

CASA MIA

ITALIAN RESTAURANT



Established 1952
NATIONAL AWARD WINNING PIZZA

CASA MIA

ITALIAN RESTAURANT

Starters

OVEN ROASTED ASPARAGUS

BAKED WITH PROSCIUTTO, PARMIGIANO,
AND BALSAMIC GLAZE 8

PESTO PULLAPART BREAD

OUR PIZZA DOUGH WITH BASIL PESTO, PAMIGIANO,
GARLIC, AND PIZZOLO DIPPING SAUCE 10.5

ARTICHOKE RICOTTA FONDUTA

WITH FRESH BAKED FLATBREAD 9

ANTIPASTO PLATTER

PROSCIUTTO, SALAMI, PEPPERONI, OLIVES,
PEPPERONCINI, TOMATO, AND MOZZARELLA 12.5

BASKET OF HOUSE ROLLS

SIX OF OUR CLASSIC OVEN BAKED ROLLS 6

CLASSIC CASA MIA GARLIC BREAD

WITH TWO DIPPING SAUCES 7.5
ADD BAKED MOZZARELLA FOR 2

Salads

HOUSE SALAD ROMAINE LETTUCE, MOZZARELLA
CHEESE, BLACK OLIVES, AND CHOICE OF DRESSING 6.75
WITH SHRIMP OR CHICKEN 10

ICEBERG WEDGE QUARTER-HEAD OF LETTUCE WITH
SMOKEHOUSE BACON, OVEN ROASTED TOMATOES,
AND GORGANZOLA PARMIGIANO DRESSING 10.5

CAPRESE SALAD OVEN ROASTED TOMATOES, FRESH
MOZZARELLA, PESTO, BALSAMIC GLAZE 10.5

**CLASSIC CASA MIA SPICY CHICKEN
CAESAR** WITH GARLIC BREAD 14.75

SMALL CAESAR SALAD 7

Piadini

FRESH BAKED FLATBREAD TOPPED WITH SALAD

CAESAR PIADINI ROMAINE AND PARMIGIANO 13
WITH SPICY CHICKEN OR SHRIMP 17

CAPRESE PIADINI SLICES OF FRESH MOZZARELLA,
TOPPED WITH PESTO AND ROASTED TOMATOES
OVER A BED OF ROMAINE 15

Sandwiches

ADD A CLASSIC SALAD, SMALL CAESAR SALAD,
OR MINESTRONE SOUP FOR 4

CLASSIC CASA MIA MEATBALL MOZZARELLA,
MEATBALLS, AND TOMATO MEAT SAUCE 10.50

ITALIAN BLT SMOKEHOUSE BACON, LETTUCE,
FRESH TOMATO, FIOR DI LATTE MOZZARELLA,
AND SUN DRIED TOMATO AIOLI 11.75

CLASSIC CASA MIA SUB CANADIAN BACON,
SALAMI, SLICED TOMATO, LETTUCE, ONION, AND
CASA MIA HOUSE VINAIGRETTE 11.75

Soups

CLASSIC CASA MIA MINESTRONE WITH A
DOLLOP OF BASIL PESTO 6.75

ONION SOUP TOPPED WITH BREAD AND CHEESE
AND BAKED IN OUR PIZZA OVEN 7.5

ADD A HOUSE ROLL FOR 1.25



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 AND FIOR DI LATTE FRESH MOZZARELLA, PARMIGIANO, TOMATO SAUCE, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL. SMALL 16, LARGE 24, GLUTEN FREE 19

CLASSIC CASA MIA SPECIAL TOMATO SAUCE, MOZZARELLA CHEESE, PEPPERONI, SALAMI, SAUSAGE, AND MUSHROOMS. SMALL 18, LARGE 27, GLUTEN FREE 20

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 18, LARGE 27, GLUTEN FREE 20

STRADA SUSINA THE *PLUM STREET PIZZA*. OUR FIRST NATIONAL AWARD WINNING PIZZA AT HUNT WESSON FOODS "PRIMA PIZZA" CONTEST. TOMATO AND GORGONZOLA PARMIGIANO SAUCES WITH ROAST CHICKEN, CASHEWS, ONIONS AND FRESH BASIL. SMALL 18, LARGE 27, GLUTEN FREE 20

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 18, LARGE 27, GLUTEN FREE 20

POTATO WITH TRUFFLE OIL GORGONZOLA PARMIGIANO SAUCE, GRATED POTATOES, ONIONS, BASIL. FINISHED WITH A SWIRL OF WHITE TRUFFLE OIL. WINNER, "PIZZA FESTIVA" INTERNATIONAL PIZZA CONTEST. SMALL 18, LARGE 27, GLUTEN FREE 20

CLASSIC CASA MIA VEGETARIAN SPECIAL TOMATO SAUCE, MOZZARELLA CHEESE, MUSHROOMS, ONION, BLACK OLIVES, AND GREEN PEPPERS. SMALL 17, LARGE 26, GLUTEN FREE 20

