

CASA MIA

ITALIAN RESTAURANT



Established 1952
NATIONAL AWARD WINNING PIZZA

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Starters

TOASTED BLACK PEPPER POTATO CHIPS
WITH GORGONZOLA PARMIGIANO SAUCE 7.5

ARTICHOKE RICOTTA FONDUTA
WITH FRESH BAKED FLATBREAD 10.50

CLASSIC CASA MIA GARLIC BREAD
WITH TWO DIPPING SAUCES 9
ADD CHEESE 2.5

BRUSCHETTA GARLIC BREAD
WITH CHEESE, TOMATO, AND BASIL 10.50

Salads

CASA MIA SALAD FRESH CUT LETTUCE,
MOZZARELLA CHEESE, SLICED BLACK OLIVES, AND
YOUR CHOICE OF DRESSING 7.25
ADD SHRIMP OR CHICKEN 5

ARUGULA SALAD WITH PARMIGIANO, PROSCIUTTO,
LEMON AND OLIVE OIL 11.5

ICEBERG WEDGE WITH GORGONZOLA PARMIGIANO
DRESSING, OVEN ROASTED TOMATOES, AND
SMOKEHOUSE BACON 11.5

CASA MIA CAPRESE ROASTED TOMATOES ON FRESH
MOZZARELLA WITH PESTO AND BALSAMIC GLAZE 13.5

SPICY CHICKEN CAESAR SALAD 16

SMALL CAESAR SALAD 7.25

ADD A HOUSE ROLL FOR 1

Piadini

FRESH BAKED FLATBREAD TOPPED WITH SALAD

CAESAR PIADINI ROMAINE, PARMIGIANO,
AND CAESAR DRESSING 14.5
ADD SPICY CHICKEN OR SHRIMP 5

CAPRESE PIADINI SLICES OF FRESH MOZZARELLA,
PESTO, OVEN ROASTED TOMATOES AND BALSAMIC
GLAZE OVER A BED OF ROMAINE 16.5

ROCKET PIADINI ARUGULA TOPPED WITH
SMOKEHOUSE BACON, ROASTED TOMATOES, AND A
DRIZZLE OF SUN DRIED TOMATO AIOLI 16.5

Sandwiches

ADD A CASA MIA SALAD, SMALL CAESAR SALAD,
OR MINISTRONE SOUP FOR 5

CLASSIC CASA MIA MEATBALL MOZZARELLA,
MEATBALLS, AND TOMATO MEAT SAUCE 11.5

ITALIAN BLT SMOKEHOUSE BACON, LETTUCE,
FRESH TOMATO, FIOR DI LATTE MOZZARELLA,
AND SUN DRIED TOMATO AIOLI 11.5

CLASSIC CASA MIA SUB PROSCIUTTO, SALAMI,
SLICED TOMATO, LETTUCE, ONION, AND
CASA MIA HOUSE VINAIGRETTE 11.5

Soup

CLASSIC CASA MIA MINISTRONE
WITH A DOLLOP OF BASIL PESTO 7.25

ADD A HOUSE ROLL FOR 1



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. TOMATO SAUCE, SHREDDED MOZZARELLA, FIOR DI LATTE FRESH MOZZARELLA, PARMIGIANO, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL. SMALL 18, LARGE 25.5, GLUTEN FREE 20

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 18, LARGE 25.5, GLUTEN FREE 20

CLASSIC CASA MIA SPECIAL TOMATO SAUCE, MOZZARELLA CHEESE, ARTISAN PEPPERONI, SALAMI, SAUSAGE, AND MUSHROOMS. SMALL 19.5, LARGE, 27.5, GLUTEN FREE 21.5

FIG ALMOND PESTO AND PROSCIUTTO WITH GORGONZOLA PARMIGIANO SAUCE, FIG ALMOND PESTO, THINLY SLICED PROSCIUTTO, ARUGULA AND BALSAMIC VINEGAR. SMALL 19.5, LARGE, 27.5, GLUTEN FREE 21.5

