

ANTIPASTI

Served Cold

ANTIPASTO DELLA CASA (v)	6.5
A selection of freshly grilled vegetables drizzled with olive oil, finished with seasonal herbs	
FUNGHI TRIFOLATI ALLA ROMANA (v)	6.5
Mixed mushrooms sautéed with truffle oil, garlic & fresh parsley	
OLIVE E CAPPERI (v)	6.5
Young olives & capers marinated with chilli, garlic & sage	
SHUCKED OYSTERS	
Natural oysters (gf)	1/2 Doz 20 Doz 36
With cucumber salsa	1/2 Doz 20 Doz 36

ENTREE

BRUSCHETTA AL POMODORO (v)	12.90
Fresh Roma tomatoes, garlic, basil, oregano, spanish onion, cherry bocconcini & aged balsamic served on toasted sourdough	
ORIGINAL BURRATA PUGLIESE (v)	16.90
Fresh Italian cheese served with aged Parma prosciutto, Pachino semi dried cherry tomatoes, rocket & balsamic reduction	
ARANCINI (v)	16.90
Fried risotto balls stuffed with pumpkin, peas, capsicum & smoked mozzarella served with a chilli mayonnaise	
CALAMARI FRITTI	19.90
Crispy squid served with chilli, basil, parsley & aioli	
GAMBERI ALL'AGLIO	19.90
King prawns served with tomato, garlic, chilli & lemon. Served with bread	
ROASTED COSA CHIMATA ZUCCA (PUMPKIN)	19.90
Served with goats cheese & pine nuts, rocket & pesto	
MISTO PANE (v)	19.90
Assorted bread platter with grilled seasonal vegetables & black olive tapenade	
AFFETTATI MISTI	23.90
A Classic. Selection of premium cured meats, pickled vegetables & 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.

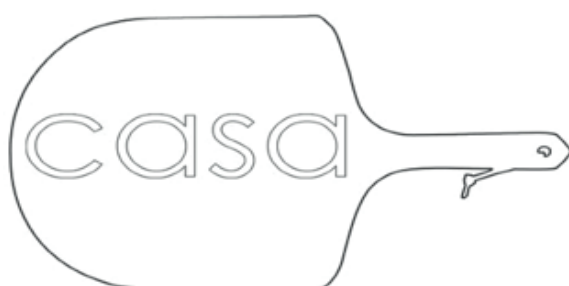
** Sunday and Public Holiday Surcharge at \$2.50 per person

INSALATA

CAVOLO NERO INSALATA (v) (gf)	17.90
Organic Tuscan kale, mixed quinoa, cucumber, black tomatoes, roasted yams, red onion, pita chips & fresh mint tossed in a pomegranate vinaigrette with buffalo cheese	
PROSCIUTTO INSALATA (gf)	17.90
Crispy prosciutto with grilled peach, beetroot, rocket, aged balsamic reduction & fetta	
CAESAR INSALATA	18.90
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

SAUTEÉD VEGETABLES (v) (gf)	7.50
Sage butter	
SAUTÉED GREENS (v) (gf)	7.50
Sage butter & hazelnuts	
CHIPS (v)	7.50
Rosemary salt	
POTATO MASH (gf) (v)	7.50
Truffle potato mash	
ROSEMARY MINI POTATOES (v) (gf)	7.50



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PASTA FATTA IN CASA

HOME MADE PASTA

SPAGHETTI BOLOGNESE	23.90
Mama Casa's famous Bolognese sauce with pork, beef & veal	
SPAGHETTI BOSCAIOLA	24.90
Double smoked ham, mushrooms & green peas in a tomato infused 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	
ITALIAN MIXED MUSHROOM RISOTTO (v)	25.90
Mixed mushrooms (oyster, shiitake, flat, enoki, swiss), leek, garlic, pinenuts, vegetable stock & parmesan chips	
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
Marinated prawns, cherry tomato, chilli & basil	
FETTUCINE CARBONARA	25.90
Pancetta, bacon, garlic, Parmigiano Reggiano in a creamy white sauce	
PENNE ALLA NORMA (v)	23.90
Eggplant, capsicum, black olives, chilli & basil infused with a rich tomato sauce	
TORTIGLIONI (v)	25.90
Porcini mushroom, pesto, diced tomato, black olives in a creamy white wine sauce	
GNOCCHI AL PESCE (SEAFOOD GNOCCHI)	28.90
Queensland scallops, smoked salmon, rocket & red onion in a cream sauce	
ARAGOSTA & GRANCHIO RAVIOLI (LOBSTER & CRAB RAVIOLI)	29.90
Chef's homemade ravioli filled with lobster & crab finished with a shellfish butter sauce	
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, pork & veal mince served with a layer of eggplant & parmesan	

