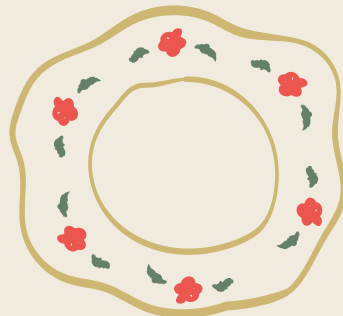


# benvenuti

The table is where stories are told and memories are made. Casa QC is designed for those moments of true conviviality. We've brought Italian hospitality to the heart of New York, creating a space to live and explore, a place to feel completely at home. Whether you're diving into a shared plate with your loved ones or enjoying a quiet glass of wine after a bath, you're part of a ritual that celebrates the joy of being together.



# aperitivo & BITES

A refreshing Spritz in hand,  
some bites to share, and lively  
conversations flowing around  
the table: the perfect recipe  
for an Italian aperitivo.

A moment to pause, unwind,  
and enjoy the pure pleasure  
of connection.



**Aperitivo Tray** \$ 26  
Taralli, mini San Marzano tomatoes, olives, cherry mozzarella, salame, aged pecorino cheese, focaccia and fresh vegetables

**SANDWICHES**

**Chicken wrap** \$ 26  
Curry chicken salad, sliced apples, golden raisins, arugula

**Tuna wrap** \$ 26  
Tuna salad, celery, grapes, arugula, white balsamic

**Caprese focaccia** \$ 26  
Focaccia, mozzarella, tomatoes, basil pesto

**Egg salad** \$ 24  
Egg salad with mayo, watercress, dill

# salads & SOUPS

In the sun-drenched rhythm of Mediterranean life, freshness is everything: ripe tomatoes, seasonal vegetables, the aroma of just-baked bread and a drizzle of olive oil that brings it all together.

Simple ingredients, shaped by nature and time, appear in their purest, most effortless form – elevated by the soft creaminess of our burrata for an indulgent touch.





## **SALADS**

<b>Burrata &amp; Tomatoes</b>	\$ 18
<b>Ancho Roasted Chicken</b> Squash, Quinoa, Peppers, Radish, Cilantro, Lime, Lemon Vinaigrette	\$ 26
<b>Roasted Salmon</b> Farm Greens, Grapefruit, Orange, Radish, Mint, Cilantro, Toasted Cashews, Orange Dijon Vinaigrette	\$ 26
<b>Tuna Nicoise</b> New Potatoes, String Beans, Tomato, Olives, Hard Boiled Egg, Lemon Oil Vinaigrette	\$ 26
<b>Goat Cheese</b> Farm Greens, Pecans, Pickled Red Onion, Goat Cheese, Red Grapes, Balsamic Vinaigrette	\$ 24
<b>Tamari-glazed Tofu</b> Tamari Glazed Tofu, Edamame, Forbidden Rice, Carrot-Cabbage Slaw, Bok Choy, Sesame Ginger Vinaigrette	\$ 24

## **SOUPS**

Carrot and ginger	\$ 10
Pea	\$ 10

# main courses

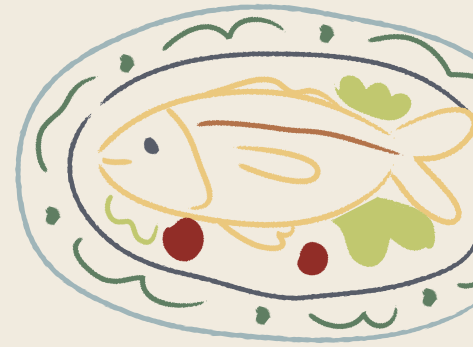
Did someone say pasta?

In Italy, food is a love language.

It's the slow Sunday lunches, the aroma of "nonna's sauce" gently simmering for hours, the comforting rituals passed down through generations.

Here, we gather the most beloved Italian icons: from a warm plate of spaghetti to the rich layers of lasagna and tender meatballs. Each dish is a tribute to tradition, made to be savored.





