



MENU

SHARE BOARDS

BRESAOLA BOARD (GO)	14
bresaola beef, honey, italian bread	
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	

SALADS

WAGYU BRESAOLA & CARAMELISED PEAR SALAD (G)	19
finely sliced wagyu bresaola, toasted walnut ricotta, caramelised pear, peppery rocket leaf	
NONNA'S SALAD (V) (G)	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	
PANZANELLA SALAD (V) (GO)	18
slow roasted seasonal tomatoes, mixed olives, crisp bread, parmesan, oregano, red wine vinegar dressing	
Add CHICKEN (G), RICOTTA (V) or PROSCIUTTO DI PARMA (G)	5
Add FLAKED HUON HOT SMOKED SALMON (G)	8

PANE

WOODFIRED FOCACCIA (V) (GO)	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	
PISELLO BRUSCHETTA (V) (GO)	13
fresh crushed pea, mint, zucchini, whipped ricotta	
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

MARGHERITA ARANCINI (V) (G)	14
sun blushed tomato, basil, mozzarella, rich tomato sauce	
CALAMARI FRITTI (G)	12
breaded calamari, smokey paprika, amalfi aioli	
MIXED OLIVES (V) (G)	9
mixed italian olives	

SIDES

KALE POLENTA CHIPS (V) (G)	8
parsley, parmesan	
FRIES (V) (G)	7
TRUFFLE FRIES (V) (G)	9
truffle oil, parmesan	
HONEY & LEMON CARROTS (V) (G)	10
ITALIAN GREEN BEANS (V) (G)	9
with crispy garlic	
PRIMAVERA SMASHED POTATOES (V) (G)	10
butter potatoes smashed with seasonal greens	
CASA SALAD (V) (G)	7
with sliced heritage beetroot	

MAINS

HUMPTY DOO BARRAMUNDI (G)	28
oven baked barramundi served with fresh vignole (bean & artichoke stew)	
EGGPLANT PARMIGIANA AL FORNO (V) (G)	25
woodfired eggplant seasoned with oregano & garlic layered with rich house made tomato passata finished with fresh herbs & cheese	
WOODFIRED ITALIAN PORK BELLY (G)	28
slow cooked pork belly with primavera smash & roasting juices topped with fresh pea tendrils	
VEAL STEAK (G)	30
flash saltimbocca tenderized veal steak seasoned with sage & prosciutto, served with simple italian greens & seasoned butter	
400G BISTECCA (G)	39
nolan's reserve, 400g pasture fed t-bone steak, chargrilled, served with sundried tomato & chilli butter with simple italian greens	
THE AMALFI (G)	26
marinated chicken marylands chargrilled & coated in amalfi lemon honey, served with roasted heritage carrots & beetroots	
BURGER DI CASA CIBO (GO)	22
wagyu beef pattie, chargrilled, smoked mozzarella cheese, streaky bacon, crisp lettuce, casa burger sauce, fries	
LAMB OSSO BUCCO BIANCO (G)	30
lamb osso bucco slow cooked in white wine, onion & garlic served on wet buck wheat polenta with fresh sage	

TURN OVER FOR MORE



MENU

PIZZA ROSSA

MARGHERITA (V) (GO) tomato, mozzarella, basil leaves, olive oil	20
MARIO'S PEPPERONI (GO) pepperoni, oregano, parmesan, olive oil	24
CASA SPECIALE (GO) mushroom, black olives, pepperoni, capsicum, fior di latte	26
CAPRICCIOSA (GO) tomato, mozzarella, mushroom, ham, artichoke, olives	25
VEGETARIANO (V) (GO) tomato, mozzarella, roasted seasonal vegetables, olive oil	24
NAPOLETANA (VO) (GO) tomato, mozzarella, anchovies, olives, basil, oregano, olive oil	22
AMA LA CARNE (GO) tomato, mozzarella, ham, cacciatore salami, italian sausage meat, olive oil	26
GRAZIANI (GO) tomato, mozzarella, prosciutto di parma, rocket, parmesan, cherry tomatoes	25
TROPEA (GO) tomato, mozzarella, italian sausage meat, red onion, basil, olive oil	25
CASA CALZONE (GO) tomato, mozzarella, that's amore ricotta, ham, pepperoni, basil, olive oil	24

