

IL PANE | CROSTINI

TOMATO BRUSCHETTA ● ● ●

Diced tomatoes, Spanish onion, and basil topped with balsamic glaze 16
Add Buffalo Mozzarella 6

HOMEMADE FOCACCIA BREAD ●

With roasted garlic and rosemary accompanied by balsamic vinegar and EVO 11.5

PIZZETTA ALA FUNGHI ●

Classic white pizza loaded with fresh garlic, creamy fior di latte mozzarella, and earthy mushrooms 19.5

GARLIC BREAD ●

Toasted bread with Organic garlic, Aussie butter and oregano 10
Add extra 3
Make it extra cheesy 5

FRESH GARLIC CRUST ●

Golden crust infused with garlic, extra virgin olive oil, and fresh parsley 18.5

ENTRÉE



CRISPY STEAK FRIES ●

Golden fries seasoned with sea salt and pepper, served with tomato sauce 12

MIXED OLIVES ●

House olives with lemon, garlic, herbs, chilli, and EVO served warm 10.5

CRISPY SOUTHERN FRIED CHICKEN

Served with a side of lemon and Sriracha mayo 23

ARANCINI ●

Crispy Italian rice balls packed with wild mushrooms and parmesan, topped with fresh rocket and creamy truffle mayo 16.50

HOMEMADE WAGYU MEATBALL

With grated parmesan and toasted garlic bread 26

BEEF CARPACCIO ●

Thinly sliced fillet mignon, aged balsamic, rocket leaves, capers and slice parmesan 30

FROM THE SEA

SALT AND PEPPER CALAMARI

Fresh squid dusted with lemon pepper served with Arrabbiata sauce and lemon wedges 23.5

SYDNEY ROCK OYSTER FULL Half

Natural	47	27
Kilpatrick	58	32



COZZE AL VINO BIANCO

Local mussels, white wine, parsley, basil, and fish stock served with garlic bread bread 28

GAMBERI AL ARRABBIATA

Pan fried prawns, garlic and a touch of chilli in Napoletana sauce. Served with bread 29.9

BAKED SCALLOP

cauliflower puree, capers, breadcrumb, pecorino, dash of salsa verde 26

Perfect for Sharing

NAPOLI SHARE BOARD

cherry tomato, buffalo mozzarella, artichokes, prosciutto, calamari fritti, beef meatball, marinated olives, garlic bread 33



SALAD

BURRATTA & FIG ● ●

Cherry tomato, balsamic glaze, fresh basil, extra virgin olive oil 25

ITALIAN SALAD ● ●

Mixed lettuce with tomato, cucumber, onion, and olives. Served with herbed balsamic olive oil dressing 17.5

ADD GRILLED CHICKEN 6 ADD PRAWN 8.5

PEARS AND PARMESAN SALAD ● ●

Crispy rocket, sweet pear, grated parmesan, aged balsamic, EVO and roasted pine nuts 19.5

ADD PROSCIUTTO 8.5
ADD BUFFALO MOZZARELLA 6



PIZZA ALLA NAPOLETANA

ROSSO BASE

GLUTEN FREE PIZZA BASE AVAILABLE 6.5

MARGHERITA ● *House specialties*
Creamy buffalo mozzarella, hand picked basil and EVO in our signature tomato sauce 23

SUPREME CASA NOVA *House specialties*
Ham, cabanossi, pepperoni, mushroom, onion, capsicum, olives, and fior di latte 30

SPLIT BBQ CHICKEN

Mushroom, Spanish onion, tender bbq chicken, and fior di latte 30.5

PROSCIUTTO AND PESTO
Fior di latte cheese with fresh basil pesto, cherry tomatoes, and crispy rocket, topped with premium sliced parmesan 29

HAM & PINEAPPLE

Fior di latte, ham, and pineapple 24

ITALIAN PEPPERONI

The perfect balance of sweet caramelized onions, bold pepperoni, and smooth fior di latte mozzarella. 28

CAPRICCIOSA CLASSICA
A traditional favorite featuring fresh mushrooms, premium ham, briny olives, and soft fior di latte cheese 28.5

BIANCO BASE

QUATTRO FORMAGGIO ●
White base with Brie, Gorgonzola, Parmesan, and fior di latte, finished with aromatic truffle oil. 33.9

FRUTTI DI MARE

Prawns, calamari, mussels, garlic, cherry tomatoes, basilico, and fior di latte cheese 36

MEAT LOVER A CARNIVORE'S DREAM

Ham, cabanossi, pepperoni, Spanish onion, slow cooked beef ragu and fior di latte 29.5

VEGETARIAN ●

Spanish onion, mushroom, olives, capsicum, tender zucchini, cherry tom, crowned with fior di latte mozzarella. 27

POLPETTE DI WAGYU

Wagyu beef meat balls, buffalo mozzarella, onion, fresh basil crowned with fior di latte 32.5

GAMBERI AL AMATRICIANA

Succulent prawns, sweet Spanish onion, cherry tomatoes, delicate prosciutto, finished with a hint of chili flakes. 36

