



# MENU

## ANTIPASTI

- ANTIPASTI DI VERDURE** (V) (GFO) 14  
chargrilled marinated vegetables, marinated artichokes, fresh ricotta, fior di latte cheese, dips of rosemary olive oil & black olive, warm focaccia bread
- ANTIPASTO DELLA CASA** (GFO) 16  
selection of our Italian salumi, semidried tomatoes, mixed olives, fior di latte cheese, dips of rosemary olive oil & pesto, warm focaccia bread
- ARANCINI OF THE WEEK** (GFO) 14  
please ask your server for this week's selection
- CALAMARI FRITTI** (GF) (DFO) 13  
seasoned calamari, paprika & aioli
- MIXED OLIVES** (V) (GF) (DF) 9  
mixed Italian olives, served warm in rosemary olive oil

## PANE

- WOODFIRED FOCACCIA** (V) (GFO) (DF) 12  
fresh woodfired focaccia, olive oil
- TRIO OF BRUSCHETTA** (GFO) 14  
basil & rocket pesto, prosciutto di parma & mozzarella, warm creamy mushroom on warm sourdough
- TRADITIONAL TOMATO BRUSCHETTA** (V) (GFO) (DFO) 12  
ripe chopped tomatoes, red onion, fresh chopped basil, fior di latte cheese, balsamic glaze reduction on warm sourdough
- CHEESY GARLIC PIZZA** (V) (GFO) (DFO) 14  
garlic, herbs, mozzarella cheese

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

## SIDES

- FRIES** (V) (GF) (DF) 7
- PORCINI FRIES** (V) (GF) (DFO) 9  
truffle mayonnaise
- CASA SIDE SALAD** (V) (GF) (DFO) 8  
mixed leaves, chopped ripe tomatoes, cucumber, red onion, simple lemon and olive oil dressing.

## MAINS

- PORCHETTA TRADIZIONALE** (GF) (DFO) 28  
slow cooked pork belly, potato puree, broccolini & red wine reduction
- POLLO AI FUNGHI** (GF) 28  
char grilled chicken breast, green beans & creamy mushroom sauce
- VEAL RIB ON BONE** (GF) (DFO) 32  
250g veal rib on bone, crispy prosciutto, roasted root vegetables & creamy mushroom sauce
- BURGER DI CASA CIBO** (GFO) (DFO) 24  
chargrilled wagyu beef patty, scamorza cheese, streaky bacon, lettuce, casa burger sauce, fries
- CALAMARI RIPIENO** (GF) (DF) 28  
calamari tube stuffed with mix of breadcrumbs and parsley, served with fresh salad and baby octopus
- PARMIGIANA DI MELANZANE** (V) (GF) (DFO) 26  
oven baked eggplant seasoned with rosemary olive oil, layered with rich pomodoro sauce and mozzarella cheese, finished with breadcrumbs, parmesan cheese & fresh basil leaves

## SALADS

- CASA CAPRESE SALAD** (V) (GF) (DFO) 16  
fresh sliced tomatoes, fresh basil, fior di latte cheese, olive oil, balsamic glaze reduction
- CASA CAESAR SALAD** (VO) (GFO) 17  
gem lettuce, crispy pancetta, shaved almonds, hardboiled egg, croutons & casa ceaser dressing
- CASA SALAD** (V) (GF) (DF) 15  
mixed leaves, chopped ripe tomatoes, cucumber, red onion, simple lemon & olive oil dressing
- Add **CRISPY CHICKEN THIGH FILLETS** (GF) (DF), 6  
Add **PROSCIUTTO DI PARMA** (GF) (DF), 6  
Add **SEASONED CALAMARI** (GF) (DF), 6



# MENU

## PIZZA BIANCA

- RUSTICA** (GFO) (DFO) 25  
woodfired Italian, sausage meat, sliced potato, fior di latte, rosemary olive oil
- PIZZA ITALIANA** (GFO) (DFO) (VO) 25  
basil & rocket pesto, fior di latte, cherry tomato, prosciutto di parma
- TARTUFO & PROSCIUTTO** (GFO) (DFO) 27  
crispy prosciutto, black truffle paste, fior di latte, woodfired mushroom, fresh bocconcini, basil
- PIZZA AI GAMBERI** (GFO) (DFO) 29  
chilli & garlic prawns, fior di latte, cherry tomato, fresh rocket

