

caso

ristorante italiano



ANTIPASTI

Served Cold

INVOLTINI MARE E TERRA (gf) 7.5
Prosciutto, scallops & pistacchio cream

FUNGHI TRIFOLATI ALLA ROMANA (v) 7.5
Mixed mushrooms sautéed with truffle oil, garlic & fresh parsley

OLIVE E CAPPERI (v) 7.5
Young olives & capers marinated with chilli, garlic & sage

SHUCKED OYSTERS

Natural oysters (gf) 1/ 2 Doz 22 Doz 38

With cucumber salsa 1/ 2 Doz 22 Doz 38

ENTREE

BRUSCHETTA AL POMODORO (v) 13.90
Fresh Roma tomatoes, garlic, basil, oregano, spanish onion, cherry bocconcini & aged balsamic served on toasted sourdough

ORIGINAL BURRATA PUGLIESE (gf) 17.90
Fresh Italian cheese served with aged Parma prosciutto, Pachino semi dried cherry tomatoes, rocket & balsamic reduction

ARANCINI 17.90
Fried risotto balls stuffed with saffron rice, peas, ragu & mozzarella

CALAMARI FRITTI 21.90
Crispy squid served with chilli, basil, parsley & aioli

GAMBERI ALL'AGLIO 21.90
Prawns served with garlic, chilli, paprika & fennel. Served with bread

ZUCCHINI FLOWERS (v) 19.90
Fetta, black olives, semi dried tomatoes & chilli mayo

MISTO PANE (v) 20.90
Assorted bread platter with olives & black olive tapenade

AFFETTATI MISTI 24.90
A Classic. Selection of premium cured meats, olives & skordalia.
Served with bread, lavosh & grisini with Italian condiments

*We are happy to cater for Celiac's, lactose intolerant and any other dietary requirements. Please let a member of staff know when ordering.

** Sunday and Public Holiday Surcharge at \$2.50 per person
One bill per table

INSALATA

CAVOLO NERO INSALATA (v)(gf) 19.90

Organic Tuscan kale, mixed quinoa, cucumber, black tomatoes, roasted yams, red onion, corn chips & fresh mint tossed in a pomegranate vinaigrette with buffalo cheese

INSALATA DI POLIPO (gf) 19.90

Octopus, potatoes, celery, cherry tomatoes, parsley, garlic & lemon

CAESAR INSALATA 19.90

Cos lettuce, bacon, shaved parmesan, boiled egg, garlic croutons & anchovies with a classic caesar dressing

ADD GRILLED CHICKEN + 4.00

BUTTERNUT PUMPKIN & GRILLED HALOUMI (gf,v) 19.90

Roasted beetroot, grilled haloumi cheese, butternut pumpkin, chickpeas, red onion, rocket & lemon vinaigrette

SIDES

ROCKET INSALATA (v) (gf) 8.50

Rocket, pear, parmesan, walnuts & balsamic dressing

SAUTÉED GREENS (v)(gf) 8.50

Sage butter & hazelnuts

CHIPS (v) 8.50

Rosemary salt

POTATO MASH (gf) (v) 8.50

Creamy potato mash

ROSEMARY MINI POTATOES (v) (gf) 8.50

GARLIC BREAD 5.5

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PASTA FATTA IN CASA

HOME MADE PASTA

SPAGHETTI BOLOGNESE	24.90
Mama Casa's famous beef Bolognese sauce	
SPAGHETTI BOSCAIOLA	25.90
Double smoked ham, mushrooms & green peas in a cream & white wine sauce	
SPAGHETTI MARINARA	30.90
Fresh mixed seafood in napolitana sauce, garlic & parsley	
ORECCHIETTE POLLO	25.90
Citrus infused chicken, roasted capsicum, mushroom, rocket with a cream reduction & pesto	
RISOTTO MELANZANE E PISTACCHIO (v)	25.90
Pistacchio cream, eggplant, cherry tomato, parmesan & parsley	
PAPPARDELLE AL RAGU DI AGNELLO	26.90
House ground slow roasted lamb shoulder, pappardelle, fennel, Roma tomatoes finished with fresh ricotta & parsley	
FETTUCINE GAMBERI	27.90
King prawns, garlic, cherry tomato, chilli & parsley	
FETTUCINE CARBONARA	25.90
Pancetta, bacon, garlic, Parmigiano Reggiano in a creamy white sauce	
PAPPARDELLE AI FUNGHI PORCINI (v)	24.90
Mixed mushrooms, parmesan & parsley	
TORTIGLIONI (v)	25.90
Porcini mushroom, pesto, diced tomato, black olives in a creamy white wine sauce	
GNOCCHI AI QUATTRO FORMAGGI (v)	28.90
Gorgonzola, parmesan, smoked cheese, fetta & asparagus	
ARAGOSTA & GRANCHIO RAVIOLI (LOBSTER & CRAB RAVIOLI)	29.90
Chef's homemade ravioli filled with lobster, crab & scallops with cherry tomatoes	
RISOTTO DI PESCE (SEAFOOD RISOTTO) (gf)	31.90
Prawns, calamari, vongole, octopus & mussels served with fresh tomatoes & saffron	
LASAGNE AL RAGU	26.90
A hearty dish of beef mince & parmesan	
PESTO FETTUCCINI (vegan)	24.90
Served with mushroom, pesto, sun dried tomato & olive oil	

