

**BREAKFAST
BRUNCH
LUNCH
TAKEAWAY
MENU**

FROM 7AM TO 3PM
LUNCH 11.30AM-3PM

☎ 9822 2275

TOAST YOUR WAY 6
sourdough, rye or fruit loaf served with butter & your choice of spread- peanut butter, jam, vegemite, nutella

B & E ROLL 8
bacon & fried egg with BBQ or tomato sauce, milk bun + provolone cheese \$2

NONNO ORLANDO 18
grilled porchetta, 2 runny fried eggs, melted provolone, rocket, seeded mustard mayo in a milk bun. served with shoestring fries + Italian sausage \$4

SMASHED AVO (PB) 16
smashed avocado & pea, beetroot hummus, toasted seeds, cherry tomato & mint on sourdough + poached egg \$3 + halloumi fresco \$5

PANTRY GRANOLA & YOGURT 14
housemade granola, greek yogurt, honey, seasonal fruits

SHROOMS ON TOAST (V) 19
sauteed wild mushroom, whipped ricotta, lemon zest, parmesan, burnt butter & sage, on thick rye + poached egg \$3

BREAKFAST DEL CAMPIONE (BIG BREKKY) 24
two eggs your way [poached, scrambled or fried] with bacon, sauteed mushroom & kale, avocado, roasted tomato & sourdough + Italian sausage \$4

BAKED RICOTTA & BLUEBERRY HOTCAKES (V) 20
topped with fresh seasonal berries, orange cinnamon mascarpone, crushed Italian biscotti & maple syrup + vanilla gelato \$4 (please allow 20 min bake time)

[V] VEGETARIAN [PB] PLANT BASE [VA] VEGETARIAN AVAILABLE EVOO = EXTRA VIRGIN OLIVE OIL

IMPORTANT INFORMATION
EXTRA CHARGE FOR ADD ONS | LET OUR STAFF KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS
NO BYO - WE ARE FULLY LICENSED
PASTA ITALIA PROMOTES THE RESPONSIBLE SERVICE OF ALCOHOL
WE ACCEPT ALL CARDS, SURCHARGE APPLIES
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS
CELEBRATORY CAKES ARE WELCOMED, HOWEVER \$2.50/PERSON SERVICE FEE APPLIES

Shop 12a/633-639 HUME HWY,
CASULA NSW 2170
CASULA CENTRAL
BACK ENTRY FROM PINE ROAD

EGGS BENEDICT (VA) 18
sourdough, 2 poached eggs, roasted tomato, kale, basil sumac hollandaise with your choice of one- bacon, smoked salmon, Italian sausage or avocado. + halloumi fresco \$5

CORN & ZUCCHINI FRITTERS (V) 18
sicilian tzatziki, poached egg, fresh herb & tomato salad, paleo seed mix & rocket pesto [nut free] + smoked salmon \$5

ABRUZZESE BURGER 19
angus beef patty, maple pancetta, provolone cheese, lettuce, truffle aioli & house-made tomato relish in a milk bun. served with shoestring fries + fried egg \$3

NOURISH BOWL (PB) 19
roasted pumpkin, quinoa, beetroot hummus, seeded avocado, kale, grape tomato + poached egg \$3 + wild mushroom \$3

HOUSE SALAD OF THE DAY [check our daily display] 13
+ smoked salmon \$5

MEATBALL SUB 16
nonna's meatballs, whipped ricotta, fresh basil, shaved parmesan & cracked pepper in a ciabatta roll

CHICKEN COTOLETTA PANINI 12
classic chicken schnitzel, rocket, tomato, mayo & pesto on sourdough, parmesan snow

IL VEGANO (PB) 12
grilled veggies, avocado, beetroot hummus, alfalfa sprouts, & toasted seed mix on rye

KIDS

CHEESY TOASTIE CUT IN FINGERS 6

EGGS ON TOAST 10
scrambled or fried egg, hash brown & toast

BABY HOTCAKE WITH MAPLE & BERRIES [allow 15 min] 10

SPAGHETTI (CHITARRA) NAPOLETANA [from 11.30am] 13

RIGATONI OSSO BUCCO RAGU [from 11.30am] 13



SPAGHETTI [CHITARRA] CRAB 37
spanner crab meat, grape tomato, basil, garlic, chilli, white wine, evoo

LINGUINE PRAWN ROSE 30
prawn, zucchini, garlic, white wine, rocket, napoletana, cream

SPAGHETTI [CHITARRA] JULIANO 24
pork sausage, mushroom, garlic, parmesan, rocket, white wine, lemon, evoo & crunchy breadcrumbs

RIGATONI OSSO BUCCO RAGU 22
5hr braised beef shank, tomato, parmesan

LINGUINE FABIANO 24
chicken breast pieces, sundried tomato, shallots, garlic, napoletana, cream

