

# Menu

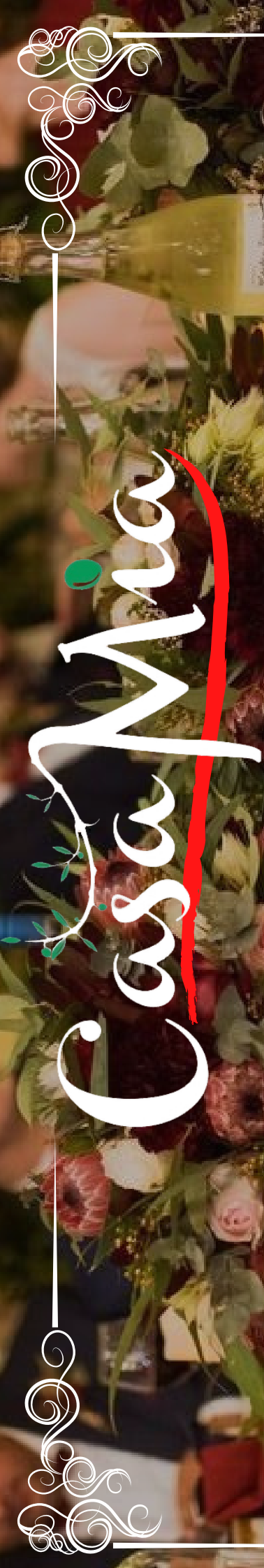
## Starters

- Pizza Bread (6 pieces) or Filled Pizza Bread ~** \$10.5  
Choice of Garlic, spinach & fetta, sun dried tomato, olive, or anchovy. (VNO)
- Piadina Tapis Bread ~ (6 pieces) (V)** \$15.9  
Homemade, served with trio of dips, sundried tomato, olive with eggplant melanzane and sweet basil pesto with cream cheese.\*
- Grazing Platter ~ (GF, V, VNO)**  
A selection of semi dried tomatoes, fire roasted capsicum, marinated eggplant, mixed olives, crumbed mozzarella sticks, dolmades and home made hummus dip served with piadina flat bread.\*  
For two \$19.5  
For four \$33.5
- Meatlovers Platter ~**  
Lamb Koftas, Prawn Twists & Buffalo Chicken wings, mozzarella sticks, dolmades and home made hummus dip served with piadina flat bread.\*  
For two \$23.5  
For four \$35.9
- Minestrone ~** \$10.5  
Hearty vegetable soup. (GF, V, VNO)
- Oysters** Half doz \$17.9  
Full doz \$35.9  
Medium Tasmanian oysters, Kilpatrick or natural.\*
- Calamari ~** For two \$15.9  
For four \$26.9  
Floured and lightly fried, served with Casa Mia tartare sauce. (GF)
- Garlic Prawns ~** 4 prawns \$15.9  
8 prawns \$24.9  
Pan fried with garlic in a creamy sauce on rice. (GF)
- Prawns Casa Mia ~** 4 prawns \$14.9  
8 prawns \$23.9  
Pan fried in garlic, green peppercorns & mushrooms in a white wine cream sauce on rice. (GF)

GF Gluten free GFO Gluten free option V Vegetarian  
VO Vegetarian option VNO Vegan option

### Casa Mia House Policy Disclaimer

If you have any issues with your ordered food or drinks, please let one of our friendly staff know early once you have received the order. It is not our policy to refund food or drinks once large portions have been consumed.



