

## ANTIPASTI

<b>MARINATED MIXED OLIVES</b> (GF)(DF)(VG)	<b>8</b>
<b>MUSHROOM ARANCINI 4PC</b> (V)(GF) mushroom arancini, parmesan, truffle mayo	<b>17</b>
<b>CALAMARI FRITTI</b> (GF)(DF) seasoned calamari, paprika, homemade aioli	<b>14</b>
<b>TOMATO BRUSCHETTA 3PC</b> (V)(GFO)(DFO) tomatoes, red onion, fresh basil, bocconcini, warm bread	<b>15</b>
<b>WOODFIRED GARLIC PIZZA</b> (V)(DF) fresh woodfired garlic pizza, olive oil	<b>13</b>
<b>CHEESY GARLIC PIZZA BREAD</b> (V) garlic, herbs, cheese	<b>13</b>
<b>BEEF &amp; PORK MEATBALLS 4PC</b> (DFO) sugo, parmesan	<b>16</b>
<b>MOZZARELLA STICKS</b> (V) spicy napoletana sauce	<b>16</b>

## SALADS

<b>CAESAR SALAD</b> (GFO) egg, bacon, parmesan, anchovies, chives, croutons, casa caesar dressing	<b>20</b>
<b>CASA CAPRESE SALAD</b> (V)(GF) fresh sliced tomatoes, fresh basil, bocconcini, olive oil	<b>14</b>
<b>ROCKET, PARMESAN &amp; PEAR</b> (V)(GF)(DFO)(VGO) rocket, parmesana & shaved pear dressed w a red wine vinaigrette	<b>12</b>

<b>ADD CHICKEN BREAST</b> (GF)(DF)	<b>8</b>
<b>ADD SEASONED CALAMARI</b> (GF)(DF)	<b>8</b>

VG VEGAN  
VGO VEGAN OPTION  
V VEGETARIAN  
VO VEGETARIAN OPTION  
DF DAIRY FREE  
DFO DAIRY FREE OPTION  
GF GLUTEN FRIENDLY  
GFO GLUTEN FRIENDLY OPTION

## SHARE BOARDS

<b>ANTIPASTI VEGETABLE BOARD</b> (VGO)(GFO)(DFO) chargrilled vegetables, artichokes, cheeses, mixed olives, warm bread	<b>20</b>
<b>SALUMI CHARCUTERIE BOARD</b> (GFO)(DF) selection of our italian salumi, mixed olives, mustard fruits, warm bread.	<b>28</b>

## WOOD FIRED PIZZAS

\$4 additional charge for gf pizzas

### PIZZA ROSSA

<b>MARGHERITA</b> (GFO)(V) mozzarella, fresh basil, olive oil	<b>22</b>	<b>LA CARNE</b> (GFO)(DFO) mozzarella, ham, cacciatore salami, italian sausage, olive oil	<b>28</b>
<b>PRIMAVERA</b> (GFO)(DFO) prosciutto, mozzarella, cherry tomato, rocket, shaved parmesan	<b>26</b>	<b>CASA CALZONE</b> (DFO) italian ham, pepperoni, ricotta, wood fired mushroom, mozzarella	<b>26</b>
<b>MARIO'S PEPPERONI</b> (GFO)(DFO) mozzarella, mild calabrese salami, oregano, shaved parmesan, olive oil	<b>24</b>	<b>VEGETARIANO CALZONE</b> (VGO)(DFO) grilled vegetables, mozzarella	<b>25</b>
<b>VEGETARIANO</b> (GFO)(DFO)(VGO)(V) artichoke, red capsicum, black olives, woodfired mushroom, mozzarella, olive oil	<b>24</b>	<b>SALAMI &amp; FORMAGI</b> (GFO) spicy salami, fior di latte, red onion, wood fired mushrooms, chilli flakes	<b>26</b>
<b>MEATBALL</b> beef & pork meatballs, fior di latte, basil	<b>24</b>	<b>NDJUA &amp; MOZZARELLA</b> (GFO) spicy calabrian sausage, mozzarella	<b>26</b>

