

# CASCONE'S

ITALIAN RESTAURANT Est 1954

*Sempre Famiglia*  *Se Benedica*

A Proud Member of: **The Kansas City Originals**  
also...**The Missouri & National Restaurant Associations**

## Antipasti "the beginning"

### Sicilian Oil & Garlic Dip 5

Perfect with our warm bread, Roasted garlic, herbs, balsamic and Parmigiano Reggiano

### MEATBALLS with MOZZARELLA 7

2 Large Meatballs in Sugo baked with Mozzarella/Parmesan Cheese

### Toasted Cheese Ravioli 11

Made daily in our kitchen. Lightly breaded & fried

### Fried Mozzarella 11

Nobody does this better!, with Sugo

### Calamari Fritti 16 Domestic from Rhode Island.

Hand breaded and fried golden, served with Sugo

### Stuffed Mushroom Caps 12.5

Cab & shrimp, baked with creamy herb butter

### Artichoke 12.5

Stuffed with Modiga style breadcrumbs, oil & butter

### SEAFOOD STUFFED ARTICHOKE 17.5

### MOZZARELLA BREAD 9.5 Sugo Side

Half Loaf Garlic Bread toasted with Mozzarella Cheese

### ITALIAN NACHOS 16

Pasta chips with a rich cheese sauce, Italian Sausage, Tomatoes, Olives, Green Onions, & Banana Peppers

## Salads, Etc.

### Iceberg Wedge 10 Tomatoes, bacon, bleu cheese

crumbles, hard boiled egg & creamy parmesan dressing  
SOUTHBEACH STYLE 18 with grilled shrimp

### Hail Caesar... (with entree 7)

Our traditional Caesar Salad with Parmesan and Croutons,

### Small House Caesar Salad 8

Large Entree Size Caesar with Choice of :

- Salmon\*, Grilled with lemon 22
- Shrimp Seasoned grilled 17
- Chicken Marinated with our Amogio 16

Add Anchovies 1.50

### CHICKEN COBB SALAD 14 Sliced grilled chicken,

romaine, avocado, diced tomatoes, bacon, hard boiled eggs, Bleu cheese crumbles, housemade ranch dressing on the side

### Italian Steak Or Meatball Sandwich 13

Italian Roll with Mozzarella, & Sugo, Grilled Potatoes

Substitute Salad or Spaghetti for Potatoes add 5

Add Bleu Cheese Crumbles 1.00

## Our Sicilian Table: Preparing our House Tomato Sauce (Sugo)

Our Pasta Sauce (Sugo) is prepared daily by slow cooking for hours with Delicious Pork Neck Bones. Popular in Traditional Sicilian households which serve this Sugo on a Sunday afternoon over spaghetti, mostaccioli or any other pasta you can think of.

Neck bones are traditionally used in making gravy in many Italian homes. I remember my Mom roasting the neck bones in the oven and creating a delicious sauce. Every home has their own variation of this recipe. Once the gravy is cooked then the family gathers around the table for some great conversations which usually involves everyone talking at the same time.

Neck Bone Sugo, like many Italian "gravies" gets it's flavor from hours of cooking and stirring. Not to mention the love that goes into every pot. This will always bring back a lot of memories.

## Primi Pasta

### PASTA BOWL 13 Choose from Spaghetti, Mostaccioli, Rigatoni or Shell Pasta.

Served with your choice of either 1 Meatball, Meat Sauce, 1 Italian Sausage or Mushrooms

### Jennie Cascones Canneloni 17 Pasta crepe with a mix of Ricotta & Italian Sausage baked with Sugo & Mozzarella

### Eggplant Parmigiana 18 Baked with Mozzarella on a bed of pasta with fresh Marinara

### Rigatoni Pasta OBG 17 Spinach, broccoli, mushrooms E.V.O.O, Butter & Garlic

### Fettuccini Alfredo 17 Butter, Cream, Black Pepper and Fresh Parmigiano

### Pasta Marinara 16 Our Sicilian Slow Simmered Skillet Sauce prepared with whole tomatoes, EVOO, Garlic, Fresh Basil. tossed with your choice of pasta, Parmigiano (Also Available Frank's Diablo Style)

