

To Start

Homemade Focaccia Bread (VG) 10
With olives and sundried tomato

Garlic Bread (3pcs) (VG, GFO) 9
Organic garlic, Aussie butter and oregano
Add Extra 3
Make it Cheesy 4.5

Entrée

Tomato Bruschetta (VG, GFO) (2pcs) 15
Diced tomato, Spanish onion and basil topped with a balsamic glaze
Add Extra 5

Mixed Olives (GF, V) 10
House olives with lemon, garlic, herbs, chilli, and EVO served warm

Crispy Southern Fried Chicken (GFO) 19.5
Served with a side of lemon & Sriracha mayo

FROM THE SEA

Sydney Rock Oyster
Natural 23 41
Kilpatrick 28 52

Hokkaido Scallop Crudo 28
Mignonette sauce, cucumber, fresh beetroot, strawberry, fried capers, and beetroot leaves

Cozze Bianco (GFO) 26
Local mussels with garlic and shallots cooked in white wine cream sauce. Served with garlic bread

VEGAN

Vegan Pizza (GFO) 28
Certified vegan cheese, black olives, mushroom, marinated artichokes, wild rockets, and cherry tomato

Vegan Pepperoni Pizza 33.5
Vegan cheese, caramelised onion and vegan pepperoni

Vegan Calamari Fritti 25.5
Vegan calamari, lemon pepper, and Arrabbiata sauce

Vegan Burger 27.5
Vegan patty, vegan cheese, vegan bun, truffle paste, bbq sauce, cos lettuce, and Spanish onion

Risotto alla Verde 32.2
Arborio rice, spinach, green peas mash, asparagus, and vegan cheese

Antipasti Share Board 49

Prosciutto, beef bresaola, salami, mixed olives, artichokes, grilled eggplant, grana padano, Adelaide brie, grissini and pana di casa with EVO

Crispy Steak Fries (VG) 10
Seasoned with sea salt and pepper, served with Tom sauce

Arancini (4pcs) (VG) 16
With forest mushroom, parmesan cheese, rocket leaves, and truffle mayo
Add Extra 4

Salt & Pepper Calamari (GFO) 21.5
Crispy fried calamari on a bed of leaves, served with slice of lemon on Arrabbiata sauce

Gamberi al Arrabbiata (GFO) 27
Pan fried prawns, garlic and a touch of chilli in Neapolitana sauce. Served with garlic bread

Burgers

GF base available 6 Single Stack Double Stack

Smoke House Wagyu Burger 24.5 28.5
With caramelised onion, leaves, tomato slice, gherkin, sliced cheddar and served with chips

Southern Fried Chicken Burger 23.5
With aioli, pickled carrot, onion, slice of cheddar, and served with chips

FRESH CRUST

Garlic Crust 18
Garlic, EVO and parsley

Casa Summer Crust 25
EVO, fresh cherry tomato, oregano, fresh basil

PIZZA ALLA NAPOLETANA (ROSSO BASE)

GF base available 6

Margherita (VG) 22
Basilico, buffalo mozzarella, fior di latte, and EVO

Italian Pepperoni 26
Fior di latte, caramelised onion, and pepperoni

Capricciosa 26
Fior di latte, ham, mushrooms, black olives, and fresh basil

Vegetarian (VG) 26
Fior di latte, mushroom, red onion, capsicum, zucchini, black olives, and cherry tomato

Split BBQ Chicken 27.5
Fior di latte, mushroom, Spanish onion & BBQ chicken

Prosciutto & Pesto 27.5
Fior di latte, pesto, and prosciutto served with fresh cherry tomatoes and rockets

Supreme Casa Nova 29.5
Fior di latte, ham, mushroom, cabanossi, onion, pepperoni, capsicum and olives

Meat Lover 28.5
Fior di latte, ham, cabanossi, pepperoni, Spanish onion, and beef ragù

Ham & Pineapple 23
Fior di latte, ham, and pineapple

Gamberi al Amatriciana 33.5
Fior di latte, fresh prawns, Spanish onion, cherry tomato, prosciutto, and chilli flakes

Sicilian Capers & Anchovies 26.5
Fior di latte, capers, anchovies, cherry tomato, and onion

Calzone Speciale 29.5
Folded pizza stuffed with mild salami, ricotta cheese, fresh basil and mozzarella cheese

