

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 pepper
- PIZZA PANE ROSSO (VO) (GO)** 13
tomato sauce, oregano & anchovy
- TOMATO BRUSCHETTA (V) (GO)** 12
cherry tomatoes, whipped ricotta, basil leaves, shaved parmesan

ANTI PASTI

- PROSCIUTTO BOARD (GO)** 12pp
prosciutto di parma, extra virgin olive oil, honey, italian bread
- THREE CHEESE ARANCINI (V) (GO)** 14
taleggio, bocconcini, ricotta, arrabiata sauce
- 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
- FUNGHI (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
straciatella cheese, black truffle paste, parmesan
- QUATTRO FORMAGGI (V) (GO)** 23
taleggio, mozzarella, parmesan, cheddar cheese

LUNCH MENU

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
- 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

SALADS

- WAGYU BRESAOLA & 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

MAINS

- PORCINI RUBBED FLASH STEAK (GO)** 28
200g pasture fed rump steak tenderised & rubbed with porcini mushroom, garlic mushroom sauce
- BURGER DI CASA CIBO (GO)** 22
wagyu beef pattie, taleggio cheese, streaky bacon, crisp lettuce, casa burger sauce, fries

SIDES

- FRIES (V) (GO)** 7
- TRUFFLE FRIES (V) (GO)** 9
truffle oil, parmesan

\$10 LUNCH SPECIAL
ASK YOUR WAITER FOR TODAYS DISH

(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) 14
choux pastry filled with vanilla espresso mascarpone

LAMINGTON PANNA COTTA (V) (G) 12
ricotta panna cotta, raspberry jam, toasted coconut, chocolate sauce

CASSATA BOMB (V) (G) 12
candied fruit gelato covered in italian meringue

PEAR CHEESECAKE (V) (G) 12
baked cheesecake, caramelised pear slices, toasted almonds

VANILLA SBRICOLONA CAKE (V) (G) 12
sbricolona topped with whipped mascarpone & orange zest

LIMONCELLO TART (V) (G) 12
sweet pastry, limoncello curd, honey crème fraîche

CHOCOLATE CROSTATATA (V) (G) 14
sweet pastry, rich chocolate filling, toasted hazelnut praline

AFFOGATO (V) (G) 8
espresso, vanilla gelato

add liqueur 5
tia maria, frangelico, baileys, amaretto, sambuca, cointreau

TRIO OF GELATO (V) (G) 10
choose 3 scoops from today's selection of gelati & sorbets

ADD SORBET OR GELATO TO ANY DESSERT (V) (G) 3
ask your server for today's flavours