

CASA MIA

ITALIAN RESTAURANT

Starters

OVEN ROASTED ASPARAGUS
WITH PROSCIUTTO AND BALSAMIC GLAZE 6.5

TOASTED BLACK PEPPER POTATO CHIPS
WITH GORGANZOLA PARMIGIANO SAUCE 4.5

CLASSIC CASA MIA GARLIC BREAD
WITH TWO DIPPING SAUCES 4.5

ARTICHOKE RICOTTA FONDUTA
WITH FRESH BAKED FLATBREAD 7

Salads

CLASSIC CASA MIA SALAD CRISP ICEBERG
LETTUCE, MOZZARELLA CHEESE, SLICED BLACK OLIVES,
AND YOUR CHOICE OF DRESSING 5.5
WITH SHRIMP OR CHICKEN 8.5

ARUGULA SALAD WITH PARMIGIANO, PROSCIUTTO,
LEMON AND OLIVE OIL 8.5

ICEBERG WEDGE WITH GORGONZOLA PARMIGIANO
DRESSING, OVEN ROASTED TOMATOES, AND
SMOKEHOUSE BACON 8.5

CASA MIA CAPRESE ROASTED TOMATOES ON FRESH
MOZZARELLA WITH PESTO AND BALSAMIC GLAZE 8.5

CLASSIC CASA MIA SPICY CHICKEN
CAESAR SALAD 12

SMALL CAESAR SALAD 5.5

ADD A HOUSE ROLL FOR .75

Piadini

FRESH BAKED FLATBREAD TOPPED WITH SALAD

CAESAR PIADINI ROMAINE WITH PARMIGIANO 10
WITH SPICY CHICKEN OR SHRIMP 13

CAPRESE PIADINI SLICES OF FRESH MOZZARELLA,
PESTO, AND OVEN ROASTED TOMATOES OVER A
BED OF ROMAINE 12

ROCKET PIADINI ARUGULA TOPPED WITH
SMOKEHOUSE BACON, ROASTED TOMATOES, AND A
DRIZZLE OF SUN DRIED TOMATO AIOLI 12

CLASSIC CASA MIA MINESTRONE WITH A
DOLLOP OF BASIL PESTO 5.5

ONION SOUP TOPPED WITH BREAD AND CHEESE
AND BAKED IN OUR PIZZA OVEN 6.5

ADD A HOUSE ROLL FOR .75

Soups

CLASSIC CASA MIA MINESTRONE WITH A
DOLLOP OF BASIL PESTO 5.5

ONION SOUP TOPPED WITH BREAD AND CHEESE
AND BAKED IN OUR PIZZA OVEN 6.5

ADD A HOUSE ROLL FOR .75

Sandwiches

ADD A CLASSIC SALAD, SMALL CAESAR SALAD,
OR MINESTRONE SOUP FOR 3

CLASSIC CASA MIA MEATBALL MOZZARELLA,
MEATBALLS, AND TOMATO MEAT SAUCE 8

ITALIAN BLT SMOKEHOUSE BACON, LETTUCE,
FRESH TOMATO, FIOR DI LATTE MOZZARELLA,
AND SUN DRIED TOMATO AIOLI 8.5

CLASSIC CASA MIA SUB PROSCIUTTO, SALAMI,
SLICED TOMATO, LETTUCE, ONION, AND
CASA MIA HOUSE VINAIGRETTE 8



Pizza

About our crust

EACH DAY WE HANDCRAFT OUR DOUGH USING ONLY LOCALLY MILLED FLOUR, WATER, SALT AND YEAST. THEN WE LET OUR DOUGH FERMENT OVERNIGHT TO ENSURE A CRISP GOLDEN CRUST, CHEWY CENTER AND UNIQUE ARTISAN FLAVOR. FINALLY, WE HAND MAKE AND HAND TOSS EVERY DOUGH AND BAKE ON A STONE HEARTH. OUR PIZZAS ARE 10 AND 14 INCHES. WE ALSO FEATURE A 10 INCH GLUTEN FREE CRUST.

Our Signature Pizza

DI FARA THE AMERICAN PIZZA MARGHERITA. INSPIRED BY DI FARA PIZZA IN BROOKLYN, NEW YORK. SHREDDED MOZZARELLA, FIOR DI LATTE FRESH MOZZARELLA, PARMIGIANO, STANISLAUS TOMATO SAUCE, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL. SMALL 14, LARGE 21, GLUTEN FREE 16

TORINO THOMAS GOVUOSTO OPENED THE TORINO SAUSAGE COMPANY ON DEARBORN STREET IN SEATTLE IN 1953, AND MADE THE ORIGINAL PEPPERONI TO SUPPLY CASA MIA. THIS PEPPERONI IS SMOKY, SPICY AND VERY DIFFERENT THAN TYPICAL PEPPERONI. HERE IS HIS RECIPE FOR A REAL PEPPERONI PIZZA. SMALL 14, LARGE 21 GLUTEN FREE 16

CLASSIC CASA MIA SPECIAL STANISLAUS TOMATO SAUCE, MOZZARELLA CHEESE, ARTISAN PEPPERONI, COLUMBUS SALAMI, ITALIAN SAUSAGE, AND MUSHROOMS. SMALL 15.5, LARGE, 23.25, GLUTEN FREE 17.5

FIG ALMOND PESTO AND PROSCIUTTO WITH GORGONZOLA PARMIGIANO SAUCE, FIG ALMOND PESTO, THINLY SLICED PROSCIUTTO, ARUGULA AND BALSAMIC VINEGAR. SMALL 15.5, LARGE, 23.25, GLUTEN FREE 17.5