PIZZA ALLA DIAVOLO

Hot salami, capsicum, Spanish onion, olives, and fior di latte 29.50

CALZONE DELLA CASA

Our signature folded pizza stuffed with mild Italian salami, fresh ricotta, and mozzarella cheese. 31

POLLO PESTO

With basil pesto, grilled chicken, spinach, Spanish onion, and fior di latte 31

ROSEMARY AND GARLIC ●

Garlic, rosemary, and fior di latte 21.5

GOURMET TRUFFLE MUSHROOM ●

Fresh ricotta, Brie, mushrooms on a white base with white truffle oil drizzle 34.5

RISOTTO

RISOTTO ALLA FUNGHI ●

Creamy risotto with forest mushrooms, garlic, onion, shallots, and parmesan, finished with truffle oil 27.5

ADD CHICKEN 6 ADD PRAWN 8

RISOTTO AI FRUTTI DI MARE

Garlic, onion, white wine, mix seafood and touch of Nap sauce 34

HOMEMADE PASTA

GLUTEN FREE PASTA AVAILABLE 6.5

SPAGHETTI MARINARA

Prawns, white fish, calamari, mussels with garlic, parsley, white wine, cherry tomato, and Napoletana sauce 35.5

PARPADELE AL RAGU

12 hour braised beef shoulder with Nap sauce and parmesan cheese 30

BEEF LASAGNA

Layers of beef ragù, bechamel & melted mozzarella topped with grana padano 28

ORECCHETTE SOPRANO

With garlic, chorizo sausage, mushroom, chilli, Napoletana sauce and a touch of cream 28.5

SPAGHETTI ALL CARBONARA

Homemade spaghetti, pancetta, pecorino romano, grana padano, egg yolk, parmesan crisp and cracked pepper 27.5

SPAGHETTI MEATBALL

With homemade beef meatball topped with parmesan cheese 30.5

FRESH RICOTTA AND SPINACH RAVIOLI ●

Garlic spinach cream sauce, cherry tomato, and parmesan cheese 29

GNOCCHI ALLA VODKA ●

With zucchini in house vodka-Napoletana sauce, touch of cream, fresh basil, and EVO. 29.50

ORECCHIETTE BOSCAILA

With garlic, shallots, bacon, and mushroom in cream sauce 28.5

GNOCCHI TARTUFI ●

Handmade potato gnocchi in a creamy sauce with roasted garlic, white onion, sautéed mushrooms, truffle paste, aged Parmesan, perfected with white truffle oil 30.5

PARPPADELLE W/BARRAMUNDI RAGU

Soffritto and barramundi cooked in white wine 34



● GLUTEN FREE | ● VEGETARIAN | ● VEGAN

SECONDO | MAIN

CHICKEN BOSCAIOLA ●

Grilled chicken breast with mushroom, bacon, onion, and shallots in cream sauce, served with steamed vegetables and potato rosti 32.9

PAN-SEARED BARRAMUNDI ●

served with velvety mashed potato, tender spinach, zesty salsa verde, and a lemon wedge 35.5

PAN SEARED DUCK BREAST ●

Asparagus risotto, orange glaze, microgreen 34.5

CAULIFLOWER STEAK ■

Beetroot infused Cauliflower, cauliflower puree, potato string fries, Basil oil, pecorino 27.5



BURGERS

SMOKE HOUSE WAGYU BURGER

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

SINGLE 27.5 DOUBLE 30.5

SOUTHERN FRIED CHICKEN BURGER

With aioli, pickled carrot, onion, slice of cheddar, and served with chips 26.5

CARNÉ | MEAT

GRILLED TENDERLOIN 240 gm ●

with Pomme anna and grilled veggie on brandy mushroom sauce 51

BEEF SCOTCH FILLET 220 gm ●

Grass fed scotch fillet, mustard worcestershire marinated, duck fat potato, grilled broccolini & house shiraz sauce 47.5

VEAL SALTIMBOCCA ALLA ROMANA

Pan-seared veal with prosciutto and sage, topped with lemon butter sauce, served with green vegetables and roasted root vegetable 40.5

GRILLED LAMB RACK ●

With roasted root vegetables, green vegetables and house Shiraz sauce, topped with fried leek 48.50

BBQ PORK RIBS

Tender pork ribs glazed with our house BBQ sauce, served with chips and salad

Full 56
Half 34

VEGAN

Vegan Burger

Vegan patty, vegan cheese, vegan bun, truffle paste, bbq sauce, cos lettuce, and Spanish onion 28.5

VEGAN PEPPERONI PIZZA

Vegan cheese, caramelised onion, and vegan pepperoni 33.5

RISOTTO ALLA VERDE

Carnaroli rice, spinach, green peas mash, asparagus, and vegan cheese 32.2

SIDES | CONTORNO

MASHED POTATO 11.5

DUCK FAT ROASTED POTATO 15

GREEN VEGETABLES 12.5

SIDE CHIPS 10

GREEN SALAD 10



CASANOVA.ITALIAN

visit our instagram page

2021 B, 211 lake entrance dr, Shellharbour
city centre, 2529 nsw

15% Surcharge Applies on Public Holidays.

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

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