



CONTEMPORARY MODERN ITALIAN BAR & RESTAURANT

Sundays & Public Holidays include a 10% surcharge on the total bill
No bill splitting, One bill per table.*

ENTREES & ANTIPASTI

BEEF CARPACCIO <i>Eye fillet carpaccio on a bed of cherry tomatoes and rocket, finished with a sprinkling of shaved parmesan.</i>	24	ANTIPASTO <i>Prosciutto, calabrese salami, wagyu bresaola, mixed olives, stuffed red peppers, buffalo mozzarella, freshly toasted sourdough, grissini & lavosh biscuits</i>	29
ARANCINI (3) <i>Traditional, lightly fried bolognese risotto balls, served with Napoli sauce. Topped with rocket and shaved parmigiano</i>	18	CALAMARI <i>Lightly battered calamari, served with homemade aioli</i>	22
FIOR DI ZUCCA (V) <i>Lightly battered zucchini flowers, filled with ricotta parmigiano and sun-dried tomatoes. Served with Napoli sauce</i>	23	POLPI ALL LUCIANA <i>Fresh baby octopus cooked in Napoletana sauce with cherry tomatoes, olives, red capsicum, oregano and chilli. Served with bread</i>	22
BURRATA <i>Burrata cheese, with a soft creamy centre, accompanied by a baby heirloom tomato salad and basil emulsion, topped with crispy pancetta</i>	20	GARLIC WOOD-FIRE PIZZA <i>Rosemary, garlic and extra virgin olive oil</i>	15
		BRUSCHETTA WOOD-FIRE PIZZA <i>Fresh aroma tomatoes, garlic, basil, oregano and Spanish onion finished with aged balsamic</i>	18

SIDES

SAUTEED MIXED VEGETABLES (V) (GF) 10 <i>Rosemary & sea salt</i>
SIDE CHIPS (V) 10 <i>Rosemary & sea salt</i>
CREAMY MASH POTATO (V) (GF) 10 <i>Cream, butter & parsley</i>
POLENTA CHIPS (V) 14 <i>Rosemary, sea salt and parmesan</i>

PASTA & RISOTTO

PENNE ALLA BOLOGNESE	25
<i>Casa's Famous home-made bolognese topped with parmesan & basil</i>	
LASAGNE	26
<i>Fresh pasta sheets, home-made bolognese sauce, parmesan, mozzarella cheese & besciamella sauce</i>	
GNOCCHI AL PESTO (V)	26
<i>potato gnocchi with traditional Italian pesto topped with burrata and toasted pine nuts</i>	
PENNE ARRABBIATA (VEGAN)	22
<i>Penne served in a napoli sauce made of garlic, parsley, chilli pepper, black olives, extra virgin olive oil</i>	
PENNE VEGANE (VEGAN)	25
<i>Penne served in a napoli sauce made of garlic, parsley, eggplants, mushrooms, black olives, extra virgin olive oil</i>	
FETTUCCINE ALLA BOSCAIOLA	26
<i>Fettuccine cooked in cream sauce with mushrooms, ham & shallots</i>	
FETTUCCINE "TILLY"	28
<i>Fettuccine with Italian sausage, porcini, mushroom, cream and parmigiano</i>	
FETTUCCINE LAMB RAGU	28
<i>Slow braised lamb shoulder, San Marzano tomatoes, a soffrito of onion, carrot & celery</i>	
SPAGHETTI AI GAMBERI	33
<i>Spaghetti and prawns cooked in white wine sauce with cherry tomatoes, chilli, garlic, extra virgin olive oil, rocket and a touch of napoli sauce</i>	
RAVIOLI ARAGOSTA	33
<i>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</i>	
LOBSTER LINGUINE ALLE VONGOLE	42
<i>Linguine with lobster and vongole, heirloom cherry tomatoes, with a touch of napolitana sauce, garlic butter and chilli</i>	
RISOTTO OSSO BUCO	32
<i>Traditional Italian beef Osso Buco risotto slow cooked in a red wine sauce</i>	
RISOTTO ALLO ZOLA (V)	30
<i>Traditional Italian risotto creamed with gorgonzola, pears and walnuts</i>	

Swap your Pasta to gluten free linguine for just \$5 extra

MAINS - SECONDI

POLLO ALLA MUGNAIA (GF ON REQUEST) <i>Thinly sliced chicken, cooked in a creamy lemon & wine sauce. Served with seasonal vegetables</i>	33
OSSO BUCO CON POLENTA <i>Traditional Italian beef osso buco slow cooked in a red wine sauce, served with polenta chips</i>	38
BARRAMUNDI AL FORNO (GF) <i>Oven cooked barramundi served with potatoes, cherry tomatoes and black olives in a white wine and prawn bisque</i>	39
SCALOPPINA AI FUNGHI (GF ON REQUEST) <i>Thinly sliced veal cooked in a creamy mushroom sauce. Served with seasonal vegetables</i>	39
RIB-EYE (GF) <i>Chargrilled rib-eye steak, served to your liking with fluffy mashed potato, sautéed broccolini & creamy mushroom sauce</i>	42
PORK RIBS <i>Casa's Famous basted ribs served Half or Full rack with chips</i>	44/52

