



CONTEMPORARY MODERN
ITALIAN BAR & RESTAURANT



• ENTREES & ANTIPASTI •

GARLIC BREAD (v)

Toasted Italian bread w. fresh garlic & parsley

MARINATED OLIVES (v) (gf)



Young olives & capers marinated w. chilli, garlic & sage

HOME-MADE RICOTTA CHEESE (v)

Served w. crushed fava beans, sun-dried tomato, pesto & beetroot lavosh

TOMATO BRUSCHETTA (v)

Fresh aroma tomatoes, garlic, basil, oregano, Spanish onions, diced buffalo & aged basamic glaze served on toasted sourdough

CAPRESE STACK (v)(gf)

Layers of tomato, fresh buffalo cheese, & fresh basil finished w. a fresh green dressing

WOOD-FIRE DIPS (V)

Wood-fire bread served w. home-made eggplant mousse - sun-dried tomato & feta - olive tapenade

ITALIAN TORTINO

10 A creamy soft potato tart served w. original caponata, crispy prosciutto & Italian spices

BLACK RICE ARANCINI (v)



12 Italian mixed cheese & sweet paprika aioli, glazed w. puffed rice flakes

CALAMARI FRITTI

14 Salt & pepper calamari with rosemary polenta chips, fried shallots, chilli, burnt lemon, coriander, sliced red capsicum, served w. creamy aioli & sesame seeds

PROSCIUTTO & INDIVIA (gf)

17 Mixed endive leaves w. crispy prosciutto, goats cheese, sweet Italian dressing & mixed cherry tomatoes

BABY POLIPO



21 Slow cooked fresh baby octopus in home-made napolitana sauce & black olives served with side of olive infused bread

• SHARING •

In Italy sharing food is a way of life...

ANTIPASTO BOARD

29 Selection of premium cured meats, mixed Italian cheese, marinated olives, stuffed mini peppers served with wood-fire bread, grissini, Italian condiments & mixed lavosh

CASA'S TASTING PLATE(v)

27 Nduja, home-made ricotta, stracciatella, mixed olives, caponata & giardiniera served w. wood-fire pizza bread

• WOOD-FIRE CRUST •

BRUSCHETTA

WOOD-FIRE PIZZA (v)

Fresh aroma tomatoes, garlic, basil, oregano, spanish onions, cherry tomatoes, stracciatella finished w. aged balsamic



AROMA WOODFIRE PIZZA (v)

Tomato & Oregano

SALAD - INSALATA

When making salads we always use the freshest possible ingredients.

CAESER SALAD

Fresh cos lettuce, bacon, shaved parmesan, boiled egg, garlic croutons & anchovies finished w. drizzled caesar dressing

ADD grilled chicken 4

ADD prawns 5

23

INSALATA DI MARE

Grilled prawns, marinated sardines, mixed green salad, cucumber, tomatoes, olive oil & zesty lemon dressing

26

SEASONAL SALAD (v)

Mixed fresh salad, sliced fennel, crunchy pear, roasted walnuts, radish & parmesan cheese finished w. Casa's home-made dressing

22

CARCIOFI & HALOUMI (v)

Raw seasoned artichokes, grilled haloumi, mixed endive leaves & goats cheese w. a honey-vinegar glaze

23

Salads can be made gluten free without dressing

SIDES - CONTORI

carefully chosen side dishes really enhance the meal & can be every bit as good as the dish taking centre stage.

INSALATA DI RUCOLA (v)

Rocket, pear, parmesan, walnuts & balsamic dressing

10

RUSTIC MASH POTATO (v)(gf)

Ground garlic, paprika & parsley

10

SAUTEED MIXED VEGETABLES (v) (gf)

Rosemary & sea salt

10

SIDE CHIPS (v)

Rosemary & sea salt

10

POLENTA CHIPS (v)

