

Welcome to Casa Nostra Ristorante

Casa Nostra means “Our House “in Italian

We have chosen this name for our restaurant in the hope of making you feel truly at home whilst dining on fresh, handmade and heart warming cuisine from our Sicilian kitchen

Buon Appetito!

V is for Vegetarian GF is for Gluten Free

In our dish descriptions on the menu, all ingredients may not be listed. It is the customers responsibility to let the staff know 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

Rustic Chefs Table Menu \$55 pp

(must be ordered for the whole table with a minimum of 4 people)

Let our chefs serve you a selection of rustic homemade Sicilian cuisine, from antipasti, to pastas, mains and salads.

All dishes are served banquet style to be shared.

Seafood Lovers Feast \$90 pp

(must be ordered for the whole table with a minimum of 2 people)

Take a journey through Sicily with our extravagant seafood and fish feast.

Our chefs will serve you course after course of seafood dishes, from entrees, to pastas, mains and finish with a decadent dessert selection.

All dishes are served banquet style to be shared.

Degustation of Handmade Pasta \$65 pp

Let us take you on a decadent degustation of six courses of our
handmade pastas

(Must be ordered for the whole table)

Agnolotti all'Aragosta, filled pasta with lobster and béchamel, served in a
crustacean bisque sauce with cherry tomatoes

Spaghetti al Nero di Seppia con Polpa di Granchio, squid ink infused
spaghetti served with fresh blue swimmer crab meat, a touch of tomato,
chili and xv olive oil

Linguini agli Scampi, linguini pasta served with Scampi meat, zucchini, leek
and lemon zest

Tagliolini con crema di Tartufo e Quaglia, tagliolini pasta, served with a
black truffle butter and quail breast

Cappelli di Prete, pasta in the shape of the cardinal's hat, filled with
Prosciutto di Parma and Burrata cheese, served with a walnut and
gorgonzola pesto

Spaghetti Fritti con Mascarpone alle Fragole, fried spaghetti strands, served
with whipped mascarpone and our marinated fresh strawberries



Tasting Menu \$120 pp and \$170 pp with Matching Wines

(Must be ordered for the whole table)

Crudo di Pesce, fresh Kingfish thinly sliced at the moment, served with caramelised pistacchio and macadamia nuts, finished with an orange soy reduction and a sprinkling of Black Lava sea salt **GF**

Served with La Riva Dei Frati Prosecco

Gamberi e Capesante, local tiger prawns and scallops pan fried and served in a creamy bisque sauce with avocado and goat's cheese **GF**

Served with Breganze Pinot Grigio

Fettuccine di Pesce, looks like fettuccine ribbons, but is made entirely from Red Emperor fish. This dish contains no carbohydrates and is 100% gluten free, served with local tiger prawns **GF** "Available only at Casa Nostra Ristorante"

Served with La Mura Grillo

Pesce di Napoleane allo Zibibbo, fresh fillet of Red Emperor marinated in Sicilian Zibibbo wine and wrapped around local Tiger prawns. Oven baked and served with caramelised macadamia nuts, fresh pippies and a crustacean bisque sauce **GF**

Served with Fiano

Cappelli di Prete, handmade pasta in the shape of the cardinal's hat, filled with Parma prosciutto and Burrata cheese and served with a walnut and gorgonzola pesto

Served with Prunotto Barbera D'Alba

Quaglia in Due Modi, quail served two ways, deboned quail breast, pan fried and quail legs deconstructed and crumbed, served with a veloute' of potato and an orange reduction sauce **GF**

Pannacotta agli Agrumi, pannacotta served with an agrum of citrus flavours

Served with Cantine Grosso Sicilian Malvasia

Stuzzichini/Appetisers

Bruschetta al Pomodoro, toasted ciabatta bread with fresh tomato, basil, garlic and olive oil V \$2.5 per slice

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

Focaccia alle Erbe, thin focaccia with fresh herbs and xv olive oil V \$9.5

Arancini al Ragù, homemade Sicilian arancini filled with a meat ragù sauce and fior di latte cheese \$4.5 each

