

# CASA VOSTRA

## ANTIPASTI

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<b>Pizza Bread</b> ▼	8
Freshly Baked Neapolitan Pizza Bread, Oregano, EVOO	
<b>Broccoli al Forno</b> ▼	12
Oven-baked Broccoli, Sicilian Breadcrumbs, Calabrian Chilli Pepper	
<b>Calamari Fritti</b>	12
Fried Calamari, Garlic Mayonnaise, Paprika	
<b>Polpette</b>	14
San Marzano Tomatoes DOP, Beef Meatballs, Parmigiano Reggiano	
<b>Polpette alla Fonduta</b> 🍷	16
Fried Beef Meatballs, Taleggio Fondue <i>Add Truffle oil + \$10</i>	
<b>Burrata Tomato e Pesto</b>	25
Burrata, Roasted Tomatoes, Basil Pesto, Parmigiano Reggiano	
<b>Burrata Piccante</b> 🍷🔥	27
Burrata, Nduja, Calabrian Chilli Pepper Sauce	

## SALAD

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<b>Insalata Mista</b> ▼	15
Mesclun, Cherry Tomatoes, Cucumber, Walnut, Onion, Parmigiano Reggiano	
<b>Insalata Caprese</b> ▼	21
Mozzarella, Heirloom Tomatoes, Basil Pesto, EVOO	

## HOUSE CURED

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<b>Salame</b>	8
House-cured Pork Salami, 60 days aged	
<b>Bresaola</b>	14
House-cured Wagyu Bresaola, Rocket, Parmigiano Reggiano	

# MAINS

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- Porchetta** 24  
Slow-roasted Pork, Spinach, Fennel, Paprika
- Peposo** 🔥 30  
Braised Beef Cheek, Rosemary Roasted Potatoes, Black Pepper
- Guazzetto del Pescatore** 🍷 30  
San Marzano DOP, Fresh Barramundi, Clams, Squid

# PIZZA

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## NEWPOLITAN® RED

- Cossaca** ▼ 15  
San Marzano Tomatoes DOP, Fresh Basil, Parmigiano Reggiano
- Margherita** ▼ 18  
San Marzano Tomatoes DOP, Fiordilatte di Agerola, Fresh Basil, Parmigiano Reggiano
- Diavola** 🍷 🔥 22  
San Marzano Tomatoes DOP, Spicy Salame, Fiordilatte di Agerola, Fresh Basil, Parmigiano Reggiano  
*Add Spicy Salame +\$5*
- Prosciutto e Rucola** 24  
San Marzano Tomatoes DOP, Parma Ham, Fiordilatte di Agerola, Rocket, Parmigiano Reggiano  
*Add Parma Ham +\$6 / Add Truffle +\$10 / Add Burrata +\$20*
- Burrata** ▼ 27  
San Marzano Tomatoes DOP, Burrata, Fresh Basil, Parmigiano Reggiano  
*Add Truffle +\$10 / Add Burrata +\$20*
- Carnivora** 🍷 🔥 28  
San Marzano Tomatoes DOP, Fiordilatte di Agerola, Mortadella, Prosciutto, Porchetta, Peperone Crusco  
*Add double portion meat +\$12*
- Amalfitana** 30  
San Marzano Tomatoes DOP, Argentinian Prawns, Clams, Squid  
*Add Argentinian Prawns +\$7 / Add Crab +\$13*

## NEWPOLITAN® WHITE

- Mortadella** 23  
Mortadella, Pistachio, Lemon Zest, Fresh Basil, Parmigiano Reggiano  
*Add Mortadella +\$6 / Add Burrata +\$10*
- Pesto** ▼ 23  
Basil Pesto, Roasted Yellow Tomatoes, Stracciatella, Parmigiano Reggiano
- Gorgonzola e Salsiccia** 24  
Sausage, Gorgonzola, Fiordilatte di Agerola, Onion, Fresh Basil  
*Add Pork Sausage +\$7*
- 5 Formaggi e Pear** 🍷 ▼ 26  
Five cheeses: Fiordilatte, Taleggio, Gorgonzola, Mascarpone, Parmigiano Reggiano, with Pear Compote  
*Add Truffle +\$10*
- Prosciutto e Fichi** 27  
Parma Ham, Fig Purée, Rocket, Fiordilatte di Agerola, Parmigiano Reggiano, Baked Walnuts  
*Add Parma Ham +\$6*
- Tartufo e Funghi** 🍷 ▼ 30  
Fresh Black Truffle, Truffle Oil, Mushrooms, Fiordilatte di Agerola, Taleggio, Thyme  
*Add Truffle +\$10*

# FRIED PIZZA

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<b>Roasted Tomato</b> ▼	14
San Marzano Roasted Tomatoes DOP, Burrata, Balsamic Vinegar, Basil	
<b>Mortadella</b>	16
Mortadella, Burrata, Basil, Pistachio	
<b>Crab &amp; Nduja</b> 🍷🔥	24
Crab, Nduja, Burrata, Crispy Onions	