CHICKEN WITH THREE CHEESES WINNER OF PIZZA TODAY MAGAZINE'S "PIZZA ACROSS AMERICA" CONTEST. GORGONZOLA PARMIGIANO SAUCE, ROAST CHICKEN, ONIONS, ROASTED RED PEPPERS, BLACK OLIVES, BASIL, FINISHED WITH A SPRITZ OF BALSAMIC VINEGAR. SMALL 15.5, LARGE, 23.25, GLUTEN FREE 17.5

STRADA SUSINA THE *PLUM STREET PIZZA*. OUR FIRST NATIONAL AWARD WINNING PIZZA AT HUNT WESSON FOODS "PRIMA PIZZA" CONTEST. STANISLAUS TOMATO AND GORGONZOLA PARMIGIANO SAUCES WITH ROAST CHICKEN, CASHEWS, ONIONS AND FRESH BASIL. SMALL 15.5, LARGE, 23.25, GLUTEN FREE 17.5

PIZZA SOLE OUR *PIZZA OF THE SUN*, THE "PIZZA FESTIVA" VEGETARIAN PIZZA OF THE YEAR., GORGONZOLA PARMIGIANO SAUCE, FRESH TOMATOES, ONIONS, BASIL AND BALSAMIC VINEGAR. SMALL 15.5, LARGE, 23.25, GLUTEN FREE 17.5

POTATO WITH TRUFFLE OIL GORGONZOLA PARMIGIANO SAUCE, GRATED POTATOES, ONIONS, FRESH BASIL. FINISHED WITH A SWIRL OF WHITE TRUFFLE OIL. WINNER, "PIZZA FESTIVA" INTERNATIONAL PIZZA CONTEST. SMALL 15.5, LARGE, 23.25, GLUTEN FREE 17.5

Design your own Pizza

INCLUDES CHOICE OF SAUCE AND MOZZARELLA. SMALL 12.5, LARGE 18, GLUTEN FREE 14.25

SAUCES STANISLAUS TOMATO SAUCE, GORGONZOLA PARMIGIANO SAUCE, SUN DRIED TOMATO AIOLI, BASIL PESTO, GARLIC AND OIL

TOPPINGS PEPPERONI, SALAMI, SAUSAGE, PROSCIUTTO, BACON, SHRIMP, CHICKEN, MUSHROOMS, ONIONS, BLACK OLIVES, GREEN PEPPERS, ROASTED RED PEPPERS, ARUGULA, BASIL, PINEAPPLE, FIG ALMOND PESTO, CASHEWS, FIOR DI LATTE FRESH MOZZARELLA, PARMESAN CHEESE, WHITE TRUFFLE OIL, BALSAMIC VINEGAR
SMALL 2, LARGE 4, GLUTEN FREE 2

Pasta, Rice, Beans

ADD A CASA MIA CLASSIC SALAD, SMALL CAESAR SALAD,
OR CLASSIC CASA MIA MINISTRONE FOR 3

CASA MIA CLASSIC SPAGHETTI OR FETTUCCHINI CHOOSE FROM OUR HOUSE MADE CLASSIC TOMATO MEAT SAUCE - COOKED IN OUR RESTAURANT FOR SIX HOURS, OUR CLASSIC CREAM AND BUTTER SAUCE, OUR SPICY VEGETARIAN PUTTANESCA SAUCE, OR OUR BASIL PESTO. SMALL 9, LARGE 11, GLUTEN FREE 12.5
ADD MEATBALLS, CHICKEN, OR SHRIMP FOR 4

MUSHROOM RISOTTO WITH PARMIGIANO, WHITE TRUFFLE OIL AND BALSAMIC GLAZE 10

WHITE BEANS ALLA TOSCANA WHITE BEANS WITH PORK STOCK, OLIVE OIL, AND FRESH HERBS 10

BUTTERNUT SQUASH RAVIOLI WITH FRESH HERB BUTTER AND PARMIGIANO 12

SPINACH CHEESE RAVIOLI WITH CREAM SAUCE AND BASIL PESTO 12

CLASSIC CASA MIA RAVIOLI WITH TOMATO MEAT SAUCE.
SMALL 10, LARGE 12

CLASSIC CASA MIA LASAGNE 13

CANNELONNI OR MANNICOTTI OR A SAMPLER OF HALF OF EACH 13

TORTELLINI WITH RED OR WHITE SAUCE, OR A SAMPLER OF EACH 13



House Specialties

ADD A CASA MIA CLASSIC SALAD, SMALL CAESAR SALAD,
OR CLASSIC CASA MIA MINISTRONE FOR 3

ITALIAN STREET FESTIVAL SAUSAGE WITH WHITE BEANS ALLA TOSCANA 14.5

CHICKEN PARMIGIANA BONELESS CHICKEN BREAST SAUTÉED AND OVEN BAKED IN PIZZAIOLA SAUCE, PARMIGIANA AND FIOR DI LATTE FRESH MOZZARELLA. SERVED WITH SPAGHETTI OR FETTUCCHINI 14.5

CLASSIC CASA MIA STEAK* OVEN ROASTED TWELVE OUNCE NEW YORK STEAK. A FAVORITE SINCE 1952. SERVED WITH YOUR CHOICE OF SPAGHETTI, FETTUCCHINI OR WHITE BEANS ALLA TOSCANA 22

**THIS ITEM IS COOKED TO ORDER.
CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.*

A TAVOLA NON SI INVECCHIA
at the table, one does not age