## Pasta

\* Gluten free rice pasta available please ask when ordering (extra \$3)

**Spaghetti Bolognese** ~ In traditional style. (VO, VNO)

**Spaghetti & Meatballs** ~ In Neapolitan sauce.

**Lasagne** ~ Pasta sheets, beef Bolognese & béchamel white sauce.

**Fettuccine Carbonara** ~ Bacon, Parmesan cheese in a creamy sauce.\*

**Gnocchi Neapolitan** ~ Potato gnocchi, tomato, cream & cheese. (V, VNO)

**Spinach & Ricotta Ravioli** ~ Large pillows of pasta filled with spinach & ricotta cheese in Neapolitan sauce. (V)

**Alfredo** ~ With beef tortellini pasta, bacon, mushrooms in a creamy garlic & wine sauce.

**Mediterranean Chicken Fettuccine** ~ Sundried tomato, baby spinach, roasted capsicums, mushrooms, onion, boneless chicken in a creamy sauce.\*

All Above Entrée \$12.9 Main \$18.5

**Marinara Fettuccini** ~ Calamari, king prawns, baby prawns, reef fish and green mussels in Neapolitan sauce with a dash of cream.

**Spaghetti Di Mare** ~ Fresh garlic, anchovies, king prawns, baby squid tossed in olive oil served with fresh parsley and parmesan.

Entrée \$14.9 Main \$25.9

## Risotto

**Mushroom & Truffle Risotto** ~ Creamy mushrooms, baby spinach with truffle oil & parmesan. (GF, V, VNO)

**Vegetarian Risotto** ~ Sun dried tomato, onion, baby spinach, fire roasted capsicums, olives, mushrooms in Neapolitan sauce (GF, V, VNO).

Entrée \$12.9 Main \$17.9

**Seafood Risotto** ~ Calamari, king prawns, baby prawns, reef fish, green mussels, Parmesan cheese, white wine and cream. (GF)

Entrée \$14.9 Main \$25.9

## Pizza

\* All with mozzarella \* Vegan cheese or \* Gluten free (\*extra \$3)

**Margarita** ~ Sweet basil, tomato & bocconcini.

**Four Cheeses** ~ Garlic, fetta, mozzarella, parmesan, bocconcini

**Hawaiian** ~ Ham, bacon & pineapple.

**Pepperoni** ~ Generous slices of pepperoni.

**Chicken BBQ** ~ BBQ base, chicken, mushrooms, bacon, pineapple & onions.

**Supreme** ~ Ham, mushrooms, capsicum, onion, olives & pepperoni.

**BBQ Meat** ~ BBQ base, ham, bacon, chicken, ground beef & pepperoni.

**Vegetarian** ~ Mushrooms, baby spinach, capsicum, semi dried tomato, olives, onion & fetta. (V)

**Calzone** ~ Folded closed pizza stuffed with baby spinach, semi dried tomatoes, ricotta cheese, ham, with a topping of Neapolitan sauce.

All above Small \$15.9 Family \$26.9

**Seafood** ~ Calamari, king prawns, baby prawns & reef fish.

Small \$17.9 Family \$28.9

Extra toppings ~ Any listed above Small \$2.5 Family \$3.5

# Main Meals

All Main Meals served with Chips & Salad or Vegetables \*Chips and Veg extra \$3.5

**Scaloppini Saltimbocca** ~ Pork or chicken fillets pan fried with garlic and white wine, layered with leg ham, fresh basil, Neapolitan sauce, then grilled with mozzarella. (GF)\*

**Scaloppini Funghi** ~ Pork or chicken fillets, mushrooms in a white cream sauce. (GF)\*

**Scaloppini Casa Mia** ~ Pork or chicken fillets pan fried in garlic, crab meat, king prawns, baby prawns in a white wine & cream sauce. (GF)\*

**Scaloppini Marsala** ~ Pork or chicken fillets pan fried in garlic, sweet Marsala All 'Uovo wine in a cream sauce. (GF)\*

**Chicken Tropicalé** ~ Breast fillet, flambéed in sherry & layered with bacon, mozzarella then grilled. Topped in a creamy mango sauce with almonds. (GF)\*

**Reef Fish** ~ Changes seasonally, grilled or crumbed, served with tartare sauce. (GF)\*

**Neapolitan Parmigiana** ~ Pork or chicken fillets crumbed with parmesan cheese & fried. Topped with our Neapolitan sauce then grilled with mozzarella

**Mushroom Parmigiana** ~ Pork or chicken fillets crumbed with parmesan cheese & fried. Topped with our creamy mushroom sauce then grilled with mozzarella.