SALAD - INSALATE

CAESAR SALAD <i>Fresh cos lettuce, bacon, shaved parmesan, boiled egg, garlic croutons & anchovies finished w. drizzled caesar dressing</i> ADD grilled chicken 6 ADD prawns 8	21
MISTA (VEGAN) <i>A mixed salad with cucumbers, cherry tomatoes, red onion, black olives dressed with extra virgin olive oil and balsamic vinegar</i>	18
RUCOLA (V) <i>rocket, pears, walnuts, parmesan flakes dressed with extra virgin olive oil drizzled with balsamic glaze</i>	21
CAPRESE (V) <i>Layers of tomato, fresh buffalo mozzarella, & fresh basil finished with a fresh pesto dressing</i>	22

PIZZA & PASTA MASTERCLASSES

Casa has teamed up with Italy's talented Pizza Maestro's to bring pizza and pasta making classes to King Street Wharf. It's a bundle of knowledge, fun, challenges and a great bonding activity all mixed together to ensure a memorable & fun event!

ENQUIRE WITH ONE OF OUR STAFF MEMBERS FOR MORE INFORMATION

WOOD-FIRE PIZZA

MARGHERITA (V) ● Tomato sauce with fior di latte basil	20
BUFALINA (V) Tomato sauce, buffalo mozzarella and basil	23
BBQ CHICKEN ● BBQ sauce, fior di latte cheese, marinated chicken & mushrooms	27
PEPPERONI ● Tomato sauce, fior di latte cheese & pepperoni	26
CAPRICCIOSA ● Tomato sauce, fior di latte, mushrooms, olives, ham and artichoke	26
PICCANTINA ● Tomato Sauce, fior di latte, hot salami, olives, fresh rocket and chilli flakes	25
CALZONE fior di latte, ricotta, ham and mushrooms	29
VEGETARIANA (V) ● White base, fior di latte, eggplant, artichoke, olives and mushroom	24
REGINA ● Tomato sauce, cherry tomatoes, basil, ricotta and hot salami	25
4 FORMAGGI (V) fior di latte, gorgonzola, ricotta and parmesan	25
MONTANARA Italian sausage, fior di latte, porcini mushroom, mushroom and parmigiano	27
NAPOLETANA ● Tomato sauce, fior di latte, anchovie, basil and capers	25
CASA ● Buffalo Mozzarella cherry tomatos, basil, fresh rocket, prosciutto crudo, and shaved parmigano	28
LA PATANA (V) White base, fior di latte, thinly sliced potatoes with rosemary and extra virgin olive oil	24
GAMBERI Tomato sauce, prawns and chilly flakes	27
COTTO White base, fior di latte, slow roasted potatoes, double smoked ham, parmesan cheese, fresh rosemary	26

ADD BUFFALO MOZZARELLA \$5 - SWAP FOR VEGAN CHEESE \$2 - GLUTEN FREE BASE \$5

ONE METRE WOOD-FIRE PIZZA

DARLING HARBOUR'S FAMOUS
1/2 METRE & 1 METRE WOODFIRE PIZZA'S MADE TO SHARE..

1/2 METRE PIZZA - 46 / 1 METRE PIZZA - 90
● CHOOSE FROM ANY OF OUR PIZZA'S WITH THE RED DOT ●

Can't decide which topping?
Why not have 1/2 & 1/2 or an extra \$10?

LITTLE BAMBINOS MENU

**INCLUDES A
SOFT DRINK | MEAL | DESSERT
\$15**

Kids Cheese & Tomato Pizza (V)

Kids Tropicana Pizza

Spaghetti (V)

**Spaghetti with Napoli sauce
& parmesan cheese**

Spaghetti Bolognese

**Spaghetti with bolognese sauce
& parmesan cheese**

Crumbed Chicken & Chips

**KIDS
PIZZA
MAKING
CLASSES**

***We throw the party and they
throw the dough!***

\$49pp

**soft drink on arrival, hands on pizza
making class, pizza buffet and ice cream
to finish.**

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 coordinators

PIZZA & PASTA CLASSES

Learn how to make authentic Italian pizza and pasta
while having a great time with friends, family or
colleagues!

Our pizza and pasta making classes are perfect for all
cooking levels and guarantee to turn you into a
cooking enthusiast!

Let our maestro teach you about the mesmerizing
process of Italian cooking.

Classes run on a minimum of 10 people
- \$75pp - \$80pp-



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 -



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