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SECONDI PIATTI (PESCE) FISH

SALMONE FILETTO 34.90
With pappardelle pasta, crab meat, heirloom capsicum & a saffron infusion finished with beetroot chips

BARRAMUNDI FILETTO (gf) 36.90
Pan fried barramundi with mini potatoes, corn, tomato, cucumber & truffle oil

SECONDI PIATTI (CARNE) MEAT

VEAL SCALLOPINI 32.90
Veal scallopini with lemon, garlic, parsley, truffle mash, mushroom & a mushroom jus

BISTECCA ALLA FIORENTINA (gf) 34.90
300gm Black Angus on the bone, cooked to taste served with baby rosemary potatoes & jus gras

TENDERLOIN MEDALLION (gf) 41.90
Slow roasted at a temperature of 65 degrees. Prime beef tenderloin with creamy mash, caramelised onions & pancetta served with jus gras. This dish is served medium rare at the Chef's recommendation

RIB EYE 300gm (gf) 37.90
Chargrilled to liking, with baby carrots, sun dried tomato mash & pepper sauce

PORK RIBS (gf) Half Rack 34.00 Full Rack 44.00
Meat District Co's famous basted ribs, served in two sizes with chips

POLLO ESCALOPES (gf) 30.90
Grilled chicken breast finished with olives, cherry tomato, basil & buffalo mozzarella served with mini potatoes

POLLO PARMIGIANA 29.90
Crumbed chicken breast with grilled eggplant, scarmorza cheese, traditional tomato sauce & fresh green beans

PORK BELLY (gf) 32.90
Crispy pork belly with truffle mash, seared scallops & cabbage finished with an apple mousse & cider reduction

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FROM THE WOODFIRE OVEN

PIZZA ROSSA

Pizza Rossa all have fior di latte mozzarella on a tomato base.

MARGHERITA (v)	23.90
Cherry tomatoes, fior di latte mozzarella & fresh basil	
ORIGINAL MARGHERITA (v)	24.90
Buffalo mozzarella & basil	
CALABRESE	27.90
Salami, smoked cheese, spanish onion, anchovies & chilli	
TROPICANA	25.90
Double smoked ham, caramelised pineapple & cherry tomatoes	
DIAVOLA	26.90
Salami, gorgonzola cheese, roasted capsicum & chilli	
PIZZA CASA	24.90
We can either tell you the toppings or simply surprise you	
VEGETARIANA (v)	25.90
Tomato, mozzarella, spinach, mushrooms, cherry tomato & zucchini	
SICILIANA (v)	25.90
Mozzarella, eggplant, ricotta & basil	
ROMAGNOLA	28.90
Aged parma prosciutto, semi-dried cherry tomatoes, fresh rocket & parmesan	
CHICKEN CACCIATORE	27.90
Marinated chicken, fetta, roasted capsicum & kalamata olives	
FRUTTI DI MARE	28.90
Scallops, citrus infused prawns, smoked salmon & rocket	
CAPRICCIOSA	26.90
Double smoked ham, mushrooms & kalamata olives	
BURRATA (v)	26.90
Italian Burrata cheese, dried cherry tomatoes, figs, rocket & balsamic reduction	

GLUTEN FREE PIZZA BASE 5.00

(We love to cater for all dietary requirements however, please note all our Pizzas are prepared within the vicinity of flour)

FROM THE WOODFIRE OVEN

PIZZA BIANCA

Pizza Bianca all have fior di latte mozzarella on a plain pizza base.

QUATTRO FORMAGGI (v)	25.90
Fior di latte mozzarella, parmesean, smoked cheese & gorgonzola	
ORTOLANA (v)	26.90
Mash potato, zucchini, capsicum & eggplant	
GAMBERI	27.90
Pesto base, mozzarella, garlic prawns & cherry tomatoes	
CALZONE NAPOLETANO	27.90
Salami, ricotta,black pepper, basil with a side of napoletana sauce	
BOSCAIOLA	28.90
Ham, mushrooms, peas & cooked parmesan	
AL SALMONE	28.90
Smoked salmon, zucchini, cherry tomato	
CALZONE CAPRESE (v)	28.90
Ricotta, pesto, cherry tomato & mozzarella	
GLUTEN FREE PIZZA BASE	5.00
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LOVE PIZZA? LOVE COCKTAILS? LOVE CASA

PIZZA CLASSES

learn the secrets from our very own
pizza Chefs



COCKTAIL CLASSES

with our in house cocktail connoisseurs
and mixologists



CASA



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