**Aussie Parmigiana** ~ Pork or chicken fillets crumbed with parmesan cheese & fried. Topped with our Neapolitan sauce, sliced ham, pineapple pieces, then grilled with mozzarella.

*All Above \$29.90*

**Walaska** ~ Grilled reef fish topped with crab meat, king prawns, baby prawns in a white wine & cream sauce. (GF)\*

\$33.90

**Rib Fillet** ~ 300g cooked to your liking with your choice of Italian Diane, Pepper or Mushroom sauce.

\$35.90

\*Lactose free available please ask when ordering (extra \$3)

# Salads

**Caesar** ~ Lettuce, bacon, croutons, boiled egg, with or without anchovies \*

\*with grilled chicken      Small \$13.9 Large \$16.5  
Small \$14.9 Large \$19.9

**Mediterranean** ~ Mesclun leaves, sundried tomato, feta cheese, cherry tomatoes, fire roasted capsicum, dried cranberries, walnuts & our homemade vinaigrette. (VNO)

Small \$13.9 Large \$16.5

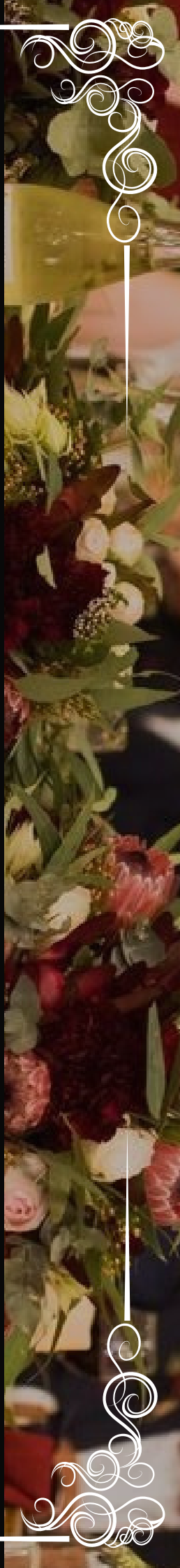
# Sides

Side salad \$6.5

Vegetables in season \$6.5

Bowl of chips \$6.5

Sauces ~ Italian Diane (tomato base), Pepper, Mushroom, Aioli or Gravy. \$3.9



# Homemade Desserts

Crêpes Suzette ~ Warm flat crêpes with caramelised orange & Cointreau liquor.	\$13.9
Hazelnut Crêpe ~ Warm rolled crêpes filled with hazelnut chocolate.	\$13.9
New York Cheesecake ~ Baked style with a lemon orange sauce.	\$10.5
Apple Pie ~ Traditional Viennese style pastry served warm.	\$10.5
Chocolate Fudge Cake ~ Dark chocolate cake served with warm fudge sauce.	\$10.5
Chia Seed Chocolate Brownie ~ Served with coconut gelato. (GF, VNO)	\$11.9
Gelati ice-cream ~ Up to 16 selections, including lemon sorbet , mango, chocolate, strawberry, soy vanilla . ( VNO)	One scoop \$3.9 Two scoops \$5.9 Three scoops \$7.9 Waffle cone add \$1.0

# Banquets

## Banquet A \$25 per person

- Any three pizza breads\*
- Any three pasta dishes\*
- Any three pizza's (all you can eat)
- Caesar salad
- Mediterranean salads
- One scoop of Gelati per person

## Banquet B \$35 per person

- Any three pizza breads\*
- Any two pasta dishes\*
- Any two scaloppini dishes\*
- Any three pizza's (all you can eat)
- Caesar and Mediterranean salads
- One scoop of Gelati per person

## Banquet C \$45 per person

- Mixed platters of hot and cold delicacies with a selection of pizza breads
- Any three Scaloppini dishes\* including fish served on rice with platters of vegetables and salad
- A selection of pizza, pasta or risotto\*
- Any three deserts\*

\* Choices increase as numbers exceed 40 people  
\*Food options chosen from previous pages

