

CASCONE'S

ITALIAN RESTAURANT Est 1954

www.cascones.com www.facebook.com/cascones
Cascone Family Flagship Restaurant

A Proud Member of Kansas City Originals
and The Missouri Restaurant Association



Starters

SUGO 4 Side of our
award winning pasta sauce

SICILIAN OIL AND GARLIC DIP 7

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

MEATBALLS with MOZZARELLA 10

Freshly made with Sugo, Parmesan Cheese

TOASTED CHEESE RAVIOLI 12

Freshly made hand breaded, Sugo on side

ITALIAN NACHOS 18

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

FRIED MOZZARELLA 12 *10Nobody does them Better!*

CALAMARI FRITTI 18 Domestic, Rhode Island.

and breaded and fried golden, served with Sugo

STUFFED MUSHROOM CAPS 13

Baked with blended crab & shrimp, with
creamy herb butter

ARTICHOKE 14.5 Stuffed with Modiga stylebread-

crumbs, Butter, Olive Oil, Melted Provolone & Lemon

SHRIMP STUFFED ARTICHOKE 18

MOZZARELLA BREAD 9.5 Sugo Side

Half Loaf Garlic Bread toasted with Mozzarella Cheese

Salads, Etc.

TODAYS SOUP 7

HOUSE SALAD 8 (with entree 6)

Iceberg lettuce with seasonal fresh vegetables Shredded
Cheese, Sweet Italian Dressing

CAESAR SALAD 9 (with entree 7)

LARGE ENTREE SIZE CAESAR

with Shrimp Seasoned grilled 18

with Grilled Chicken with our Amogio 18

ICEBERG WEDGE 11 Tomatoes, bacon,

bleu cheese crumbles, hard boiled egg &
creamy parmesan dressing

SOUTHBEACH STYLE 18 with grilled shrimp

ITALIAN STEAK SANDWICH 12.95

Italian Roll with Mozzarella, & Sugo

Add Salad, Side of Spaghetti or Potatoes for 6

Sides

Sugo 4 Side of our award winning pasta sauce

Fettuccini Alfredo side 8

Pasta Marinara side 7

Pasta with Sugo side 6

Broccoli side 6

Grilled Fresh Vegetables side 6

Sauteed Mushrooms side 7

Potato (Grilled, Mashed or Fries) side 6

Alfredo Sauce side 7

** 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*

*Our Sicilian Table: Preparing our Sunday Pasta Sauce (Sugo)
Our Sugo is prepared daily by simmering for hours with Delicious Pork Neck Bones.
Popular in Traditional Sicilian households which serve this Sugo on a Sunday afternoon
over spaghetti, or any other pasta you can think of. 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 as family gathers
around the table for some great conversations which usually involves everyone talking
at the same time as they eat “Pasta with the Sugo”*

*Thank you. Sempre Famiglia and Se Benedica!
The Family Cascone*

Primi Pasta

Add House Salad, or Todays Soup

To Any Pasta or Entree 6.00

PASTA BOWL 15. Choose from Spaghetti Mostaccioli, Rigatonior Shell Pasta. Served with your
choice of Meatball, Meat Sauce, Italian Sausage or Mushrooms

CANNELONI CASCON 18.5 *Jennie Cascone’s Original Recipe*

Pasta crepe with a mix of Ricotta & Italian Sausage baked with Sugo & Mozzarella

EGGPLANT PARMIGIANA 18.5 Topped with Mozzarella and Parmigiano,
served with side pasta Marinara

FETTUCCINI ALFREDO 18.5 Butter, Cream, Black Pepper and Fresh Parmigiano

RIGATONI PASTA OBG 18.5 Spinach, Broccoli, Mushrooms EVOO, Butter & Garlic

Add 1-Meatball 3, Meat Sauce 3 or 1-Italian Sausage 4

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

Substitute Gluten Free Pasta 3

GNOCCHI ALLA VODKA 22.95 *Freshly made* Ricotta Dumplings in a light blended Vodka Sauce

RAVIOLI RICOTTA w/ SUGO 18.95 *Made fresh daily!* with Ricotta Cheese

RIGATONI PANARISI 19.95 Sautéed prosciutto, peas & mushrooms in light tomato cream sauce

CASCONES BAKED LASAGNA 19.95 Layered with meat and cheese, served with Sugo

LINGUINI WITH CLAM SAUCE 19.95 Clams, garlic, scallions, white wine, butter

LOBSTER RAVIOLI 26.95 *Fresh made daily* with Sherry laced creamy tomato Lobster Sauce

TORTELLONI SAVINA MARIE 22.95 Meat, cream sauce, cheese, prosciutto, peas & mushrooms

FRANKS PASTA DIABLO 18.95 Skillet Style Spicy Fresh Tomato Sauce

“CRAZY” ALFREDO 29.95

Our best-seller features
Classic Fettuccini Alfredo with Chicken,
Shrimp, Italian Sausage, Sun-dried
tomatoes, banana peppers.
(No Alterations Please).

JOHNNY’S COMBO

25.95

Baked Lasagna & Spaghetti.
Served with Meatball,
Italian Sausage,
(add Mushrooms 3)

THE ITALIAN FLAG

26.95

Our Famous Baked Lasagna,
Chicken Parmigiana,
and Creamy Fettuccini Alfredo

Specialita’ della Casa

Add House Salad, or Todays Soup

To Any Pasta or Entree 6.00

CHICKEN LIMONATA ELAINA 23.95 *Our Signature Dish!*

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

CHICKEN SPEDINI “Our Way” 23.95

Lightly breaded with Modiga then grilled with Lemon-Garlic Amogio. Served with spaghetti

CHICKEN PARMIGIANA 22.5

Baked with Sugo & Mozzarella. Served with spaghetti (Substitute Creamy Alfredo for 4)

BONELESS GRILLED PORK CHOPS 37.95 Hand cut, seasoned and grilled.

Served with Italian Style Potatoes. Garnished with Arugula

VEAL LIMONATA 26.95

Lightly floured and sauteed with butter, lemon, white wine. Served with Fettuccini Alfredo

BISTECCA MODIGA STYLE* 42.95 Our 8oz house cut Filet, Char grilled

topped with Mozzarella, herb butter, mushrooms, au jus and grilled Italian potatoes

FRESH SALMON FILLET* 28.95 Honey Glazed with Chef’s grilled vegetables and rice

FRIED CHICKEN DINNER 20.95 *Still some of Kansas City’s Best!!*

Mashed potatoes, cream gravy, old school green beans

ITALIAN SAUSAGE DINNER 20.95 Char-Grilled, served with peppers, onions and potatoes

SAUTEED ORANG ROUGHY 23.95 Lightly floured & sauteed. Chef’s grilled vegetables,
seasoned rice



SANGRIA 8 Traditional Red,
White or **JIMMY’S RED APPLE**

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

ITALIAN RUM PUNCH 10
Rum, Amaretto, Strawberry, Sweet and Sour
Shaken over Ice

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, Club Soda with Orange Garnish

TIRIMISU MARTINI 10
Stoli, Vanilla, Tiramisu Liqueur & 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