

Casa Nostra Ristorante Menu

Welcome to Casa Nostra Ristorante "Our House", where we are passionate about serving you fresh, modern Italian cuisine.

All dishes are prepared in house, using the finest quality ingredients.

Please inform us of any dietary requirements, and or allergies before placing your order as all ingredients may not be listed.

Buon Appetito

Stuzzichini/Appetisers

Great for sharing

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 Misti, 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

Tagliolino Langostino, tagliolino pasta cooked in a bisque and served with a tartare of langostino \$24

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

Gamberi e Pistacchio Arancino, baked arancino filled with Amaebi Shark Bay sweet red prawns and a pistacchio cream. Served on a tomato and prawn reduction \$19.5

Polpo alla Griglia, grilled Fremantle octopus served with shellfish in a light tomato sauce. Accompanied with a Nduja lemon marmalade GF \$29

Crema di Funghi, velouté of mixed mushrooms, served with crunchy croutons and smoked scarmoza cheese V \$19.5

Tagliata di Vitello, veal served rare with a creamy yellowfin tuna sauce, dehydrated aeolian capers, roasted capsicum and a poached egg GF \$27

Main Course

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

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

Osso Buco di Vitello, veal osso buco, served with a veal jus, kipfler potatoes, organic green beans and shimeji mushrooms GF \$39

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

Fettuccine al Ragu di Carne, handmade fettuccine pasta served with a slow cooked beef and pork ragu \$29

Gnocchi Salsiccia e Funghi handmade potato gnocchi served with a Sicilian sausage and mushroom ragu \$31

Risotto Vegetariano del Giorno, chef's vegetarian risotto of the day V GF

Desserts

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

Sorbetto Limone, two scoops of refreshing lemon sorbet **GF \$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 2pp and a maximum of 4pp.

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 guanciaie 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 pasticceria and drizzled with chocolate, a mini cannoli filled with ricotta and our family recipe Sicilian pistacchio cake

Pasta Degustation \$95pp

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

We recommend booking in advance to avoid disappointment. Degustation menus are unable to be changed for dietary and allergy requests.

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 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 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

