

COSSO

ristorante italiano



ANTIPASTI

Served Cold

FUNGHI TRIFOLATI ALLA ROMANA (v) Mixed mushrooms sautéed with truffle oil, garlic & fresh parsley	9.0
OLIVE E CAPPERI (v) Young olives & capers marinated with chilli, garlic & sage	9.0

ENTREES

CAPELANTE SCOTTATE (gf) Seared scallops served with creamy cauliflower puree and prosciutto chips	19
BRUSCHETTA AL POMODORO (v) Fresh Roma tomatoes, garlic, basil, oregano, spanish onion, cherry bocconcini & aged balsamic served on toasted sourdough	16
ORIGINAL BURRATA PUGLIESE (gf) Fresh Italian cheese served with aged Parma prosciutto, Pachino semi dried cherry tomatoes, rocket & balsamic reduction	19
ARANCINI Fried risotto balls stuffed with saffron rice, peas, ragu & mozzarella	19
CALAMARI FRITTI Crispy squid served with chilli, basil, parsley & aioli	22
GAMBERI ALL'AGLIO Prawns served with napoletana sauce, garlic, chilli & parsley. Served with bread	24
ZUCCHINI FLOWERS (v) Fetta, black olives, semi dried tomatoes & chilli mayo	21
MISTO PANE (v) Assorted bread platter with olives & black olive tapenade	21
AFFETTATI MISTI A Classic. Selection of premium cured meats, olives & skordalia. Served with bread, lavosh & grisini with Italian condiments	26

*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 10% Surcharge on total bill

One bill per table

INSALATA

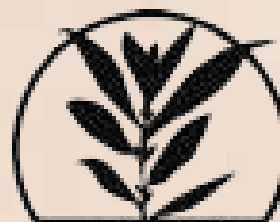
CAVOLO NERO INSALATA	23
Organic Tuscan kale, mixed quinoa, cucumber, black tomatoes, roasted yams, red onion, corn chips & fresh mint tossed in a pomegranate vinaigrette with buffalo cheese	
INSALATA DI POLIPO (gf)	23
Octopus, potatoes, celery, cherry tomatoes, parsley, garlic & lemon	
CAESAR INSALATA	23
Cos lettuce, bacon, shaved parmesan, boiled egg, garlic croutons & anchovies with a classic caesar dressing	
ADD GRILLED CHICKEN	+4.0
BUTTERNUT PUMPKIN & GRILLED HALOUMI	23
Roasted beetroot, grilled haloumi cheese, butternut pumpkin, chickpeas, red onion, rocket & lemon vinaigrette	

SIDES

ROCKET INSALATA (v) (gf)	9.0
Rocket, pear, parmesan, walnuts & balsamic dressing	
SAUTÉED MIXED VEGETABLES (v) (gf)	9.0
CHIPS	9.0
Rosemary salt	
POTATO MASH	9.0
Creamy potato mash	
ROSEMARY MINI POTATOES (v) (gf)	9.0
GARLIC BREAD	7.0



Parsley



Sage



Parsley



Sage



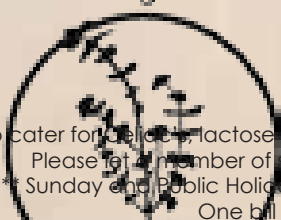
Rosemary



Thyme



Rosemary



Thyme

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PASTA FATTA IN CASA

HOME MADE PASTA

SPAGHETTI BOLOGNESE Mama Casa's famous beef Bolognese sauce	28
SPAGHETTI BOSCAIOLA Double smoked ham, mushrooms & green peas in a cream & white wine sauce	29
SPAGHETTI MARINARA Fresh mixed seafood in napolitana sauce, garlic & parsley	34
ORECCHIETTE POLLO Citrus infused chicken, roasted capsicum, mushroom, rocket with a cream reduction & pesto	29
PAPPARDELLE AL RAGU DI AGNELLO House ground slow roasted lamb shoulder, pappardelle, fennel, Roma tomatoes finished with fresh ricotta & parsley	32
FETTUCINE GAMBERI King prawns, garlic, cherry tomato, chilli & parsley	33
FETTUCINE CARBONARA Pancetta, bacon, garlic, Parmigiano Reggiano in a creamy white sauce	29
PAPPARDELLE AL FUNGHI PORCINI (v) Mixed mushrooms, parmesan & parsley	28
TORTIGLIONI (v) Porcini mushroom, pesto, diced tomato, black olives in a creamy white wine sauce	29
GNOCCHI AI QUATTRO FORMAGGI (v) Gorgonzola, parmesan, smoked cheese, fetta & asparagus	32
ARAGOSTA & GRANCHIO RAVIOLI (LOBSTER & CRAB RAVIOLI) Chef's homemade ravioli filled with lobster, crab & scallops with cherry tomatoes	33
RISOTTO DI PESCE (SEAFOOD RISOTTO) (gf) Prawns, calamari, vongole, octopus & mussels served with fresh tomatoes & saffron	35
LASAGNE AL RAGU A hearty dish of beef mince & parmesan	28
PESTO FETTUCINI (vegan) Served with mushroom, pesto, sun dried tomato & olive oil	28