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 19.5, LARGE, 27.5, GLUTEN FREE 21.5

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 19.5, LARGE, 27.5, GLUTEN FREE 21.5

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 19.5, LARGE, 27.5, GLUTEN FREE 21.5

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 19.5, LARGE, 27.5, GLUTEN FREE 21.5

Design your own Pizza

INCLUDES CHOICE OF SAUCE AND MOZZARELLA. SMALL 16.5, LARGE 22.5, GLUTEN FREE 18.5

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

TOPPINGS PEPPERONI, SALAMI, SAUSAGE, CANADIAN BACON, PROSCIUTTO, BACON, SHRIMP, CHICKEN, MUSHROOMS, ONIONS, BLACK OLIVES, FRESH TOMATOES, OVEN ROASTED TOMATOES, GREEN PEPPERS, JALAPENO, PEPPERONCINI, ROASTED RED PEPPERS, ARUGULA, BASIL, PINEAPPLE, FIG ALMOND PESTO, CASHEWS, FETA, PARMESAN, FIOR DI LATTE FRESH MOZZARELLA, WHITE TRUFFLE OIL, BALSAMIC VINEGAR
SMALL 1.5, LARGE 2.5, GLUTEN FREE 1.5

Entrees

ADD A CASA MIA SALAD, SMALL CAESAR SALAD, OR MINESTRONE SOUP FOR 5

CASA MIA SPAGHETTI CHOOSE FROM OUR HOUSE MADE TOMATO MEAT SAUCE, OUR SPICY VEGETARIAN PUTTANESCA SAUCE, OR OUR BASIL PESTO. TOPPED WITH PARMIGIANO CHEESE. SMALL 12.5, LARGE 14.5 **ADD MEATBALLS, CHICKEN, OR SHRIMP FOR 5**

CASA MIA FETTUCCINI FETTUCCINI NOODLES, SERVED WITH OUR CLASSIC BUTTER CREAM SAUCE AND TOPPED WITH PARMIGIANO CHEESE. SMALL 12.5, LARGE 14.5 **ADD MEATBALLS, CHICKEN, OR SHRIMP FOR 5**

TRI-COLOR PASTA SPAGHETTI NOODLES WITH PESTO, BUTTER CREAM, AND TOMATO MEAT SAUCE. TOPPED WITH PARMIGIANO 16.5

CHICKEN ROSEMARY RAVIOLI WITH CREAM SAUCE AND A DRIZZLE OF BASIL PESTO. TOPPED WITH PARMIGIANO CHEESE. 16.5

BUTTERNUT SQUASH RAVIOLI WITH FRESH HERB BUTTER AND PARMIGIANO CHEESE 16.5

SPINACH CHEESE RAVIOLI WITH CREAM SAUCE, BASIL PESTO, AND PARMIGIANO CHEESE 16.5

CLASSIC CASA MIA RAVIOLI WITH TOMATO MEAT SAUCE AND PARMIGIANO CHEESE. SMALL 13.5, LARGE 16.5

CLASSIC CASA MIA LASAGNE BAKED WITH MOZZARELLA AND TOMATO MEAT SAUCE 17.5

CANNELONNI MEAT FILLED PASTA, BAKED WITH MOZZARELLA AND TOMATO MEAT SAUCE 17.5

MANNICOTTI CHEESE FILLED PASTA, BAKED WITH MOZZARELLA AND BUTTER CREAM SAUCE 17.5

HALF CANNELONNI AND HALF MANNICOTTI A SAMPLER OF HALF OF EACH 17.5

TORTELLINI MEAT FILLED PASTA WITH RED OR WHITE SAUCE, OR A SAMPLER OF EACH. TOPPED WITH PARMIGIANO CHEESE. SMALL 14.5, LARGE 17.5