#### TO ANY OF OUR PASTA DISHES

Add 1-Meatball, 1-Italian Sausage or Meat Sauce 3

Add Grilled Chicken 7, Sauteed Chicken 7, add Shrimp 7

Substitute Whole Wheat Pasta or Gluten Free Pasta 3

### Gnocchi Alla Vodka 20 Freshly made Ricotta Dumplings in a light blended Vodka Sauce

### Ravioli Ricotta 17 MADE FRESH DAILY! Cheese-filled served with Sugo

### Rigatoni Panarisi 18 Sautéed prosciutto, peas & mushrooms in light tomato cream sauce

### Cascone's Baked Lasagna 18 Layered with meat and cheese, served with Sugo

### Linguini con Vongole 18 Prepared with our traditional White Clam Sauce

### Tortelloni Savina Marie 20 Meat filled, in a light creamy cheese sauce, prosciutto, peas & mushrooms

### Lobster Ravioli 25 Fresh made with real lobster meat and Sherry laced blended Lobster Sauce

### JOHNNY'S COMBO 22

Baked Lasagna & Spaghetti.

Served with Meatball, Italian Sausage

add Mushrooms or Meat Sauce 3

### "CRAZY" ALFREDO 27

Our best-seller features

Classic Fettuccini Alfredo with Chicken, Shrimp, Italian Sausage, Sun-dried tomatoes, banana peppers.

### THE ITALIAN FLAG 24

Our Famous Baked Lasagna,

Chicken Parmigiana, Creamy Fettuccini Alfredo

## Specialita' della Casa

Add House Salad, or Today's Soup  
To Any Pasta or Entree 6

### Chicken Limonata Elaina 22 Our Signature Dish!

lightly sauteed in butter, lemon, white wine and a touch of cream. Served with Fettuccini Alfredo

### Chicken Spedini "Our Way" 22 Lightly breaded with Modiga then grilled with Lemon-Garlic Amogio. Served with spaghetti

### Chicken Parmigiana 21 Baked with Sugo & Mozzarella. Served with spaghetti (Substitute Creamy Alfredo for 5)

### The Mambo Italiano Pork "Rack" Chop 22

Hand cut, Modiga breaded 14oz Chop with Amogio Marinade, Grilled potatoes, corn on the cob

### Veal Parmigiana 21 Lightly breaded & sauteed, melted mozzarella, grated Parmesan-Romano cheese & Sugo.

Served with Spaghetti (Sicilian Style with breaded eggplant 23)

### Veal Limonata 25 Lightly sauteed with butter, lemon, white wine. Served with Fettuccini Alfredo

### Bistecca Modiga Style\* 39 House cut 8oz Filet, Char grilled with Mozzarella, herb butter, mushrooms, au jus, Italian potatoes

### Sauteed Whitefish 21 Lightly floured & sauteed. Chef's grilled vegetables, blended rice

### Fried Chicken Dinner 19 Still some of Kansas City's Best!! Mashed potatoes, cream gravy, old school green beans

\* Consumption of raw or undercooked These items may be ordered raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## From the Bar



SANGRIA 8 Traditional Red, White or JIMMY'S RED APPLE

MOSCATO SANGRIA 10 Mango Rum, Moscato Wine, Fresh Basil Leaves

DANNY OCEAN COCKTAIL 12 El Tesoro Blanco Tequila, Campari, splash of Grapefruit & Lime

STRAWBERRY BASIL LEMONADE 10 Prepared with Tito's, Lemonade, Strawberry, and Fresh Basil. The Perfect Cooler!

ITALIAN MARGARITA 10 Tequila, Triple Sec, Amaretto, Sweet and Sour In a Sugar Rimmed Glass with Orange and Lime

APEROL SPRITZ VENEZIANO 10 Prosecco, Aperol and Club Soda with Orange Garnish

TIRIMISU MARTINI 10 Stoli, Vanilla, Tiramisu Liqueur and Coffee Liqueur

THE SICILIAN MULE 10 Featuring Orange Vodka, Lemoncello, Ginger Beer, Mint Sprigs and Lime

OLD FASHIONED the RYE WAY 10 The drink that came before the rest, made with Jim Beam Rye Whiskey