### PIZZA BIANCA

<b>TARTUFO &amp; PROSCIUTTO</b> (DFO) prosciutto, black truffle, italian sausage, wood fired mushrooms, mozzarella, fresh basil	<b>28</b>	<b>RUSTICA</b> (GFO)(DFO)(V) wood fired roasted potatoes, mozzarella, black truffle paste, rosemary	<b>25</b>
<b>KING PRAWN</b> (GFO)(DFO) king prawns, chilli, garlic, rocket, tomato	<b>28</b>	<b>PUMPKIN &amp; GOATS CHEESE</b> (GFO)(DFO)(V) wood roasted pumpkin, red peppers, onion & goats cheese	<b>24</b>

## PASTA

**SERVE IT IN A PIZZA BOWL +8**

ENJOY OUR WOOD FIRED PIZZA BOWL! CRISPY EDGES, SOFT CENTER—ADDING AN ARTISANAL TOUCH TO YOUR DINING ADVENTURE.

LIMITED SUPPLY DAILY

\$1 additional charge for gf pasta

<b>SPAGHETTI CARBONARA AUSTRALIANO</b> (GFO) creamy carbonara sauce, bacon, black pepper, garlic, onion, parmesan	<b>27</b>
<b>SPAGHETTI W PRAWNS &amp; NDJUA</b> (GFO)(DFO) prawns, spicy calabrian sausage, tomato, pangritata	<b>28</b>
<b>GNOCCHI POMODORO GIALLO</b> (V)(GFO)(DFO)(VGO) potato gnocchi, yellow tomato sugo, basil	<b>26</b>
<b>PESTO RAVIOLI</b> (V)(GFO)(VGO) spinach & ricotta ravioli, pesto, rocket	<b>26</b>
<b>RIGATONI BEEF RAGU</b> (GFO)(DFO) slow cooked beef ragu, rich tomato sauce, basil, parmesan	<b>28</b>
<b>SPAGHETTI &amp; MEATBALLS</b> (DFO) beef & pork meatballs in tomato sauce	<b>24</b>
<b>SPAGHETTI VONGOLE</b> (GFO) vongole steamed in a cream sauce, lemon	<b>26</b>
<b>RIGATONI AMATRICIANA</b> (GFO)(DFO) rich tomato sauce, guanciale, fresh basil, chilli flakes	<b>24</b>
<b>LASAGNE DELLA NONNA</b> slow cooked beef & pork mince, creamy bechamel, fresh basil, parmesan	<b>28</b>
<b>FUSILLI W OCEAN TROUT</b> (GFO) smoked ocean trout, garlic, white wine, cream, parsley, capers	<b>30</b>

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## MAINS

<b>POLLO FUNGHI</b> chicken breast, mushrooms, garlic, white wine cream sauce	<b>27</b>
<b>BARRAMUNDI PEPPERONATA</b> (GF)(DF) pan fried, red capsicum & tomato stew	<b>30</b>
<b>PORK COTOLETTA</b> (GFO) parmesan crumbed pork chop w italian coleslaw	<b>29</b>

## SIDES

<b>PARMESAN PORCINI FRIES</b> (V)(GFO)	<b>12</b>
<b>PESTO GREENS</b> (V)(GFO)(DFO) spring beans & peas w basil pesto	<b>12</b>
<b>ROAST CARROTS</b> (V)(GF)(DF)(VGO) honey roasted dutch carrots	<b>12</b>
<b>TRUFFLE MASH</b> (V)(DFO)(GFO)	<b>12</b>

## DESSERT

<b>TIRAMISU</b> (V)(GF)	<b>16</b>
<b>CITRUS TART</b> (V)(GF)	<b>16</b>
<b>CHOCOLATE PUDDING</b> (V)	<b>16</b>
<b>DESSERT PLATTER</b> sharing platter including tiramisù, chocolate pudding & citrus tart	<b>30</b>

