



## Tasting Menu

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6 COURSES \$115PP + MATCHING WINES \$55PP

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

### **Cicale Di Mare**

Moreton Bay Bug meat served in a porcini  
mushroom sauce GF

### **Tagliolini Scampi**

Handmade tagliolini pasta cooked in a scampi  
bisque and served with a crudo of scampi

### **Red Emperor**

Red emperor served in a lemon butter  
crustacean bisque GF

### **Quaglia al Pistacchio**

Deboned quail stuffed with pistacchio and  
prosciutto, wrapped in guanciale, served on a  
veloute of potato with an orange soy reduction

### **Wagyu Striploin**

MB6+ served with a beef jus and citrus mousse GF

### **Dolci al Pistacchio**

Chefs Sicilian pistacchio dessert recipe

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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,  
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.

# Pasta Degustation

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\$89pp

## Tagliolini Scampi

Handmade tagliolini pasta cooked in a scampi bisque and served with a crudo of scampi

## Linguine allo Scoglio

Linguine served with fresh sandcrab meat and local tiger prawns. Tossed with garlic, xv olive oil and a touch of fresh chilli

## Ravioli Cicale di Mare

Handmade ravioli filled with Moreton Bay bug meat and bechamel, served with a truffle butter sauce

## 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 duck ragù. Baked until golden brown and crunchy

## Agnolotti al Cioccolato

Chocolate agnolotti filled with a ricotta pistacchio cream

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# Seafood Lovers Feast

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\$109pp

## 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

Salad

## Desserts

Chef's selection of the day

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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.

# Chefs Banquet Menu

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\$69pp

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

Desserts

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Must be ordered for the whole table, minimum of 4 ppl.

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.

# Stuzzichini

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Great for sharing

## Pane di Casa

Homemade fresh bread served with xv olive oil V **6.5**

## Bruschetta al Pomodoro

Four pieces of toasted homemade bread topped with fresh tomoato, basil, garlie and olive oil V **15**

## Calamari Fritti

Local calamari lightly floured and flash fried, served with a green herb mayonnaise **19.5**

## Arancini Catanese

Two Sicilian arancini filled with a slow cooked beef and pork ragu and fontina cheese **13**

## Arancini Vegetariani

Two saffron arancini filled with a cream of zucchini, straciatella cheese and served on a roasted fennel puree V **13**

## Salumi e Formaggi

A mixed plate of Italian and Australian meats and cheeses served with a selection of bread **36**

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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

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## Scampi

A crudo of scampi from Fremantle, WA served on handmade taglioni pasta cooked in a scampi bisque **24**

## Gamberi e Capesante

Local prawns and scallops pan fried and served in a creamy bisque sauce with avocado and goats cheese GF **26**

## Cicale Di Mare

Grilled Moreton Bay Bug meat served in a porcini mushroom sauce GF **27**

## Quaglia al Pistacchio

Deboned quail stuffed with pistacchio and prosciutto, wrapped in guanciale, served on a veloute of potato with an orange soy reduction **31**

## Cappelletti Dell'Etna

Pasta filled with an explosion of traditional Sicilian flavours. Eggplant, ricotta, basil and San Marzano tomato. Our interpretation of the traditional Catanese pasta alla norma V **23**

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# Pasta

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## Linguini ai Frutti di Mare

Long pasta tossed with fresh local seafood, a hint of garlic, chilli, San Marzano tomato and white wine **36**

## Risotto con Granchio

Carnaroli rice cooked in a crustacean bisque. Served with fresh sandcrab meat with a hint of chilli GF **35**

## Spaghetti Carretiera

Spaghetti served with a fresh tomato sauce, semi sundried cherry tomatoes, olives and capers, finished with toasted breadcrumbs V **26**

## Fettuccine al Ragù di Carne

Long flat ribbon pasta served with a hand cut pork and beef slow cooked ragù sauce **28**

## Gnocchi

Handmade potato gnocchi served with a ragu of porcini and button mushrooms in a light cream sauce. Topped with crispy Prosciutto di Parma, asparagus and a balsamic reduction **29**

## Lasagne all'Anatra

Handmade individual closed crispy lasagne with our fresh pasta sheets, a slow cooked duck ragu and bechamel sauce. Baked until golden brown **32**

## Secondi

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### Red Emperor

Fresh fillet panfried and served in a lemon butter bisque with local tiger prawns GF **42**

### Snapper

Fresh fillet stuffed with an artichoke puree, Asiago cheese and served on a velouté of green peas **42**

### Wagyu Striploin

MB6+ cooked on the chargrill to your liking and served with a beef jus and citrus mousse GF **48**

### Scaloppine ai Funghi

Veal medallions panfried in a veal jus. Served with a porcini and button mushroom sauce **37**

### Pancetta

Slow roasted pork belly, served on a bed of mashed potatoes with a Sicilian caponata and our sweet sticky sauce GF **36**

### Coscia d'Anatra

Twice cooked crispy skin duck leg served on a bed of carnaroli rice cooked with Nero D'Avola Sicilian red wine. Served with caramelised onions, toasted macadamia nuts and finished with a port reduction GF **35**

## Contorni e Insalate

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### Verdure Misti

Chef's daily selection of fresh mixed vegetables V GF **13**

### Patate Fritte

Crunchy fries, served with tomato sauce & mayonnaise V **10**

### Puree di Patate

Creamy mashed potato V GF **10**

### Insalata Casa

Mixed leaves, tomato, cucumber, olives, avocado, with an xv olive oil and balsamic vinegar dressing V GF **13**

# Dolci

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## 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 Casa Nostra

Our family recipe from Bronte, Sicily. A duo of decadent pistacchio cake, and a creamy semifreddo with a pistacchio praline **18.5**

## Cannolo Siciliano

Handmade cannolo shell in the shape of a small cone, filled with whipped ricotta and served on a fresh seasonal fruit puree **14**

## Tiramisù

Savoardi biscuits, coffee, a touch of marsala, mascarpone cheese and cocoa **14**

## Budino al Cioccolato

Italian chocolate pudding served with fresh marinated strawberries and whipped cream GF **14**

## 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**