

TAKE AWAY MENU FROM 11.30PM

Barista Made Coffee & Italian Pastries
From 6.30am M-F & 8am S-S

STARTERS

- PANE DI CASA 4**
+ pepe saya cultured butter 1.5
- GARLIC BREAD (2) 8**
- MIXED MARINATED OLIVES 8**
- FRIED FOUR CHEESE RAVIOLI (6) 10**
spicy arrabbiata sauce [c] [v]
- BURNT BUTTER PUMPKIN WEDGE 10**
burnt butter & sage, nutmeg [v]
- BOLOGNESE ARANCINI BALLS (4) 10**
parmesan & parsley

ENTREE

- VITELLO TONNATO 22**
thinly sliced roast veal, tuna aioli, capers, pane di casa
- NONNA'S MEATBALLS 12**
pork & veal, napoletana sauce, pane di casa
- GARLIC PRAWNS (6) 25**
garlic, evoo, sugo pomodoro, parsley, pane di casa [df][gf-omit bread]
- CALAMARI FRITTI 20**
calamari, floured & flash fried, lemon, aioli [gf]

KIDS

UNDER 10

- spaghetti napoletana 13
- rigatoni beef ragu 13
- rigatoni napoletana 13
- mac & cheese (cream & parm) 13
- schnitzel & chips 15

PASTA

GLUTEN FREE + 3
SPELT CASARECCE + 3

OUR PASTA
IS MADE FRESH DAILY
WITH FRESH EGGS &
AUSTRALIAN
DURUM WHEAT SEMOLINA

- RIGATONI OSSO BUCCO RAGÙ 24**
5hr braised beef shank, tomato, parmesan
- SPAGHETTI CARBONARA 24**
confit egg yolk, parmesan, pancetta, black pepper
- RIGATONI NORCINO 24**
mushroom, truffle paste, cream, parmesan [v]
ADD CHICKEN +3.5
- EGGLESS SPAGHETTI MELANZANE 22**
eggplant, basil, garlic, napoletana, crunchy breadcrumbs [pb] [df]
- RIGATONI ARRABBIATA 22**
napoletana, chilli, garlic, parsley [v] [c]
- LINGUINE FABIANO 24**
chicken breast pieces, sundried tomato, shallots, garlic, napoletana, cream
- SPAGHETTI JULIANO 24**
pork sausage, mushroom, garlic, rocket, white wine, lemon, parmesan, evoo & crunchy breadcrumbs
- GNOCCHI SORRENTINA AL FORNO 25**
baked with tomato, garlic, basil, bocconcini & crunchy breadcrumbs
- SPAGHETTI CRAB 37**
spanner crab meat, grape tomato, basil, garlic, chilli, white wine, evoo [df] [c]
- LINGUINE PRAWN ROSE 30**
prawn, zucchini, garlic, white wine, rocket, napoletana, cream
- CALAMARATA 28**
calamari, grape tomato, basil garlic, white wine, evoo [df]
- POTATO GNOCCHI GORGONZOLA 24**
gorgonzola dolce, cream, cracked pepper [v]
- GNOCCHI POMODORO 22**
tomato, garlic, basil, evoo [v]
- RICOTTA & SPINACH RAVIOLI ROSÉ 22**
napoletana, cream, basil [v]
- PUMPKIN AGNOLOTTI 25**
burnt butter & sage, parmesan [v]
- EGGLESS SPAGHETTI DI CAMPO 25**
grape tomato, green bean, broccoli rabe, garlic, basil, white wine, evoo & crunchy breadcrumbs [pb] [df]

PIZZA AL TAGLIO

"PIZZA BY THE SLICE"
THIS STYLE OF PIZZA WAS ORIGINALLY INVENTED IN ROME.
SQUARE CUT PIZZA BAKED IN LARGE RECTANGULAR TRAYS.
OUR DOUGH IS NATURALLY RISEN FOR 48 HOURS & HAND STRETCHED.

ASK FOR DAILY SELECTION OF
VEGETARIAN & MEAT OPTION 6

PIZZA AFTER 5PM ONLY

OUR PIZZAS ARE NATURALLY MATURED FOR 72HRS, HAND STRETCHED AND MADE TO ORDER, THEY ARE THIN, LIGHT & EASILY DIGESTED. 10" IN SIZE. CUT IN EIGHT

BIANCO

GARLIC MOZZARELLA 17
garlic, fior di latte, evoo [v]

SALSICCIA TARTUFO 23
truffle paste, pork sausage, mushroom, fiore di latte

ROSSO

MARGHERITA 17
tomato, fiore di latte, basil [v]

BUFALA MARGHERITA 23
tomato, bocconcini, basil, extra virgin olive oil [v]

FUNGHI 19
tomato, fiore di latte, mushroom [v]

CAVOLFIOR E ZUCCHINE 23
cauliflower puree, tomato, grilled zucchini, basil, pepitas seed [pb]