SPAGHETTI [CHITARRA] MELANZANE (PB) 22
eggplant, basil, garlic, napoletana, crunchy breadcrumbs [egg free]

STARTERS & SIDES

SHOESTRING FRIES W/ TRUFFLE AIOLI 9

ROAST POTATO W/CHIPOTLE VEGAN AIOLI 10

BOLOGNESE ARANCINI BALLS [4] 10

ROCKET & PARMESAN SALAD 10

CALAMARI FRITTI, LEMON, AIOLI (GF) 20

GARLIC BREAD [2] 8

SIDES

truffle aioli 2 hash brown 9.5

housemade beetroot hummus 2 bacon 9.5

housemade tomato relish 2 avocado 4

hollandaise sauce 2 scrambled eggs 4

gluten free bread 3 italian sausage 4

poached/fried egg 3 corn & zucchini fritter 4

double smoked ham 3 smoked salmon 5

wild mushrooms 3 truffle scrambled eggs 5

sauteed kale 3 grilled halloumi fresco 2pcs 5

DINNER MENU FROM 5PM ONLY

STARTERS

- BREAD 4**
+ 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 20**
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]



FEED YOU LIKE FAMILY

[DF] DAIRY FREE [V] VEGETARIAN [PB] PLANT BASED
[C] CONTAINS CHILLI [GF] GLUTEN FREE (traces may still be present)
EVOO = EXTRA VIRGIN OLIVE OIL NR = NOT RECOMMENDED

PASTA

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

GLUTEN FREE + 3/7
SPELT CASARECCE + 3/7

SINGLE [FEEDS 1]
FAMILY TRAY [FEEDS 4]

- RIGATONI OSSO BUCCO RAGÙ 24/60**
5hr braised beef shank, tomato, parmesan
- SPAGHETTI CARBONARA 24/NR**
confit egg yolk, parmesan, pancetta, black pepper
- RIGATONI NORCINO 24/60**
mushroom, truffle paste, cream, parmesan [v]
ADD CHICKEN +3.5/7.0
- SPAGHETTI [CHITARRA] MELANZANE 22/60**
eggplant, basil, garlic, napoletana, crunchy crumbs [pb] [df] [egg free]
- RIGATONI ARRABBIATA 22/60**
napoletana, chilli, garlic, parsley [v] [c]
- LINGUINE FABIANO 24/60**
chicken breast pieces, sundried tomato, shallots, garlic, napoletana, cream
- SPAGHETTI JULIANO 24/60**
pork sausage, mushroom, garlic, rocket, white wine, lemon, parmesan, evoo & crunchy breadcrumbs
- GNOCCHI SORRENTINA AL FORNO 25/NR**
baked with tomato, garlic, basil, bocconcini & crunchy breadcrumbs
- SPAGHETTI [CHITARRA] CRAB 37/95**
spanner crab meat, grape tomato, basil, garlic, chilli, white wine, evoo [df] [c]
- LINGUINE PRAWN ROSE 30/75**
prawn, zucchini, garlic, white wine, rocket, napoletana, cream
- CALAMARATA 28/70**
calamari, grape tomato, basil garlic, white wine, evoo [df]
- POTATO GNOCCHI GORGONZOLA 24/60**
gorgonzola dolce, cream, parmesan, cracked pepper [v]
- GNOCCHI POMODORO 22/55**
tomato, garlic, basil, evoo [v] [contains parmesan]
- RICOTTA & SPINACH RAVIOLI ROSÉ 22/55**
napoletana, cream, basil [v] [contains parmesan]
- PUMPKIN AGNOLOTTI 25/60**
burnt butter & sage, parmesan [v]
- SPAGHETTI (CHITARRA) DI CAMPO 25/60**
grape tomato, green bean, broccoli rabe, garlic, basil, white wine, evoo & crunchy breadcrumbs [pb] [df][egg free]

WHERE INGREDIENTS/PASTA CHANGES DIETARY STATEMENTS ARE NO LONGER ADHERED TO!

Home-made Fresh Pasta Catering

PIZZA

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]

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)

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info@pastaitalia.com.au

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CASULA CENTRAL

BACK ENTRY FROM PINE ROAD

FROM THE SEA & PADDOCK

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

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

KIDS (UNDER 10)

- SPAGHETTI NAPOLETANA 13**
- RIGATONI BEEF RAGU 13**
- RIGATONI NAPOLETANA 13**
- MAC & CHEESE (CREAM&PARM) 13**
- CHICKEN SCHNITZEL & CHIPS 15**

SALADS & SIDES

- ROCKET & PARMESAN 10**
balsamic vinaigrette
- ROAST POTATO 7**
- FRIES 7**
- SEASONAL GREEN SIDE 8**
from the garden, ask your server

SWEETS & DESSERT

Sicilian style Cakes Pastries Tiramisu
Creme 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
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- 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
- WE ACCEPT ALL CARDS, SURCHARGE APPLIES.