# PASTA

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<b>Mamma's Aglio e Olio</b> ▼🔥	15	<b>Ravioli Ricotta e Spinaci</b> ▼	22
Sundried Tomatoes, Garlic, Red Chilli, Fresh Parsley, EVOO		Pasta filled with Ricotta & Spinach, in a Sage & Butter Sauce	
<b>Cacio e Pepe, Spaghetti</b> ▼	16	<b>Vongole, Linguine</b>	22
Pecorino Romano, Parmigiano Reggiano, Black Pepper		Clams, Garlic, Fresh Parsley, EVOO	
<b>Arrabbiata, Spaghetti</b> ▼🔥	18	<b>Pesto, Orecchiette</b> ▼	24
San Marzano Tomatoes DOP, Garlic, Chilli		Basil Pesto, Roasted Tomatoes, Burrata	
<b>Funghi, Mafaldine</b> ▼	18	<b>Agnolotti Del Plin</b> 🍷	25
Sautéed Mushrooms, Black Truffle, Mushroom Duxelles, Parmigiano Reggiano <i>Add Truffle +\$10</i>		Pasta filled with Pork Stew, in a Chicken Jus & Butter Sauce	
<b>Gricia, Spaghetti</b>	18	<b>Beef Cheek, Pappardelle</b>	25
Guanciale, Pecorino Romano, Parmigiano Reggiano, Black Pepper		San Marzano Tomatoes DOP, Beef Cheek Ragu, Smoked Pancetta, Soffritto, Parmigiano Reggiano	
<b>Carbonara, Rigatoni</b>	19	<b>Crab, Tagliatelle</b> 🍷🔥	26
Guanciale, Egg Yolk, Pecorino Romano, Parmigiano Reggiano, Black Pepper		Crab, Tomato Confit, Garlic, Fresh Basil, Chilli Flakes, EVOO <i>Add Crab +\$13</i>	
<b>Bolognese, Tagliatelle</b>	18	<b>Agnolotti all'Anatra in Brodo</b> 🍷	28
San Marzano Tomatoes DOP, House-cured Pancetta, Beef, Parmigiano Reggiano		Pasta filled with Duck Meat, in a Duck Consommé	
<b>Bolognese, Lasagna</b>	20	<b>Fruitti di Mare, Chitarra</b> 🍷	28
San Marzano Tomatoes DOP, Egg Sfoglia, Bolognese, Bechamel		San Marzano DOP, Clams, Squid, Garlic	
<b>Sausage, Pappardelle</b>	20		
San Marzano Pomodoro, Pork Sausage Ragu, Soffritto, Parmigiano Reggiano			

# KIDS-FRIENDLY

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<b>Pomodoro</b> ▼	12
San Marzano Tomatoes DOP, Spaghetti, Parmigiano Reggiano	
<b>Lasagna</b>	12
San Marzano Tomatoes DOP, Egg Sfoglia, Bolognese, Bechamel	
<b>Mac &amp; Cheese</b> ▼	12
Maccheroni, Parmigiano Reggiano	

# DESSERT

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<b>Panna Cotta</b> ▼	8
Cream, Vanilla, Strawberry, Fresh Basil, EVOO	
<b>Gianduja</b>	12
Caramelised Banana, Gianduja, Hazelnuts	
<b>Tiramisù</b> 🍷 ▼	13
Mascarpone, Savoiardi, Coffee (decaf), Cocoa	
<b>Coppa al Pistachio</b> ▼	14
Pistachio Gelato, Pistachio, Cream	

🍷 Signature ▼ Vegetarian 🔥 Spicy

Prices are exclusive of GST and service charge.

# COFFEE

Espresso		4
Long Black		5
Flat White		6
Cappuccino		6
Macchiato		6
Latte		6
Espresso Tonic		8

Iced +1  
Extra shot +1

# TEA

Riesling		6
Italian Earl Grey		6
Chamomile		6
Mint		6

Iced +1

# BEVERAGES

Iced Lemonade		7
Iced Peach Lemonade		7
Iced Strawberry Lemonade		7
Iced Passionfruit Lemonade		7
Iced Lemon Tea		7
Still 500ml San Benedetto		6
Sparkling 500ml San Benedetto		6
Coke Original Taste		3.5
Coke Zero		3.5
Sprite		3.5
Ginger Ale		3.5

# BEER

Menabrea Lager HALF 12 / FULL 16

# COCKTAILS

<b>Peach Ballini</b> 	18
Peach Puree, Botter Prosecco N.V.	
<b>Strawberry Ballini</b> 	18
Strawberry Puree, Botter Prosecco N.V.	
<b>Aperol Spritz</b> 	18
Aperol, Botter Prosecco N.V.	
<b>Negroni</b>	18
Roku Gin, Campari, Cinzano Rosso	

# SPIRITS

Roku Gin	13
Maker's Mark Bourbon	
Stoli Vodka	
Bacardi Carta Negra Rum	
Suntory Kakubin Whisky	
Olmecca Altos Blanco Tequila	
Choice of mixer: Coke, Coke Zero, Sprite, Tonic, Ginger Ale, Soda, Fevertree Mediterranean Tonic (+\$2)	

# WINE

GLS / BTL (125ML)

## RED

<b>Carlo Pellegrino Tareni 2023</b>	16 / 75
Nero d'Avola, Sicily	
<b>Buccia Nera Guarniente 2022</b>	18 / 85
Sangiovese, Tuscany	

## WHITE

<b>Reguta Giuseppe e Luigi 2023</b>	16 / 75
Sauvignon Blanc, Trevenezie	
<b>Le Monde 2023</b>	18 / 85
Pinot Grigio, Friuli	

## SPARKLING

<b>Botter Prosecco N.V.</b>	16 / 75
Glera, Vento	

 Signature

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