

# CASA MIA

## ITALIAN RESTAURANT

### Starters

**OVEN ROASTED ASPARAGUS**  
WITH PROSCIUTTO AND BALSAMIC GLAZE 6.5

**BASKET OF HOUSE ROLLS**  
SIX OF OUR CLASSIC OVEN BAKED ROLLS 4.5

**ARTICHOKE RICOTTA FONDUTA**  
WITH FRESH BAKED FLATBREAD 7

**CLASSIC CASA MIA GARLIC BREAD**  
WITH TWO DIPPING SAUCES 5  
ADD BAKED MOZZARELLA FOR 1.5

**ANTIPASTO PLATTER**  
PROSCIUTTO, SALAMI, PEPPERONI,  
PEPPERONCINI, OVEN ROASTED TOMATOES,  
OLIVES, AND FRESH MOZZARELLA 10

### Salads

**CLASSIC CASA MIA SALAD** CRISP CHOPPED ICEBERG  
LETTUCE, MOZZARELLA CHEESE, SLICED BLACK OLIVES,  
AND YOUR CHOICE OF DRESSING 4.5  
WITH SHRIMP OR CHICKEN 7.5

**ICEBERG WEDGE** QUARTER-HEAD OF LETTUCE WITH  
SMOKEHOUSE BACON, OVEN ROASTED TOMATOES,  
AND GORGANZOLA PARMIGIANO DRESSING 7

**CAPRESE SALAD** OVEN ROASTED TOMATOES, FRESH  
MOZZARELLA, PESTO, BALSAMIC GLAZE 7

**CLASSIC CASA MIA SPICY CHICKEN  
CAESAR** WITH GARLIC BREAD 11

**SMALL CAESAR SALAD** 4.5



### Soups

**CLASSIC CASA MIA MINESTRONE** WITH A  
DOLLOP OF BASIL PESTO 5.25

**ONION SOUP** TOPPED WITH BREAD AND CHEESE  
AND BAKED IN OUR PIZZA OVEN 6

ADD A HOUSE ROLL FOR .75

### Piadini

FRESH BAKED FLATBREAD TOPPED WITH SALAD

**CAESAR PIADINI** ROMAINE WITH PARMIGIANO 9  
WITH SPICY CHICKEN OR SHRIMP 12

**CAPRESE PIADINI** SLICES OF FRESH MOZZARELLA,  
TOPPED WITH PESTO AND ROASTED TOMATOES  
OVER A BED OF ROMAINE 12.5

### 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 9

**CLASSIC CASA MIA SUB** CANADIAN BACON,  
SALAMI, SLICED TOMATO, LETTUCE, ONION, AND  
CASA MIA HOUSE VINAIGRETTE 9

# 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 12.5, LARGE 19.75, GLUTEN FREE 14.5

**CLASSIC CASA MIA SPECIAL** TOMATO SAUCE, MOZZARELLA CHEESE, PEPPERONI, SALAMI, SAUSAGE, AND MUSHROOMS. SMALL 14, LARGE, 22, GLUTEN FREE 16

**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, LARGE 23.5, GLUTEN FREE 17

**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 15.25, LARGE 25, GLUTEN FREE 17.25

**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 12.75, LARGE 20.5, GLUTEN FREE 14.75

**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 14, LARGE 24.75, GLUTEN FREE 16

**CLASSIC CASA MIA VEGETARIAN SPECIAL** TOMATO SAUCE, MOZZARELLA CHEESE, MUSHROOMS, ONION, BLACK OLIVES, AND GREEN PEPPERS. SMALL 13, LARGE 20.75, GLUTEN FREE 15

## Design your own Pizza

INCLUDES CHOICE OF SAUCE, AND MOZZARELLA. SMALL 10.5, LARGE 17.75, GLUTEN FREE 12.5

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

### TOPPINGS

**MEAT** BACON, CANADIAN BACON, CHICKEN, PEPPERONI, PROSCIUTTO, SALAMI, SAUSAGE, SHRIMP

**FRUIT AND VEGETABLE** BLACK OLIVES, CASHEWS, GARLIC, GREEN PEPPERS, JALAPENO, MUSHROOMS, ONIONS, OVEN ROASTED TOMATOES, PEPPERONCINI, PINEAPPLE, ROASTED RED PEPPERS, TOMATOES

**CHEESE** FIOR DI LATTE FRESH MOZZARELLA, PARMESAN CHEESE

**FINISH** WHITE TRUFFLE OIL, BALSAMIC VINEGAR, BALSAMIC GLAZE, OLIVE OIL, BASIL

SMALL 1.75, LARGE 2.75, GLUTEN FREE 1.75

## Pasta

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

**CASA MIA CLASSIC SPAGHETTI OR FETTUCCINI** CHOOSE FROM OUR 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 7.5, LARGE 10.5

ADD MEATBALLS, CHICKEN, SHRIMP, OR MUSHROOMS FOR 3,

ADD STREET FESTIVAL SAUSAGE FOR 5

**BUTTERNUT SQUASH RAVIOLI** WITH FRESH HERB BUTTER AND PARMIGIANO

SMALL 12.25, LARGE 16.25

**SPINACH CHEESE RAVIOLI** WITH BUTTER CREAM SAUCE AND BASIL PESTO

SMALL 10, LARGE 13.5

**CANNELLONI** TWO PASTA SHEETS ROLLED WITH SAUSAGE AND HERBS. BAKED IN OUR OVEN  
WITH MOZZARELLA AND TOMATO MEAT SAUCE 12.5

**MANNICOTTI** TWO RICOTTA AND PAMIGIANO ROLLED PASTA SHEETS,

TOPPED WITH MOZZARELLA AND OUR BUTTER CREAM SAUCE 12.5

**MANNICOTTI AND CANNELLONI** A SAMPLER OF EACH 12.5

**CLASSIC CASA MIA LASAGNE** WITH BEEF AND SAUSAGE 12

**TORTELLINI** WITH RED OR WHITE SAUCE, OR A HALF OF EACH

SMALL 10.25, LARGE 14.5



## House Specialties

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

**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 14.5

**CHICKEN PARMIGIANA** BONELESS CHICKEN BREAST SAUTÉED AND OVEN BAKED IN PIZZAIOLA  
SAUCE, PARMIGIANA, AND FIOR DI LATTE FRESH MOZZARELLA. SERVED WITH YOUR CHOICE OF  
SPAGHETTI OR FETTUCCINI 12.75

**CALZONE** WITH FOUR CHEESES, PEPPERONI, CANADIAN BACON, TOMATO SAUCE, AND HERBS 14

**CHICKEN CARBONARA** WITH BACON, GARLIC, SHALLOTS, WHITE WINE, AND OUR CLASSIC  
BUTTER AND CREAM SAUCE OVER PASTA 17

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