



LUNCH MENU

PANE

WOODFIRED FOCACCIA (V) (GO) extra virgin olive oil, aged balsamic	8
CHEESY GARLIC PIZZA (V) (GO) garlic butter, herbs, mozzarella	14
PIZZA PANE BIANCO (V) (GO) extra virgin olive oil, garlic, cracked black pepper	12
PIZZA PANE ROSSO (VO) (GO) tomato sauce, oregano & anchovy	13
PISELLO BRUSCHETTA (V) (GO) fresh crushed pea, mint, zucchini, whipped ricotta	13
TOMATO BRUSCHETTA (V) (GO) cherry tomatoes, whipped ricotta, basil leaves, shaved parmesan	12

ANTI PASTI

MARGHERITA ARANCINI (V) (GO) sun blushed tomato, basil, mozzarella, rich tomato sauce	14
CALAMARI FRITTI (G) breaded calamari, smokey paprika, amalfi aioli	12
MIXED OLIVES (V) (G) mixed italian olives	9
BRESAOLA BOARD (GO) bresaola beef, honey, italian bread	14
PROSCIUTTO BOARD (GO) prosciutto di parma, extra virgin olive oil, honey, italian bread	12pp

SIDES

FRIES (V) (G)	7
TRUFFLE FRIES (V) (G) truffle oil, parmesan	9
CASA SALAD (V) (G) with sliced heritage beetroot	7

TURN OVER FOR MORE

SALADS

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

PASTA / RISOTTO

PAPPARDELLE BOLOGNESE (GO) E 13 M 23 slow cooked bolognese ragu of overnight woodfired beef, italian sausage meat, parmesan, herby breadcrumbs	E 13	M 23
SPICY ARRABIATA FUSILLI (V) (GO) E 14 M 26 spicy tomato sauce, cheese, fresh oregano	E 14	M 26
CAPRESE RISOTTO (V) (G) M 25 italian rice, sun blushed tomato, slow roasted tomatoes, rich passata sauce, cheese, fresh oregano		M 25
SPAGHETTI CARBONARA (GO) E 15 M 28 light creamy carbonara sauce with pan-fried pancetta	E 15	M 28
RISOTTO GENOVESE (V) (G) M 25 creamy risotto, seasonal greens, fresh garden herbs		M 25
LAMB RAGU (GO) E 16 M 28 slow woodfired lamb ragu, home made gnocchetti pasta	E 16	M 28
CRAB LINGUINE (GO) E 15 M 28 spanner crab, chilli & anchovy butter, house made linguine	E 15	M 28
ROSATO'S TAGLIATELLE (V) (GO) E 12 M 21 POMODORO rich passata sauce, torn mozzarella, basil leaves, sun blistered seasonal tomatoes, crispy garlic	E 12	M 21

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

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

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

MAINS

HUMPTY DOO BARRAMUNDI (G) oven baked barramundi served with fresh vignole (bean & artichoke stew)	28
EGGPLANT PARMIGIANA AL FORNO (V) (G) woodfired eggplant seasoned with oregano & garlic layered with rich house made tomato passata finished with fresh herbs & cheese	25
BURGER DI CASA CIBO (GO) wagyu beef pattie, chargrilled, smoked mozzarella cheese, streaky bacon, crisp lettuce, casa burger sauce, fries	22

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 <i>tia maria, frangelico, baileys, amaretto, sambuca, cointreau</i>	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

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