

CONTEMPORARY MODERN  
ITALIAN BAR & RESTAURANT

# MENU

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## ENTREES & ANTIPASTI

**MIXED PLATTER - \$120 (4 guests)**

Chicken liver pâté, arancini, fior di zucca, salt & pepper calamari, burrata with prosciutto crudo, garlic pizza

**CROSTINI ALLA TOSCANA - \$20**

Home-made bread croutons with chicken liver pâté

**COZZE IN SALSA PICCANTE - \$23**

Mussels cooked in a juicy spicy tomato sauce accompanied with toasted home-made bread

**ARANCINI - \$20**

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

**FIORI DI ZUCCA - (V)- \$24**

Lightly battered zucchini flowers, filled with ricotta, parmigiano and sun-dried tomatoes. Served with Napoli sauce

**BURRATA - \$26**

Burrata cheese, with a soft creamy centre, accompanied with a baby heirloom tomato salad and basil emulsion, served with prosciutto crudo

**ANTIPASTO - \$32**

Prosciutto, calabrese salami, wagyu bresaola, mixed olives, stuffed red peppers, buffalo mozzarella, freshly toasted sourdough, grissini & lavosh biscuits

**SALT & PEPPER CALAMARI- \$23**

Lightly battered calamari, served with homemade aioli

**GARLIC WOOD-FIRED PIZZA - (V)- \$15**

Rosemary, garlic & extra virgin olive oil

**BRUSCHETTA WOOD-FIRED PIZZA - (V) - \$18**

Fresh roma tomatoes, garlic, basil, oregano & Spanish onion finished with aged balsamic

## PASTA & RISOTTO

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

### **GNOCCHI AI FRUTTI DI MARE - \$33**

Potato gnocchi cooked in a prawn bisque with calamari, prawns, clams, mussels, cherry tomatoes, chilli and a light touch of napoli sauce

### **LINGUINE VERDI AI GAMBERI - \$34**

Green linguine with prawns, cherry tomatoes, chilli, prawn bisque and a light touch of Napoli sauce topped with rocket

### **PENNE ALLA BOLOGNESE - \$25**

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

### **PAPPARDELLE LAMB RAGU - \$28**

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

### **LINGUINE ALLO ZAFFERANO - \$28**

Linguine with a creamy sauce of sautéed zucchini, saffron and crispy pancetta

### **FETTUCCINE ROSSE CROCCANTI (V) - \$25**

Fettuccine with a sauce of capers, olives, chilli, cherry tomatoes, dried tomatoes, pine nuts and oregano, topped with flavored crunchy breadcrumbs

### **PENNE ARRABBIATA (VG) (V) - \$22**

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

**Add chicken : + \$6**

### **CHICKEN AND MUSHROOM CREAMY RISOTTO (GF) - \$29**

The perfect combination of chicken, mushrooms and cream

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## SALAD - INSALATA

### **CAESAR SALAD - (V) - \$22**

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

**Add grilled chicken: + \$6**

**Add prawns: + \$8**

### **MISTA (VG) - (V) - \$19**

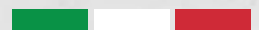
A mixed salad with cucumbers, cherry tomatoes, red onion, black olives dressed with extra virgin olive oil and balsamic vinegar

### **RUCOLA (V) - \$22**

Rocket, pears, walnuts, parmesan flakes dressed with extra virgin olive oil and balsamic glaze

### **CAPRESE (V) - \$23**

Layers of tomato, fresh buffalo mozzarella, & fresh basil finished with a fresh pesto dressing



## MAINS - SECONDI

### **CRISPY SKIN BARRAMUNDI (GF) - \$40**

Oven baked barramundi served with potatoes, cherry tomatoes and black olives

### **RIB-EYE 350G (GF) - \$52**

Chargrilled 350gr rib-eye steak on the bone, served to your liking with fluffy mashed potato and roasted seasonal vegetables

### **SCALOPPINA AI FUNGHI (GF UPON REQUEST) - \$39**

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

### **FILETTO DI MAIALE - \$38**

Pork fillet wrapped in pancetta, cooked in a pan with shallots and olive oil topped with a balsamic vinegar glaze. Served with crunchy rosemary potatoes and roasted seasonal vegetables

### **POLLO ALLA PIZZAIOLA - \$34**

chicken breast cooked in a sauce of tomato, capers, olives and oregano. Served with a side of mashed potato and steamed vegetables.

### **COSTOLETTE DI AGNELLO IN CROSTA DI PISTACCHIO - \$44**

Lamb cutlets in a pistachio crust served with pumpkin mash and confit tomatoes

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## SIDES

### **SAUTEED MIXED VEGETABLES (V) (GF) - \$12**

Rosemary & sea salt

### **SIDE CHIPS (V) - \$12**

Rosemary & sea salt

### **CREAMY MASH POTATO (V) (GF) - \$12**

Cream, butter & parsley





# WOOD-FIRED PIZZAS

Gluten free pizza base for just \$5 extra | Swap to vegan cheese for \$5 extra

## MARGHERITA (V) - \$22 •

Tomato sauce, fior di latte cheese & basil

## BUFALINA (V) - \$25

Tomato sauce, fresh buffalo mozzarella and basil

## BBQ CHICKEN - \$29 •

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

## PEPPERONI - \$28 •

Tomato sauce, fior di latte cheese & pepperoni

## CAPRICCIOSA - \$28 •

Tomato sauce, fior di latte, mushrooms, olives, ham and artichoke

## PICCANTINA - \$27 •

Tomato sauce, fior di latte, hot salami, olives, fresh rocket and chilli flakes

## CALZONE - \$31

Fior di latte, ricotta, ham and mushrooms

## VEGETARIANA (V) - \$26 •

Tomatoe sauce, white base, fior di latte, eggplant, artichoke, olives, mushroom and green capsicum

## REGINA - \$27 •

Tomato sauce, cherry tomatoes, basil, ricotta and hot salami

## 4 FORMAGGI (V) - \$27

Fior di latte, gorgonzola, ricotta and parmesan

## NAPOLETANA - \$27 •

Tomato sauce, fior di latte, anchovies, basil and capers

## CASA - \$30 •

Buffalo mozzarella, cherry tomatoes, basil, fresh rocket, prosciutto crudo and shaved parmigiano

## LA PATANA (V) - \$26

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

## GAMBERI - \$29

Tomato sauce, prawns, chilli flakes, fior di latte and cherry tomatoes

## COTTO - \$28

White base, fior di latte, slow roasted potatoes, double smoked ham, parmesan cheese, fresh rosemary

## ADD BUFFALO MOZZARELLA \$5

**ONE METRE  
WOOD-FIRE  
PIZZA**

**1/2 METRE PIZZA - 48**

**1 METRE PIZZA - 92**

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**

**KIDS TROPICANA PIZZA**

**PENNE NAPOLI**

*Penne with tomato sauce  
& parmesan cheese*

**SPAGHETTI BOLOGNESE**

*Spaghetti with bolognese sauce  
& parmesan cheese*

**CRUMBED CHICKEN & CHIPS**

**KIDS  
PIZZA MAKING  
CLASSES**

**\$49pp**

**INCLUDES:  
SOFT DRINK ON ARRIVAL,  
HANDS ON MAKING CLASS,  
PIZZA BUFFET AND  
ICE CREAM TO FINISH**

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





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