

CASASALVO™

RISTORANTE



Salvo Lo Castro Chef

*Chef Salvo Lo Castro was born in Sicily at the foot of Mount Etna.
His cuisine is rooted in memory, Mediterranean identity and Italian technique.
After an international career, he refined his discipline in the Vatican kitchens.
Today, at Casasalvo in SoHo, he brings Sicily to New York with elegance, warmth and soul.*

*195 Spring Street - SoHo, New York
Prices exclude tax & gratuity*

CASASALVO SIGNATURE

Fettuccine Casasalvo <i>8-hour veal ragù, butter, Parmigiano Reggiano, oregano</i>	\$35
Paccheri Pistachio <i>Bronte pistachio cream, crispy guanciale</i>	\$35
Polpette Casasalvo <i>Etna-style veal meatballs, tomato, herbs</i>	\$25
Ossobuco Casasalvo con il suo raviolo <i>Served with braised beef raviolo</i>	\$75

INSALATE

Sicilian Farro Chicken <i>organic farro, grilled chicken, cherry tomatoes, herbs, extra virgin olive oil</i>	\$26
Sicilian Farro Salmon <i>organic farro, salmon, citrus, fresh herbs, Sicilian olive oil</i>	\$40
Sicilian Farro Branzino <i>organic farro, Mediterranean branzino, lemon, parsley</i>	\$45
Insalata delle Tre Terre <i>seasonal tomatoes, olives, Tropea onion, cucumber</i>	\$32

ANTIPASTI

Burrata & Prosciutto Crudo 60 Months <i>pachino tomatoes, extra virgin olive oil</i>	\$30
Tagliatella di Seppia <i>carrot & saffron cream</i>	\$35
Mozzarella di Bufala <i>San Marzano tomatoes, basil</i>	\$25
Calamari alla Taorminese <i>eggplant, peppers, zucchini, onion, garlic emulsion</i>	\$38
Polipo Siciliano <i>chickpea purée, Belice olives, pachino tomatoes</i>	\$35
Salmon Carpaccio <i>Etna fennel, Sicilian blood orange</i>	\$34
Cacocciuli <i>Sicilian artichokes, parsley, mint, garlic</i>	\$22

PASTA

Agnolotto A Modo Mio <i>butter, sage</i>	\$32
Gnocchi di Papa Benedetto ai 6 Formaggi <i>six-cheese fonduta</i>	\$26
Spaghetti al Pomodoro <i>slow-cooked tomato, basil</i>	\$25
Bigoli all'Aragosta <i>lobster, pachino tomato, oregano</i>	\$40
Carnaroli Risotto (Red Shrimp) <i>Mazara red shrimp, asparagus</i>	\$40
Carnaroli Risotto (Truffle) <i>Parmigiano Reggiano, black truffle</i>	\$40
Spaghetti alle Vongole <i>clams, citrus, herbs</i>	\$45
Tonnarelli Cacio e Pepe <i>Pecorino Romano, black pepper</i>	\$30

CRUDO & MARE

Mazara Red Shrimp Carpaccio <i>buffalo mozzarella, Sicilian olive oil</i>	\$35
Bluefin Tuna Tartare <i>Oscietra caviar, avocado, citrus</i>	\$35
Crudo di Tonno, Perle Rosse e Profumi di Sicilia <i>bluefin tuna, salmon roe, Trapani sea salt</i>	\$30
Carpaccio di Manzo al Tartufo Nero, Parmigiano 48 Mesi e Crema Homers <i>beef carpaccio, black truffle, 48-month Parmigiano, Homers cream</i>	\$38
Mediterranean Ceviche <i>daily catch, citrus, herbs</i>	\$30
Wagyu Beef Tartare <i>quail egg, capers</i>	\$40

GRILL / SECONDI

Whole Tuscan Branzino <i>salmoriglio, broccolini</i>	\$95
Dover Sole <i>capers, olives, lemon</i>	\$90
Sicilian Jumbo Shrimp <i>tomatoes, pistachio, olives</i>	\$40
Pollo Casasalvo alla Siciliana <i>Sicilian herbs, lemon, olive oil</i>	\$40
Pollo alla Parmigiana <i>San Marzano tomato, Parmigiano Reggiano</i>	\$45
Coscia d'Anatra Arrosto <i>Roasted duck leg, orange reduction, white asparagus</i>	\$60
Veal Milanese <i>arugula, buffalo mozzarella</i>	\$78
Ribeye Steak Casasalvo <i>charcoal grilled, spinach, Parmigiano 48 mesi</i>	\$85
Colorado Lamb Chops <i>Brussels sprouts, gorgonzola cream</i>	\$100
Angus Filet Mignon <i>grilled vegetables</i>	\$70
USDA Prime Porterhouse Fiorentina <i>charcoal grilled</i>	\$170

CONTORNI

Broccoli Rabe <i>garlic, olive oil</i>	\$17
Truffle Mashed Potatoes <i>Parmigiano Reggiano</i>	\$20
Sautéed Spinach <i>garlic, olive oil</i>	\$17
Casasalvo Fries <i>sea salt</i>	\$18
White Asparagus <i>butter, lemon</i>	\$22
Tomato Salad <i>olive oil, basil</i>	\$16
Insalata di Peperoni alla Siciliana <i>roasted peppers, garlic, parsley</i>	\$18
Patate Dolci con Olio e Menta <i>sweet potatoes, olive oil, fresh mint quail egg, capers</i>	\$20