PIZZA ALLA NAPOLETANA (BIANCO BASE)

Rosemary and Garlic 20
Garlic, rosemary, fior di latte
Marinara 32.5
With prawn, calamari, mussels, cherry tomato, basil and fior di latte

Bacon and Potato 27.5
Fior di latte, sliced parmesan, and truffle oil

Quattro Formaggio (VG) 31.5
Fior di latte, brie, gorgonzola, and parmesan with truffle oil

Pollo Pesto 29.5
With basil pesto, grilled chicken, spinach, Spanish onion, and fior di latte

SALAD / INSALATA

Halloumi & Quinoa Salad (VG, GF) 22
Zaatar-roasted pumpkin, tomato, spiced Bhuja nut mix, and Mesclun mix
Add grilled chicken 6

Arugula & Parmesan Salad (V, VG, GF) 18
Crispy rocket, toasted walnut, dried fig, parmesan cheese, aged balsamic, and EVO
Add prosciutto 7

FROM THE GRILL / ALLA GRIGLIA

CATCH OF THE DAY 35

Please check with our friendly staff

Grilled Salmon (GFO) 33.5

Atlantic salmon, roasted pepper coulis served with seasonal vegetables

Beef Scotch Fillet (GFO) 220g 42

Grass-fed scotch fillet mustard worcestershire marinated, green beans, mashed potato, and house Shiraz sauce

Veal Funghi (GFO) 33.5

Pan-seared veal with white wine mushroom cream sauce and shallots, served with baked potato

Veal Saltimbocca alla Romana (GFO) 35

Pan-seared veal with prosciutto and sage, topped with lemon butter sauce, served with seasonal vegetables

BBQ Pork Ribs Half 30 | Full 52

Pork ribs basted with BBQ sauce served with chips

Cotoletta di Pollo 28.5

Herb-breaded chicken pan fried, capers, and lemon butter sauce, served with seasonal vegetables

Chicken Boscaiola (GF) 29.5

Grilled chicken breast topped with mushroom, onion, bacon, shallots, and cream, served with baked potato

Sides / Contorno

Chips	8
Steamed Vegetables	10.5
Garden Salad	8
Baked Potato	8
Mashed potato	10

HOMEMADE PASTA

GF base available 6

Gnocchi with Sage 28

Classic burnt butter, parmesan cheese, and toasted pine nuts

Gnocchi Tartuffi 30

With garlic, white onion, mushroom, truffle paste, cream, parmesan cheese, and drizzle of truffle oil

Fresh Ricotta and Spinach Ravioli (VG) 27.5

Garlic spinach cream sauce, cherry tomato, and parmesan cheese

Ragù Pappardelle (GFO) 28

12 hour braised beef shoulder with Nap sauce and parmesan cheese

Beef Lasagna 27.5

Layers of beef ragù, bechamel & melted mozzarella topped with grana padano

Rigatoni Boscaiola 27.5

With garlic, shallots, bacon, and mushroom in cream sauce

Spaghetti alla Puttanesca (GFO) 27.5

Olives, capers, anchovies, red onion, cherry tomato, and parsley in a touch of Nap sauce

Spaghetti Marinara 33.5

Prawns, calamari, mussels with garlic, parsley, white wine, cherry tomato, and Napoletana sauce

Garlic and Chili Prawn Spaghetti 32.5

Fresh prawns on white wine sauce and parsley tossed with EVO, dressed with cherry tomato and crisp rockets

Spaghetti alla Carbonara 26

Pancetta, pecorino romano, grana padano, egg yolk and cracked pepper

RISOTTO

Risotto alla Funghi (V, VG, GF) 26.5

Fresh forest mushroom, garlic, onion and shallots with parmesan cheese. Topped with a drizzle of truffle oil

Add chicken 6 Add prawn 8

Balmain Bug Risotto 37.5

A mix of Seafood cooked in white wine, with garlic, parsley, and touch of Napoli sauce



TORONTO

24 Victory Parade.
Toronto, NSW 2283



Menu Key

GFO - Gluten Free Option

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VG - Vegetarian

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* 15% Surcharge applies on Public Holidays

All care are taken however olives may contain small pits and small bones maybe present in games, fish and ragù. Traces of gluten, nuts and dairy may be present.

We do not accept responsibility for unfavourable outcomes whe modifying dishes.