Rosemary, sea salt & fresh chilli

10

PASTA & RISOTTO

SPAGHETTI BOLOGNESE	28	PAPPARDELLE LAMB RAGÚ	32
<i>Casa's Famous home-made beef bolognese sauce topped w. parmesan & basil</i>		<i>Slow roasted lamb shredded with tomato sauce topped w. fresh ricotta & parsley</i>	
PLANT BASED LASAGNA (v)	29	GNOCCHI AI FORMAGGI (v)	32
<i>Vegan pasta sheets, eggplant, zucchini, vegan magarina, tomatoes and a rich flavour of Italian spices topped with vegan cheese</i>		<i>Italian mixed cheeses & homemade potato gnocchi & asparagus</i>	
LASAGNA	28	FETTUCINE GAMBERI	33
<i>Fresh pasta sheets, home-made bolognese sauce, parmesan, Italian cheese & besciamella sauce</i>		<i>Marinated prawns w. napolitana sauce, sun-dried tomatoes, chilli, & fresh basil</i>	
FETTUCINE CARBONARA	29	SPAGHETTI MARINARA DI MARE	34
<i>Creamy garlic sauce, diced pancetta, bacon, parmesan & black pepper</i>		<i>Fresh mixed seafood tossed with napolitana sauce, cherry tomato, fresh herbs & parsley</i>	
LINGUINE VERDI AL POMODORO	30	RAVIOLI ALL'ARAGOSTA	33
<i>Rocket infused linguine, smoked home-made napolitana sauce, topped w. burrata & toasted breadcrumbs</i>		<i>Ravioli filled with lobster, crab & scallops with cherry tomatoes</i>	
PAPPARDELLE FUNGHI (v)	28	RISOTTO MARE (gf)	34
<i>Mixed creamy wild mushrooms, toasted breadcrumbs, topped w. sliced zucchini & diced chilli</i>		<i>Saffron infused risotto tossed with mixed seafood & heirloom cherry tomatoes</i>	
SPAGHETTI BOSCAIOLA	29	PENNE CON POLLO	28
<i>Double smoked ham, mushrooms & green peas in a creamy white sauce</i>		<i>Penne pasta with chicken in a creamy pesto sauce topped with snow peas spinach & parmesan</i>	

Make your Pasta gluten free for just \$5 extra - linguine only



PASTA MASTERCLASS

Discover the joy of making your own pasta – it's easy once you know how!

Treat your friends, work colleagues or family to one of our fun masterclasses in Casa and let our expert Italian chef teach you the techniques and history behind Italian pasta making. Learn to make your favourite Italian fettucine, potato gnocchi or stuffed ravioli – everything you make, you can take.

Minimum booking of 10 guests

-\$90pp-



MAINS - SECONDI

CRISPY PORK BELLY (gf)



Pork belly rested on artichoke puree served w. balsamic braised fennel, green beans, scented vegetables, toasted fennel seeds & apple soubise

38

MILANESE LAMB SHANK

Slow cooked to tenderise topped w. Italian spices served w. sautéed cauliflower, brussel sprouts, olives & tomato salad

38

CHICKEN PARMIGIANA

Crumbed chicken breast, eggplant, marinated tomatoes & mozzarella cheese w. a side of chips

35

BISTECCA ALLA FIORENTINA 400g (T.BONE)

Chargrilled served to your liking w. roasted potato, dutch carrots & jus gras

46

RIB EYE ON THE BONE 350g

Chargrilled served to your liking w. rustic mash potato, roasted garlic, shallots, fried sage & peppercorn

47

TENDERLOIN MEDALLION

Served medium rare to your liking w. rustic mash potato, caramelised onions, pork pancetta & jus gras

46

PAN FRIED SALMON (gf)

Spiced infused king salmon fillet, heirloom carrot salad & roast potatoes rested on jerusalem artichoke cream

38

BARRAMUNDI



Pan fried barramundi fillet, caper jus, roast potatoes, baby corn, tomato cous cous & cucumber salsa

39

CHICKEN SALTIMBOCCA



Chicken wrapped w. prosciutto & sage served w. rustic mash potato, grilled asparagus & veal jus reduction

38

VEAL SCALOPINI

Veal scallopini with lemon, garlic, parsley, mushrooms, rustic mash potato & mushroom jus

39

PORK RIBS

Casa's Famous basted ribs served with chips (half/full)

