9
<b>Sea Scallops</b> , butternut squash, currants, sage, Belgian endive, apple, sumac, apple cider gastrique	12
<b>Grilled Flatbread</b> : baba ghanoush, chickpea hummus, red pepper muhummara, extra virgin olive oil	8

## Salads and Soup

<b>Roasted Beets</b> , mustard greens, goat cheese, walnuts, sherry vinaigrette	8
<b>Arugula</b> , house-made pancetta, crimini mushrooms, potatoes, Riverview Farms goat cheese, pancetta vinaigrette	8
<b>Mesclun Greens</b> , sherry vinaigrette, crispy shallots	7
<b>Parsnip &amp; Roasted Pear Puree</b> , pear, celery, golden raisins, porcini oil	8
<b>Tomato &amp; Basil Bisque</b> , parmesan crostini	6

## Casbah’s Piccola Gusto Menu

A two-course lunch starting with your choice of a salad or cup of soup, from the listings above, followed by your choice of pasta or risotto and half sandwich

15

## Beverages

<b>Specialty Sodas</b> • Jamaica’s Finest Ginger Beer • Hank’s Root Beer	4.5
<b>Grown Up Soda</b> , New York, NY • Extra Dry Ginger Ale • Cranberry Lime • Star Ruby Grapefruit • Dry Cola • Meyer Lemon • Dry Pomegranate • Valencia Orange	4

\* May contain or contains raw fish. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

## Sandwiches

served with your choice of side:  
soup, mesclun green salad, or French fries

<b>Crab Cake Sandwich</b> , romaine lettuce, parmesan aioli, brioche bun	14
<b>Salumi Sandwich</b> , prosciutto, capicola, sopressata, burrata, arugula, fennel slaw, ciabatta roll	11
<b>Roasted Turkey</b> , Manchego, quince mostarda, pepper bacon, romaine, rustic sourdough	10
<b>Braised Short Rib</b> , short rib ragoût, caramelized onions, oyster mushrooms, white cheddar, rosemary roll	12
<b>Grilled Vegetables</b> , marinated zucchini, eggplant, portobello, ricotta, kalamata olive tapenade, sour dough baguette	9
<b>Grilled Cheese</b> , cheddar, rustic sourdough	9

## Pastas

<b>Orecchiette Pasta</b> , grilled chicken, dried cranberries, Riverview Farms goat cheese, sage cream	15
<b>Ricotta Cavatelli</b> , house-made fennel sausage, spinach, crushed tomatoes, ricotta	14
<b>Potato Gnocchi</b> , chicken confit, wild mushrooms, cipollini onions, salsify, rapini, rosemary, Piave	14
<b>Torchetti</b> , wild mushrooms, Swiss chard, butternut squash, Brussels sprouts, walnuts, Parmigiano-Reggiano	15
<b>Short Rib Ravioli</b> , oyster mushrooms, Swiss chard, roasted shallots, gremolata	16

## Entrées

<b>Grilled Scottish Salmon Salad</b> , mesclun greens, radishes, Brussels sprouts leaves, pepitas, apple cider vinaigrette	16
<b>Jumbo Lump Crab Chopped Salad</b> , cucumber, radish, red pepper, avocado, romaine, sherry vinaigrette	17
<b>Grilled Chicken Salad</b> , arugula, roasted beets, goat cheese, walnuts, balsamic vinaigrette	13
<b>Wild Mushroom and Goat Cheese Omelet</b> , mesclun salad	12
<b>Elysian Fields Farm Lamb “Mac and Cheese”</b> , tubetti pasta, mascarpone, cheddar, Pecorino-Romano, bread crumbs, mesclun salad	12
<b>Scottish Salmon</b> , lentils, spinach, tarragon, sun-dried tomato & caper vinaigrette	19
<b>Black Truffle Risotto</b> , wild mushrooms, fennel, Belgian endive, herbs, Parmigiano-Reggiano	14
<b>Hanger Steak &amp; Frites</b> , Maytag blue cheese, veal jus	15

*We believe in the beauty of cooking with local, seasonal ingredients.*