



## Function & Events Packages

[www.lovecasa.com.au](http://www.lovecasa.com.au)





## CAPACITY

Seated up to 350  
Standing up to 400

02 979 4115

[www.lovecasa.com.au](http://www.lovecasa.com.au)

# 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

