

Tasting Menu 5 Courses \$95pp Matching wines \$55pp

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

Antipasto Di Mare, chilled marinated mix of seafood including Scampi, prawns, scallops and salmon served on a cream of avocado GF

Tagliatelle Di Pesce, fresh market fish made into ribbons of tagliatelle, served with fresh sandcrab meat GF

Cappelletti Dell'Etna, pasta filled with an explosion of traditional Sicilian flavours.

Our version of the traditional Catanese Pasta alla Norma

Quaglia al Pistacchio, deboned quail with pistacchio and guanciale, served on a veloute of potato with an orange reduction

Chefs Dolci Del Giorno, Chefs special dessert of the day

*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 2pp

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

Degustation menus are unable to be changed for dietary and allergy requests. We apologise for any inconvenience

Linguine con Cicale di Mare

Linguine pasta cooked in a crustacean bisque with Moreton Bay bug meat and roasted zucchini

Carbonara Di Mare

Our twist on spaghetti carbonara, served with fresh market fish and finished with a shaved truffled egg yolk

Cappelletti Dell'Etna

Pasta filled with an explosion of traditional Sicilian flavours.

Our version of the traditional Catanese Pasta alla Norma

Bottoni Farciti

Pasta filled with fresh Burrata cheese and Prosciutto San Di Parma. Served with a walnut and gorgonzola cream

Ravioli al Cioccolato Ripieni

Chocolate ravioli, filled with a ricotta and pistachio cream

Seafood Lovers Feast \$99pp

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

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, listed items are subject to change

Entrees

Crudo di Pesce

Calamari

Mussels

Octopus

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

Chefs Banquet 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, housemade ciabatta bread with xv olive oil and balsamic vinegar
V \$5.5

Arancino Catanese, homemade Sicilian rice balls filled with a slow cooked beef ragù and fior di latte cheese \$6.5 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 Aglio e Fior di Latte, thin focaccia with garlic and fior di latte cheese
V \$16

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

Entrees

Tagliatelle Di Pesce, fresh market fish made into ribbons of tagliatelle, served with fresh sandcrab meat **GF \$26**

Polpo alla Griglia, grilled Fremantle octopus served with shellfish and a light tomato sauce **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**

Quaglia al Pistacchio, deboned quail with pistacchio and guanciale, served on a veloute of potato with an orange reduction **\$24**

Cappelletti Dell'Etna, pasta filled with an explosion of traditional Sicilian flavours. Our version of the traditional Catanese Pasta alla Norma **V \$21**

Burrata con Crema di Zucca, Burrata cheese served with a roasted pumpkin puree, and caramelised almonds **GF V \$17**

V = Vegetarian ~ GF = Gluten Free

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

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.

Linguine con Cicale di Mare, linguine pasta cooked in a crustacean bisque with Moreton Bay bug meat and roasted zucchini **\$35**

Carbonara Di Mare, our twist on spaghetti carbonara, served with fresh market fish and finished with a shaved truffled egg yolk **\$30**

Fettuccine Pancetta e Porcini, fettuccine pasta served with pork belly and a ragù of porcini mushrooms **\$27**

Maccheroni al Ragù d'Agnello, short pasta with a slow cooked lamb ragù sauce **\$27**

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

Lasagne Croccante, handmade lasagne sheets, filled with broccoli, potato and a cream of broccoli. Baked until golden brown and crunchy **V \$27**

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

Secondi

Trota e Capesante, fresh fillet of ocean trout lacquered with Vin Santo, served with scallops, pistacchio, balsamic pearls and a lemon mustard sauce **GF \$35**

Galletto Nel Prato, "Spatchcock In The Garden" served two ways. Breast filled with a leek and asparagus puree, leg semi deboned, grilled and served with seasonal garden vegetables **GF \$39**

Agnello Arrosto, Sovereign 5 star lamb rack oven roasted, served with a lamb jus and chefs selection of seasonal vegetables **GF \$41**

Scaloppine ai Profumi dell'Orto, tender veal medallions, panfried with white wine and chefs selection of spring vegetables, with roasted potatoes **\$33**

Pancetta in Camicia, slow roasted pork belly, crumbed, baked and served on a roast pumpkin puree and with our sweet sticky sauce **\$33**

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

Contorni e Insalate

Verdure Misti, chef's daily selection of fresh mixed vegetables **V GF \$12**

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

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, 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

Dolci Del Giorno, ask your waiter for today's chefs special dessert GF

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
\$10.00pp

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