Appetizers

Annie's Bread Grandma Annie's stuffed cheese bread topped with garlic butter and Parmesan cheese. Served with our delicious red sauce - \$9

Served with toasted pita bread and tortilla chips - \$14

Baked Bread*

Simple and delicious. Baked European style bread served with a side of house-made broiled pesto, grilled Hungarian peppers and our pub style cheese, drizzled with olive oil and a balsamic glaze - \$14 *Notice: Pesto does contain Cashew Nuts

Bruschetta*

A traditional Italian favorite served with basil pesto sauce, smoked turkey, grilled Hungarian peppers and mozzarella topped with fresh parmesan and balsamic drizzle - \$14 *Notice: Pesto does contain Cashew Nuts

Baked Balls

Our delicious meatballs, smothered in mozzarella, Asiago and parmesan cheese, baked in our family recipe red sauce and topped with fresh basil and toasty bread for dipping - \$15

Caprese Salad

Fresh mozzarella on top of Roma tomatoes with fresh basil, Asiago cheese, drizzled with extra virgin olive oil and a balsamic reduction - \$12

Family Size Soft Baked Pretzel

Served with our house made mustard, our signature jalapeño pepper dip and a cheddar cheese sauce - \$14

Salads

Flat Iron Steak Sala*

Steak medallions grilled with a pairing of Button mushrooms with asparagus, Asiago and Parmesan cheeses spread over a bed of fresh greens and romaine lettuce, served with our house made bleu cheese vinaigrette - \$21

Caesar Salad

Traditional Caesar salad with fresh greens, romaine lettuce, house-made croutons, Asiago and parmesan cheese - \$13 Add chicken - \$16

Cascarelli Cobb Salad

Combining romaine lettuce, fresh greens, crisp bacon, onion, fresh tomatoes, avocado, roasted cashews, egg and grilled smoked turkey topped with Asiago and parmesan cheese - **\$19**

Traverse Cherry Salad Jubilee

Crisp romaine lettuce and fresh greens served with grilled chicken, dried Michigan cherries, fresh strawberries, roasted cashews, feta, Asiago and parmesan cheeses, served with blueberry pomegranate vinaigrette - \$18

Gobbler Salad

The Nuts

Fresh roasted daily in a method unchanged by the Cascarelli's for over 50 years Peanuts Macadamias 1/4 lb \$5, 1/2 lb \$10, 1 lb \$19 1/4 lb \$4, 1/2 lb \$5, 1 lb \$8 Cashews Sriracha Honey Roasted Cashews 1/4 lb \$6, 1/2 lb \$9, 1 lb \$17 1/4 lb \$5, 1/2 lb \$8, 1 lb \$16 * Cinnamon Sugar Cashews Maple Glazed Pecans 1/4 lb \$5, 1/2 lb \$8, 1 lb \$14 1/4 lb \$6, 1/2 lb \$9, 1 lb \$17 Pistachios *Does Contain Egg Whited 1/4 lb \$7, 1/2 lb \$13, 1 lb \$25

Soup And Chili

Soup and chili made fresh daily Bowl - \$5 ~ Cup - \$4 with focaccia bread add - \$3

Cascarelli Combos

Grilled Cheese Sandwich and your choice of soup or chili - \$14 Grilled Cheese Sandwich with side Caesar salad - \$14 Grilled Cheese Sandwich with side 103 East Main salad - \$15 1/2 Order of Annie's Bread and your choice of soup or chili - \$12 Soup or Chili with side Caesar salad - \$12 Soup or Chili with side 103 East Main salad - \$14 Soup or Chili with Focaccia bread - \$8

Sandwiches

All sandwiches served with fresh pasta salad and a pickle Add - Side Caesar **\$4** Side 103 E. Main **\$5**

Supreme Grilled Cheese

Mozzarella, cheddar, Asiago, bacon, carmelized onions, ham, sauteed mushrooms, green olives, Roma tomatoes - \$14

Flat Iron Sandwich*

Fresh cut flat iron steak served with grilled red peppers, grilled portabella mushrooms, bleu cheese crumbles, aged Washington cheddar cheese topped with a balsamic reduction on a grilled baguette - **\$20**

Quattro Formagi Caprese With Turkey

Grilled smoked turkey with fresh mozzarella, Asiago parmesan and aged Washington cheddar topped with fresh basil and tomato. Served on grilled French bread - \$16

Frank's Italian

A classic with grilled salami, pepperoni, mortadella, capicola, mozzarella cheese, parmesan cheese, lettuce and Italian dressing. Served on a grilled baguette - \$17

We start with grilled smoked turkey, onion, green olives, fresh tomatoes, parmesan and Asiago cheeses, topped with fresh roasted redskin peanuts - \$18

DiSalvio Insalta

Fresh romaine greens topped with Kalamata olives, fresh red pepper, feta, Asiago and parmesan cheeses - \$16 Add chicken - \$19

103 E. Main Salad

A Cascarelli's tradition. Fresh tomato, onion, egg, fresh mushrooms, green pepper, green and black olives, topped with Asiago and parmesan cheeses and roasted redskin peanuts - \$15 Add chicken - \$18

Doc's Sriracha Salmon Salad

Grilled salmon on crisp romaine, steamed broccoli, grilled onion, red pepper and citrus - \$19

Cascarelli's S.W.

