



# MINIMAL GLUTEN MENU

## SHARE BOARDS

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

## SALADS

<b>WAGYU BRESAOLA &amp; CARAMELISED PEAR SALAD</b> (G)	19
finely sliced wagyu bresaola, toasted walnut ricotta, caramelised pear, peppery rocket leaf	
<b>NONNA'S SALAD</b> (V) (G)	14
roasted seasonal root vegetables, mixed leaves, buckwheat, green olives & lemon dressing	
<b>CASA CAESAR SALAD</b> (VO) (GO)	15
gem lettuce, crispy lardons of pancetta, shaved almonds, casa caesar dressing	
<b>PANZANELLA SALAD</b> (V) (GO)	18
slow roasted seasonal tomatoes, mixed olives, crisp bread, parmesan, oregano, red wine vinegar dressing	
Add <b>CHICKEN</b> (G), <b>RICOTTA</b> (V) or <b>PROSCIUTTO DI PARMA</b> (G)	5
Add <b>FLAKED HUON HOT SMOKED SALMON</b> (G)	8

## PANE

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

## ANTI PASTI

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

## SIDES

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

## MAINS

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



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## PIZZA ROSSA

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

## PASTA / RISOTTO

<b>PENNE BOLOGNESE</b> (GO) E 13 M 23 slow cooked bolognese ragu of overnight woodfired beef, italian sausage meat, parmesan, herby breadcrumbs
<b>SPICY ARRABIATA PENNE</b> (V) (GO) E 14 M 26 spicy tomato sauce, cheese, fresh oregano
<b>FRUTTI DI MARE PENNE</b> (GO) E 16 M 28 queensland prawn meat, pipis, mussels, octopus, cuttle fish, chilli, seasonal tomatoes
<b>CAPRESE RISOTTO</b> (V) (G) M 25 italian rice, sun blushed tomato, slow roasted tomatoes, rich passata sauce, cheese, fresh oregano
<b>PENNE CARBONARA</b> (GO) E 15 M 28 light creamy carbonara sauce with pan-fried pancetta
<b>RISOTTO GENOVESE</b> (V) (G) M 25 creamy risotto, seasonal greens, fresh garden herbs
<b>LAMB RAGU</b> (GO) E 16 M 28 slow woodfired lamb ragu, penne
<b>NERO RISOTTO MARINARA</b> (G) M 28 arborio rice, squid ink, slow braised octopus, cuttlefish, mussels, pipis, queensland prawns
<b>CRAB PENNE</b> (GO) E 15 M 28 spanner crab, chilli & anchovy butter, penne
<b>ROSATO'S PENNE POMODORO</b> (V) (GO) E 12 M 21 rich passata sauce, torn mozzarella, basil leaves, sun blistered seasonal tomatoes, crispy garlic
<b>CASA CIBO WOODFIRED VEGETABLE LASAGNE</b> (V) (G) M 26 layers of woodfired seasonal vegetables, creamy cheese sauce, rich tomato passata

## PIZZA BIANCA

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

## DESSERT

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

PLEASE MAKE YOUR SERVER AWARE IF YOU HAVE ANY FOOD INTOLERANCES WHEN ORDERING

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