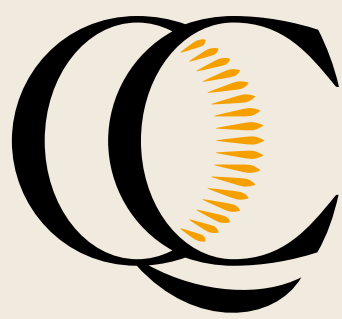




SPA OF WONDERS
NEW YORK

CASA QC

bistro



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.





specials

Savor our signature pinsa paired with a refreshing sgroppino — the perfect pairing for a moment of relaxation.

Pinsa Margherita \$ 22
Tomato, Mozzarella, Basil

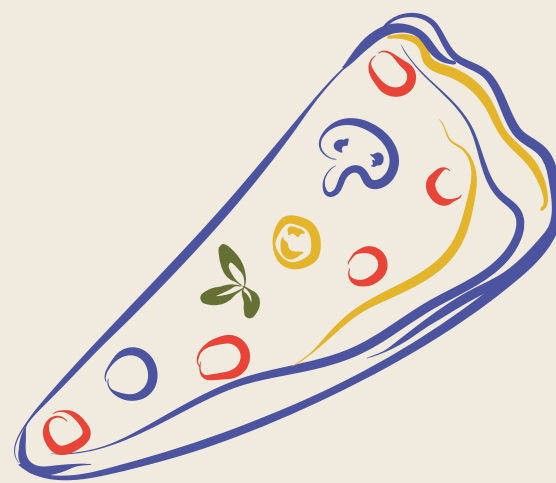
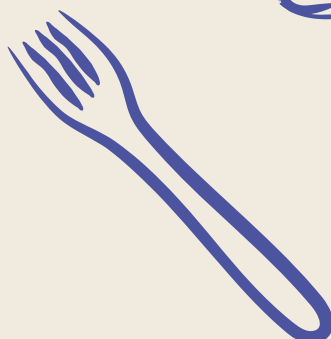
Pinsa Ham & Cheese \$ 26
Parma raw ham, Mozzarella, Arugula

Pinsa Bianca \$ 16
Olive oil, Rosemary

Sgroppino \$ 16
Lemon sorbet, Prosecco

Amalfi Coast Spritz \$ 22
Lyre’s, Crodino, Club soda

Shaken Iced Coffee \$ 6.5
Yuzu Vanilla / Coconut Vanilla



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

salad & 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

Burrata & Tomatoes \$ 18

Ancho Roasted Chicken \$ 26
Squash, Quinoa, Peppers, Radish, Cilantro,
Lime, Lemon Vinaigrette

Roasted Salmon \$ 26
Farm Greens, Grapefruit, Orange, Radish,
Mint, Cilantro, Toasted Cashews,
Orange Dijon Vinaigrette

Tuna Nicoise \$ 26
New Potatoes, String Beans, Tomato, Olives,
Hard Boiled Egg, Lemon Oil Vinaigrette

Goat Cheese \$ 24
Farm Greens, Pecans, Pickled Red Onion,
Goat Cheese, Red Grapes,
Balsamic Vinaigrette

Tamari-glazed Tofu \$ 24
Tamari Glazed Tofu, Edamame, Forbidden
Rice, Carrot-Cabbage Slaw, Bok Choy,
Sesame Ginger Vinaigrette

