

STARTERS / STUZZICHINI

Bruschetta (GFO, VGO)	14
Diced Tomato & Basil, served on toasted Sourdough Bread drizzled with a Balsamic Glaze	
Zaatar Garlic Bread (GFO, VGO)	12
Melted Mozzarella Cheese and Herbs (3)	
Garlic Bread (GF, VGO)	9
Home-baked Garlic Confit Bread (3)	
Chips	9
Extra crunchy Chips served with Aioli & Tomato Sauce	
Antipasto (GF Bread Available)	38
Sopressa Salami, Prosciutto, Ham, Mixed Marinated Olives, Brie Cheese, and Gorgonzola Condiments and Sourdough Bread and Crackers	
Balsamic Olive Oil Dip (GFO, VGO)	8
Toasted Sourdough Bread with Balsamic Olive Oil	
Salmon Bruschetta	18
Cream cheese, Smoked Salmon Capers rocket and balsamic glaze	

ENTRÉES / ANTIPASTI

Arancini (VGO)	15
ask staff for flavour available	
Italian Rice Balls coated in Breadcrumbs, served with Napoli sauce & crisp Rockets	
Mixed Olives (GF, V)	10
Marinated Sicilian Olives & Kalamata Olives with Chilli and Herbs	
Mussels Hot Pot (GFO)	24
Local Mussels with Chilli, Garlic, and Parsley cooked with Nap sauce infused with Extra Virgin Olive Oil, and served with Bread	
Garlic Prawn (GFO)	22
Pan-fried prawns with Garlic, Parsley, Napoli sauce, and served with Garlic Bread	
Salt & Pepper Calamari (GFO)	18
Crispy fried Calamari on a bed of Rocket served with slice of lemon	

SALADS / INSALATE

gluten free & vegetarian options available for ALL salads	
Halloumi & Quinoa Salad	21
Zaatar-roasted Pumpkin, Tomato, Spiced Bhuja Nut Mix Pomegranate, and Mesclun Mix	
Add Grilled Chicken +6	
Add Smoked Salmon +6	
Italian Salad	14
Mixed Lettuce, Tomato, Cucumber, Onion, Olives, and Balsamic Dressing	
Add Buffalo Mozzarella Cheese +6	
Add Grilled Chicken +6	
Burrata (VG, GF)	24
Heirloom tomatoes toasted with fig-vino-cotto, roasted farro, olive oil, and basil	

TAPAS

Add Tacos Shell +5	
Crispy Southern Fried Chicken (GFO)	18
Topped with Spring Onion and served with a side of Lemon & Sriracha Mayo	
Advieh Cauliflower (GFO, VGO)	18
With Dukkah and Mint Tzatziki	
Crushed Potatoes (GF, VG)	14
With Harissa sauce, Aioli, and Spring Onion	

PASTA FRESCA

Gnocchi alla Sorrentina	27
Napoli sauce with generous amount of Parmesan cheese topped with Buffalo Mozzarella Cheese & Basil	
Pumpkin & Sage Ravioli (VG)	26
Served on cream sauce topped with crumbed Fetta Cheese & Cherry Tomato	
Pappardelle Ragù	26
Traditional Beef Ragù, braised on Red Shiraz and Napoli sauce, and topped with Parmesan Cheese & Parsley	
Woodfired Lasagna	26
Layers of Beef Ragù, Bechamel & Melted Mozzarella topped with Parmesan Cheese	
Porcini Pappardelle	29
Brown Butter Sage, Porcini Mushroom tossed in Parmesan Cheese and topped with Truffle Oil and EVO	
Pappardelle Crab	34
Local Crab Meat on Light Napoli Sauce, Onion, Garlic, Cherry Tomatoes, hint of Chilli and Basil	

RISOTTO

Chicken & Mushroom Risotto	26
Pan-seared Chicken Breast with Mushroom, White Wine topped with Cream, Shallots, and Parmesan Cheese	
Seafood Risotto	29
A mix of Seafood cooked in White Wine, served with Parsley, and a hint of Chilli on a Napoli sauce	

PASTA

gluten free pasta available +5	
Lamb Shank Pasta	34
24hr Braised Lamb Shank with Napoli sauce served on a bed of Fettuccine Pasta (Chilli Optional)	
Spaghetti alla Puttanesca	27
Olives, Capers, Anchovies, Red Onion, Cherry Tomato, Oregano, and Parsley in a White Wine sauce	
Fettuccine Marinara	31
Mixed Seafood, Garlic, White Wine, & Parsley on Napoli sauce (Chilli Optional)	

Garlic and Chilli Prawn Spaghetti	29
Fresh Prawn on White Wine sauce and Parsley tossed with EVO, dressed with Cherry Tomato & Crisp Rocket (Chilli Optional)	
Fettuccine Carbonara	24
Cream, Bacon, Cracked Pepper, Parmesan & Shallots, tossed on Egg Yolk	
Add Grilled Chicken +6	
Fettuccine Boscaiola	26
Garlic, Cream, Mushrooms, Crispy Bacon & Shallots topped with Parmesan Cheese	
Add Grilled Chicken +6	
CRUST	
Garlic Crust	18
Pizza Base topped with Rosemary Garlic Paste, served with Dips	
Add cheese +4	
Chilli Crust	18
Pizza Base topped with Garlic & Chilli	
Add cheese +4	
PIZZA / WOODFIRED PIZZE	
gluten free base available, ask staff +5	
Margherita	20
Tomato sauce, Mozzarella, Oregano topped with Fresh Basil and EVO	
Pepperoni	24
Tomato sauce, Mozzarella, Mild Salami, and Oregano	
Capricciosa	26
Tomato sauce, Mozzarella, Ham, Mushrooms, Black Olives, Oregano, and Fresh Basil	
Gamberi al Amatriciana	28
Fresh Prawns, Spanish Onion, Cherry Tomato, Prosciutto, and Chili Flakes	
Marinara	31
Tomato sauce, Mozzarella, Mixed Seafood, Fresh Basil	
Patate	27
Potato, Garlic, Rosemary, Oregano, topped with Melted Mozzarella Cheese & Dressed with Rocket Parmesan Cheese Flakes and drizzled with Truffle Oil	
Quattro Formaggi	28
Mozzarella, Parmigiano, Brie, and Gorgonzola	
Vegetariana	26
Tomato sauce, Mozzarella, Mushroom Red Onion, Woodfired Roasted Capsicum, Black Olives, Marinated Artichokes	
Smoked Ham, Mushroom, & Sage	25
Ham, Mushroom, Onion, Cherry Tomato & Fried Sage, topped with Melted Mozzarella Cheese	
Quattro Stagioni	28
Tomato sauce, Mozzarella, Double Smoked Ham, Mild Salami, Mushroom, Marinated Artichokes, Fresh Basil	

