



## Lunch

(menu updated January 2009)

Lunch is served Monday thru Friday, Noon until 2 PM. Closed Sundays.

### INSALATE E ANTIPASTI

**Insalata di spinaci con formaggio di capra \$9** — Baby spinach salad with goat cheese, sunflower seeds, dried apricot, & cherries in a raspberry vinaigrette

**Insalata rustica \$9** — Grilled eggplant, tomato, pepper, & potato with mesclun salad & Italian dressing

**Insalata Nizzarda \$12** — Mixed greens, imported Italian tuna, julienne vegetables, red onion, olives, & hard-boiled eggs

**Insalata di lenticchie e pomodori secchi \$12** — Lentils & sun dried tomato on a bed of chopped greens served with a roasted shallot vinaigrette

**Insalata ricca \$14** — Grilled breast of chicken with boiled potato & pecorino cheese served on a bed of greens with Italian dressing

**Insalata con bistecca affettata e fagioli \$16** — Plum glazed flank steak served with black beans, bell pepper, fennel, & micro greens finished with a lime, honey & tarragon vinaigrette

**Assaggi vari \$14** — Assortment of grilled eggplant, mozzarella, tomato, artichoke, lentils, roasted peppers, olives, & prosciutto

**Peperone ripieno \$14** — Cubanelle pepper stuffed with eggplant, ground veal, tomato, & cheese atop a tomato & onion coulis

**Carpaccio \$16** — Thinly sliced beef with mixed greens, lemon & truffle olive oil topped with shaved Parmesan

**Mozzarella di bufala \$16** — Smoked bufala mozzarella wrapped with prosciutto, served over fresh tomatoes & finished with chili, basil & olive oil

### LE PASTE

**Spaghetti al pesto \$14** — Spaghetti with a basil pesto

**Maccheroni al pomodoro e basilico \$16** — Maccheroni with fresh tomato sauce & basil

**Fusilli alla bolognese \$16** — Fusilli served with a ragù of tomato, ground beef, veal, & pork & topped with ricotta salata

**Spaghetti alle castagne \$16** — Spaghetti sautéed in a chestnut cream sauce topped with cocoa powder

**Gnocchi di patate alla sorrentina \$16** — Gnocchi served

with tomato sauce, fresh basil, & mozzarella

**Rigatoni alla boscaiola \$16** — Short grooved tubes of pasta with sweet sausage & spinach in a Taleggio cream sauce

**Gnocchi al tartufo bianco \$17** — White truffle gnocchi served in a rosemary cream sauce

**Cavatelli con ragù di cinghiale \$16** — Cavatelli with a boar ragù

**Tagliolini allo scoglio \$16** — Tagliolini with calamari & rock shrimp in a light saffron sauce

**Canederli al burro \$16** — Bread pasta studded with speck and rosemary & finished with brown butter Parmesan & fried sage

**Zuppa del giorno \$8** — Today's soup

### LA CARNE E IL PESCE

**Filetto di pesce in salsa di agrumi \$m.p.** — Daily fish with fresh citrus juices & fried leeks

**Petto di pollo alla romana \$14** — Breast of chicken sprinkled with sage & topped with a thin slice of prosciutto

**Vitello alla Milanese \$25** — Breaded veal cutlets served with fresh mozzarella, tomato, red onion & mixed greens, then drizzled with balsamic reduction

**Timballo di agnello brasato \$25** — Timbale of slow-braised lamb with sautéed wild mushrooms, garlic crostini & poached egg, finished with a lamb glaze-Philadelphia Magazine's "Dish of the year '09"

**Piccata di vitello con capperi \$16** — Veal scaloppine sautéed with butter, lemon, wine & capers

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All desserts and breads are prepared daily in our kitchen. The Sena Family is pleased to expand and continue its 30-year tradition of dining excellence in Philadelphia. We invite you and your family to join us.

Please visit [www.lecastagne.com](http://www.lecastagne.com) for hours, directions, our latest events and news.  
18.5% gratuity will be added to parties of 5 or more



# Dinner

(menu updated January 2009)

Dinner is served Monday thru Thursday, 5:30 PM until 9:30 PM, Friday/Saturday 5:30 PM until 10 PM. Closed Sundays.

