

## ANTIPASTI SHARE BOARD

51.5

Prosciutto, beef bresaola, salami, mixed olives, artichokes, grilled eggplant, grana padano, Adelaide brie, foccacia bread, grissini and pana di casa with EVO

## TO START

**Garlic Bread** (VG, GFO) 9.5  
Organic garlic, Aussie butter and oregano

Add extra 3  
Make it cheesy 4.5

**Homemade Foccacia Bread** (VG) 10.5  
With garlic and rosemary

## ENTRÉE

**Tomato Bruschetta** (2pcs) (VG, GFO, V) 15.5  
Diced tomato, Spanish onion and basil topped with balsamic glaze

Add Extra 5

**Crispy Steak Fries** (VG) 10.5  
Seasoned with sea salt and pepper, served with tomato sauce

**Arancini** (4pcs) (VG) 16  
Mushroom and parmesan cheese, served with truffle mayo

Add Extra 4

**Marinated Sicilian Olives** (GF, VG) 10.5  
House olives with lemon, garlic, herbs, chilli and EVO. Served warm

**Crispy Southern Fried Chicken** (GFO) 21.5  
Served with a side of lemon & sriracha mayo

**Gamberi al Arrabbiata** (GFO) 29.5  
Pan fried prawns, garlic and a touch of chilli in Napoletana sauce, served with garlic bread

## SALAD / INSALATA

**Italian Salad** (GF) 16.5  
Mixed lettuce with onion, tomato, olives, cucumber dressed with herbed balsamic olive oil

Add chicken 6  
Add prawn 8

**Arugula & Parmesan Salad** (V, VG, GF) 18  
Crispy rocket, toasted walnut, dried fig, parmesan cheese, aged balsamic, and EVO

Add prosciutto 7  
Add chicken 6

## 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

**Prosciutto and Pesto** 28.5  
Fior di latte, basil pesto cherry tomato, crispy rocket leaves and sliced prosciutto

**Italian Pepperoni** 26.5  
Caramelised onion, pepperoni and fior di latte

**Ham & Pineapple** 23.5  
Ham, pineapple and fior di latte

**Capricciosa** 27.5  
Mushroom, ham, olives and fior di latte

**Meat Lover** 30.5  
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

## PIZZA ALLA NAPOLETANA (BIANCO BASE)

**Garlic and Rosemary** (VG) 20.5  
Garlic, rosemary and fior di latte

**Quattro Formaggio** (VG) 32.5  
Brie, gorgonzola, parmesan and fior di latte with truffle oil

**Gourmet Truffle Mushroom** (VG) 34.5  
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

**Marinara** 35.5  
With garlic prawn, calamari, mussels, cherry tomato, basil and fior di latte

## FRESH CRUST

**Garlic Crust** 18.5  
Garlic, EVO and parsley

**Casa Summer Crust** 25.5  
EVO, fresh cherry tomato, oregano, fresh basil, topped with buffalo mozzarella cheese

## BURGERS

GF Buns Available +6

Single Stack Double Stack

**Smoke House Wagyu Burger** 25.5 29.9  
With caramelised onion, leaves, tomato slice, gherkin, sliced cheddar and served with chips

**Southern Fried Chicken Burger** 24  
With pickled carrot, onion, slice of cheddar with chips

## FROM THE GRILL / ALLA GRIGLIA

**Beef Scotch Fillet** (GFO) 220g 42.5  
Grass-fed scotch fillet marinated in mustard and Worcestershire, with green beans, mashed potato, and house Shiraz sauce

**Grilled Lamb Rack** 45.5  
With rosemary roasted potato and house shiraz sauce, topped with fried leek

**Veal Saltimbocca** 36  
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

**Chicken Boscaiola** (GF) 32.5  
Grilled chicken breast topped with mushroom, onion, bacon, shallots, and cream, served with baked potato

## SIDES / CONTORNO

Baked Potatoes 9.5  
Mashed Potato 11  
Steamed Vegetables 10.5  
Side Chips 8.5  
Side Salad 8.5  
Duckfat Roasted Potato 12

**HOMEMADE PASTA** *GF Pasta Available + 6*

**Gnocchi Tartuffi (VG)** 29.5

With garlic, white onion, mushroom, truffle paste and topped with cream, parmesan cheese and drizzle of truffle oil.

**Fresh Ricotta and Spinach Ravioli (VG)** 28.5

Garlic spinach cream sauce topped with cherry tomato and parmesan cheese

**Spaghetti Marinara** 34.5

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

**Rigatoni Boscaiola** 27.5

With garlic, shallots, bacon, and mushroom in cream sauce

**Pappardelle Ragù** 29.5

12 hour braised beef shoulder with Nap sauce and parmesan cheese

**Beef Lasagna** 27

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

**Pappardelle Soprano** 28.5

Grilled chorizo, mushroom on Neapolitan sauce with touch of cream and chilli

**RISOTTO**

**Risotto alla Funghi (VG, GF)** 27.5

Fresh forest mushroom, garlic, onion and shallot with parmesan cheese. Topped with a drizzle of truffle oil

*Add chicken 6*

*Add prawn 8*

**VEGAN**

**Vegan Burger** 27.5

Vegan pattie, vegan cheese, vegan bun, truffle paste, bbq sauce, cos lettuce, spanish onion

**Risotto alla Verde** 32.2

Arborio rice, spinach, greenpeas mash, asparagus, vegan cheese

**Vegan Pepperoni Pizza** 33.5

Vegan cheese, caramelised onion and vegan pepperoni

**LITTLE ONES**

**Kids Spag Napoli** 10.5      **Kids Fish n' Chips** 12.5

**Kids Spag Ragù** 12.5      **Kids chicken w** 15

**Kids Orecchiette** 13.5      **Chips**

Bacon, cream sauce



**HAVE BREAKFAST WITH US!**

*Saturdays & Sundays, 8:30AM-11AM*



**BOOK YOUR FUNCTION WITH US**

Large group booking, Birthday, private celebration, Anniversary, family get-together & much more.



**SHELL HARBOUR**

Shop 2021B, Stockland Shellharbour,  
Lake Entrance Rd, Shellharbour City Centre, NSW 2529

**TAKEAWAY MENU**



**Menu Key**

GFO - Gluten Free Option

GF - Gluten Free

VG - Vegetarian

\* 15% Surcharge applies on Public Holidays

All care are taken however olives may contain small pits and small bones maybe present in games, fish and ragu. Traces of gluten, nuts and dairy may be present.

We do not accept responsibility for unfavourable outcomes when modifying dishes.