



# MENU

## SHARE BOARDS

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

**PROSCIUTTO BOARD** (GO) (DF) 14pp  
prosciutto di parma, extra virgin olive oil, honey, italian bread

**VERDURE** (V) (GO) 14pp  
chargrilled marinated vegetables, artichoke, whipped ricotta, italian cheeses, olives, house pickled vegetables, italian bread

**SALUMI SELEZIONE** (GO) 14pp  
italian salumi, prosciutto di parma, italian cheeses, olives, house pickled vegetables, italian bread

**MISTO FINALE** (GO) 16pp  
italian salumi, prosciutto di parma, italian cheeses, chargrilled marinated vegetables, caponata crostini, olives, italian bread

## SALADS

**WAGYU BRESAOLA & CARAMELISED PEAR SALAD** (GF) 19  
finely shaved wagyu bresaola, toasted walnut ricotta, caramelised pear, peppery rocket

**CASA CAPRESE SALAD** (V) (GF) (DF) 19  
ripe tomatoes olive oils garlic basil and fresh torn mozzarella.

**CASA CAESAR SALAD** (GO) 16  
gem lettuce, crispy pancetta lardons, shaved almonds, casa caesar dressing, hard boiled egg, croutons

**ROASTED PUMPKIN SALAD** (V) (GF) (DFO) 19  
mixed leaves, cimi di rapa, toasted pumpkin seeds, chilli, shaved garlic, oregano, toasted walnut ricotta

**HOUSE CASA SALAD** (V) (GF) (DF) 15  
mixed leaves, chopped ripe tomatoes, cucumber, red onion, simple lemon and olive oil dressing.

Add **CHICKEN THIGH SKIN ON** (GF) (DF), 6  
**PROSCIUTTO DI PARMA** (GF) (DF), 6

## PANE

**WOODFIRED FOCACCIA** (V) (GO) (DF) 12  
freshly woodfired focaccia, extra virgin olive oil

**CHEESY GARLIC PIZZA** (V) (GO) (DFO) 14  
garlic butter, herbs, mozzarella

**PIZZA ROSSO** (V) (GO) (DF) 14  
tomato sauce, oregano

**TRADITIONAL TOMATO BRUSCHETTA** (V) (GO) 12  
ripe chopped tomatoes, garlic, onion, basil, shaved parmesan

## ANTI PASTI

**MARGHERITA ARANCINI** (V) (GF) 14  
sun blushed tomato, basil, mozzarella, rich tomato sauce

**CALAMARI FRITTI** (GF) (DF) 13  
seasoned calamari, smokey paprika, amalfi aioli

**MIXED OLIVES** (V) (GF) (DF) 9  
mixed italian olives, served warm

## SIDES

**FRIES** (V) (GF) (DF) 7

**PARMESAN & PORCINI FRIES** (V) (GF) (DFO) 9  
porcini salt, parmesan

**TRUFFLE POLENTA CHIPS** (V) (GF) 9  
black truffle paste, parmesan, truffle oil

**SWEET POTATO SMASH** (V) (GF) (DF) 10  
baked sweet potato smashed with olive oil & sea salt

**HOUSE CASA SALAD** (V) (GF) (DF) 8  
mixed leaves, chopped ripe tomatoes, cucumber, red onion, simple lemon and olive oil dressing.

## MAINS

**HUMPTY DOO BARRAMUNDI IN A BAG** (GF) (DF) 28  
oven baked in a bag with ribollita stew

**EGGPLANT PARMIGIANA AL FORNO** (V) (GF) (DFO) 26  
oven baked eggplant seasoned with oregano & garlic layered with rich house made tomato passata, finished with fresh herbs & cheese

**WOODFIRED ITALIAN PORK BELLY** (GF) (DFO) 28  
slow cooked over night, served with roasted sweet potato smash, rich roasting juices & sweet potato crisps

**VEAL RIB ON BONE** (GF) (DFO) 30  
veal rib on bone, tenderised, seasoned with sage & prosciutto, served with roasted root vegetables & creamy mushroom sauce

**400G BISTECCA** (GF) (DFO) 39  
400g pasture fed t-bone steak, served with roasted root vegetable & creamy mushroom sauce

**BURGER DI CASA CIBO** (GO) (DFO) 24  
wagyu beef pattie, chargrilled, mozzarella cheese, streaky bacon, crisp lettuce, casa burger sauce, fries

**THE CASA CHICKEN PARMIGIANA** (GF) (DFO) 24  
free range chicken breast chargrilled then sliced & layered with rich house made tomato passata & italian cheese oven baked & topped with herb bread crumbs

TURN OVER FOR MORE

(V) - VEGETARIAN (VO) - VEGETARIAN OPTION AVAILABLE  
(GF) - GLUTEN FREE (GO) - GLUTEN FREE OPTION AVAILABLE  
(DF) - DAIRY FREE (DFO) - DAIRY FREE OPTION AVAILABLE  
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS



# MENU

## PIZZA BIANCA

- RUSTICA** (GO) (DFO) 25  
mozzarella, italian sausage meat, sliced potato, rosemary, olive oil
- PIZZA ITALIANA** (V) (GO) 22  
mozzarella, basil, pesto, cherry tomato
- SALSICCIA & FUNGHI** (GO) (DFO) 26  
italian sausage meat, mozzarella, roasted mushroom, rosemary, extra virgin olive oil
- QUATTRO FORMAGGI** (V) (GO) 26  
mozzarella, gorgonzola, parmesan, ricotta, basil
- TARTUFO & PANCETTA** (GO) (DFO) 28  
mozzarella, pancetta, rocket, black truffle paste
- TARTUFO & ROCKET** (V) (GO) (DFO) 26  
mozzarella, roasted potato, black truffle paste, rocket

## PIZZA ROSSA

- MARGHERITA** (V) (GO) (DFO) 22  
tomato, mozzarella, basil leaves, olive oil
- MARIO'S PEPPERONI** (GO) (DFO) 24  
pepperoni, mozzarella, oregano, parmesan, olive oil
- CASA SPECIALE** (GO) (DFO) 26  
mushroom, black olives, pepperoni, capsicum, mozzarella
- CAPRICCIOSA** (GO) (DFO) 25  
tomato, mozzarella, mushroom, ham, artichoke, olives
- VEGETARIANO** (V) (GO) (DFO) 24  
tomato, mozzarella, artichoke, red capsicum, black olives, mushroom, extra virgin olive oil
- MEAT FEAST** (GO) (DFO) 26  
tomato, mozzarella, ham, cacciatore salami, italian sausage meat, olive oil
- PROSCIUTTO & ROCKET** (GO) (DFO) 25  
tomato, mozzarella, prosciutto, rocket, cherry tomato, parmesan
- DIAVOLATA** (GO) (DFO) 25  
tomato, spicy nduja salumi, mozzarella, red onion, mushroom, chilli flakes
- CASA CALZONE** (GO) (DFO) 26  
tomato, mozzarella, ricotta, ham, pepperoni, basil, olive oil

## PASTA, GNOCCHI + RISOTTO

- PAPPARDELLE BOLOGNESE** (GO) (DFO) 23  
slow cooked bolognese ragu of overnight woodfired beef, italian sausage meat, parmesan, herby breadcrumbs
- GNOCCHI MUSHROOM** (V) (GF) 26  
rich creamy mushroom sauce, sauteed mushroom, parmesan cheese
- SPICY ARRABIATA FUSILLI** (V) (GO) (DFO) 26  
spicy tomato sauce, cheese, fresh oregano
- GNOCCHI CARBONARA** (GF) 28  
light creamy carbonara sauce with pan-fried pancetta & cracked black pepper
- PUMPKIN & SAGE RISOTTO** (V) (GF) (DFO) 26  
italian rice, pumpkin puree, roasted pumpkin, parmesan cheese, crispy sage, olive oil, cinnamon
- CASSARECCE CARBONARA** (GO) 28  
light creamy carbonara sauce with pan-fried pancetta & cracked black pepper
- MUSHROOM RISOTTO** (V) (GF) (DFO) 27  
creamy mushroom risotto topped with sauteed mushroom & crispy sage
- LAMB RAGU** (GO) (DFO) 28  
slow woodfired lamb ragu, home made gnocchetti pasta, parmesan
- CRAB LINGUINE** (GO) 28  
crab meat warmed through a light anchovy & chilli butter sauce, parsley, lemon juice, house made linguine
- ROSATO'S TAGLIATELLE POMODORO** (V) (GO) (DFO) 21  
rich house made passata sauce, torn mozzarella, basil leaves, blistered tomatoes, crispy garlic
- WOODFIRED VEGETABLE LASAGNE** (V) (GF) 26  
layers of woodfired seasonal vegetables, creamy cheese sauce, rich tomato passata
- WOODFIRED LASAGNE** (GF) 29  
slow cooked bolognese of beef & italian sausage, creamy cheese sauce, rich tomato passata
- GNOCCHI ARRABIATA** (V) (GF) (DFO) 26  
potato gnocchi, spicy tomato sauce, cheese, fresh oregano

## DESSERT

- VANILLA PANNA COTTA** (V) (GF) 12  
strawberries, honeycomb, honey sauce & toasted almonds
- LEMONCELLO CHEESECAKE** (V) (GF) 13  
baked limoncello cheesecake with whipped honey mascarpone cheese.
- CLASSIC TIRAMISU** (V) (GF) 13  
layered sponge, coffee, vanilla mascarpone, rich chocolate sauce
- CASA CHOCOLATE BROWNIE** (GF) 13  
salted caramel gelato, rich chocolate sauce
- AFFOGATO** (V) (GF) 8  
espresso, vanilla gelato
- add liqueur** 5  
*tia maria, frangelico, baileys, amaretto, sambuca, cointreau*
- TRIO OF GELATO** (V) (GF) (DFO) 10  
choose 3 scoops from today's selection of gelati & sorbets
- ADD SORBET OR GELATO TO ANY DESSERT** (V) (GF) (DFO) 3  
ask your server for today's flavours

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