



Lunch

(menu updated March 24, 2009)

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

INSALATE E ANTIPASTI

Insalata alla Gorgonzola \$9 — Mixed greens served with candied walnuts & Gorgonzola cheese finished with strawberry 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

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

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

Cavatelli con peperoni e pancetta \$16/21 — Cavatelli with roasted bell pepper, pancetta & ricotta cream sauce

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

Costata di vitello alla griglia \$39 — Grilled 16 oz rib veal chop with a caramelized shallot & porcini mushroom sauce

Petto di pollo alla valdostana \$24 — Breast of chicken stuffed with fontina cheese & served with a caramelized shallot demi glace

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

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

Bistecca speziata \$22 — Herb rubbed New York Strip grilled & served with a wild mushroom sauce
Petto di pollo alla valdostana \$16 — Breast of chicken topped with fontina cheese & served with a caramelized shallot demi glace

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 for hours, directions, our latest events and news.
18.5% gratuity will be added to parties of 5 or more



Dinner

(menu updated March 24, 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 alla Gorgonzola \$9 — Mixed greens served with candied walnuts & Gorgonzola cheese finished with strawberry 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 a 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 peperoni e pancetta \$16/21 — Cavatelli with roasted bell pepper, pancetta & ricotta cream sauce

I SECONDI

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

Rollatini di coniglio con salsicce e peperoni \$24 — Rabbit roulade stuffed with pork sausage, bell peppers and basil, & served with parmesan-creamed lentils

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

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

Costoletta di maiale con radicchio \$25 — Pan seared pork chop over soy and balsamic-braised radicchio

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

Timballo di agnello brasato \$28 — Slow-braised lamb with sautéed wild mushrooms, garlic crostini & poached egg, finished with lamb glaze

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

Arancini allo zafferano \$6 — Fried saffron flavored risotto with ground meat

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