



### 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 neckbones in the oven and creating a delicious sauce. Every home has their own variation of this recipe. Once the Sugo "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.

## 2024 THE CASCONE FAMILY WILL CELEBRATE OUR 70TH YEAR IN THE NORTHLAND!

### Antipasti "the beginning"

#### Sicilian Oil & Garlic Dip 5

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

#### Meatballs with Mozzarella 8.5

2 Large Meatballs in Sugo baked with Mozzarella/Parmesan Cheese

#### Toasted Cheese Ravioli 11

Made Fresh 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

Crab & Shrimp Stuffing, baked with creamy herb butter

#### Stuffed Artichoke 12.5

Stuffed with Modiga style breadcrumbs, Extra Virgin Olive Oil & Butter

#### SEAFOOD STUFFED ARTICHOKE 18

#### Mozzarella Bread 9.5 Sugo Side

Half Loaf Garlic Bread toasted with Mozzarella Cheese

#### ITALIAN NACHOS 17

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

### Salads, Etc.

Add grilled Marinated Chicken +\$6, Add Shrimp +\$7,  
Add Salmon +\$8, Add Anchovies +\$1.95  
Add Crumble Bleu Cheese +\$1.95

#### HAIL CAESAR... Reg 9 Lg 11 (Reg with entree 7)

Traditional Caesar Salad with Parmesan & Croutons

#### HOUSE SALAD... Reg 8 Lg 10 (Reg with entree 6)

Mixed Greens, Seasonal Vegetables and Cheese

#### Iceberg Wedge 11 Tomatoes, bacon, bleu cheese

crumbles, hard boiled egg & creamy parmesan dressing

#### SOUTHBEACH STYLE 18 with grilled shrimp

#### Chicken Cobb Salad 16

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

#### TODAYS SOUP 7 (with entree 6)

#### Italian Steak Sandwich 15

Italian Roll with Mozzarella, & Sugo, Grilled Potatoes  
Substitute Salad or Spaghetti for Potatoes add 5

Please note that though we try our best, we cannot guarantee that any of our menu items are free of allergens because we use shared equipment and handle common allergens throughout our kitchen and pantry

\* 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

### Primi Pasta

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

#### PASTA BOWL 15 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 18 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 18 Spinach, Broccoli, Mushrooms E.V.O.O, Butter & Garlic

#### Fettuccini Alfredo 18 Butter, Cream, Black Pepper and Fresh Parmigiano

#### Pasta Marinara 17 Our Sicilian Slow Simmered Skillet Sauce prepared with whole tomatoes, EVOO, Garlic, Fresh Basil (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 22 Freshly made Ricotta Dumplings in a light blended Tomato Cream, Vodka Sauce

#### Ravioli Ricotta 18 MADE FRESH DAILY! Cheese-filled served with Sugo

#### Rigatoni Panarisi 19 Sautéed prosciutto, peas & mushrooms in light tomato cream sauce

#### Cascone's Baked Lasagna 19 Layered with meat and cheese, served with Sugo

#### Linguini con Vongole 19 Prepared with our traditional White Clam Sauce

#### Tortelloni Savina Marie 22 Meat filled, in a light creamy cheese sauce, prosciutto, peas & mushrooms

#### Lobster Ravioli 26 Fresh made with real lobster meat and Sherry laced blended Lobster Sauce

#### JOHNNY'S COMBO 24

Baked Lasagna & Spaghetti.

Served with Meatball,  
Italian Sausage

add Mushrooms or Meat Sauce 3

#### "CRAZY" ALFREDO 29

Our best-seller features

Classic Fettuccini Alfredo with Chicken, Shrimp,  
Italian Sausage, Sun-dried tomatoes, Banana Peppers

(No Alterations Please).

#### THE ITALIAN FLAG 25

Our Famous Baked Lasagna,  
Chicken Parmigiana, Creamy

Fettuccini Alfredo

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

### Specialita' della Casa

#### Chicken Limonata Elaina 23 Our Signature Dish!

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

#### Chicken Spedini "Our Way" 23 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

#### Veal Parmigiana 22 Lightly breaded & sauteed, Mozzarella, grated Parmesan-Romano cheese & Sugo. Served with Spaghetti

#### Veal Limonata 26 Lightly sauteed with butter, lemon, white wine. Served with Fettuccini Alfredo

#### Bistecca Modiga Style\* 41 House cut 8oz Filet, Char grilled with Mozzarella, herb butter, mushrooms, au jus, Italian potatoes

#### Italian Sausage Dinner 19 The Coach's Favorite.....Grilled sweet Italian Sausage, peppers, onions and potatoes

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

#### Sauteed Whitefish 22 Lightly floured & sauteed, lemon butter. Chef's grilled vegetables, blended rice

#### Grilled Norwegian Salmon \*26 Honey Glaze served with Chef's grilled fresh vegetables & seasoned rice charred citrus



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 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

NEGRONI 10  
Gin, Campari, Sweet Vermouth with Orange slices  
and peel for garnish