Design your own Pizza

INCLUDES CHOICE OF SAUCE AND MOZZARELLA. SMALL 14, LARGE 20, GLUTEN FREE 16

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

TOPPINGS

PROTEINS SMALL 3, LARGE 5

ALL OTHERS SMALL 2, LARGE 3.25

- BACON, CANADIAN BACON, CHICKEN, PEPPERONI, PROSCIUTTO, SALAMI, SAUSAGE, SHRIMP
- BLACK OLIVES, CASHEWS, GARLIC, GREEN PEPPERS, JALAPENO, MUSHROOMS, ONIONS, OVEN ROASTED TOMATOES, PEPPERONCINI, PINEAPPLE, ROASTED RED PEPPERS, TOMATOES
- FIOR DI LATTE FRESH MOZZARELLA, PARMESAN CHEESE
- WHITE TRUFFLE OIL, BALSAMIC VINEGAR, BALSAMIC GLAZE, OLIVE OIL, BASIL

Pasta

ADD A CASA MIA CLASSIC SALAD, SMALL CAESAR SALAD,
OR CLASSIC CASA MIA MINISTRONE FOR 3.5

CASA MIA CLASSIC SPAGHETTI OR FETTUCCINI CHOOSE FROM OUR CLASSIC TOMATO MEAT SAUCE ,
CLASSIC BUTTER CREAM SAUCE, SPICY VEGETARIAN PUTTANESCA SAUCE, OR BASIL PESTO SAUCE.
SMALL 10.5, LARGE 12.5, GLUTEN FREE 14.75

ADD MUSHROOMS FOR 2 | ADD CHICKEN OR SHRIMP FOR 4.5 | ADD STREET FESTIVAL SAUSAGE FOR 8

CLASSIC SPAGHETTI AND MEATBALLS OUR CLASSIC SPAGHETTI TOPPED WITH THREE OF OUR SIGNATURE
HOUSE MEATBALLS. SMALL 15, LARGE 17

BUTTERNUT SQUASH RAVIOLI WITH FRESH HERB BUTTER AND PARMIGIANO. SMALL 14, LARGE 17.5

SPINACH CHEESE RAVIOLI WITH BUTTER CREAM SAUCE AND BASIL PESTO. SMALL 12.5, LARGE 15.25

WILD MUSHROOM RAVIOLI GARLIC, MUSHROOMS, AND OREGANO SAUTÉED IN MARSALA SAUCE.
SMALL 14, LARGE 17.5

CANNELONNI OR MANNICOTTI OR A SAMPLER OF EACH 16

CLASSIC CASA MIA LASAGNE WITH BEEF AND SAUSAGE 15.25

TORTELLINI WITH RED OR WHITE SAUCE, OR A HALF OF EACH
SMALL 13, LARGE 16.5

BLACKENED CHICKEN PENNE SAUTÉED CHICKEN, GARLIC,
ONION, PEPPERS, AND CREAM SAUCE 23

TERRA MARE PENNE BLACKENED CHICKEN, PRAWNS, SAUSAGE,
GARLIC, AND ONION, WITH A RIESLING CREAM SAUCE 26



House Specialties

ADD A CASA MIA CLASSIC SALAD, SMALL CAESAR SALAD,
OR CLASSIC CASA MIA MINISTRONE FOR 3.5

CLASSIC CASA MIA VEAL SCALLOPINI THINLY SLICED TENDER CUTS OF VEAL, SAUTÉED WITH
MUSHROOMS IN OUR MARSALA WINE REDUCTION SAUCE.
SERVED WITH YOUR CHOICE OF SPAGHETTI OR FETTUCCINI 21

CHICKEN PARMIGIANA BONELESS CHICKEN BREAST SAUTÉED AND OVEN BAKED IN PIZZAIOLA SAUCE,
PARMIGIANA, AND FIOR DI LATTE FRESH MOZZERELLA.
SERVED WITH YOUR CHOICE OF SPAGHETTI OR FETTUCCINI 19

CALZONE WITH FOUR CHEESES, PEPPERONI, CANADIAN BACON, TOMATO SAUCE, AND HERBS 17.25

CHCKEN CARBONARA WITH BACON, GARLIC, SHALLOTS, WHITE WINE, AND OUR CLASSIC BUTTER AND
CREAM SAUCE OVER PASTA 23

CHICKEN PROSCIUTTO PORRO CHICKEN AND PROCIUTTO SAUTÉED WITH BASIL, GARLIC, AND LEEKS.
SERVED OVER FETTUCCINI WITH PARMIGIANO CREAM SAUCE AND GARLIC BREAD 25.5

Wine

Aperitivo

BELLINI

CREATED IN 1936 AT EARNEST HEMMINGWAY'S FAVORITE VENICE HANGOUT, HARRY'S BAR.
A PERFECT MIX OF PROSECCO SPARKLING WINE AND WHITE PEACH PUREE

