

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

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

Baked with blended crab & shrimp, with creamy herb butter

Artichoke 12.5

Stuffed with Modiga style breadcrumbs, oil & butter

SEAFOOD STUFFED ARTICHOKE 17.5

Our House Antipasto 16

Large Cold plate of roasted peppers, imported cheese, olives, salami, meatball and sausage (perfect for sharing!)

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 6)

Our traditional Caesar Salad with Parmesan and Croutons,

Small House Caesar Salad 6

Large Entree Size Caesar with Choice of :

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

CHICKEN COBB SALAD 14

Sliced grilled chicken, romaine, avocado, diced tomatoes, bacon, hard boiled eggs, gorgonzola, 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 3

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 its 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 19 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 17 Layered with meat and cheese, served with Sugo

Linguini con Vongole 18 Prepared with our traditional White Clam Sauce

Tortelloni Savina Marie 19 Meat filled, in a light creamy cheese sauce, prosciutto, peas & mushrooms

Lobster Ravioli 22 Fresh made with Sherry laced Lobster Sauce

JOHNNY'S COMBO 21

Baked Lasagna & Spaghetti.
Served with Meatball,
Italian Sausage, and Mushrooms

"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

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 22.5)

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

Add House Salad, or Todays Soup
To Any Pasta or Entree 6

From the Bar



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

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

CELLO MARTINI 10 House made Limoncello, Raspberry Vodka & lemon twists

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