Calamari Fritti, local calamari strips, flash fried and served with rocket, lemon and aioli \$17

Affettati misti, mixed plate for 2 people with a selection of cured meats, cheeses and olives \$26

Insalate/Salads

Insalata Italiana, mixed lettuce leaves, tomato and cucumber with an xv olive oil and balsamic vinegar dressing GF V \$9.5

Insalata Rucola, rocket leaves, shaved Grana Padano cheese, with an xv olive oil and balsamic vinegar dressing GF V \$9.5

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

Contorni/Sides

Verdure Miste, daily selection of mixed fresh vegetables GF V \$9

Spinaci Saltati, silver beet, sautéed with garlic, touch of chilli and xv olive oil GF V \$9

Pure`di Patate, creamy mashed potatoes GF V \$9

Patate Fritte, beer battered crunchy fries, served with tomato sauce and mayonnaise V \$7

Antipasti/Entree

Crudo di Pesce, fresh Kingfish thinly sliced at the moment, served with caramelised pistacchio and macadamia nuts, finished with an orange soy reduction and a sprinkling of Black Lava sea salt **GF \$21**

Fettuccine di Pesce, looks like fettuccine ribbons, but is made entirely from Red Emperor fish. This dish contains no carbohydrates and is 100% gluten free, served with local tiger prawns "Available only at Casa Nostra Ristorante" **GF \$24**

Gamberi e Capesante, local tiger prawns and scallops pan fried and served in a creamy bisque sauce with avocado and goat's cheese **GF \$22**

Cozze alla Siciliana, black lip mussels, served in a white wine sauce with fresh herbs, garlic, lemon juice and a touch of chilli **GF \$19**

Vitello Della Casa, veal cooked rare, sliced and served chilled with sautéed mushrooms, rocket leaves, Grana Padano cheese and a green herb mayonnaise **GF \$18.5**

Quaglia Arrosto, deboned quail oven baked and served on a veloute` of potato with asparagus and an orange reduction sauce **GF \$21**

Cappelli di Prete, handmade pasta in the shape of the cardinal's hat, filled with Prosciutto di Parma and burrata cheese, served with a walnut and gorgonzola pesto **\$18**

Gnocchi al Pistacchio e Prosciutto, handmade potato gnocchi served in a creamy pistacchio sauce with Prosciutto di Parma **\$18**

Pasta

The Italian Tradition of pasta

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

This is achieved by cooking pasta “al dente” (firm to the bite). Why? Because the gluten retains the starch granules making their assimilation more gradual. In addition, the right cooking time preserves the characteristics of the food and avoids dispersing the nutritional properties. Over cooked pasta is too sticky and difficult to digest.

All pasta served at Casa Nostra Ristorante is made fresh daily by hand on our premises and cooked “Al Dente”

Spaghetti al Granchio, squid ink infused long pasta, served with fresh blue swimmer crab meat, crab bisque and fresh crushed tomato, XV olive oil, touch of chilli and garlic **\$30**

Linguine ai Frutti Di Mare, long flat pasta served with a mix of fresh seafood, XV olive oil, chilli, garlic and a light touch of tomato **\$31**

Maccheroni alla Norma, short pasta served with fresh crushed tomatoes, eggplant, basil and finished with ricotta salata **V \$25**

Maccheroni al Ragù d'Agnello, short pasta served with a slow cooked lamb ragù sauce **\$25**

Tortellini Giganti, filled pasta with ricotta cheese and porcini mushrooms, served in a light cream sauce with rocket, porcini mushrooms, Prosciutto di Parma and a balsamic vinegar reduction **\$27**

Spaghetti alla Carrettiera, long pasta served with guanciale, olives, capers, anchovies, pine nuts, XV olive oil, chilli, garlic, fresh crushed tomato and toasted breadcrumbs. “Traditional Sicilian style pasta, a lighter sauce of just xv olive oil and fresh tomato” **\$26**

Gnocchi al Ragù di Salsiccia, handmade potato gnocchi served with a pork sausage ragù sauce **\$27**

