

Entrée

ANTIPASTO PLATTER (GF, GFO) \$36
Prosciutto, Sopressa Salami, Ham, Gorgonzola Cheese, Brie Cheese, Mixed Olives, Crackers, Fried Calamari, and Italian Bread with condiments

MUSSELS HOT POT (GFO) \$24
Local Mussels with Chilli, Garlic, Parsley with White Wine sauce or Nap sauce, infused with EVO and served with Bread

GARLIC BREAD (GF) \$8
Home-baked Garlic Confit Bread

ZAATAR GARLIC BREAD \$12
Melted Mozzarella Cheese and Zaatar Herbs

BRUSCHETTA (VG, GFO) \$14
Diced Tomato served with Oregano, Basil, Balsamic Glaze with Basil & EVO

ARANCINI \$16
Truffle mushroom with Nap sauce

FRIED CALAMARI \$18
Deep Fried Calamari, Aioli, and Lemon Wedge

GARLIC PRAWN (GFO) \$23
Pan-fried Prawns with Garlic, Parsley, with Napoli sauce served with Garlic Bread

MEATBALL \$12
Homemade meatball topped with melted mozzarella cheese and basil

MIXED OLIVES \$9
Marinated Olives, Chilli, and Herbs

SARDINE (GFO) \$21
Filled with Mint, Basil, Anchovies, Capers, Pecorino topped with Tomato Chili Garlic Sauce and Pane di Casa Bread

Pasta

GF PASTA AVAILABLE \$5

TORTELLINI BOSCAIOLA \$26
Beef Tortellini, Cream, Mushroom, Onion, Crispy Bacon, and Parmesan Cheese

RAVIOLI \$26
Spinach Ricotta Ravioli, with Pink sauce and Mozzarella Cheese

PAPPARDELLE RAGÙ \$26
Traditional Beef Ragù, Red Wine, and Basil with Napoli sauce

FETTUCCINE PESTO CHICKEN \$24
Creamy Pesto & Grilled Chicken

FETTUCCINE CARBONARA \$24
Cream, Bacon, Cracked Pepper, Parmesan, Shallots, and Egg Yolk

PAPPARDELLE CRAB \$34
Alaskan Crab Meat on Light Napoli sauce, Garlic, Onion, Cherry Tomato, and Parsley

CHILLI PRAWN SPAGHETTI \$29
Panfried prawn with touch of nap sauce and chilli

SPAGHETTI MEATBALLS \$26
Homemade Meatballs, with Basil and Napoli sauce

LASAGNA \$24
Layers of Beef Ragù, Bechamel sauce, and Mozzarella topped with Parmesan Cheese

SPAGHETTI MARINARA \$32
Seafood Mix with Garlic, Parsley, and Cherry Tomato on Nap sauce

SPAGHETTI VEGETARIAN \$26
Grilled seasonal vegetable with touch of nap sauce

PORCINI PAPPARDELLE (VG) \$30
Brown Butter Sage, Wild Porcini Mushroom tossed in Parmesan Cheese & topped with Truffle Oil

Salad

BURRATA SALAD (GF) \$23
Cherry Tomato Toasted with Fig-Vino-Cotto-roasted Farro, and Basil topped with EVO

ROCKET AND PARMESAN SALAD \$12
Baby rocket tossed with balsamic dressing

ITALIAN SALAD \$14
Mixed lettuce with onion, tomato, olives, cucumber dressed with herbed balsamic olive oil

Add chicken \$6
Add buffalo cheese \$6

HALLOUMI & QUINOA SALAD \$20
Zaatar-roasted Pumpkin, Tomato, Spiced Bhujia Nut Mix Pomegranate, and Mesclun Mix
Add Grilled Chicken \$6
Add Smoked Salmon \$6

Risotto

PORCINI RISOTTO (VG) \$27
Wild Porcini Mushroom, Truffle Oil, Parsley, and Parmesan Cheese

CHICKEN MUSHROOM RISOTTO \$24
Pan-seared Chicken Breast with Mushroom, White Wine topped with Pink Sauce Parsley and Parmesan Cheese

PESCATORE RISOTTO \$30
Mix or Seafood cooked in White Wine served with Parsley & Napoli sauce

Little Ones

KIDS SPAGHETTI NAPOLI \$10

KIDS SPAGHETTI RAGÙ \$12

KIDS SCHNITZEL \$10
served with Chips and Tomato sauce

Sides

SIDE CHIPS \$8

STEAMED VEGETABLES \$10

GARDEN SALAD \$8

BAKED POTATO \$8

Main

SIRLOIN \$36
Grass-fed Bone Sirloin Fillet, with House sauce and served with Baked Dill Potato Roast

VEAL FUNGHI \$32
Pan-seared Veal with Mushroom Garlic sauce served with Baked Dill Potato Roast

