

## ANTIPASTI SHARE BOARD 44.5

Prosciutto, beef bresaola, salami, mixed olives, artichokes, grilled eggplant and pana di casa with EVO

### To Start

**Garlic Bread** (VG, GFO) 9.5

Organic garlic, Aussie butter and oregano  
Add Cheese 4.5

**Focaccia Bread** (VG, V) 10.5

Homemade garlic and rosemary Focaccia bread with EVO

## ENTRÉE

**Tomato Bruschetta** (VG, GFO, V) 15.5

Diced tomato, Spanish onion and basil topped with balsamic glaze

**Crispy Steak Fries** (VG) 10.5

Seasoned with sea salt and pepper, served with Tom sauce

**Arancini** (VG) 16

Mushroom and parmesan cheese served with truffle mayo

**Marinated Sicilian Olives** (V, GF) 10.5

House olives with lemon, garlic, herbs, chilli and EVO. Served warm

**Homemade Wagyu Meatballs** 24.5

With grated parmesan and toasted garlic bread

**Calamari Fritti** 21.5

Fresh squid dusted with lemon pepper served with Arrabbiata sauce and lemon wedges

**Gamberi al Arrabbiata** (GFO) 27.5

Pan fried prawns, garlic and a touch of chilli in Neapolitan sauce. Served with garlic bread

## SOUP/ ZUPPA | SALAD / INSALATA

**Italian Salad** (V, VG, GF) 16.5

Mixed lettuce with onion, tomato, olives, cucumber dressed with herbed balsamic olive oil

Add Chicken +6

Add Buffalo +6

**Classic Caesar Salad** (GF) 18.5

With cos lettuce, bacon bites, anchovy, parmesan cheese, Caesar dressing topped with poached egg

**Kale and Quinoa Salad** (VG, GF) 19.5

With roasted pumpkin, cucumber, tomato dressed with lemon vinaigrette

Add Chicken +5.5

Add Prosciutto +7.5

## BURGERS GF Buns Available +6

**Smoke House Wagyu Burger** 24

With caramelised onion, leaves, tomato slice, gherkin, sliced cheddar and served with chips

**Chicken Schnitzel Burger** 22.5

With rocket, tomato, onion, sliced cheddar, aioli and tomato sauce served with chips

## PIZZA ALLA NAPOLETANA (ROSSO BASE)

GF base Available +6

**Margherita** (VG) 21.5

Basilico, buffalo mozzarella, fior di latte and EVO

**Vegetarian** (VG) 24.5

Spanish onion, mushroom, olives, capsicum, zucchini, cherry tomato and fior di latte

**Roasted Butternut Squash** (VG) 31.5

Fior di latte, brie cheese, caramelised onion, toasted pine nut and sage

**Prosciutto and Pesto** 27.5

Fior di latte, basil pesto cherry tomato, crispy rocket leaves and sliced prosciutto

**Napoli** 26.5

Olives, anchovy, cherry tomato, basil and fior di latte

**Italian Pepperoni** 27.5

Caramelised onion, pepperoni and fior di latte

**Ham & Pineapple** 23.5

Ham, pineapple and fior di latte

**Capricciosa** 26.5

Mushroom, ham, olives and fior di latte

**Meat Lover** 29.5

Ham, cabanossi, pepperoni, Spanish onion, beef ragù and fior di latte

**Supreme Casa Nova** 29.5

Ham, cabanossi, pepperoni, mushroom, onion, capsicum, olives and fior di latte

**Pizza alla Diavolo** 28.5

Hot salami, capsicum, Spanish onion, olives and fior di latte

**Split BBQ Chicken** 28.5

Mushroom, Spanish onion, bbq chicken and fior di latte

**Gamberi al Amatriciana** 34.5

Fresh prawns, Spanish onion, cherry tomato, prosciutto and chilli flakes

**Casa Calzone** 28.5

Folded pizza stuffed with mild salami, ricotta cheese and mozzarella cheese

## PIZZA ALLA NAPOLETANA (BIANCO BASE)

**Garlic Crust** (VG) 16.5

Garlic, EVO and parsley

**Garlic and Rosemary** (VG) 20.5

Garlic, rosemary and fior di latte

**Quattro Formaggio** (VG) 31.5

Brie, gorgonzola, parmesan and fior di latte with truffle oil

**Gourmet Truffle Mushroom** (VG) 33.5

Porcini, button, black truffle paste, brie, fior di latte and a drizzle of white truffle oil

