



**casa**

RISTORANTE ITALIANO 

\$35 Per Person



ENTREE | Shared in the middle of the table

**BRUSCHETTA AL PROMODORO (v)**

Fresh Roma tomatoes, garlic, basil, oregano, spanish onion, cherry bocconcini & aged balsamic served on toasted sourdough

**AFFETATI MISTI**

A Classic. Selection of premium cured meats, olives & skordalia. Served with bread, lavish & grisini with Italian condiments

MAIN | Shared in the middle of the table

**FETTUCINE CARBONARA**

Pancetta, bacon, garlic, Parmigiano Reggiano in a creamy white sauce

**SPAGHETTI BOLOGNESE**

Mama Casa's famous beef Bolognese sauce

**TORTIGLIONI (v)**

Porcini mushroom, pesto, diced tomato, black olives in a creamy white wine sauce

**CALABRESE WOODFIRE PIZZA**

Salami, smoked cheese, spanish onion, anchovies & chilli

**SICILIANA WOODFIRE PIZZA (v)**

Mozzarella, eggplant, ricotta & basil

ENTREE | Shared in the middle of the table

**GARLIC & HERB BREAD**

Garlic and herb buttered wood oven toasted artisan bread

**CAESAR INSALATA**

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

MAIN | guests select own main meal on the day

**BISTECCA ALLA FIORENTINA (gf)**

300gm Black Angus on the bone, cooked to taste served with thyme salted chips & jus gras

**FETTUCINE GAMBERI**

King prawns, garlic, cherry tomato, chilli & parsley

**TORTIGLIONI (v)**

Porcini mushroom, pesto, diced tomato, black olives in a creamy white wine sauce

**SPAGHETTI BOLOGNESE**

Mama Casa's famous beef Bolognese sauce

**POLLO PARMIGIANA**

Crumbed chicken breast with grilled eggplant, scamorza cheese traditional tomato sauced & fresh green beans

**BUTTERNUT PUMPKIN & GRILLED HALOUMI (gf,v)**

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

**DIAVOLA WOODFIRE PIZZA**

Salami, gorgonzola cheese, roasted capsicum & chilli

**PIZZA CASA**

We can either tell you the toppings or simply surprise you

**VEGETARIANA (v)**

Tomato, mozzaarekka, spinach, mushrooms, cherry toamto & zucchini

DESSERT | served alternatively

Two types of Chef's selections

\$45 Per Person



\$55 Per Person



ENTREE | shared in the middle of the table

**AFFETATI MISTI**

A Classic. Selection of premium cured meats, olives & skordalia.  
Served with bread, lavish & grisini with Italian condiments

**BRUSCHETTA PIZZA**

Bruschetta salsa with roma tomatoes, red onions and basil served on a wood  
fire pizza base

**PUMPKIN & BEETROOT INSALATA (v)**

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

MAIN | guests select own main meal on the day

**SALMONE FILETTO**

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

**RIB EYE 300gm (gf)**

Prime Angus grain fed rib eye defatted and chargrilled medium served with  
cut chips finished with a homemade mushroom jus

**POLLO ESCALOPES (gf)**

Grilled chicken breast finished with olives, cherry tomato, basil & buffalo  
mozzarella served with mini potatoes

**RISOTTO DI PESCE (SEAFOOD RISOTTO) (gf)**

Prawns, calamari, vongole, octopus and mussels served  
with fresh tomatoes & saffron

**RISOTTO MELANZANE E PISTACCHIO (v)**

Pistacchio cream, eggplant, cherry tomato, parmesan & parsley

**PAPPARDELLE AL RAGU DI AGNELLO**

House ground slow roasted lamb shoulder, pappardelle, fennel,  
roma tomatoes, finished with fresh ricotta & parsley