ADIANO 23
tomato, fiore di latte, double smoked ham, pork sausage, sopressa salami

SUPREMO 23
tomato, fior di latte, double smoked ham, salami, roast capsicum, onion, olive

PROSCIUTTO 23
tomato, fiore di latte, prosciutto di parma DOP, grape tomato, rocket, shaved parmesan, evoo

POLLO 23
tomato, fiore di latte, chicken breast, mushroom, red onion, olive

SQUID 23
tomato, fiore di latte, calamari, garlic, basil, evoo

VERDURA 23
tomato, fiore di latte, mushroom, zucchini, eggplant, garlic, red onion, rocket [v]
(pb: omit cheese)

FROM THE SEA & PADDOCK

MEDITERRANEAN BARRAMUNDI....33
grape tomato, olive, capers, garlic, lemon, white wine served with roast potato

GRASS FED RIB EYE.....MP
cooked to medium, creamy green peppercorn sauce, roast potato & leaf salad

12 HR SLOW ROAST PORCHETTA....32
apple chutney, dijon mustard, leaf salad & roast potato

VEAL SCALLOPINE AL FUNGHI.....31
tender veal, mushroom, white wine, cream, served with roast potato & leaf salad

CHICKEN SCHNITZEL.....30
pan fried, roast potato, leaf salad

+ CREAMY MUSHROOM 4
+ PARMIGIANA 4
+ CREAMY GREEN PEPPERCORN 4

SALADS & SIDES

ROCKET & PARMESAN 10
balsamic vinaigrette

LEAF & PUMPKIN 15
bocconcini, tomato, red onion, pepita seed, balsamic vinaigrette
+ CHICKEN SCHNITZEL 7

ROSEMARY ROAST POTATO 7

FRIES 7

GREEN BEAN WARM SIDE 8
carrot, red onion, homemade red wine vinaigrette

Sweets & Dessert

Sicilian style Cakes Pastries tiramisu
Crepe Brulee Affogato plus many more....
see cake display for selections

IMPORTANT INFORMATION

- EXTRA CHARGE FOR ADD ONS
- LET OUR STAFF KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS
- PIZZA MAY COME OUT OF KITCHEN AT DIFFERENT TIMES TO OTHER FOOD, IN PARTICULAR ON BUSY NIGHTS
- DISHES CONTAINING OLIVES MAY CONTAIN PIPS
- RAGU, FISH & GAME DISHES MAY CONTAIN SMALL BONES
- NO BYO - WE ARE FULLY LICENSED
- PASTA ITALIA PROMOTES THE RESPONSIBLE SERVICE OF ALCOHOL
- 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS
- CELEBRATORY CAKES ARE WELCOMED, HOWEVER \$2.50/PERSON SERVICE FEE APPLIES
- FOR FOOD TO ARRIVE AT YOUR TABLE AT SIMILAR TIMES, ENSURE YOU ORDER TOGETHER
- IF YOU WOULD LIKE ENTREES TO COME OUT FIRST, PLEASE NOTIFY CASHIER AT TIME OF ORDERING

[DF] DAIRY FREE [V] VEGETARIAN [PB] PLANT BASED
[C] CONTAINS CHILLI [GF] GLUTEN FREE (traces may still be present)
EVOO = EXTRA VIRGIN OLIVE OIL

*Life is a combination of
magic & pasta*

**DONT FORGET TO GRAB YOUR FROZEN MEALS TO CREATE
YOUR OWN MAGIC AT HOME WITH PASTA ITALIA.**

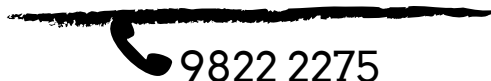
TRADING HOURS

BARPIC

FROM 6.30am WEEK DAYS
FROM 8am WEEKENDS

PASTA ITALIA CUCINA

FROM 11.30am-4.30pm [No Pizza Menu]
FROM 5.00pm-9.00pm [Full Dinner Menu]
7 DAYS



✉ info@pastaitalia.com.au

📍 633-639 HUME HWY, CASULA NSW 2170
CASULA CENTRAL SHOPPING CENTRE

[FREE PARKING, BACK ENTRANCE FROM PINE ROAD]



STAY POSTED

📷 **@PASTAITALIACUCINA**

📘 **PASTA ITALIA CUCINA**



BARPIC

Barista Made Coffee & Italian Pastries

OPEN FROM 6.30AM WEEKDAYS
8AM WEEKENDS



Home-made Fresh Pasta Eatery

OPEN FROM 11.30AM, 7 DAYS
[PIZZA FROM 5PM]

TAKEAWAY MENU

📞 **9822 2275**

📍 633-639 HUME HWY, CASULA NSW 2170
CASULA CENTRAL SHOPPING CENTRE
FREE PARKING, BACK ENTRANCE FROM PINE ROAD