Crisp romaine, mixed greens, roasted southwest veggies, crumbled tortilla chips, Asiago, cheddar and topped with grilled chicken and avocado, served with Chipotle Ranch dressing - \$18

> Side Salads Caesar - \$7 ~ 103 E. Main - \$9

Dressing Choices:

Ranch, Bleu Cheese, Vermont Honey French, Honey Mustard, Raspberry Vinaigrette, Balsamic Vinaigrette, Extra Virgin Oil, Blueberry Pomegranate Vinaigrette, Caesar, 1000 Island, Bleu Cheese Vinaigrette, Italian, Chipotle Ranch

Meatball Sub Our Cascarelli family meatball recipe served with mozzarella and red sauce on toasted baguette - \$17

Portabella Musbroom Open faced sandwich served on grilled French bread with smoked turkey, Roma tomatoes and smothered in Asiago cheese, Parmesan cheese, and balsamic glaze - \$16

Turkey Club Grilled smoked turkey on a toasted baguette with crisp hickory smoked bacon romaine lettuce, tomato, Swiss and mayo - \$17

Chicken 492.45 Grilled chicken breast with sauteed portabella mushrooms, Asiago cheese and a balsamic glaze on a grilled baguette - \$16

Turkey Rueben Grilled smoked turkey piled high with our house-made coleslaw, Swiss cheese and Thousand Island dressing on French bread - \$17

Chicken Roma Grilled chicken with Hungarian peppers, salami, artichoke hearts, Roma tomato, fresh basil pesto, Asiago cheese on a grilled baguette - \$18* **Does contain nuts**

Judy's 2.am Two organic eggs, grilled sausage, tomato, basted spinach with cheddar and parmesan cheese on grilled French bread and green olives - \$14

The Gumba Famous Chicago sausage patty grilled with mild peppers, grilled onion, topped with mozzarella cheese, our house-made red sauce and served on toasted Ciabatta - \$16

Makin' Bacon BLT

Crisp hickory smoked bacon stacked high on toasted French bread with avocado, mayo, lettuce and heirloom tomatoes. - \$16

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Frankie's Pie

Our family's famous meatballs, onions,

roasted red peppers, pepperoni, fresh

mozzarella and Asiago cheese

topped with fresh basil

Portabella Chicken Pie

Grilled Portabellas, chicken breast, onion.

fresh spinach, goat cheese,

topped with fresh basil

*Choose your sauce

Baby's Chicken Pie

Grilled chicken breast, crisp hickory

smoked bacon, fresh red pepper, aged cheddar cheese, oven roasted

tomatoes and a sweet honey

BBQ sauce

Bill & Rogers Favorite

Start with our house-made alfredo sauce, grilled chicken, bacon,

asparagus, roasted red peppers, and

broccoli topped with mozzarella and

Asiago cheese

The Holy Cow

Mozzarella, cheddar, Asiago, feta,

goat and ricotta cheeses

*Choose your sauce

Supreme

Pepperoni, mushrooms, sausage, ham,

green olives, black olives, green pepper,

onions and double cheese

\$16, \$19, \$26

Porky's Pizza

Pepperoni, hickory smoked ham, pork

sausage and hickory smoked bacon

\$16, \$19, \$25

Specialty Pizza

Pizza Sizes: Medium-12" Large-16" All specialty pizzas \$24 and \$31

Mikie's Favorite

Chicken breast, fresh red pepper, asparagus tips, fresh broccoli florets, onion, fresh basil, oven roasted tomato and feta cheese *Choose your sauce

The Teja (Texas)

Grilled chicken breast, crisp hickory smoked bacon, roasted red peppers, fresh jalapeño peppers, fresh basil and a fire roasted ranch salsa

Fifi's Favorite

Hickory roasted smoked turkey, crisp bacon, onion, fine ground sausage, cheddar cheese, hot pepper cheese, and Asiago cheese, on top of our kicked-up version of red sauce

The Homer

Hickory smoked turkey breast, fresh jalapeños, onion, green olives, feta cheese and fresh bleu cheese crumbles

Go Dog Go

Who says you can't have breakfast for dinner? Sausage gravy, topped with scrambled eggs, bacon, sausage, mozzarella and cheddar cheese

The Grandson Olive oil, bacon, jalapeños, pineapple, goat cheese, onions

Classic Pizza

Pizza Sizes: Small-10" Medium-12" Large-16"

House Pizza A classic for over 40 years. Pepperoni, mushroom and sausage \$15, \$17, \$22

Vegetarian

Mushrooms, green olives, black olives, green pepper, onion and Roma tomato \$15, \$17, \$22

The Vincenza House made red sauce, Roma tomatoes, fresh mozzarella, topped with fresh basil \$15, \$17, \$22

Build Your Own Pie

Cheese Pizza 10", 12", 16

A tavola non si invecchia...

