



MENU

SHARE BOARDS

PROSCIUTTO BOARD (GO)	12pp
prosciutto di parma, extra virgin olive oil, honey, italian bread	
VERDURE (V) (GO)	13pp
woodfired marinated vegetables, artichoke, whipped ricotta, italian cheeses, olives, pickled vegetables, italian bread	
SALUMI SELEZIONE (GO)	14pp
italian salumi, prosciutto di parma, italian cheeses, olives, pickled vegetables, italian bread	
MISTO FINALE (GO)	16pp
italian salumi, prosciutto di parma, caponata crostini, woodfired vegetables, italian cheeses, olives, pickled vegetables, italian bread	

PANE

WOODFIRED FOCACCIA (V)	8
extra virgin olive oil, aged balsamic	
CHEESY GARLIC PIZZA (V) (GO)	14
garlic butter, herbs, mozzarella	
PIZZA PANE BIANCO (V) (GO)	12
extra virgin olive oil, garlic, cracked black pepper	
PIZZA PANE ROSSO (VO) (GO)	13
tomato sauce, oregano & anchovy	
SARDINE & GARLIC BRUSCHETTA (GO)	14
ciabatta rubbed with fresh garlic, extra virgin olive oil, sardines	
CAPONATA BRUSCHETTA (V) (GO)	13
agrodolce roasted eggplant, toasted pine nuts, grilled ciabatta	
TOMATO BRUSCHETTA (V) (GO)	12
cherry tomatoes, whipped ricotta, basil leaves, shaved parmesan	

ANTI PASTI

THREE CHEESE ARANCINI (V) (GO)	14
taleggio, bocconcini, fresh ricotta, arrabiata sauce	
FUNGI FRITTI (V) (GO)	15
breaded mixed mushrooms, truffle aioli	
MIXED OLIVES (V) (GO)	9
mixed italian olives	

PIZZA ROSSA

CHILLI PICANTE (V) (GO)	23
tomato, chilli, chilli flakes, capsicum	
MARGHERITA (V) (GO)	20
tomato, mozzarella, basil leaves, extra virgin olive oil	
MARIO'S PEPPERONI (GO)	24
pepperoni, oregano, parmesan, extra virgin olive oil	
ALLA NORMA (V) (GO)	21
grilled marinated eggplant, capsicum, chilli	
POLLO ARROSTO (GO)	22
shredded chicken, roast capsicum, chilli flakes, extra virgin olive oil	
POLPETTE (GO)	25
fennel spiced meatballs, fior di latte, rocket leaf	
CASA SPECIALE (GO)	26
mushroom, black olives, pepperoni, capsicum, fior di latte	
CAPRICCIOSA (GO)	24
prosciutto di parma, olives, artichoke, oregano leaves, extra virgin olive oil	

PIZZA BIANCA

GAMBERETTO (GO)	25
aussie prawns, rocket	
FUNGI (V) (GO)	22
roasted mushrooms, garlic, bechamel, mozzarella	
ROSMARINO (V) (GO)	21
sliced potato, rosemary leaves, shaved garlic, extra virgin olive oil, parmesan	
TRUFFLE SPLASH (V) (GO)	26
stracciatella cheese, black truffle paste, parmesan	
QUATTRO FORMAGGI (V) (GO)	23
talleggio, mozzarella, parmesan, cheddar cheese	

SIDES

KALE POLENTA CHIPS (V) (GO)	8
parsley, parmesan	
FRIES (V) (GO)	7
TRUFFLE FRIES (V) (GO)	9
truffle oil, parmesan	
ITALIAN VEGETABLES (V) (GO)	7
seasonal roasted vegetables	
ROASTED POTATOES (V) (GO)	9
CASA SALAD (V) (GO)	7
mixed leaves, parmesan, lemon dressing	

SALADS

WAGYU BRESAOLA & CARAMELISED PEAR SALAD (GO)	19
finely sliced wagyu bresaola, toasted walnut ricotta, caramelised pear, peppery rocket leaf	
NONNA'S SALAD (V) (GO)	14
roasted seasonal root vegetables, mixed leaves, buckwheat, green olives & lemon dressing	
CASA CAESAR SALAD (VO) (GO)	15
gem lettuce, crispy lardons of pancetta, shaved almonds, casa caesar dressing	
Add CHICKEN, RICOTTA (V) or PROSCIUTTO DI PARMA	5

PASTA / RISOTTO

PAPPARDELLE BOLOGNESE (GO)	E 13	M 23
slow cooked bolognese ragu of overnight woodfired beef, minced pork, parmesan, herby breadcrumbs		
BUCATINI AI FRUTTI DI MARE (GO)	E 16	M 29
slow braised octopus, cuttlefish, prawns, mussels, house made squid ink pasta, light rosato sauce		
WILD BOAR RAVIOLI		M 26
rich wild boar ragu woodfired overnight, house made pasta, parmesan		
SPAGHETTI CARBONARA (GO)	E 15	M 28
light creamy carbonara sauce with pan-fried pancetta		
MUSHROOM RISOTTO (V) (GO)		M 26
arborio rice, roasted mushrooms, parmesan cheese		
CRAB LINGUINE (GO)	E 15	M 28
spanner crab, chilli & anchovy butter, linguine pasta		
ROSATO'S TAGLIATELLE POMODORO (V) (GO)	E 12	M 21
rich passata sauce, torn mozzarella, basil leaves		
SPICY ROAST PUMPKIN CANNELLONI (V)		M 26
pasta tubes, spiced pumpkin & ricotta filling, rich tomato passata		