House Wines

MOSCATO, REISLING, CHARDONNAY, WHITE ZINFANDEL,
MERLOT, CABERNET SAUVIGNON
PROSECCO

Bottled Wines

JACK REISLING
PRINCIPATO PINOT GRIGIO
RENZO MASI CHIANTI RUFINA
SAN FELICE CHIANTI
PRINCIPATO RED BLEND

Bottled Beer

Bottles

FAT TIRE AMBER ALE
BUD LIGHT
BUDWEISER
CORONA

ASK YOUR SERVER ABOUT
OUR SEASONAL ROTATION
OF SPECIALTY BEERS

Hot Drinks

DILLANOS COFFEE
TEA
HOT COCOA

Soft Drinks

COKE, DIET COKE, MR. PIBB, ORANGE,
SPRITE, LEMONADE

RASPBERRY ICED TEA,
PEACH ICED TEA
POMEGRANATE ICED TEA

BLACKBERRY LIMEADE,
BLUEBERRY-POMEGRANATE SPRITZER,
STRAWBERRY LEMONADE

APPLE JUICE, GRAPE JUICE, MILK

Italian Soda

BLACKBERRY, CHERRY, GRAPE,
LIME, ORANGE, PEACH,
POMEGRANATE, RASPBERRY,
STRAWBERRY, WATERMELON

Our Story

THE ITALIAN FOOD MOST AMERICANS GREW UP WITH WAS A CREATION OF ITALIAN IMMIGRANTS THAT SETTLED IN NEW YORK CITY BEGINNING AT THE END OF THE NINETEENTH CENTURY. WITH NO FORMAL TRAINING, AND WITHOUT MANY OF THEIR TRADITIONAL INGREDIENTS, THEY USED LOCALLY AVAILABLE PRODUCTS TO CREATE A NEW VERSION OF THEIR CUISINE. STARTING ON MULBERRY STREET IN LOWER MANHATTAN IN AN AREA THAT BECAME KNOWN AS LITTLE ITALY, THEY OPENED RESTAURANTS AND PIZZERIAS, INTRODUCING THESE NEW FLAVORS TO AMERICA.

IN 1952, THE FIRST CASA MIA RESTAURANT WAS OPENED IN HOQUIAM, WASHINGTON BY PHIL BELLOFATO, AN ITALIAN-AMERICAN WHO GREW UP IN AN APARTMENT ABOVE ONE OF THE ORIGINAL ITALIAN RESTAURANTS AND PIZZERIAS IN NEW YORK. AFTER A STINT IN THE ARMY, BELLOFATO SETTLED IN THE NORTHWEST. AT THAT TIME, MOST LOCALS' EXPOSURE TO ITALIAN FOOD WAS LIMITED TO SPAGHETTI; PIZZA WAS VIRTUALLY UNKNOWN. CASA MIA, ONE OF THE FIRST ITALIAN RESTAURANTS IN WASHINGTON STATE, IS CREDITED WITH CHANGING ALL THAT. TO THIS DAY, THE CASA MIA MENU IS CENTERED ON PHIL'S RECIPES, WITH NEARLY EVERYTHING STILL MADE THE OLD FASHIONED WAY. PIZZA IS HAND TOSSED, WITH FRESH DOUGH MADE DAILY IN EACH OF OUR RESTAURANTS, THEN BAKED ON A BRICK HEARTH. OUR SPAGHETTI SAUCE IS ALSO MADE DAILY IN EACH RESTAURANT, SIMMERED FOR SIX HOURS TO DEVELOP ITS RICH AND DISTINCTIVE FLAVORS. OVER TIME, WE HAVE DEVELOPED NEW RECIPES AND MENU ITEMS THAT REFLECT OUR HERITAGE AND HAVE BROUGHT US NATIONAL RECOGNITION.

IN 1994, CASA MIA WON HUNT-WESSON FOODS PRIMA PIZZA RECIPE CONTEST, OUR FIRST NATIONAL PIZZA AWARD. SINCE THEN WE HAVE BEEN AWARDED FIRST PRIZE IN THE "PIZZA ACROSS AMERICA" CONTEST, AND HAVE TWICE WON PIZZA TODAY MAGAZINE'S PIZZA FESTIVA INTERNATIONAL PIZZA RECIPE CONTEST.



MULBERRY STREET, NEW YORK CITY, CIRCA 1900

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HOUSE SPECIALS

ONLY AVAILABLE AT PUYALLUP CASA MIA

Pizza

PIZZA ISOLA THE ISLAND PIZZA. TOMATO SAUCE,
MOZZARELLA, CANADIAN BACON, AND PINEAPPLE
SMALL 16.75, LARGE 26, GLUTEN FREE 18.75

PIZZA ISOLA FIAMMA WE ADD JALAPENO TO THE
ISOLA TO CREATE OUR FIRE ISLAND PIZZA
SMALL 16.75, LARGE 26, GLUTEN FREE 18.75

WEEKDAY SPECIALS

Sunday, Monday, and Tuesday
HALF PRICE PIZZA BUY ONE AT REGULAR PRICE,
GET ONE OF EQUAL OR LESS VALUE AT HALF PRICE!

Wednesday

BOTTLED WINES HALF PRICE ALL DAY!