## MAIN COURSES

Lasagna	\$ 24
Spaghetti al pomodoro	\$ 18
Spinach & cheese ravioli	\$ 20
Cacio & Pepe	\$ 20
Mushroom risotto	\$ 22
Asparagus risotto	\$ 22
Polpette (meatballs) with tomato sauce & basil, served with focaccia	\$ 28
Half roasted chicken with roasted potatoes	\$ 38
Short rib with mashed potato	\$ 40
Swordfish with swiss chard	\$ 42
Falafel with ratatouille	\$ 28

## SIDES

Swiss chard	\$ 10
Roasted potatoes	\$ 10
Mashed potatoes	\$ 10
Ratatouille	\$ 10
Creamed spinach	\$ 10

# desserts

There is always room for something sweet. Layers of coffee-soaked biscuits and velvety mascarpone come together perfectly in our signature tiramisù. And who could resist a scoop of gelato? Our smooth vanilla cream, made even more delightful with juicy, hand-picked black cherries or strawberry syrup, brings back a childhood pleasure that never gets old. Enjoy a grand finale that defines la dolce vita.





## DESSERTS

Tiramisù	\$ 14
Elderberry raspberry tart	\$ 8
add on: vanilla ice cream scoop	\$ 4
Ricotta cheesecake	\$ 8
Vanilla ice cream with Fabbri syrup cherries or strawberries	\$ 14
Gelato or sorbetto	\$ 8
Alcoholic gelato or sorbetto	\$ 9
Fruit bowl	\$ 14
Yogurt parfait	\$ 14
Plain yogurt, granola, fruits	



# coffee & SOFT DRINKS

Coffee break, QC style. In Italy, the day is marked by the rhythm of the espresso machine and the clinking of glasses. We can't start without a cappuccino: it's strictly a morning affair, but no judgment here. From a revitalizing juice to a chilled soda, every sip is a simple pleasure to accompany your experience.





### **HOT BEVERAGES**

Espresso	\$ 3.5
Double Espresso	\$ 4.5
Caffè Macchiato	\$ 4.5
Iced Coffee	\$ 5.5
Cappuccino	\$ 6
Hot Tea	\$ 6
Matcha (hot or iced)	\$ 6
Hot Chocolate (in season)	\$ 8
add-ons: burned marshmallow or whipped cream	\$1.5

### **SOFT DRINKS**

Panna Still Water	\$ 5
San Pellegrino Sparkling Water	\$ 5
Coke   Diet Coke	\$ 6
Gosling's Ginger Beer	\$ 6
San Pellegrino Aranciata   Limonata	\$ 6
Fever Tree Tonic Water	\$ 6
Harney & Sons Organic Black Iced Tea	\$ 6
Harney & Sons Organic Green Citrus & Ginkgo Iced Tea	\$ 6
Natalie's carrot & ginger	\$ 6
Natalie's strawberry lemonade	\$ 6
Natalie's pineapple orange	\$ 6

### **BEERS**

Birra Peroni	\$ 10
Lagunitas IPA	\$ 10

# cocktails & MOCKTAILS

Ready to raise a toast?  
Shaken, stirred, or served with a  
twist, our cocktails are a tribute to  
the vibrant spirit of Italian mixology.  
Whether it's a timeless Negroni or  
a refreshing alcohol-free Island  
Escape, there's something for  
everyone - and a story in every glass.