House Specialties

ADD A CASA MIA SALAD, SMALL CAESAR SALAD, OR MINESTRONE SOUP FOR 5

ITALIAN STREET FESTIVAL SAUSAGE WITH WHITE BEANS ALLA TOSCANA 18.5

CHICKEN PARMIGIANA BONELESS CHICKEN BREAST SAUTÉED AND OVEN BAKED IN PIZZAIOLA SAUCE, PARMIGIANO AND MOZZARELLA. SERVED WITH SPAGHETTI OR FETTUCCINI 18.5

CALZONE WITH FOUR CHEESES, PEPPERONI, CANADIAN BACON, TOMATO SAUCE, AND HERBS 19

CLASSIC CASA MIA STEAK* OVEN ROASTED TWELVE OUNCE NEW YORK STEAK. A FAVORITE SINCE 1952. SERVED WITH YOUR CHOICE OF SPAGHETTI, FETTUCCINI OR WHITE BEANS ALLA TOSCANA 29

**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

Wine

Aperitivo

CASA MIA BELLINI

CREATED IN 1936 AT EARNEST HEMMINGWAY'S
FAVORITE VENICE HANGOUT, HARRY'S BAR.
A PERFECT MIX OF PROSECCO AND WHITE PEACH PUREE 9

House Wines

**CHARDONNAY, WHITE ZINFANDEL,
CABERNET, MERLOT 9
PROSECCO 10**

Bottled Wines

**CLEAN SLATE RIESLING BOTTLE 32, GLASS 10
101 NORTH PINOT GRIGIO BOTTLE 32, GLASS 10
CENTENARIO LAMBRUSCO BOTTLE 32, GLASS 10
NOVELTY HILL SYRAH BOTTLE 32, GLASS 10
CETAMURA CHIANTI BOTTLE 32, GLASS 10
VALLE REALE MONTEPULCIANO BOTTLE 32, GLASS 10
NOVELTY HILL MERLOT BOTTLE 32, GLASS 10
NOVELTY HILL CABERNET SAUVIGNON BOTTLE 32, GLASS 10
TAMARACK CELLARS FIREHOUSE RED BOTTLE 36, GLASS 12
ZENATO VALPOLICELLA BOTTLE 36
VALLE REALE MONTEPULCIANO BOTTLE 36**

Beer

Tap

**KONA BIG WAVE LAGER 6.75
WIDMER HEFEWEIZEN 6.75
MAC & JACK'S AFRICAN AMBER 6.75
ELYSIAN SPACE DUST IPA 6.75**

Bottle

**SIERRA NEVADA PALE ALE 5.5
BLACK BUTTE PORTER 5.5
PERONI BIRRA ITALIA 5.5
COORS LIGHT 4.5
BUDWEISER 4.5
BUD LIGHT 4.5
MILLER GENUINE DRAFT 4.5
KALIBER NON ALCOHOL 5.5
ANGRY ORCHARD CRISP CIDER 5.5**

Soft Drinks

**PEPSI, DIET PEPSI, SIERRA MIST,
DR. PEPPER, MT. DEW, ROOTBEER,
LEMONADE, ICED TEA 3.5**

**SAN PELLIGRINO MINERAL WATER 4
SAN PELLIGRINO LIMONATA 4
SAN PELLIGRINO ARANCIATA 4**

**COFFEE 3.5
TEA 3.5**

**APPLE JUICE 3.5
MILK 3.5**

ITALIAN SODA 5

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

DESSERT



Warm from the Oven

APPLE CROSTATA WITH CARAMEL SAUCE
AND VANILLA ICE CREAM 8,5
CHOCOLATE CHIP COOKIE SUNDAE FRESH BAKED IN OUR
PIZZA OVEN AND TOPPED WITH ICE CREAM 8,5

House Favorites

CLASSIC SPUMONI ICE CREAM 4
VANILLA ICE CREAM 4
WITH CARAMEL, PEACH, OR MANGO SAUCE 5
CHOCOLATE MOUSSE CAKE 8
CLASSIC CHEESECAKE WITH MANGO PUREE 8
ROOTBEER FLOAT 5

Something to Fix

BELLINI 9, PROSECCO 10

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