Messicana	24
Tomato sauce, Mozzarella, Mild Salami, Black Olives, Red Onion, Mexican Jalapeños	
BBQ	25
FPremium BBQ sauce, Mozzarella, Grilled Chicken, Red Onion, Mushroom	
Prosciutto & Pesto	26
Pesto, Mozzarella, Prosciutto served with fresh Cherry Tomatoes and Rocket topped with EVO and Oregano	
Meatlovers	26
Sopressa Salami, Sausages, Bacon, Tomato sauce topped with Melted Mozzarella Cheese	
Speciale	23
Tomato sauce, Mozzarella, Black Olives, Woodfired Roasted Capsicum, Italian Sausage	
Tandoori	28
Tomato sauce, English Spinach, Onion, Tandoori Chicken, and Capsicum topped Sriracha Mayo and EVO	
Ham & Pineapple	23
Ham and Pineapple pieces topped with Melted Mozzarella	
Sicilian Capers & Anchovies	26
Capers, Anchovies, Cherry Tomatoes and Onions topped with Melted Mozzarella	
MAINS / SECONDI	
Crispy Beer-Battered Flathead	29
Served with Crushed Potato & House Salad	
Grilled Salmon (GFO)	30
Atlantic Salmon topped with Harissa Hollandaise served with Seasonal Vegetables	
Beef Scotch Fillet (GFO)	36
Grass-fed Scotch Fillet topped with Garlic Butter served with Baked Potato	
Veal Fungì	34
Pan-seared Veal with White Wine Mushroom Cream sauce and Shallots served with Baked Potato	
Veal Saltimbocca alla Romana	36
Pan-seared Veal with Prosciutto & Sage topped with Lemon Butter sauce served with Seasonal Vegetables	
Chicken Lemon Butter (GF)	26
Grilled Chicken Breast topped with Garlic Lemon Butter sauce served with Seasonal Vegetables	
Chicken Boscaiola (GF)	28
Grilled Chicken Breast topped with Mushroom & Onion Bacon, and Shallots & Cream served with Baked Potato	
Lamb Rack	44
Cooked medium rare served with Seasonal Vegetables and House sauce.	

VEGAN	
Vegana	28
Certified Vegan Cheese, Black Olives, Mushroom, Marinated Artichokes, Wild Rocket, Cherry Tomato	
Vege Burger	26
Served with Chips, Hummus, and Tomato Sauce	
Crushed Potato (GF, V)	12
Topped with Harissa sauce, Aioli, Spring Onion & served with a side of Lemon Wedges	
Risotto alla Zucchine (GF)	28
Arborio Rice, Zucchini, Pumpkin, Mushroom cooked on Vegan Parmesan Cheese and topped with Spinach	
Penne Vegan (GF)	26
Seasonal Roasted Vegetables, Cherry Tomatoes, Spinach Parsley EVO on Nap sauce with Vegan Cheese	
RIBS & BURGERS / COSTOLETTE E PANINI	
BBQ Pork Ribs Half or Full Rack	29 48
Pork Ribs basted with BBQ sauce	
Wagyu Burger Single or Double Stack (GFO)	24 28
Beef Patty with Jalapeños, Onion, Slice of Cheese, Tomato, Rocket & Gherkin on BBQ & Tomato sauce served with chips	
Grilled Chicken & Avo Burger (GFO)	21
Grilled Chicken, Avocado, Rocket and Aioli, Tomato, Lettuce, Cheese served with chips	
KIDS MENU / MENU PER BAMBINI	
Spaghetti Ragù	12
Spaghetti Napoli	9
Fried Chicken & Chips	10
Kids Fish & Chips	10
DESSERTS	
Traditional Tiramisù	15
Layers of Mascarpone Cheese and Espresso soaked Saviourdi served with Fresh Cream	
Homemade Sticky Date Pudding	14
Served with Butterscotch sauce and Vanilla Bean Ice Cream	
Citrus Tart (GF)	15
With Strawberry, Fresh Cream, and Raspberry Coulis	
Banana Pizza	19
Sliced Banana & Vanilla Syrup cooked in folded wood-fired base, and served with Strawberry	

CASA NOVA

24 Victory Parade, Toronto, NSW 2283
Take away and home delivery available

Call us at 02 4959 2722 or visit our website
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Trading Hours

Mon to Thurs
9am to 8:30pm
Friday
9am to 9pm
Saturday
8:30am to 9pm
Sunday
8:30am to 8pm

MENU KEY

GFO - Gluten free option
VGO - Vegetarian options
GF - Gluten Free
VG - Vegetarian