



## To Go

### Pizza

**Mushroom Bianca 22**

caramelized onion, mushrooms, mozzarella

**Sopressata 23**

giardiniera, mozzarella, pecorino

**Meyer Lemon 22**

prosciutto, parmesan, arugula

**Sausage & Fennel 23**

calabrian chili, preserved lemon, parmesan

**Winter Squash 18**

cauliflower purée, kale, garlic, olive oil

### Prix Fixe

Make life easier

Our menu showcases value and the chefs' talents. Let Casanova take the wheel and come along on the culinary ride!

*Bon Appétite!*

### *Three Course Dinner*

*- priced by third course -*

**First Course**

(choose one)

**Charcuterie**

**Seasonal Soup**

**Market Salad**

**Second Course**

(choose one)

**Gnocchi Casanova**

Spinach gnocchi, parmesan au gratin

**Brussels Sprouts**

apple gastrique, pomegranate

**Champignon**

Garlic butter, herbs, meyer lemon, parmesan

**Third Course**

(choose one)

**Wood fired Chicken**

half oven roasted chicken, roasted root vegetables, and foraged mushrooms

**34**

**Braised Beef Cannelloni**

mozzarella, truffle, tomato sauce

**36**

**BBQ Pork Ribs**

baked beans

**36**

### Dessert

**Panna Cotta 10**

**Chocolate Mousse 12**

[www.casanovacarmel.com](http://www.casanovacarmel.com)

(831) 216-3811

We politely decline menu substitutions

The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals. Executive Chef- Matthew Zimny

Sous Chef- Adam Silverstein

Sous Chef- Colin Cook

a .25% assessment charge for the Carmel Restaurant Improvement district will be added

1/10/2021



## To Go

### À la Carte

#### Appetizers

**Charcuterie** 22

assortment of cured meat, pickled vegetables, whole grain mustard

**Seasonal Soup** 12**Market Salad** 10

#### Small Plates

**Gnocchi Casanova** 22

spinach gnocchi, parmesan au gratin

**Brussels Sprouts** 10

apple gastrique, pomegranate

**Champignon** 12

garlic butter, herbs, meyer lemon, parmesan

#### Mains

**Wood fired Chicken** 26

half oven roasted chicken, roasted root vegetables and foraged mushrooms

**Braised Beef Cannelloni** 28

mozzarella, truffle, tomato sauce

**BBQ Pork Ribs** 28

baked beans

**Steak Frites** 34

au poivre sauce

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1/17/2021