- Italian proverb (At the table with good friends and family you do not become old.)

Family Tree

Ma Dibiasi's Lasagna

3 layers of deliciousness, whipped ricotta, parmesan, mozzarella, asiago and our traditional family sauce. Accompanied with a side caesar and garlic bread - \$19

Fettuccine Chicken Alfredo

House-made Alfredo sauce served over a bed of Fettuccine noodles topped with grilled chicken, served with side Caesar and garlic bread - \$20 Substitute steak - \$6 extra

Build Your Own Calzone

Choose any 3 pizza toppings and your favorite cheese. Baked to perfection - \$18

Flat Breads

Chicken Bacon Ranch

House-made ranch, grilled chicken, crisp bacon, jalapeños, mozzarella and cheddar cheese. Topped with diced Roma tomatoes and a ranch drizzle - \$17

Southwest Chicken

Chipotle ranch grilled chicken, grilled southwest veggies, jalapeños, mozzarella cheese and topped with a chipotle ranch drizzle - \$17

BLT

Mayonnaise, bacon, mozzarella cheese and topped with chopped romaine and diced tomatoes - \$17

Burgers

Big T Burger*

1/2 lb of fresh ground beef topped with onion, Roma tomato, fresh jalapeño, crisp bacon, Swiss and bleu cheese - \$18

Father Mother Uncle Burger*

1/2 lb of fresh ground beef with grilled smoked turkey, red pepper, roasted jalapeño salsa, pickle and pepper jack cheese - \$18

Classic Olive Burger*

1/2 lb of fresh ground beef with green olives, dill mayo, feta cheese, Roma tomatoes and swiss cheese - \$16

Patty Melt

1/2 lb of fresh ground beef with caramelized onion and Swiss cheese. Served on french bread - \$16

"Can't We Be Friends"

1/2 lb of fresh ground beef topped with grilled Hungarian peppers, house-made peanut butter, aged cheddar cheese and topped with a fried over easy organic egg - \$18

Bobby's Pizza Burger*

1/2 lb of fresh ground beef with grilled mushrooms, pepperoni, marinara sauce

Regular Topping Choices Pepperoni, mushroom, sausage, green or black olives, green pepper, onion, mild pepper rings, pineapple, or double cheese \$1.25, \$1.50, \$2.00

Premium Cheese Feta, cheddar, fresh mozzarella, goat cheese, Asiago and pepper jack cheese \$2.00, \$2.25, \$2.50

Premium Topping

Ham, Roma tomato, anchovy, red pepper, artichoke heart, fresh roasted garlic, fresh jalapeño, caramelized onion, meatballs, Kalamata olives, fresh basil, spinach greens, broccoli, asparagus, oven roasted tomato, and portabella mushrooms \$2.00, \$3.00, \$4.00 Add bacon, chicken or turkey \$3.00, \$4.00, \$5.00 Sauce Choices*

Olive oil, pesto, fire roasted ranch salsa, BBQ, alfredo or original ranch \$1.00, \$1.50, \$2.00 *Notice: Pesto does contain Cashew Nuts

> Personal Pizza 6" Price includes three regular toppings \$8

Deep Dish Pie One Size $14'' \propto 10''$ Add \$4.00 to any Medium Size Pizza

* Gluten Free Crust Available - 12" crust only

and mozzarella cheese topped with fresh basil - \$18 *Any burger can be made with a plant based burger

Kid's Menu

Mac & Cheese \$8 • Chicken Tenders \$8 Spaghetti \$9 add meatballs - \$3 • 6 inch Pizza \$8 Fettuccine Alfredo \$9 with chicken - \$13

Happy Endings

Cascarelli's Homemade Truffles Plate of 4 or Individual truffles topped with Ghiradelli Chocolate and Ghiradelli White Chocolate syrup

Flavors: Original, Toffee Crunch, Mint, Lemon, Peanut Butter, Birthday Cake, Caramel Coconut and Java Chip Individual Truffle \$2.25 • Plate of 4 (your choice) \$8.50

La cucina piccola tal la casa grande. - Italian proverb (A small kitchen makes the house big.)