38/49



WOOD-FIRE PIZZA

MARGHERITA (v) Tomato sauce, fior di latte cheese & basil	23
SICILIANA (v) Tomato sauce, fior di latte cheese, grilled eggplant, fresh ricotta & basil	26
VEGETERIANA (v) Tomato sauce, fior di latte cheese, spinach, mushrooms, cherry tomatoes & zucchini	28
PLANT BASE BBQ MEAT LOVERS BBQ sauce, vegan cheese, 100% NOT chicken & beef strips, spinach & cherry tomatoes	31
BURRATA (v) Tomato sauce, creamy burrata cheese, sun-dried tomato, figs, rocket & Italian balsamic reduction	29
TROPICANA Tomato sauce, fior di latte cheese, double smoked ham & caramelised pineapple	28
CAPRICCIOSA Tomato sauce, fior di latte cheese, double smoked ham, marinated artichokes, mushrooms & black olives	28
HOT CALABRESE Tomato sauce, fior di latte cheese, salami, hot nduja sausage, scamorza cheese, anchovies & basil	29
PEPPERONI Tomato sauce, fior di latte cheese & pepperoni	26
DIAVOLA Tomato sauce, fior di latte cheese, hot soppressa, gorgonzola, broccolini & chilli	28
ROMAGNOLA Tomato sauce, fior di latte cheese, aged prosciutto parma, sun-dried tomatoes, rocket & shaved parmesan	29
ACCIUGHE Tomato sauce, fior di latte cheese, anchovies, capers, cherry tomatoes, olives, garlic & oregano	28

Make your Pizza gluten free for just \$5 extra

PIZZA MASTERCLASS

Casa has teamed up with Italy's talented Pizza Maestro's to bring pizza-making classes to King Street Wharf.

It's a cocktail of knowledge, fun, challenge and bonding activity all mixed together to ensure a memorable & fun team building activity.

Minimum booking of 10 guests

-\$75pp-





WOOD-FIRE PIZZA

BBQ CHICKEN

BBQ sauce, fior di latte cheese, spinach, marinated chicken & cherry tomatoes

27

MEAT LOVERS

Tomato sauce, fior di latte cheese, double smoked ham, soppressa, sliced sausages & prosciutto parma

29

FRUTTI DI MARE

Tomato sauce, fior di latte cheese, scallops, sautéed prawns, smoked salmon, rocket & cherry tomatoes

30

CINQUE FORMAGGI

Fior di latte cheese, scamorza, gorgonzola, burrata, shaved parmesan, olive oil & basil

27

CARCIOFI (v)

Fior di latte cheese, marinated artichokes, grilled eggplant, sun-dried tomatoes, olive oil & basil

27

GAMBERI

Fior di latte cheese, home-made pesto, sautéed prawns, cherry tomatoes & olive oil

30

SALSICCIA

Fior di latte cheese, pork fennel sausages, spinach, onion, potato, shaved parmesan & rosemary

28

POLLO



Fior di latte cheese, marinated chicken, rocket & chilli mayo

28

CALZONE NAPOLETANO

Soppressa, fresh ricotta cheese, black pepper, basil & a side of napolitana sauce

28

CAPRESE (v)



Buffalo cheese, sliced roma tomatoes, basil, oregano & olive oil

27

CASA SIGNATURE PIZZA

White pizza based, scamorza cheese, mortadella sausage & roasted pistachios

28

SALMONE

Fior di latte cheese, smoked salmon, red onion, green shallots & shaved parmesan

29

ADD BUFFALO MOZZARELLA \$5

GLUTEN FREE BASE \$5

*We are happy to cater for all dietary requirements, Please let a member of staff know when ordering.

Sunday & Public Holidays include a 10% surcharge on the total bill

No bill splitting, One bill per table.*

Functions & Events



PRIVATO

Do you have an upcoming event or special occasion?
Presenting our Exclusive Private Dining Room in Darling Harbour
allowing up to 45 guests seated or 70 standing featuring double french doors
leading onto the Alfresco terrace,
Our Privato is a luxurious option for your next celebration.

For further enquiries please ask to speak to our events coordinator

KIDS PIZZA CLASS

We throw the party, you throw the dough
Hosted by our pizza maestro the kids will be taken through
the whole messy process from mixing, making
and kneading the dough to pizza acrobatics.
Parents welcome to sit at the side and watch and enjoy some
food and drinks.

Classes run on a minimum of 12 people
-\$49pp-



COCKTAIL MASTERCLASS

Perfect for a get together, hens nights or even corporate parties!
Book your mixology Class and learn how to shake, mix and muddle your
way to being the life of the party.

Taught by our in house mixologist and cocktail connoisseur, you can
finally learn how to make your favorite cocktails in a fun and
engaging environment!

Our connoisseur will personally show you how to make traditional
cocktails - shaken, mixed and of course muddled.

Classes run on a minimum of 10 people
- \$95pp-



Tag us in your Casa Photos - @casaristorante #lovecasa