

Casa Nostra Ristorante Menu

Stuzzichini/Appetisers

Great for sharing

Focaccia, with red onion, kipfler potatoes and smoked scamorza cheese \$24

Pizza In Teglia, with fresh tomato sauce, asiago cheese, ham and mushrooms \$24

Pane Di Casa, homemade fresh bread with XV olive oil \$5

Olives, a selection of warmed mixed olives GF V \$6.5

Arancino Catanese, homemade Sicilian rice ball filled with a slow cooked beef ragù and fior di latte cheese \$7.5 each

Calamari Fritti, local calamari lightly floured and flash fried \$19.5

Salumi e Formaggi, a mixed plate of Italian and Australian meats and cheeses served \$36

Sides

Patate Fritte, crunchy beer battered fries V \$10

Verdure Miste, chef's daily selection of fresh mixed vegetables V GF \$13

Insalata Casa, mixed leaves, tomato, cucumber, scallion, with an xv olive oil and white balsamic vinegar dressing V GF \$14

Entrees

Polpo alla Griglia, grilled Fremantle octopus served with shellfish in a light tomato sauce. **GF \$31**

Gamberi e Capasante, local prawns and scallops pan fried and served in a crustacean bisque sauce **GF \$29**

Cicale Di Mare, grilled Moreton Bay bugs served in a creamy porcini and button mushroom sauce **GF \$32**

Tortelli D'Anatra, tortelli pasta infused with beetroot, filled with roasted duck leg and served on a Parmigiano Reggiano cream **\$24**

Burratina, served with sliced coppa and asparagus **GF \$18.5**

Pasta

Spaghetti allo scoglio, spaghetti alla chitarra cooked with a crustacean bisque, garlic, olive oil and a touch of fresh chilli.

Served with fresh local seafood \$39

Maccheroni al Salmone, maccheroni pasta served in a pink sauce with smoked salmon \$31

Fettuccine Salsiccia e Funghi, handmade fettuccine pasta served with a Sicilian sausage and mushroom ragu \$29

Gnocchi, handmade potato gnocchi served with a creamy pistacchio sauce and Prosciutto di Parma \$32

Risotto Funghi, carnaroli rice cooked with 4 types of mushrooms, Porcini, Shimeji, Button and King Brown V GF

\$31

Main Course

Pesce del Giorno, please check with your waiter for today's fresh fish

Calamari alla Griglia, fresh whole local calamari grilled and served on salad with XV olive oil, lemon juice and fresh herbs

\$38 GF

Quaglia al Pistacchio, deboned Brisbane Valley quail stuffed with pistacchio, prosciutto and wrapped in guanciale. Served on a velouté of potato, with an orange soy reduction and a

Sicilian Caponata **GF \$41**

Polpettone, a mix of beef and pork, filled with spinach, eggs and salami. Served in a cream of mushroom sauce with a beef

jus **\$33**

Bistecca, Diamantina Angus Striploin 300grams, cooked to your liking on the chargrill and served with XV olive oil, lemon

juice and fresh herbs **\$49 GF**

Desserts

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

Sorbetto Limone, two scoops of refreshing lemon sorbet \$12

Torta di Cioccolato, decadent Italian chocolate cake served with fresh seasonal berries and vanilla gelati GF \$14

Semifreddo, creamy Sicilian semifrozen dessert, filled with an almond praline GF \$14

Bigne, Italian pastries filled with a crema pasticcera and drizzled with chocolate \$14

Tiramisù, savoiardi biscuits, coffee, a touch of marsala, mascarpone cheese and cocoa \$14

Trio Casa Nostra, a trio of our Italian desserts, a bigne filled with a crema pasticcera and drizzled with chocolate, a mini cannoli filled with ricotta and our family recipe Sicilian pistacchio cake \$19.50

Formaggi, a selection of three Italian cheeses served with crispy ciabatta bread, homemade preserves and honey \$26

Tasting Menu 5 Courses \$95pp

Matching wines \$55pp

Must be ordered for the whole table with a minimum of 2ppl and a maximum of 4ppl.

We recommend booking in advance to avoid disappointment. Degustation menus are unable to be changed for dietary or allergy requests. Your waiter will describe the wines we have selected to match your tasting menu

Tagliata di Vitello, veal served rare with a creamy yellowfin tuna sauce, dehydrated aeolian capers, roasted capsicum and poached egg GF

Bocconcino di Quaglia, deboned Brisbane Valley quail stuffed with pistacchio and prosciutto, wrapped in guanciale and served in puff pastry with a Sicilian caponata GF

Spaghetti al Polpo, handmade spaghetti pasta served with an octopus reduction sauce. Topped with grilled Fremantle octopus and finished with a citrus Nduja marmalade

Pesce del Giorno, Chefs fresh fish of the day

Trio Casa Nostra, a trio of our Italian desserts, a bigne filled with a crema pasticcera and drizzled with chocolate, a mini cannoli filled with ricotta and our family recipe Sicilian pistacchio cake

Pasta Degustation \$95pp

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Tagliolino Langostino, tagliolino pasta cooked in a bisque and served with a tartare of langoustine

Ravioli Cicale di Mare, ravioli filled with Moreton Bay bug meat and bechamel, served with a truffle butter sauce

Spaghetti al Polpo, spaghetti pasta served with an octopus reduction sauce. Topped with grilled Fremantle octopus and finished with a citrus Nduja marmalade

Tortelli D'Anatra, tortelli pasta infused with beetroot, filled with roasted duck leg and served on a Parmigiano Reggiano cream

Calamarata al Ragu di Quaglia, short tubular pasta served with a ragu of quail, guanciale and mushrooms

Lasagne Croccante con Fragole, crispy sweet lasagne sheets, layered with fresh marinated strawberries, served with a ricotta and pistachio cream

Seafood Lovers Feast \$115pp

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 examples of what may be served.

Entrees

Calamari

Octopus

Moreton Bay Bugs

Prawns

Scallops

Pasta with seafood

Chef's pasta with seafood of the day

Main Course

Fish of the day with salad

Desserts

Chef's selection of the day

Chefs Banquet Menu \$85pp

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

A great option for groups, with all meals served to tables as share plates

There will be a selection of appetisers and seafood entrees, pastas, meat, fish, salads and desserts to finish

Dishes change daily, depending on chefs fresh produce and inspiration

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

Dietary changes are not possible with this Chefs Banquet Menu

