



GF 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 italian 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 italian 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
warm italian bread, olive oil
- TRIO OF BRUSCHETTA** (GFO) 14
basil & rocket pesto, prosciutto di parma & mozzarella, warm creamy mushroom on warm italian bread
- TRADITIONAL TOMATO BRUSCHETTA** (V) (GFO) (DFO) 12
ripe chopped tomatoes, red onion, fresh chopped basil, fior di latte cheese, balsamic glaze reduction on warm italian bread
- 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



GF 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

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

PASTA, GNOCCHI + RISOTTO

PENNE BOLOGNESE (GFO) (DFO) 24
traditional slow cook beef mince, parmesan cheese, fresh basil

PENNE AL RAGU (GFO) (DFO) 28
slow cooked lamb ragu, spinach & parmesan cheese

PENNE 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

PENNE ALLE VONGOLE (GFO) (DFO) 29
diamond shell clams, white wine, chilli, chopped parsley

PENNE AMATRICIANA (GFO) (DFO) 24
rich spicy chunky tomato sauce, crispy pancetta, fresh basil, parmesan cheese

PENNE ARRABIATA (V) (GFO) (DFO) 24
rich chunky tomato sauce, fresh chilli, fresh basil, parmesan cheese

ROSATO'S PENNE POMODORO (V) (GFO) (DFO) 22
rich chunky tomato sauce, fresh basil, parmesan cheese

GNOCCHI AI FUNGHI (V) (GFO) 26
rich & creamy mushroom sauce, roasted mushroom, chopped parsley, parmesan cheese

Add **CRISPY CHICKEN THIGH FILLETS** (GF) (DF), 6
Add **PROSCIUTTO DI PARMA** (GF) (DF), 6
Add **PANCETTA** (GF) (DF), 6

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