



Function & Events Packages

www.lovecasa.com.au



CAPACITY

Seated up to 350
Standing up to 400

02 979 4115

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CASA RISTORANTE ITALIANO

Modern Italian . Restaurant . Bar



Casa is one of King Street Wharf's most iconic venues, the classic styled space overlooks the impressive harbour. Casa's exclusive private room featuring double french doors leading onto the Alfresco terrace offers a boutique dining experience. Casa offers a relaxed modern dining experience showcasing a contemporary Italian menu paired with crafted cocktails. Casa's signature dish would include



\$54pp Set Menu



Entree | Shared in the middle of the table

Garlic pizza

Rosemary, garlic, extra virgin olive oil

Caesar Salad

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

Main | Guests to select

Penne Alla Bolognese

Casa's Famous home-made bolognese topped w. parmesan & basil

Penne arrabbiata

Penne served in a napoli sauce made of garlic, parsley, chilli pepper, black olives, extra virgin olive oil

Fettuccine alla boscaiola

Fettuccine cooked in cream sauce with mushrooms, ham & shallots

Pollo alla mugnaia

Thinly sliced chicken, cooked in a creamy lemon & wine sauce. Served with seasonal vegetables

BBQ Chicken Wood-fired Pizza

BBQ sauce, fior di latte cheese, marinated chicken & mushrooms

Vegetariana Wood-fired Pizza

White base, mozzarella, eggplant, artichoke, olives and mushroom

Capricciosa Wood-fired Pizza

Tomato sauce, mozzarella, mushrooms, olives, ham and artichoke

Dessert | Alternate served – Two serves – Chef's selection

\$64pp Set Menu



Entree | Shared in the middle of the table

Calamari

Lightly battered calamari, served with homemade aioli.

Arancini

Traditional, lightly fried bolognese risotto balls, served with Napoli sauce. Topped with rocket and shaved parmigiano.

Main | Each guest to select one

Penne Alla Bolognese

Casa's Famous home-made bolognese topped w. parmesan & basil

Barramundi al forno

oven cooked barramundi served with potatoes, cherry tomato, olives, white wine

Fettuccine alla boscaiola

Fettuccine cooked in cream sauce with mushrooms, ham & shallots

Spaghetti ai gamberi

Spaghetti cooked in white wine sauce, prawns, cherry tomatoes, chilli, garlic, extra virgin olive oil, rocket and a touch of napoli sauce.

Pollo alla mugnaia

Thinly sliced chicken, cooked in a creamy lemon & wine sauce. Served with seasonal vegetables

Gamberi Wood-fired Pizza

Tomato sauce, prawns and chilly flakes.

Montanara Wood-fired Pizza

Italian sausage, fior di latte cheese, porcini mushroom, mushroom and parmigiano.

Piccantina Wood-fired Pizza

Tomato Sauce, fior di latte cheese, hot salami, olives, fresh rocket and chilly flakes.

La Patana Wood-fired Pizza

White base, thinly sliced potatoes with rosemary and extra virgin olive oil

Dessert | Alternate served – Two serves – Chef's selection

\$74pp Set Menu



Entree | Shared in the middle of the table

Antipasto | Calamari | Arancini

Main | Each guest to select one

Barramundi al forno

Oven cooked barramundi served with potatoes, cherry tomato, olives, white wine

Scaloppina ai funghi

Thinly sliced veal cooked in a creamy mushroom sauce. Served with seasonal vegetables.

Rib-eye Steak

Chargrilled rib eye steak, served medium, with fluffy mashed potato, sautéed broccolini & creamy mushroom sauce

Pork ribs

Casa's Famous basted ribs served Half rack with chips

Avioli aragosta

Ravioli stuffed with lobster, crab and prawns cooked in a sauce of extra virgin olive oil, garlic, chilli, parsley, prawn bisque and a touch of napoli sauce

Gnocchi al pesto

Potato gnocchi with traditional Italian pesto topped with burrata and toasted pine nuts

Fettuccine Lamb Ragù

Slow braised lamb shoulder, San Marzano tomatoes, a soffritto of onion, carrot & celery

Risotto allo zola

Traditional Italian risotto creamed with gorgonzola, pears and walnuts

Wood-fired Calzone

Fior di latte cheese, ricotta, ham and mushrooms

Gamberi Wood-fired Pizza

Tomato sauce, prawns and chilly flakes.

Dessert | Alternate served – Two serves – Chef's selection

MASTERCLASSES

Available for groups of 10 and over

COCKTAIL MASTERCLASSES

Learn how to shake, mix and muddle your way to being the life of the party at our Cocktail Classes.

Taught by in house mixologists and cocktail connoisseurs, you can finally learn how to make your favourite cocktails in a fun and engaging environment!

\$95pp
includes a drink on arrival
x2 cocktails per person
one main meal per person



PIZZA MASTERCLASSES

Perfect for all cooking levels, it's guaranteed to turn you into a pizza enthusiast!!

Our Maestro's will guide you through the art of everything Pizza and will have you performing your own pizza acrobatics in no time.

\$75pp
Includes a drink on arrival
Trip dips on arrival
Pizza buffet to follow



PASTA MASTERCLASSES

Discover the joy of making your own pasta

Let our expert Italian chef teach you the techniques and history behind Italian pasta making. Learn to make your favourite Italian fettuccine, potato gnocchi or stuffed ravioli.

\$80pp
Includes a drink on arrival
Two course set menu