## ANTIPASTI E INSALATE

**Spirale di salmone e formaggio caprino \$13** — Smoked Salmon rolled with goat cheese & finished with a honey scallion vinaigrette

**Carpaccio \$16** — Thinly sliced beef with mixed greens, lemon & truffle olive oil topped with shaved Parmesan

**Mozzarella di bufala \$16** — Smoked bufala mozzarella wrapped with prosciutto, served over fresh tomatoes & finished with chili, basil & olive oil

**Peperone ripieno \$14** — Cubanella pepper stuffed with eggplant, ground veal, tomato, & cheese atop a tomato & onion coulis

**Flan di parmigiano con crosta di pistacchio \$14** — Parmesan cheese flan with a pistachio crust drizzled with sour cherry & port wine reduction

**Assaggi vari \$13** — Assortment of grilled eggplant, mozzarella, tomato, artichoke, lentils, roasted peppers, olives, & prosciutto

**Insalata di spinaci con formaggio di capra \$9** — Baby spinach salad with goat cheese, sunflower seeds, dried apricot, & cherries in a raspberry vinaigrette

**Insalata di barbabietole arrostate \$10** — Roasted beets, frisee & candied cashews

## LE PASTE

**Gnocchi al tartufo bianco \$17/22** — Gnocchi served in a white truffl e cream sauce

**Gnocchi di patate alla sorrentina \$16/21** — Gnocchi served with tomato sauce, fresh basil, & mozzarella

**Rigatoni alla boscaiola \$16/21** — Short grooved tubes of pasta with sweet sausage & spinach in a Taleggio cream sauce

**Pappardelle alla bolognese \$16/21** — Pappardelle served with ragù of tomato, ground beef, veal, & pork

**Spaghetti alle castagne \$16/21** — Spaghetti sautéed in a chestnut cream sauce topped with cocoa powder

**Tagliolini allo scoglio \$16/21** — Tagliolini with calamari & rock shrimp in a light saffron sauce

**Canederli al burro \$16/21** — Bread pasta studded with speck and rosemary & finished with brown butter Parmesan & fried sage

**Cavatelli con ragù di cinghiale \$16** — Cavatelli with a boar ragù

## I SECONDI

**Petto di pollo alle castagne \$22** — Oven roasted breast of chicken with a chestnut cream sauce

**Lombata di maiale \$25** — Seared pork tenderloin served with Saba, a spice-poached Seckel pear & a kraut of speck & cabbage

**Salsicce di coniglio e Gorgonzola \$24** — House-made rabbit & Gorgonzola sausage with stewed white coco beans, tomato, & broccoli rabe

**Vitello alla Milanese \$26** — Breaded veal cutlets topped with cotechino, spinach, stewed tomatoes & sharp provolone

**Costata di vitello alla griglia \$39** — Grilled 16 oz rib veal chop with a lemon infused extra virgin olive oil & roasted garlic

**Medaglioni di vitello con carciofi e prosciutto \$26** — Sautéed veal medallions with artichoke, prosciutto & sage

**Arrosto di vitello \$28** — Roasted loin of veal with a balsamic & porcini mushroom demi-glace

**Quaglia farcita con erbe \$27** — Quail stuffed with herbs & served with a Parmesan farrotto & a wild mushroom ragù

**Timballo di agnello brasato \$28** — Timballo of slow-braised lamb with sautéed wild mushrooms, garlic crostini & poached egg, finished with a lamb glaze -Philadelphia Magazine's "Dish of the year '09"

**Filetto di manzo alla griglia \$31** — Grilled 8oz filet mignon atop a gorgonzola crostino with caramelized onions, & balsamic vinegar\*

### Pesce del giorno \$m.p.

\*Add \$3 for your choice of Porcini mushroom sauce, green peppercorn brandy cream sauce, Barolo red wine reduction

## VEGETALI

**Broccoli di rapa al peperoncino \$5** — Broccoli rabe with garlic & red pepper flakes

**Pomodori ripieni \$5** — Tomato stuffed with spinach & cheese

**Pure' di patate alle castagne \$5** — Chestnut mashed Potatoes

**Crochette di patate \$6** — Roasted garlic & potato croquette

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