VEAL SALTIMBOCCA ALLA ROMANA \$34
Pan-seared Veal with Prosciutto & Sage topped with Lemon Butter sauce & Grilled Lemon, and served with Baked Dill Potato Roast

GRILLED SALMON \$30
Atlantic Salmon served with Harissa sauce, and steamed Vegetables with Grilled Lemon

CHICKEN FRANÇAISE \$28
Pan-seared Chicken Breast on Garlic Lemon Butter served with Baked Dill Potato Roast

CHICKEN BOSCAIOLA \$28
Grilled chicken with mushroom, bacon served with Baked dill potato roast

Ribs & Burger

BBQ PORK RIBS
Half Rack \$30 | Full Rack \$50
Pork Ribs basted with Homemade BBQ sauce served with chips

WAGYU BURGER \$24
Beef Patty with Jalapeños, Onion, Tomato, Lettuce, Gherkins, Cheese on BBQ and Tomato sauce, and served with Chips

GRILLED AVO CHICKEN BURGER (GFO) \$21
Grilled chicken, tomato, avocado, lettuce cheese served with chips and aioli

VEGE BURGER \$21
Homemade Vegan Patty, Lettuce, Tomato, & Aioli sauce served with Chips



Pizza

MARGHERITA \$21

Tomato sauce, Mozzarella, and Oregano

PEPPERONI \$24

Tomato sauce, Mozzarella, Mild Salami, and Oregano

NAPOLI \$22

Olives, Anchovies, Oregano, Fior di Latte

GAMBERI AL AMATRICIANA \$26

Fresh Prawns, Spanish Onion, Cherry Tomato, Prosciutto, and Chili Flakes

GARLIC CHEESE \$22

Fresh Crushed Garlic Oil base, Mozzarella, and Chopped Parsley

SUPREME \$24

Ham, salami, onion, mushroom, olives on tomato sauce

CAPRICCIOSA \$24

Tomato sauce, Mozzarella, Ham, Mushrooms, Black Olives, Oregano, and Fresh Basil

PROSCIUTTO \$25

Basil Pesto sauce, Mozzarella, Semi-dried Tomato, Parma Prosciutto, Wild Rockets, and Pistachio Kernels

HAM AND PINEAPPLE \$23

Melted cheese, tomato sauce ham and pineapple pieces

MARINARA \$28

Tomato sauce, Mozzarella, Marinated Seafood, and Basil

BBQ \$25

TGrilled chicken, red onion, mushroom on premium bbq sauce

PATATE \$24

Fresh Crushed Garlic Oil Base, Mozzarella, Italian Sausage, and Baked Potato with Rosemary

VEGETARIANA \$24

Tomato sauce, Mozzarella, Mushroom, Red Onion, Wood-fired Roasted Capsicum, Black Olives, Semi-dried Tomato, and Marinated Artichokes

TROPICALE \$23

Tomato Sauce, Mozzarella, Double-smoked Ham, and Pineapple

QUATTRO STAGIONI \$26

Tomato sauce, Mozzarella, Doubled-smoked Ham, Mild Salami, Mushroom, Marinated Artichokes, and Fresh Basil

MEATLOVER \$25

Premium BBQ sauce, Mozzarella, Double-smoked Ham, Mild Salami, Italian Sausage, Crispy Bacon

BURRATA \$26

Tomato sauce, Mozzarella, Wood-fried Capsicum, Eggplant, and Burrata Cheese & Cherry Tomato

CASA NOVA CALZONE \$24

Organic Tomato sauce, Mozzarella, Gorgonzola, Double-smoked Ham, and Mushroom, topped with Shaved Parmesan & Basil

MICHELA CALZONE \$24

Tomato sauce, Mozzarella, Mushroom, Black Olives, Sun-dried Tomato, Marinated Artichokes, and Zucchini, topped with Shaved Parmesan & Basil

Dessert

TIRAMISÙ \$15

Classics

CRÈME BRÛLÉE \$18

HOMEMADE STICKY

DATES PUDDING \$24

Homemade Sticky Dates Pudding with Butterscotch sauce served with Vanilla Bean Ice Cream

GELATO CUP \$15

3 Scoops of Your Choice of Flavours Available

AFFOGATO \$15

Gelato drowned in Coffee and Frangelico Liqueur

FRIED DOUGHNUT \$14

Served with nutella

Vegan

VEGAN BURGER \$26

Vegan Patty with Fresh Tomato, and Lettuce on Tomato sauce served with Chips

SPAGHETTI VEGAN \$26

Seasonal Vegetables, Cherry Tomato on Nap sauce with Vegan Cheese

RISOTTO ALLA ZUCCHINI \$28

Arborio Rice, Zucchini, and Mushroom cooked on White Wine sauce topped with Vegan Cheese

CASA NOVA

GLADESVILLE

199-201 VICTORIA RD,
GLADESVILLE NSW 2111

MAIN MENU

GOOD FOOD.
GOOD DRINKS.
GOOD FRIENDS

