

## ANTIPASTI SHARE BOARD

49

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

## TO START

<b>Homemade Focaccia Bread (VG)</b> With olives and sundried tomato	10
<b>Garlic Bread (GF, VG) 3PCS</b> Organic garlic, Aussie butter and oregano	9
Add extra	3
Make it cheesy	4.5

## FROM SEA

Half Dozen    Dozen

<b>Cozze Bianco (GFO)</b> Local mussels with garlic and shallots cooked in white wine cream sauce. Served with garlic bread	26
<b>Gamberi al Arrabbiata (GFO)</b> Pan fried prawns, garlic and a touch of chilli in Neapolitan sauce served with garlic bread	27

## ENTRÉE

<b>Tomato Bruschetta (GFO, VG)</b> Diced tomato, Spanish onion and basil topped with balsamic glaze	15
Add extra	5
<b>Crispy Steak Fries (VG)</b> Seasoned with sea salt and pepper, served with Tom sauce	10
<b>Mixed Olives (GF, V)</b> House olives with lemon, garlic, herbs, chilli, and EVO served warm	10
<b>Crispy Southern Fried Chicken (GFO)</b> Served with a side of lemon & Sriracha mayo	19.5
<b>Arancini (VG)</b> With forest mushroom, parmesan cheese, rocket leaves, and truffle mayo	16
Add extra	4

## RISOTTO

<b>Risotto alla Funghi (V, VG, GF)</b> Fresh forest mushroom, garlic, onion, and shallots with parmesan cheese, and topped with a drizzle of truffle oil	26.5
Add chicken	6
Add prawn	8
<b>Balmain Bug Risotto</b> With garlic, onion, white wine, saffron, and green peas	37.5

## FRESH CRUST

<b>Garlic Crust</b> Garlic, EVO and parsley	18
<b>Casa Summer Crust</b> EVO, fresh cherry tomato, oregano, fresh basil topped with buffalo mozzarella cheese	25

## PIZZA ALLA NAPOLETANA (ROSSO BASE)

\*gluten free base available, ask staff 6

<b>Margherita (VG)</b> Basilico, buffalo mozzarella, fior di latte and EVO	22
<b>Italian Pepperoni</b> Fior di latte, caramelised onion, and pepperoni	26
<b>Capricciosa</b> Fior di latte, ham, mushrooms, black olives, and fresh basil	26
<b>Vegetarian (VG)</b> Fior di latte, mushroom, red onion, capsicum, zucchini, black olives, and cherry tomato	26
<b>Meat Lover</b> Fior di latte, ham, cabanossi, pepperoni, Spanish onion, and beef ragù	28.5
<b>Ham &amp; Pineapple</b> Fior di latte, ham, and pineapple	23
<b>Gamberi al Amatriciana</b> Fior di latte, fresh prawns, Spanish onion, cherry tomato, prosciutto, and chilli flakes	33.5
<b>Supreme Casa Nova</b> Ham, cabanossi, pepperoni, mushroom, onion, capsicum, olives, and fior di latte	29.5
<b>Split BBQ Chicken</b> Mushroom, spanish onion, bbq chicken and fior di latte	27.5
<b>PIZZA ALLA NAPOLETANA (BIANCO BASE)</b>	
<b>Garlic and Rosemary (V)</b> Garlic, rosemary, fior di latte	21
<b>Quattro Formaggio (VG)</b> Bianco base, brie, gorgonzola, parmesan and fior di latte with truffle oil	31.5
<b>Marinara</b> With garlic prawn, calamari, mussels, cherry tomato, and fior di latte cheese	32.5
<b>Pollo Pesto</b> With basil pesto, grilled chicken, spinach, Spanish onion and fior di latte	29.5
<b>Bacon and Potato</b> With garlic, fior di latte, sliced parmesan and truffle oil	27.5

## FROM THE GRILL / ALLA GRIGLIA

<b>Grilled Salmon (GFO)</b> Atlantic salmon and roasted pepper coulis served with seasonal vegetables	33.5
<b>Beef Scotch Fillet (GFO) 220g</b> Grass-fed scotch fillet mustard worcestershire marinated, green beans, mashed potato, and house Shiraz sauce	42
<b>Veal Funghi (GFO)</b> Pan-seared veal with white wine mushroom cream sauce and shallots, served with baked potato	35
<b>Veal Saltimbocca Alla Romana (GFO)</b> Pan-seared veal with prosciutto and sage, topped with lemon butter sauce, served with seasonal vegetables	37
<b>Chicken Boscaiola (GF)</b> Grilled chicken breast topped with mushroom, onion, bacon, shallots, and cream, served with baked potato	29.5
<b>BBQ Pork Ribs</b> Pork ribs basted with BBQ sauce served with chips	30 52

## SIDES / CONTORNO

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

## SALAD / INSALATA

<b>Halloumi &amp; Quinoa Salad (VG, GF)</b> Zaatar-roasted pumpkin, tomato, spiced Bhuja nut mix, and Mesclun mix	22
Add Grilled chicken	6
<b>Arugula &amp; Parmesan Salad (V, VG, GF)</b> Crispy rocket, toasted walnut, dried fig, parmesan cheese, aged balsamic, and EVO	18
Add prosciutto	7

## HOMEMADE PASTA

GF Pasta Available + 6

### Gnocchi Tartuffi

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

### Fresh Ricotta and Spinach Ravioli (VG)

Garlic spinach cream sauce, cherry tomato, and parmesan cheese

### Ragù Pappardelle (GFO)

12 hour braised beef shoulder with Nap sauce and parmesan cheese

### Beef Lasagna

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

### Rigatoni Boscaiola

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

### Spaghetti alla Puttanesca (GFO)

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

### Spaghetti Marinara

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

## BURGERS

GF Buns Available 6

Single Stack Doule Stack

### Smoke House Wagyu Burger

With caramelised onion, BBQ sauce, leaves, tomato slice, gherkin, sliced cheddar, and served with chips

24.5

28.5

### Southern Fried Chicken Burger

With aioli, pickled carrot, onion, slice of cheddar, and served with chips

23.5

## VEGAN

### Vegan Pepperoni Pizza

Vegan cheese, caramelised onion, and vegan pepperoni

33.5

### Vegan Burger

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

27.5

### Risotto alla Verde

Arborio rice, spinach, green peas mash, asparagus, and vegan cheese

32.5

### Vegan Pizza

Certified vegan cheese, black olives, mushroom, marinated artichokes, wild rockets, and cherry tomato

28

30

27.5

28

27.5

27.5

28.5

33.5



# TORONTO

24 Victory Parade,  
Toronto, NSW 2283

## TAKEAWAY MENU



### Menu Key

GFO - Gluten Free Option

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VG - Vegetarian

VGO - Vegetarian Option

\* 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 ragu. Traces of gluten, nuts and dairy may be present.

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