PASTA / RISOTTO

PAPPARDELLE BOLOGNESE (GO) E 13 M 23 slow cooked bolognese ragu of overnight woodfired beef, italian sausage meat, parmesan, herby breadcrumbs
SPICY ARRABIATA FUSILLI (V) (GO) E 14 M 26 spicy tomato sauce, cheese, fresh oregano
FRUTTI DI MARE LINGUINE (GO) E 16 M 28 queensland prawn meat, pipis, mussels, octopus, cuttle fish, chilli, seasonal tomatoes
CAPRESE RISOTTO (V) (G) M 25 italian rice, sun blushed tomato, slow roasted tomatoes, rich passata sauce, cheese, fresh oregano
PRIMAVERA RAVIOLI (V) M 26 ricotta filled pasta pillows, buttery garlic sauce, seasonal greens, fresh pea tendrils, reggiano
SPAGHETTI CARBONARA (GO) E 15 M 28 light creamy carbonara sauce with pan-fried pancetta
RISOTTO GENOVESE (V) (G) M 25 creamy risotto, seasonal greens, fresh garden herbs
LAMB RAGU (GO) E 16 M 28 slow woodfired lamb ragu, home made gnocchetti pasta
NERO RISOTTO MARINARA (G) M 28 arborjo rice, squid ink, slow braised octopus, cuttlefish, mussels, pipis, queensland prawns
CRAB LINGUINE (GO) E 15 M 28 spanner crab, chilli & anchovy butter, house made linguine
ROSATO'S TAGLIATELLE (V) (GO) E 12 M 21 POMODORO rich passata sauce, torn mozzarella, basil leaves, sun blistered seasonal tomatoes, crispy garlic
CASA CIBO WOODFIRED VEGETABLE LASAGNE (V) (G) M 26 layers of woodfired seasonal vegetables, creamy cheese sauce, rich tomato passata

PIZZA BIANCA

RUSTICA (GO) mozzarella, italian sausage meat, sliced potato, rosemary, olive oil	25
RUSTICA VEGETARIANO (V) (GO) mozzarella, sliced potato, rosemary, ricotta, olive oil	24
SALSICCIA N FRIARIELLI (GO) scamorza, italian sausage meat, friarielli, basil, olive oil	26
QUATTRO FORMAGGI (V) (GO) mozzarella, scamorza, gorgonzola, parmesan, olive oil	26
FORMAGGI & SALAMI (GO) mozzarella, scamorza, gorgonzola, parmesan, salami, olive oil	28
TARTUFO & PROSCIUTTO (GO) mozzarella, truffle paste, prosciutto di parma	28
TARTUFO & FUNGHI (V) (GO) mozzarella, truffle paste, mushroom	26
CALZONE VEGETARIANO (V) (GO) ricotta, scamorza, friarielli, capsicum	25

DESSERT

TIRAMISU PANNA COTTA (V) (G) coffee, caramel, chocolate crumb	12
BLACK FOREST MARBLE CHEESECAKE (V) (G) chocolate ripple cheese cake, glazed cherries, chocolate shavings	14
CASSATA CAKE (V) (G) candied fruit, ricotta, marzipan	13
SEASONAL FRUIT FRANGIPANI (V) (G) seasonal fruit, thyme syrup	14
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
ITALIAN POACHED FRUITS (V) (G) DAIRY FREE DESSERT coconut zabaglione, pistachio meringue	14
AFFOGATO (V) (G) espresso, vanilla gelato	8
add liqueur tia maria, frangelico, baileys, amaretto, sambuca, cointreau	5
TRIO OF GELATO (V) (G) choose 3 scoops from today's selection of gelati & sorbets	10
ADD SORBET OR GELATO TO ANY DESSERT (V) (G) ask your server for today's flavours	3

TURN OVER FOR MORE

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