Risotto del Giorno, please ask your waiter for today's risotto

Secondi/Main Course

Pesce di Napoleone allo Zibibbo, fresh fillet of Red Emperor marinated in Sicilian Zibibbo wine and wrapped around local Tiger prawns. Oven baked and served with caramelised macadamia nuts, fresh pippies and a crustacean bisque sauce **GF \$36**

Barramundi Alla Griglia, fresh fillet of Cone Bay Barramundi, grilled and served with XV olive oil, lemon juice, fresh herbs and with mixed vegetables **\$32 GF**

Involtini di Pesce Spada, swordfish filled with pine nuts, capers, sultanas, green olives, fresh herbs and breadcrumbs, baked and served on a bed of toasted cous cous, with a Sicilian caponata **\$31**

Petto di Pollo Ripieno, chicken breast, filled with Asiago cheese, pancetta, mushrooms and cavolo nero, baked and served with a creamy tomato sauce and spinach **GF \$28**

Costolette d'Agnello, Sovereign 5 Star deboned lamb cutlets, served with a lamb Jus, baby carrots and a potato and zucchini croquette **\$36**

Scaloppine al Ragù di Funghi, tender veal medallions, pan fried with a slow cooked ragù of button and porcini mushrooms and served with mixed vegetables **\$30**

Porchetta in Camicia, slow roasted pork belly, crumbed and baked, served on a bed of creamy mashed potatoes with spinach and our famous Sofia's sweet sticky sauce **\$30**

Tagliata di Wagyu, Diamantina Wagyu Striploin MB5+ 300g served grilled to your liking, then sliced over a garden salad, with oyster mushrooms, asparagus and a green herb mayonnaise **GF \$38**



Pizza

Rosse/Red

Margherita, fresh tomato sauce, fior di latte cheese and fresh basil V \$18

Norma, fresh tomato sauce, fior di latte cheese, eggplant, finished with fresh basil and ricotta salata V \$19

Casa, fresh tomato sauce, fior di latte cheese, topped with rocket leaves, Prosciutto di Parma and shaved Grana Padano cheese \$23

Salame, fresh tomato sauce, fior di latte cheese and mild salami \$19

Casareccia, fresh tomato sauce, fior di latte cheese, mushrooms, roast capsicum, roast zucchini, onion, black olives and ham \$21

Salsiccia, fresh tomato sauce, fior di latte cheese, pork sausage meat and friarelli \$21

Bianche/White

Pollo, fior di latte cheese, chicken, roast potatoes, onion and rosemary \$20

Prosciutto Crudo, fior di latte cheese, mushrooms and Prosciutto di Parma \$23

Vegetariana, fior di latte cheese, roast zucchini, roast capsicum, mushrooms, onion, goat's cheese and friarelli V \$22



Dolci/Dessert

Lemon Sorbet, two scoops of refreshing lemon sorbet \$9 GF

Fragole Casa Nostra, fresh strawberries marinated with Liqueur and served with cream and vanilla gelati \$12 GF

Semifreddo alle Mandorle, delicious creamy Sicilian dessert with the crunch of almonds \$12 GF

Pannacotta agli Agrumi, pannacotta with an agrum of citrus flavours \$12 GF

Tiramisu`, try our traditional tiramisu` made with savoiardi biscuits, coffee, a touch of marsala and mascarpone cheese \$12

Torta al Cioccolato, decadent chocolate cake served warm with vanilla gelati \$12

Cannoli Siciliani, three mini cannoli shells, filled with our traditional vanilla custard \$12

Sgroppino, lemon sorbet, blended with vodka, ice and Prosecco \$14 GF

Affogato, vanilla bean ice cream with a shot of espresso coffee and your choice of liqueur from Frangelico, Kahlua and Baileys \$16 GF

Espresso Martini, Coffee, Vodka, Kahlua & chocolate liqueur, shaken over ice \$16

Formaggi, cheese plate for two with a selection of three Italian cheeses, served with olives, crispy ciabatta bread and honey \$26

