



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 its 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 CELEBRATES OUR 70TH YEAR IN THE NORTHLAND!

Antipasti "the beginning"

Sicilian Oil & Garlic Dip 7

Perfect with our warm bread, Fresh garlic, Romano cheese and herbs in olive oil, touch of Balsamic. Great for dipping

Meatballs with Mozzarella 10

2 Large Meatballs in Sugo baked with Mozzarella/Parmesan Cheese

Toasted Cheese Ravioli 12

Made Fresh Daily in our kitchen. Lightly breaded & fried

Fried Mozzarella 12 Nobody does this better!, with Sugo

Calamari Fritti 18 Domestic from Rhode Island.

Hand breaded and fried golden, served with Sugo

Stuffed Mushroom Caps 13

Crab & Shrimp Stuffing, baked with creamy herb butter

Stuffed Artichoke 14.5

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 +\$7, Add Shrimp +\$7,
 Add Salmon +\$12, 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
 Large Salmon Caesar Salad 25

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 8 (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

Substitute Whole Wheat Pasta
 or Gluten Free Pasta 3

Add House Salad, or Todays 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 18.5 Baked with Mozzarella on a bed of pasta with fresh Marinara

Rigatoni Pasta OBG 18.5 Spinach, Broccoli, Mushrooms E.V.O.O, Butter & Garlic

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

Pasta Marinara 18 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, or Meat Sauce 3

Add 1-Italian Sausage 4

Add Grilled Chicken 7, Sauteed Chicken 7, add Shrimp 7

Gnocchi Alla Vodka 22.5 Freshly made Ricotta Dumplings in a light blended Tomato Cream, Vodka Sauce

Ravioli Ricotta 18.5 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 19.5 Prepared with our traditional White Clam Sauce

Tortelloni Savina Marie 22.5 Meat filled, in a light creamy cheese sauce, prosciutto, peas & mushrooms

Lobster Ravioli 26.5 Fresh made with real lobster meat and Sherry laced blended Lobster Sauce

JOHNNY'S COMBO 25

Baked Lasagna & Spaghetti.
 Served with Meatball,
 Italian Sausage
 add Mushrooms or Meat Sauce 3

"CRAZY" ALFREDO 30

Our best-seller features
 Classic Fettuccini Alfredo with Chicken, Shrimp,
 Italian Sausage, Sun-dried tomatoes, Banana Peppers
 (No Alterations Please).

THE ITALIAN FLAG 26

Our Famous Baked Lasagna,
 Chicken Parmigiana, Creamy
 Fettuccini Alfredo

Specialita' della Casa

Add House Salad, or Todays Soup
 To Any Pasta or Entree 6

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 22 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 20 The Coach's Favorite....Grilled sweet Italian Sausage, peppers, onions and potatoes

Fried Chicken Dinner 20 Still some of Kansas City's Best!! Mashed potatoes, cream gravy, old school green beans

Sauteed Whitefish 23 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, Club Soda with Orange Garnish

TIRIMISU MARTINI 10

Stoli, Vanilla, Tiramisu Liqueur & Coffee Liqueur

THE SICILIAN MULE 10

Featuring Orange Vodka, Lemoncello, Ginger Beer, Mint Sprigs and Lime

OLD FASHIONED the RYE WAY 10

The drink that came before the rest, made with Jim Beam Rye Whiskey