### **COCKTAILS**

Aperol Spritz	\$ 20
Campari Spritz	\$ 20
Negroni	\$ 20
Gin & Tonic	\$ 20
Cosmopolitan	\$ 20
Margarita	\$ 20
Spicy Margarita	\$ 20
Martini	\$ 20
Espresso Martini	\$ 20
Mimosa	\$ 20
Bellini	\$ 20

### **MOCKTAILS**

Berry Fizz	\$ 16
Club soda, lemon juice, lime juice, mint, fresh raspberry	
Island Escape	\$ 16
Pentire, lime juice, grapefruit juice, angostura bitter	
Sunrise	\$ 16
Ginger beer, pineapple juice, lime juice, spicy bitters	
Amalfi Coast Spritz	\$ 18
Lyre's, crodino, club soda	

# wines & BUBBLES

Behind every bottle is a story of soil, sun, and time. Our cellar brings together a curated selection of bubbles and still wines from Italy and France's finest vineyards, each one chosen to complement every mood and every moment. A quiet glass, a long lunch, or a toast among friends — here, wine doesn't just accompany the table. It defines it.



## BUBBLES



Cupecake Vineyard Prosecco, Italy	\$ 16	/
Möet & Chandon Brut Reserve Imperial, France	\$ 30	/
Ferrari Brut TrentoDoc 1.5L, Italy	/	\$ 230
Ferrari Rosé TrentoDoc, Italy	/	\$ 136
Ruinart Blanc de Blancs Champagne, France	/	\$ 320

## WHITE

Côté Mas Sauvignon Vermentino, France	\$ 16	/
Puiatti Pinot Grigio, Italy	\$ 22	\$ 64
Domain Chatelain Sancerre, France	/	\$ 116

## ROSÉ

Côté Mas Rosé Aurore, France	\$ 16	/
Miraval Côtes de Provence, France	\$ 24	\$ 74

## RED

Côté Mas Syrah Grenache, France	\$ 16	/
Paul Mas Reserve Pinot Noir, France	\$ 18	\$ 54
Castello di Verrazzano Chianti Classico, Italy	/	\$ 80

# Allergens

## APERITIVO & BITES

**Aperitivo Tray:** wheat, milk

**Chicken Wrap:** wheat

**Tuna Wrap:** fish, wheat

**Caprese Focaccia:** wheat, milk | vegetarian

**Egg Salad:** wheat, eggs | vegetarian

## SALADS & SOUPS

**Burrata & Tomatoes:** milk | vegetarian

**Ancho Roasted Chicken:** none of the major allergens

**Roasted Salmon:** fish, tree nuts

**Tuna Niçoise:** fish, eggs

**Goat Cheese:** tree nuts, milk | vegetarian

**Tofu Salad:** soy | vegan

## MAIN COURSES

**Pea Soup:** none of the major allergens | vegetarian

**Carrot and Ginger Soup:** none of the major allergens | vegetarian

**Lasagna:** wheat, milk

**Spaghetti with Tomato and Basil Sauce:** wheat | vegetarian

**Ricotta and Spinach Ravioli:** wheat, eggs, milk | vegetarian

**Tonnarelli Cacio e Pepe:** wheat, eggs, milk | vegetarian

**Mushroom Risotto:** milk, wheat | vegetarian

**Asparagus Risotto:** milk, wheat, eggs | vegetarian

**Polpetta al Sugo:** eggs, wheat, milk

**Roasted Chicken:** none of the major allergens

**Short Rib:** none of the major allergens

**Swordfish:** fish, milk

**Falafel:** none of the major allergens | vegan

**Swiss chard:** none of the major allergens | vegan

**Mashed Potato:** milk | vegetarian

**Creamed Spinach:** milk | vegetarian

**Ratatouille:** none of the major allergens | vegan

**Roasted Potatoes:** none of the major allergens | vegan

## DESSERTS

**Tiramisù:** eggs, milk, wheat

**Elderberry Raspberry Tart:** wheat, soy

**Ricotta Cheesecake:** eggs, milk, wheat, soy

**Vanilla ice cream:** milk, eggs

**Pistachio ice cream:** milk, eggs, tree nuts

**Hazelnut ice cream:** milk, eggs, tree nuts

**Crema bolognese ice cream:** milk, eggs

**Chocolate ice cream:** none of the major allergens | vegan

**Fruit sorbets:** none of the major allergens | vegan

**Yogurt parfait:** milk, tree nuts