

SMALL PLATES

Marinated mount zero olives	9.00
Romesco dip with toasts	16.00
Polenta bites with black garlic aioli and salami	16.00
Crostini, pear, prosciutto and gorgonzola	18.00
Chorizo cooked in apple cider	18.00
Charcuterie with guindilla pickle	20.00
Garden leaves, pickled celery, walnut, parmesan	14.00



PLATES

Red wine and beef cheek ragu on baked polenta with parmesan	26.00
Local pasta with pistachio basil pesto, burrata and pangrattato	26.00

SOURDOUGH PIZZA

Margherita, tomato sugo, mozzarella, basil and oregano	23.00
Three cheese, mozzarella, gorgonzola, goats cheese, garlic and thyme	23.00
Eggplant, sugo, mozzarella, olive crumb with ricotta and pine nuts	26.00
Potato, garlic, mozzarella, fetta and basil pesto	26.00
Nduja, sugo, mozzarella, fresh ricotta and basil	26.00
Chorizo, sugo, mozzarella, goats cheese, fresh rocket	26.00
Pork and fennel sausage, sugo, mozzarella, red onion, chilli, oregano	26.00
Salami, tomato sugo, mozzarella, chilli, capers	26.00
Smoked ham, pineapple, tomato sugo, mozzarella, thyme	26.00

Casanovasbraidwood.com.au @casanovas.braidwood
Bread and baked goods made in house, produce grown in our garden or sourced locally

Allergy advice upon request
15% Surcharge on public holidays. Family owned and operated