**FETTUCINE CARBONARA**

Pancetta, bacon, garlic, Parmigiano Reggiano in a creamy white wine sauce

**ROMAGNOLA WOODFIRE PIZZA**

Aged parma prosciutto, semi-dried cherry tomatoes, fresh rocket & parmesan

**CHICKEN CACCIATORE WOODFIRE PIZZA**

Marinated chicken, fetta, roasted capsicum & kalamata olives

**GAMBERI WOODFIRE PIZZA**

Pesto base, mozzarella, garlic prawns & cherry tomatoes

**SICILIANA WOODFIRE PIZZA (v)**

Mozzarella, eggplant, ricotta & basil

DESSERT | served alternatively

Two types of Chef's selections

ENTREE | shared in the middle of the table

**AFFETATI MISTI**

A Classic. Selection of premium cured meats, olives & skordalia. Served with bread, lavish & grisini with Italian condiments

**CALAMARI FRITTI**

Crispy squid served with chilli, basil, parsley & aioli

**ARANCINI**

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

**CAESAR INSALATA**

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

**ORCHETTA PASTA**

pan tossed with buffalo mozzarella, fresh basil & cherry tomatoes

MAIN | guests select own main meal on the day

**TENDERLOIN MEDALLION (gf)**

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

**PORK RIBS HALF RACK**

Meat District Co's famous basted ribs, served in two sizes with chips

**POLLO PARMIGIANA**

Crumbed chicken breast with grilled eggplant, scamorza cheese traditional tomato sauced & fresh green beans

**BARRAMUNDI FILETTO (gf)**

Pan fried barramundi with mini potatoes, corn, tomato, cucumber & truffle oil

**SPAGHETTI MARINARA**

Fresh mixed seafood in napolitana sauce, garlic & parsley

**GNOCCHI AI QUATTRO FORMAGGI (v)**

Gorgonzola, parmesan, smoked cheese, fetta & asparagus

**PAPPARDELLE AL RAGU DI AGNELLO**

House ground slow roasted lamb shoulder, pappardelle, fennel, roma tomatoes, finished with fresh ricotta & parsley

**BOSCAIOLA WOODFIRE PIZZA**

Ham, mushrooms, peas & cooked parmesan

**FRUTTI DI MARE WOODFIRE PIZZA**

Scallops, citrus infused prawns, smoked salmon & rocket

**CALZONE CAPRESE (v)**

Ricotta, pesto, cherry tomato & mozzarella

DESSERT | served alternatively

Three types of Chef's selections

\$65 Per Person



## ON ARRIVAL

Maintained Young olives & capers marinated with chilli, garlic & sage

Aged & cured anipsato platter with condiments & bread

## 2ND ROUND (select FOUR of the following)

- Smoked salmon canapés w. cream cheese, chives, & capers
- Tandoori chicken served on sliced cucumber w. Greek yoghurt
- Eggplant rolls with filled with hummus
- Prosciutto wrapped around fresh rock melon
- Mexican salsa served on lightly fried tortilla squares
- Tomato bruschetta w fetta served on toasted Italian bread
- House made arancini balls w. a chilli mayonnaise
- Sydney rock oyster with cucumber salsa, coriander, chilli & cabernet vinegar (additional \$2.5pp)

## 3RD ROUND (Both are served)

Herb Chicken skewers served w. cucumber yoghurt dipping

Marinated Beef skewers with rustic gravy

## 4TH ROUND (Noodle Boxes select 1 type )

- Szechuan pepper squid served on the greens w. aioli
- Traditional Caesar salad w. garlic crutons
- Chicken and mushroom risotto made in a white wine sauce
- Grilled seasoned lamb slices served on mix baby spinach leaves, cous cous, roast pumpkin finished with the chef's homemade corriander dressing (additional \$5pp)

## 5TH ROUND (Savoury – select 3 types)

- Gourmet Meat balls served with tomato dipping sauce
- Vegetable samosas served with sweet chilli dipping sauce
- Vegetable Spring Rolls
- Chicken and vegetable dim sims
- Filo pastry wrapped spinach and ricotta cheese triangles
- Oven baked mixed mini quiches

## 6TH ROUND

Assorted gourmet woodfire pizzas



\$55 Per Person