

Tasting Menu 5 Courses \$89pp Matching wines \$59pp

Must be ordered for the whole table with a minimum of 2ppl

We recommend booking in advance to avoid disappointment, but please feel free to ask for immediate availability

Fettuccine Di Trota, fresh ocean trout made into the shape of fettuccine, served on a bed of avocado mousse, with balsamic vinegar pearls and a lemon zest GF

Matched with Marchese Franciacorta Royal Cuvee Brut NV

Polpo alla Griglia, grilled octopus served with a light tomato sauce, Coffin Bay vongole and black mussels GF

Matched with La Mura Grillo

Tortelli Gorgonzola e Noci, handmade pasta filled with fresh Burrata cheese and Prosciutto San Daniele. Served with a walnut and gorgonzola cream

Matched with Brini Grenache 2014

Filetto d'Agnello, Sovereign 5 star lamb noisettes oven baked and served with spinach, creamy mash, a lamb jus and a baby carrot lacquered with honey and white balsamic vinegar GF

Matched with Il Briccone Sangiovese Shiraz

Torta al Pistacchio, family recipe from Bronte, Sicily, 'home of the best pistachio in the world', served with vanilla gelato

Matched with Malvasia Sicilian Dessert Wine

Degustation menus are unable to be changed for dietary or allergy requests.

We apologise for any inconvenience

Pasta Degustation \$69pp

Must be ordered for the whole table with a minimum of 2 ppl

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*Ravioli all'Aragosta, handmade ravioli filled with lobster meat and bechamel
Served with a black truffle butter sauce*

Spaghetti al Granchio, long pasta, served with sand crab meat, crustacean bisque and a hint of fresh tomato and chilli

Linguine con Cicale di Mare, linguine pasta cooked in a crustacean bisque broth with Moreton Bay bug meat and zucchini

Tagliolino con Ragù di Quaglia, tagliolino pasta served with a ragù of quail

Tortelli Gorgonzola e Noci, handmade pasta filled with Burrata cheese and San Daniele Prosciutto. Served with a walnut and gorgonzola cream

Spaghetti con Mascarpone alle Fragole, fried spaghetti with whipped mascarpone and marinated strawberries

Seafood Lovers Feast \$99pp

Must be ordered for the whole table with a minimum of 2 ppl

We recommend booking in advance to avoid disappointment, but please feel free to ask for immediate availability

Dietary changes are not possible with this Seafood Lovers Feast Menu

A menu of fish and crustaceans prepared according to market availability, so listed items are subject to change

Entrees

Crudo di Pesce

Calamari

Mussels

Moreton Bay Bugs

Prawns

Scallops

Pasta with seafood

Chef's pasta with seafood of the day

Main Course

Fish Of The Day

Salad

Desserts

Chef's selection of the day

Rustic Feast Menu \$59pp

Must Be Ordered For The Whole Table, Minimum Of 4ppl

We recommend booking in advance to avoid disappointment, but please feel free to ask for immediate availability

Dietary changes are not possible with this Rustic Feast Menu

All dishes are served banquet style to table and are chefs selection on the day

This is an example of dishes that may be served

Focaccia fresh from the oven

Pizzas

Traditional Sicilian Arancini with a beef ragù

Calamari Fritti

Mussels

Affettati Misti Platters of meats, cheese and olives

Pasta Or Risotto Platters

Meat and Fish

Salads

Stuzzichini

Great For Sharing

Bruschetta al Pomodoro, toasted ciabatta bread topped with fresh tomato, basil, garlic and olive oil V \$3 per slice

Pane Fresco, ciabatta bread with xv olive oil and balsamic vinegar V \$6.5

Arancini al Ragù, homemade Sicilian rice balls filled with a slow cooked beef ragù and fior di latte cheese \$5.5 each

Calamari Fritti, local calamari lightly floured and flash fried, served with rocket leaves, lemon and aioli \$18.5

Affettati Misti, mixed plate for 2 with a selection of cured meats, cheeses and olives \$29

Focaccia alle Erbe, thin focaccia with fresh herbs and XV olive oil V \$12

Focaccia Aglio e Fior di Latte, thin focaccia with garlic and fior di latte cheese V \$19

Margherita Pizza, fresh tomato sauce, fior di latte cheese and fresh basil V \$19

Salame Pizza, fresh tomato sauce, fior di latte cheese and mild salami \$21

Casa Pizza, fresh tomato sauce, fior di latte cheese, topped with rocket leaves, Prosciutto di Parma and shaved Grana Padano cheese \$25

Casereccia, fresh tomato sauce, fior di latte cheese, mushrooms, roast capsicum, onion, grilled zucchini and black olives V \$23

V = Vegetarian ~ GF = Gluten Free

Entrees

Fettuccine Di Trota, fresh ocean trout made into the shape of fettuccine, served on a bed of avocado mousse, with balsamic vinegar pearls and a lemon zest GF \$26

Polpo alla Griglia, grilled octopus served with a light tomato sauce, Coffin Bay vongole and black mussels GF \$25

Gamberi e Capesante, local prawns and scallops pan fried and served in a creamy bisque sauce with avocado and goats cheese GF \$25

Tortelli Gorgonzola e Noci, handmade pasta filled with fresh Burrata cheese and Prosciutto San Daniele. Served with a walnut and gorgonzola cream \$19.5

Tagliolino con Ragù di Quaglia, tagliolino pasta served with a ragù of quail \$19.5

Arancino alla Norma, Sicilian rice ball filled with San Marzano tomato, eggplant and ricotta salata. Served on a Grana Padano crema V \$16

In our dish descriptions on the menu all ingredients may not be listed. Please make your waiter aware of any allergies or intolerances before placing your order. Whilst we will endeavour to accommodate your dietary requirements we Casa Nostra Ristorante take no responsibility for any adverse reaction to meals ordered.