MAINS

OVEN BAKED BARRAMUNDI (GO)	28
oven baked barramundi served on italian white bean stew	
SPICED ROASTED PUMPKIN (V) (GO)	22
roasted cinnamon spiced pumpkin, wilted italian greens, toasted walnuts	
WOODFIRED ITALIAN PORCHETTA (GO)	30
wood roasted porchetta, creamy celeriac puree, roasting juices	
PORCINI RUBBED FLASH STEAK (GO)	28
200g pasture fed rump steak tenderised & rubbed with porcini mushroom, garlic mushroom sauce	
CACCIATORE CHICKEN (GO)	26
traditional italian hunters stew, free range chicken, parmesan cheese	
BURGER DI CASA CIBO (GO)	22
wagyu beef pattie, taleggio cheese, streaky bacon, crisp lettuce, casa burger sauce, fries	
LAMB OSSO BUCCO (GO)	30
leg of lamb woodfired overnight, rich red wine passata, roasted vegetables, rosemary gremolata	

(V) - VEGETARIAN (VO) - VEGETARIAN OPTION AVAILABLE
 (G) - GLUTEN MINIMAL (GO) - GLUTEN MINIMAL OPTION AVAILABLE
 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS



OUR STORY

Casa Cibo opened in 2017 with the goal of being an accessible, authentic and inspiring Italian restaurant.

To achieve these goals, we use only the finest and most sustainable ingredients sourced from local and international suppliers. We cook using traditional methods that have kept Nonnas busy all over Italy for centuries, using the best equipment available. Like every Italian house our house is filled with our family and we have taught our family our values and they share our passion and immerse themselves in everything that is Casa Cibo.

Executive Chef Joey Goldman spent months meeting with local suppliers in search of the best and most ethical ingredients for his menu, from Giorgio's (That's Amore) Bocconcini, Italian and Australian flours to our local free-range eggs. We selected our suppliers and growers because of their love and passion for what they supply, and this has helped make our dishes sing with freshness and quality that only love can provide.

Having the best ingredients isn't the end of the story but rather the start. We daily prepare all our produce treating it all with the love and respect it deserves. From baking fresh focaccia to making fresh egg-based pastas to lovingly rolling our pizza dough fresh every day and allowing it to proof for 24 to 36 hours, so it is perfect when it is time to stretch and top.

Our two lovely ladies on our ground floor, (the woodfired Stefano Ferrera ovens) Big Betty and Massive Myrtle were brought over from Naples to cook our pizzas in the traditional way. The ladies work hard cooking our pizzas, and they also slow cook our Porchetta, Osso Bucco, Ragus, roast our woodfired vegetables and bake some amazing breads. It's easy to see why we don't just respect our ovens we love them and treat them like family.

Our wine list and drinks list has been designed to complement our food and offer a broad range for all tastes. We love our Italian wines and encourage our customers to try some varietals that you don't see all the time. From Italian classics like Chianti to the simply stunning Montepulciano d'Abruzzo, we have great options that will complement the food and complete the experience.

Our pastry Chef, Annamaria has brought her passion for great desserts and pastries with her from Italy and we are so happy to have her with us. Try her Cheesecake or Crostata or Panna Cotta. All the desserts are made with love and you will taste it in every bite.

So there is it, a little story about Casa Cibo. We love and believe in our restaurant, our ingredients, our dishes and our people. We hope you love it as much as we do.

Welcome to our Casa - enjoy.

DESSERT

TIRAMISU PROFITEROLES (V) (G) choux pastry filled with vanilla espresso mascarpone	14	AFFOGATO (V) (G) espresso, vanilla gelato	8
LAMINGTON PANNA COTTA (V) (G) ricotta panna cotta, raspberry jam, toasted coconut, chocolate sauce	12	add liqueur <i>tia maria, frangelico, baileys, amaretto, sambuca, cointreau</i>	5
CASSATA BOMB (V) (G) candied fruit gelato covered in italian meringue	12	TRIO OF GELATO (V) (G) choose 3 scoops from today's selection of gelati & sorbets	10
PEAR CHEESECAKE (V) (G) baked cheesecake, caramelised pear slices, toasted almonds	12	ADD SORBET OR GELATO TO ANY DESSERT (V) (G) ask your server for today's flavours	3
VANILLA SBRICOLONA CAKE (V) (G) sbricolona topped with whipped mascarpone & orange zest	12		
LIMONCELLO TART (V) (G) sweet pastry, limoncello curd, honey crème fraîche	12		
CHOCOLATE CROSTATA (V) (G) sweet pastry, rich chocolate filling, toasted hazelnut praline	14		