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

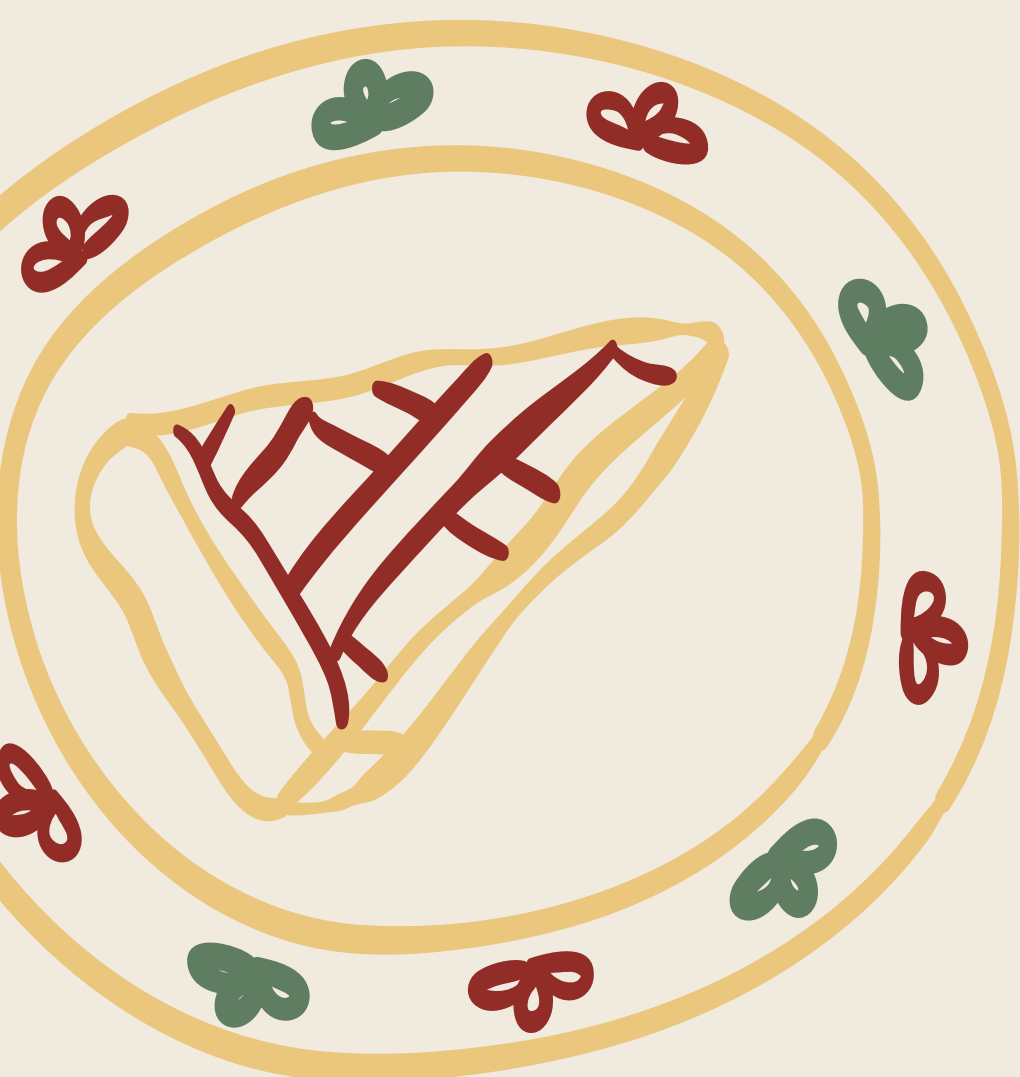
SIDES

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 Greek 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 stay.



HOT BEVERAGES

Espresso	\$ 3.5
Double Espresso	\$ 4.5
Caffè Macchiato	\$ 4.5
Iced Coffee	\$ 5.5
Cappuccino	\$ 6
Latte	\$ 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, every creation is designed to spark conversation and celebrate the joy of being together.



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

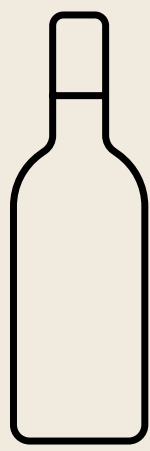
Berry Fizz Club soda, lemon juice, lime juice, mint, fresh raspberry	\$ 16
Island Escape Pentire, lime juice, grapefruit juice, angostura bitter	\$ 16
Sunrise Ginger beer, pineapple juice, lime juice, spicy bitters	\$ 16

winey & BUBBLES

Every bottle tells a story of the land, the sun, and the vine. Our cellar brings together a refined collection of bubbles and still wines from the most prestigious vineyards of Italy and France. Whether you're enjoying a quiet glass after a bath or simply savoring the atmosphere of the table, find the perfect pour to find your harmony. Here, wine is the true soul of the table.



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

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

ROSÉ

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

RED

Côte 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

Polpette 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