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SECONDI PIATTI (PESCE) FISH

SALMONE FILETTO	37
With pappardelle pasta, crab meat, heirloom capsicum & a saffron infusion finished with beetroot chips	
BARRAMUNDI FILETTO	39
Pan fried barramundi with mini potatoes, corn, tomato, cucumber & truffle oil	

SECONDI PIATTI (CARNE) MEAT

VEAL SCALLOPINI	38
Veal scallopini with lemon, garlic, parsley, mash, mushroom & a mushroom jus	
BISTECCA FIORENTINA (gf)	39
300gm Black Angus on the bone, cooked to taste served with baby rosemary potatoes & jus gras	
TENDERLOIN MEDALLION 250g (gf)	45
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 ON THE BONE 350gm (gf)	43
Chargrilled to liking, with baby carrots, sun dried tomato mash & pepper sauce	
POLLO PARMIGIANA	35
Crumbed chicken breast with grilled eggplant, scamorza cheese, traditional tomato sauce & fresh green beans	
PORK BELLY	37
Crispy pork belly with truffle mash, seared scallops & cabbage finished with an apple mousse & cider reduction	
PORK RIBS (gf)	Half rack 38 Full rack 49
Casa's famous basted ribs, served in two sizes with chips	



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FROM THE WOODFIRE OVEN

PIZZA ROSSA

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

MARGHERITA (v) Cherry tomatoes, fior di latte mozzarella & fresh basil	24
ORIGINAL MARGHERITA (v) Buffalo mozzarella & basil	25
CALABRESE Salami, smoked cheese, spanish onion, anchovies & chilli	28
TROPICANA Double smoked ham, caramelised pineapple & cherry tomatoes	26
DIAVOLA Salami, gorgonzola cheese, roasted capsicum & chilli	27
PIZZA CASA We can either tell you the toppings or simply surprise you	25
VEGETARIANA (v) Tomato, mozzarella, spinach, mushrooms, cherry tomato & zucchini	28
SICILIANA (v) Mozzarella, eggplant, ricotta & basil	26
ROMAGNOLA Aged parma prosciutto, semi-dried cherry tomatoes, fresh rocket & parmesan	29
CHICKEN CACCIATORE Marinated chicken, fetta, roasted capsicum & kalamata olives	28
FRUTTI DI MARE Scallops, citrus infused prawns, smoked salmon & rocket	29
CAPRICCIOSA Double smoked ham, mushrooms & kalamata olives	27
BURRATA (v) Italian Burrata cheese, dried cherry tomatoes, figs, rocket & balsamic reduction	27
VEGAN PIZZA (v) Tomato, vegan cheese, spinach, mushroom, cherry tomatoes & zucchini.	28
GLUTEN FREE PIZZA BASE (We love to cater for all dietary requirements however, please note all our Pizzas are prepared within the vicinity of flour)	5.0



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FROM THE WOODFIRE OVEN

PIZZA BIANCA

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

QUATTRO FORMAGGI (v)	26
Fior di latte mozzarella, parmesean, smoked cheese & gorgonzola	
VERDURA	27
Creamy mushroom base, topped with ratatouille, crumbed tomato & mozzarella	
GAMBERI	28
Pesto base, mozzarella, garlic prawns & cherry tomatoes	
CALZONE NAPOLETANO	28
Salami, ricotta,black pepper, basil with a side of napoletana sauce	
MANZO	29
Onion puree base, marinated steak, buffalo mozzarella, parsley & basil	
CALZONE CAPRESE (v)	29
Ricotta, pesto, cherry tomato & mozzarella	

GLUTEN FREE PIZZA BASE	5.0
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CASA

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PIZZA MAKING CLASSES



On the day our Chefs will;

- Take you through the origins of pizza making
- Review the difference in pizza making cooking techniques & explain why wood fire pizza is Casa's preferred method
- Explain the matching of different pizza toppings
- Demonstrate pizza dough rolling, stretching & spinning
- Assist you in making your very own wood fire pizza
- Take you through a strong team building experience

\$75 per person

Book Now

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#lovecasa

PRG

PLATINUM RESTAURANT
GROUP