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SECONDI PIATTI (PESCE) FISH

SALMONE FILETTO	33.90
Served on squid ink pasta mix topped with tomato salsa & fresh dill	
BARRAMUNDI FILETTO (gf)	34.90
Pan fried barramundi with mini potatoes, corn, tomato, cucumber & truffle oil	

SECONDI PIATTI (CARNE) MEAT

VEAL SCALLOPINI	31.90
Veal scallopini with lemon, garlic, parsley, truffle mash, mushroom & a mushroom jus	
BISTECCA ALLA FIORENTINA (gf)	32.90
300gm Black Angus on the bone, cooked to taste served with baby rosemary potatoes & jus gras	
TENDERLOIN MEDALLION (gf)	39.90
Slow roasted at a temperature of 65 degrees. Prime beef tenderloin with truffle mash, caramelised onions & pancetta served with jus gras. This dish is served medium rare at the chef's recommendation	
RIB EYE 300gm (gf)	35.90
Prime Angus grain fed rib eye defatted & chargrilled to taste served with roasted parsnip & baby carrots finished with a mushroom jus	
BLACK ANGUS SHORT RIBS (gf)	31.50
Slow braised Black Angus short ribs with Casa's basting sauce & rosemary baby potatoes	
POLLO ESCALOPES (gf)	30.90
Grilled chicken breast finished with olives, cherry tomato, basil & buffalo mozzarella served with mini potatoes	
POLLO PARMIGIANA	28.90
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)	22.90
Cherry tomatoes, fior di latte mozzarella & fresh basil	
CALABRESE	26.90
Salami, smoked cheese, spanish onion, anchovies & chilli	
TROPICANA	24.90
Double smoked ham, caramelised pineapple & cherry tomatoes	
DIAVOLA	25.90
Salami, gorgonzola cheese, roasted capsicum & chilli	
MAIALINA	26.90
Aged parma prosciutto, cherry tomatoes, mascarpone & basil	
NONNA'S MEATBALLS	26.90
Homemade meatballs, salami, caramelised onion, chilli & basil	
VEGETARIANA (v)	24.90
Spinach, roasted pumpkin, spanish onions, roasted capsicum & mushrooms	
AGNELLO	26.90
Slow cooked lamb, roasted pumpkin, spanish onion, fetta & rosemary	
ROMAGNOLA	27.90
Aged parma prosciutto, semi-dried cherry tomatoes, fresh rocket & parmesan	
CHICKEN CACCIATORE	26.90
Marinated chicken, fetta, roasted capsicum & kalamata olives	
AL RADICCHIO	25.90
Roasted radicchio, gorgonzola, walnuts & chives	
FRUTTI DI MARE	27.90
Scallops, citrus infused prawns, smoked salmon & rocket	
CAPRICCIOSA	25.90
Double smoked ham, mushrooms, artichoke & kalamata olives	
BURRATA	25.90
Italian Burrata cheese, semi 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).	

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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) Fior di latte mozzarella, parmesean, fetta & gorgonzola	24.90
ZUCCA (v) Sage roasted pumpkin, artichokes, caramelised onions & fresh ricotta	25.90
GAMBERI Citrus infused prawns, goat's milk fetta, semi-dried cherry tomatoes & rocket on a garlic oil base	26.90
CALZONE NAPOLETANO Salami, ricotta, black pepper, basil with a side of napoletana sauce	26.90
ALLA BRESAOLA Wagyu beef bresaola, mixed field mushrooms, parmesan & rocket	27.90
AL SALMONE Smoked salmon, spanish onion, baby capers, dill & mascarpone cheese	27.90
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).	5.00



Our pizza bases and receipes are created
by our Inhouse Pizza
Maestro Salvatore D'Avola

Enquire about Salvatore's Pizza Master Classes
Perfect for team building & celebrations
E: dine@lovecasa.com.au

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