## PASTA, GNOCCHI + RISOTTO

- PAPPARDELLE BOLOGNESE** (GFO) (DFO) 24  
traditional slow cook beef mince, parmesan cheese, fresh basil
- RIGATONI AL RAGU** (GFO) (DFO) 28  
slow cooked lamb ragu, spinach & parmesan cheese
- SPAGHETTI CARBONARA** (GFO) 27  
creamy carbonara sauce, crispy pancetta, black pepper, parmesan cheese
- RISOTTO AI GAMBERI** (GF) (DF) 29  
saffron risotto, chargrilled king prawns, diced onion, pistacchio
- LINGUINE ALLE VONGOLE** (GFO) (DFO) 29  
diamond shell clams, white wine, chilli, chopped parsley
- BUCATINI AMATRICIANA** (GFO) (DFO) 24  
rich spicy chunky tomato sauce, crispy pancetta, fresh basil, parmesan cheese
- FUSILLI ARRABIATA** (V) (GFO) (DFO) 24  
rich chunky tomato sauce, fresh chilli, fresh basil, parmesan cheese
- ROSATO'S TAGLIATELLE POMODORO** (V) (GFO) (DFO) 22  
rich chunky tomato sauce, fresh basil, parmesan cheese
- RAVIOLI ALLA ZUCCA** 26  
rich & creamy pumpkin puree, crispy pancetta, chopped parsley and parmesan cheese
- GNOCCHI AI FUNGHI** (V) (GFO) 26  
rich & creamy mushroom sauce, roasted mushroom, chopped parsley, parmesan cheese
- LASAGNE DELLA NONNA** 28  
slow cooked beef mince, creamy bechamel, fresh basil, parmesan cheese
- Add **CRISPY CHICKEN THIGH FILLETS** (GF) (DF), 6  
Add **PROSCIUTTO DI PARMA** (GF) (DF), 6  
Add **PANCETTA** (GF) (DF), 6

## PIZZA ROSSA

- MARGHERITA** (V) (GFO) (DFO) 22  
fior di latte, fresh basil, olive oil
- PRIMAVERA** (GFO) (DFO) 26  
prosciutto di parma, fior di latte, fresh rocket, cherry tomato, shaved parmesan
- MARIO'S PEPPERONI** (GFO) (DFO) 24  
fior di latte, mild soppressa salami, oregano, shaved parmesan, olive oil
- CAPRICCIOSA** (GFO) (DFO) 25  
woodfired mushroom, ham, artichoke, olives, fior di latte
- DIAVOLATA** (GFO) (DFO) 26  
spicy nduja salami, fior di latte, red onion, woodfired mushroom, chilli flakes
- VEGETARIANO** (V) (GFO) (DFO) 24  
artichoke, red capsicum, black olives, woodfired mushroom, fior di latte, olive oil
- CASA SPECIALE** (GFO) (DFO) 26  
mushroom, black olives, pepperoni, capsicum, mozzarella
- LA CARNE** (GFO) (DFO) 26  
tomato, mozzarella, ham, cacciatore salami, italian sausage meat, olive oil
- CASA CALZONE** (DFO) 26  
Italian ham, fior di latte, woodfired mushroom, whipped ricotta, fresh basil

## DESSERTS

- RASPBERRY PANNA COTTA** (V) (GF) 12  
mixed berry compote, fresh berries
- TIRAMISU** (V) (GF) 13  
layered sponge, coffee, whipped mascarpone cream, rich chocolate sauce
- TORTA AL CIOCCOLATO** (V) (GF) 13  
chocolate cake, peanut butter cream, chocolate ganache, joconde almond sponge, garnished w chocolate glaze
- TORTA AL CARAMELLO** (V) (GF) 13  
caramel cheesecake served w caramel sauce & caramel popcorn
- 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