

Tasting Menu 6 Courses \$95pp Matching wines \$55pp

Your waiter will describe the wines we have selected to match your tasting menu

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

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

Gambero e Capasanta, local prawn and scallop pan fried and served in a creamy bisque sauce with avocado and goats cheese 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

Wagyu Bresaola con Stracciatella, thinly sliced wagyu bresaola served with stracciatella cheese, charcoal wafers and a caramelised apple balsamic GF

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

Chefs Dolci Del Giorno, Chefs special dessert of the day

Pasta Degustation \$69pp

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

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

Agnolotti Cicale di Mare

Agnolotti filled with Moreton Bay bug meat and a bechamel sauce, served with a crustacean bisque

Spaghetti allo Scoglio

Spaghetti served with fresh sandcrab meat, black lip mussels and vongole. Tossed with garlic, xv olive oil, a touch of fresh chilli and saffron

Cappelletti Dell'Etna

Pasta filled with an explosion of traditional Sicilian flavours. Our version of the traditional Catanese Pasta alla Norma

Lasagna Croccante

Handmade individual closed crispy lasagna made with fresh pasta sheets and filled with a slow cooked veal ragù. Baked until golden brown and crunchy

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 2ppl

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

Affettati Misti Platters of meats, cheese and olives

Pasta Or Risotto Platters

Meat and Fish

Salads

Stuzzichini

Great For Sharing

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

Mixed Olives, selection of warm olives served with housemade ciabatta bread with xv olive oil and balsamic vinegar V \$8

Arancino Catanese, homemade Sicilian rice ball 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

Salumi e Formaggi, a mixed plate of Italian and Australian meats and cheeses served with a selection of bread \$28

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

Focaccia Aglio e Fior di Latte, thin focaccia with garlic and fior di latte cheese V \$16

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.

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 stuffed 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**

Wagyu Bresaola con Stracciatella, thinly sliced wagyu bresaola served with stracciatella cheese, charcoal wafers and a caramelised apple balsamic **GF \$21**

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 prawn bisque, tossed with fresh local prawns, a hint of garlic, chilli, San Marzano tomato and white wine **\$32**

Spaghetti allo Scoglio, spaghetti served with fresh sandcrab meat, black lip mussels and vongole. Tossed with garlic, xv olive oil, a touch of fresh chilli and saffron **\$33**

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

Maccheroni Pancetta e Porcini, short pasta served with slow roasted pork belly and a ragù of porcini mushrooms **\$27**

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

Lasagna Croccante, handmade individual closed crispy lasagna made with fresh pasta sheets and filled with Chefs special ingredients of the day. Baked until golden brown and crunchy

Risotto Del Giorno, Carnaroli rice served with chefs special ingredients of the day **GF**

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**

Agnello al Forno, slow cooked lamb shoulder, served with gremolata of scallions, mushrooms, pinenuts and lamb jus. With creamy mashed potatoes and silverbeet **GF \$33**

Costoletta di Vitello, crumbed veal cutlet, cooked in the pan and served with a fresh garden salad **\$35**

Pancetta, slow roasted pork belly, served on a bed of mashed potatoes with a Sicilian caponata and our sweet sticky sauce **GF \$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 **GF \$10**

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

Insalata Rucola, rocket leaves, with gorgonzola and a caramelised apple balsamic and xv olive oil dressing **V GF \$14**

Insalata Casa, mixed leaves, tomato, cucumber, olives, avocado, with an xv olive oil and balsamic vinegar dressing **V GF \$13**

Dolci

Sgroppino, lemon sorbet, blended with ice, vodka and prosecco GF \$16

Affogato, vanilla gelato with a shot of espresso coffee, served with your favourite liqueur, Frangelico, Kahlua or Baileys 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

Cannolo Siciliano alla Biagio, handmade cannolo shell in the shape of a small cone, filled with whipped buffalo ricotta and served on a fresh seasonal fruit puree \$13

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

Frutta di Stagione, fresh seasonal stone fruit, ask your waiter for today's fruit, sautéed in the pan and caramelised with a Sicilian Malvasia dessert wine and served with a zabaione cream \$13

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

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

Formaggi, selection of Italian and Australian cheeses, served with lavosh and charcoal wafers and homemade fruit jam \$28