

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 12.5

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 19

ENTRÉE



CRISPY SOUTHERN FRIED CHICKEN

Served with a side of lemon and Sriracha mayo 22

CRISPY STEAK FRIES ●

Golden fries seasoned with sea salt and pepper, served with tomato sauce 12.5

ARANCINI

Crispy Italian rice balls packed with wild mushrooms and parmesan, topped with fresh rocket and creamy truffle mayo 18.5

Mixed Olives ●

House olives with lemon, garlic, herbs, chilli, and EVO served warm 12

FROM THE SEA

SALT AND PEPPER CALAMARI

Crispy fried calamari on a bed of leaves, served with slice of lemon on Arrabbiata sauce 23.5

SYDNEY ROCK OYSTER ●

	FULL	Half
Natural	46	26
Kilpatrick	56	29



COZZE BIANCO

Local mussels with garlic and shallots cooked in white wine cream sauce. Served with garlic bread 29.5

GAMBERI AL ARRABBIATA

Pan fried prawns, garlic and a touch of chilli in Napoletana sauce. Served with bread 28

GRILLED OCTOPUS

Citrus fennel salad with orange, romesco sauce 32.5

Perfect for Sharing

ANTIPASTI SHARE BOARD

Prosciutto, beef bresaola, salami, mixed olives, artichokes, grilled eggplant, grana padano, Adelaide brie, grissini and pana di casa with EVO 52



SALAD

ITALIAN CAPRESE SALAD ●●

Buffalo mozzarella, Roma tomato, basil, EVO, balsamic glaze 23

HALLOUMI & QUINOA SALAD ●●

Zaatar-roasted pumpkin, tomato, spiced Bhujia nut mix, and Mesclun mix 25
ADD GRILLED CHICKEN 6

PEARS AND PARMESAN ●●

Crispy rocket, parmesan cheese, sweetpears, aged balsamic and EVO 19.5



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

VEGETARIAN ●

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

PROSCIUTTO AND PESTO

Fior di latte cheese with fresh basil pesto, cherry tomatoes, and crispy rocket, topped with premium sliced parmesan. 30

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 29

BIANCO BASE

QUATTRO FORMAGGIO ●

White base with Brie, Gorgonzola, Parmesan, and fior di latte, finished with aromatic truffle oil. 32.5

FRUTTI DI MARE

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

HAM & PINEAPPLE

Fior di latte, ham, and pineapple 24

MEAT LOVER A CARNIVORE'S DREAM

Ham, cabanossi, pepperoni, Spanish onion, slow cooked beef ragu and fior di latte 32

SPLIT BBQ CHICKEN

Mushroom, Spanish onion, tender bbq chicken, and fior di latte 30

POLPETTE DI WAGYU

Wagyu beef meat balls, buffalo mozzarella, onion, fresh basil crowned with fior di latte 33

GAMBERI AL AMATRICIANA

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

CALZONE DELLA CASA

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

PIZZA BURRATTA

Garlic, fresh cherry tomato, Fresh Burrata, basilico 27

POLLO PESTO

With basil pesto, grilled chicken, spinach, Spanish onion, and fior di latte 31.5

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 35

RISOTTO W/ BLUE SWIMMER CRAB

Garlic, onion, blue swimmer crab meat, white wine, touch of Nap sauce 35

RISOTTO

RISOTTO ALLA FUNGHI ●

Fresh forest mushroom, garlic, onion, and shallots with parmesan cheese. Topped with a drizzle of truffle oil 27.5

ADD CHICKEN 6

ADD PRAWN 8

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 36.5

FETTUCINE ALFREDO W/ BACON

Garlic, onion, white wine, thickened cream, and parmesan cheese 28.5

BEEF LASAGNA

Layers of beef ragù, bechamel & melted mozzarella topped with grana padano 29

FRESH RICOTTA AND SPINACH RAVIOLI ●

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

GNOCCHI TARTUFI ●

With garlic, white onion, mushroom, truffle paste, cream, parmesan cheese, and drizzle of truffle oil 31.5

GNOCCHI ALLA VODKA ●

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

FETTUCINE AL RAGÙ

12 hour braised beef shoulder with Nap sauce and parmesan cheese 30.5

RIGATONI BOSCAIOLA

With garlic, shallots, bacon, and mushroom in cream sauce 29.5

GARLIC AND CHILLI PRAWN SPAGHETTI

Fresh prawns on white wine sauce and parsley tossed with EVO, dressed with cherry tomato and crisp rockets 33.5



SECONDO | MAIN

CHICKEN BOSCAIOLA ●

Grilled chicken breast with mushroom, potato rosti bacon, onion, and shallots in cream sauce, served with steamed vegetables. 32.5

PAN-SEARED BARRAMUNDI ●

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

GRILLED RED SNAPPER ●

Cashewnut fennel sauce, mashed potato orange fennel salad 36.5

RICOTTA AND SPINACH CANNELLONI

Baked tube pasta served with pink sauce, grated parmesan cheese 28.5

BURGERS



SMOKE HOUSE WAGYU BURGER

With caramelised onion, BBQ sauce, leaves, tomato slice, gherkin, sliced cheddar, and served with chips
SINGLE 29.5 DOUBLE 33.5

SOUTHERN FRIED CHICKEN BURGER

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

CARNÉ | MEAT

BEEF SCOTCH FILLET (GFO) 240G ●

Grass-fed scotch fillet, green beans, mashed potato, and house peppercorn sauce 44

ROASTED BEEF SHORT RIBS ●

House-rubbed roasted beef short ribs with chive potato purée, grilled broccolini, and house chimichurri 62

VEAL SALTIMBOCCA ALLA ROMANA

Pan-seared veal with prosciutto and sage, topped with lemon butter sauce, served with green vegetables and roasted root vegetable 39.5

CLASSIC COTOLETTA DI MIALE

breaded pork fillet, rocket leaves, roasted root vegetable, capers lemon butter 39.5

BBQ PORK RIBS ●

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

Full 55
Half 33

VEGAN

Vegan Burger

Vegan patty, vegan cheese, vegan bun, truffle paste, bbq sauce, cos lettuce, and Spanish onion 27.5

VEGAN PEPPERONI PIZZA

Vegan cheese, caramelised onion, and vegan pepperoni 33.5

RISOTTO ALLA VERDE

Carnaroli rice, spinach, green peas mashasparagus, and vegan cheese 32.2

SIDES | CONTORNO

MASHED POTATO 11.5

ROASTED ROOT VEGETABLES 14.5

GREEN VEGETABLES 12.5

GREEN SALAD 10.0

SIDE CHIPS 10.0



CASANOVA.ITALIAN

visit our instagram page

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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 may be present in games, fish, and ragù. Traces of gluten, nuts, and dairy may be present.