

CONTEMPORARY MODERN
ITALIAN BAR & RESTAURANT

MENU

ENTREES & ANTIPASTI

MIXED PLATTER - \$120 (4 guests)

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

ANTIPASTO - \$36

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

BURRATA - \$28

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

FIORI DI ZUCCA - (V)- \$26

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

COZZE IN SALSA PICCANTE - \$23

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

SALT & PEPPER CALAMARI- \$26

Lightly battered calamari, served with homemade aioli.

ARANCINI - \$22

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

CROSTINI ALLA TOSCANA - \$20

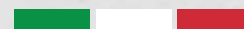
Home-made bread croutons with chicken liver pâté.

BRUSCHETTA WOOD-FIRED PIZZA - (V) - \$19

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

GARLIC WOOD-FIRED PIZZA - (V)- \$16

Rosemary, garlic & extra virgin olive oil.



PASTA & RISOTTO

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

LINGUINE VERDI AI GAMBERI - \$38

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

GNOCCHI AI FRUTTI DI MARE - \$37

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

CHICKEN AND MUSHROOM CREAMY RISOTTO (GF) - \$34

The perfect combination of chicken, mushrooms and cream.

PAPPARDELLE LAMB RAGU - \$30

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

FETTUCCINE ROSSE CROCCANTI (V) - \$27

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

PENNE ALLA BOLOGNESE - \$28

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

PENNE ARRABBIATA (VG) (V) - \$24

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

Add chicken : + \$6

SALAD - INSALATA

CAPRESE (V) - \$25

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

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

RUCOLA (V) - \$22

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

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

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



MAINS - SECONDI

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

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

COSTOLETTE DI AGNELLO IN CROSTA DI PISTACCHIO - \$48

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

CRISPY SKIN BARRAMUNDI (GF) - \$40

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

SCALOPPINA A 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 - \$36

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

SIDES

CREAMY MASH POTATO (V) (GF) - \$15

Cream, butter & parsley

SAUTEED MIXED VEGETABLES (V) (GF) - \$15

Rosemary & sea salt

SIDE CHIPS (V) - \$12

Rosemary & sea salt



WOOD-FIRED PIZZAS

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

CALZONE - \$31 ●

Fior di latte, ricotta, ham and mushrooms.

CASA - \$30 ●

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

BBQ CHICKEN - \$29 ●

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

GAMBERI - \$29

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

4 FORMAGGI (V) - \$28

Fior di latte, gorgonzola, ricotta and parmesan.

BUFALINA (V) - \$28

Tomato sauce, buffalo mozzarella and basil.

CAPRICCIOSA - \$28 ●

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

COTTO - \$28

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

PICCANTINA - \$28 ●

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

PEPPERONI - \$28 ●

Tomato sauce, fior di latte cheese & pepperoni.

VEGETARIANA (V) - \$28 ●

Tomato sauce, fior di latte, eggplant, artichoke, olives, capsicum and mushrooms.

NAPOLETANA - \$27 ●

Tomato sauce, fior di latte, anchovie, basil and capers.

REGINA - \$27 ●

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

LA PATANA (V) - \$26

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

MARGHERITA (V) - \$26

Tomato sauce, fior di latte cheese & basil.

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
\$17**

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 PIZZA 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.*



Follow us on social media

 /casaristoranteitaliano

 @casaristorante

www.lovecasa.com.au

Ph: +61 2 9262 6200 | Email: dine@lovecasa.com.au