Add prosciutto +6

**Bacon and Potato** 27.5

With garlic, fior di latte, sliced parmesan and truffle oil

**Pollo Pesto** 29.5

With basil pesto, grilled chicken, spinach, Spanish onion and fior di latte

**Marinara** 35.5

With garlic prawn, calamari, mussels, cherry tomato, basil and fior di latte

## HOMEMADE PASTA GF Pasta Available +6

**Gnocchi alla Sorrentina** (GF) 25.5

Napoli sauce, basil and topped with fresh buffalo mozzarella

**Spaghetti Primavera** (V,GF) 26.5

With seasonal vegetables, garlic, Neapolitan sauce and grated parmesan

**Spaghetti Marinara** 32.5

Prawns, calamari & mussels with garlic, parsley, cherry tomato and Neapolitan sauce

**Spaghetti alla Carbonara** 26.5

Homemade spaghetti, pancetta, pecorino romano, grana padano, egg yolk and cracked pepper

**Spaghetti Meatballs** 29.5

With homemade beef meatball topped with parmesan cheese

**Pappardelle Ragù** 29.5

12 hour braised beef shoulder with Nap sauce and parmesan cheese

**Pappardelle al Granchio** 32.5

With blue swimmer crab, garlic, yellow onion, cherry tomato, Neapolitan and touch of cream

**Beef Lasagna** 28.5

Layers of beef ragù, bechamel and mozzarella topped with grana padano

## RISOTTO

**Risotto alla Funghi** (V, VG, GF) 27.5  
Fresh forest mushroom, garlic, onion and shallots with parmesan cheese. Topped with a drizzle of truffle oil  
*Add Chicken +6*

**Seafood Risotto** (GF) 31.5  
A mix of Seafood cooked in white wine, with garlic, parsley, and touch of Napoli sauce

## FROM THE GRILL / ALLA GRIGLIA

**Chicken Parmi** 26.5  
With prosciutto, pink sauce, and buffalo mozzarella. Served with steak fries

**Pan-seared Barramundi** 35.5  
With mash potato, spinach, salsa verde and lemon wedge

**Veal Saltimbocca** 36.5  
Pan seared veal with grilled lemon, prosciutto and sage. Served with steamed vegetables on lemon butter sauce

**BBQ Pork Ribs Half or Full Rack** 30 | 52  
Pork ribs basted with BBQ sauce served with chips

## LITTLE ONES

**Kids Spag Napoli** 10.5  
**Kids Spag Ragù** 12.5  
**Kids Fish n' Chips** 12.5  
**Kids Schnitzel** 15

## SIDES / CONTORNO

**Baked Potatoes** 9.5  
**Steamed Vegetables** 10  
**Side Chips** 8.5  
**Side Salad** 8.5

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## DESSERTS

**Homemade Traditional Tiramisu** 15.5  
Layer of espresso dipped savoiardi, mascarpone mousse, and cocoa powder

**Classic Vanilla Panna Cotta** 14.5  
With berries compote and praline

**House Ricotta and Cinnamon Cheesecake** 16.5

## DRINKS ON THE GO

**Soft Drinks** 6  
Coke, Coke Zero, Solo, Sprite, Fanta, Soda, Tonic

**Chinotto** 7

## SMOOTHIES

**Mango-Coconut Smoothie** 10  
Mango Puree, Coconut Puree, and Milk

**Berry-Berry Smoothie** 10  
Fresh Mixed Berries and Milk

## COFFEES

## COLD COFFEE

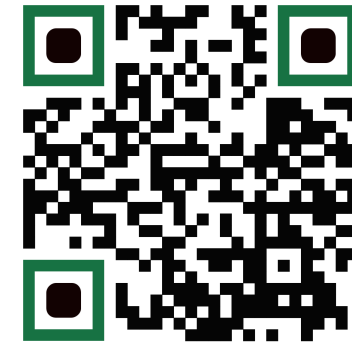
**Iced Long Black** 7  
**Iced Choc, Iced Latte** 8



## Green Hills

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Take away

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**Trading Hours**  
Mon to Sun  
11:30am to 9:00pm

### MENU KEY

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