Pasta

The Italian Tradition Of Pasta

As per the Italian tradition, we make all of our pasta with Semolina flour, which is the coarse purified middlings of durum wheat. This makes the pasta, not only easy to digest, but also an important source of energy in our diet.

All our pasta at Casa Nostra Ristorante is made fresh daily and cooked 'Al Dente' (firm to the bite) at the moment of serving as it is the best way to eat pasta for your digestion and satisfaction.

Linguini Gamberi, long pasta cooked in a creamy prawn bisque, tossed with fresh local prawns, a hint of garlic, chilli and white wine **\$32**

Spaghetti con Pesce Spada, long pasta with fresh swordfish and a mix of traditional Sicilian ingredients of capers, pine nuts, green Sicilian olives, sultanas and a touch of breadcrumbs **\$31**

Fettuccine al Ragù d'Agnello, long flat egg pasta with a slow cooked lamb ragù sauce **\$27**

Agnolotti alla Contadina, pasta filled with Fontina cheese and mushrooms, served in a creamy sauce with Porcini mushrooms and rocket. Finished with a balsamic vinegar reduction **\$28**

Gnocchi Pistacchio e Prosciutto, handmade potato gnocchi served in a creamy pistacchio sauce with Prosciutto San Daniele **\$28**

Risotto con Polpa di Granchio, Carnaroli rice served with fresh sandcrab meat, a touch of tomato, chilli and crustacean bisque **GF \$32**

Carne

Scaloppine al Ragù di Funghi, tender veal medallions pan fried and served with a slow cooked ragù of button and Porcini mushrooms, and chef's vegetable selection

\$33

Pancetta in Camicia, slow roasted pork belly, crumbed, baked and served on a bed of creamy mashed potatoes with spinach and our sweet sticky sauce **\$33**

Filetto d'Agnello, Sovereign 5 star lamb noisettes oven baked and served with spinach, creamy mash, a lamb jus and a baby carrot lacquered with honey and white balsamic vinegar **GF \$39**

Bistecca del Giorno, please check with your waiter for today's steak

Pesce

Pesce del Giorno, please ask your waiter for today's market fresh fish

Zuppa di Crostacei e Pesci, fish and crustaceans soup with crostini **\$39**

Mare nel Piatto, Sea On The Plate, fresh fillet of ocean trout lacquered with Vin Santo, served with scallops, pistacchio, balsamic pearls and a lemon mustard sauce **GF \$35**

Contorni e Insalate

Verdure Misti, chef's daily selection of fresh vegetables **V GF \$10**

Spinaci Saltati, silver beet sautéed with a touch of garlic, chilli, XV olive oil **V GF \$10**

Patate Fritte, crunchy fries, served with tomato sauce & mayonnaise **\$9**

Insalata Italiana, mixed leaves, tomato, cucumber with an xv olive oil and balsamic vinegar dressing **V GF \$11**

Insalata Rucola, rocket leaves, shaved Grana Padano cheese, with an xv olive oil dressing **V GF \$11**

Insalata Casa, mixed leaves, tomato, cucumber, olives, goat's cheese and avocado, with an xv olive oil and balsamic vinegar dressing **V GF \$13.5**

Dolci

Gelato Vaniglia, two scoops of creamy vanilla gelato GF \$11

Sorbetto Limone, two scoops of refreshing lemon sorbet GF \$11

Affogato, vanilla gelato with a shot of espresso coffee, served with your favourite liqueur, Frangelico, Nocello, Kahlua or Chocolate liqueur GF \$16

Espresso Martini, coffee, vodka, kahlua and chocolate liqueur, shaken over ice
GF \$17

Dolci di Casa Nostra, our family recipe from Bronte, Sicily, a duo of pistacchio cake and decadent chocolate cake, served warm with a quenelle of vanilla gelato, finished with biscotti crumbs \$18

Tiramisù, savoiardi biscuits, coffee, a touch of marsala, mascarpone cheese and cocoa \$13

Cannolo Siciliano, miniature Sicilian Cannoli shells, filled at the moment with our traditional vanilla custard \$3.5 each

Semifreddo alle Mandorle, delicious creamy semi frozen Sicilian dessert with crunchy almonds and finished with a drizzle of chocolate sauce GF \$13

Fragole Casa Nostra, fresh strawberries marinated with liqueur, served with whipped cream and vanilla gelato GF \$13

Dolci Misti, mixed plate of our chef's favourite desserts, minimum 4 ppl
\$40.00

Formaggi, cheese plate for one with a selection of three Italian cheeses, served with olives, honey and toasted ciabatta crostini \$26