


SMALL PLATES

Marinated mount zero olives	9.00	
Polenta bites with black garlic aioli and salami	16.00	
Charcuterie and guindilla pickles	20.00	
Rye crostini, ricotta, bresaola, rocket, salsa verde	18.00	
Garden leaves, fennel, apple, walnut, parmesan	14.00	
Marinated local beetroot, basil, goats cheese, smoked almonds, flatbread	18.00	

MAINS

Salami alla vodka with shaved parmesan on local mafaldine pasta	28.00
Slow braised beef short rib, soft polenta with salsa verde	32.00

SOURDOUGH PIZZA

Margherita, tomato sugo, mozzarella, basil and oregano	24.00
Three cheese, mozzarella, gorgonzola, goats cheese, garlic and thyme	24.00
Spinach, preserved lemon, mozzarella, ricotta, goats cheese and pine nuts	27.00
Potato, gorgonzola, mozzarella, caramelised onion, rosemary	27.00
Mushroom, mozzarella, goats cheese, pine nuts, chives	27.00
Chorizo, tomato sugo, mozzarella, goats cheese, fresh rocket, parmesan	28.00
Pancetta, tomato sugo, mozzarella, chilli, olive and rosemary	28.00
Salami, tomato sugo, mozzarella, chilli, capers	28.00
Smoked ham, pineapple, tomato sugo, mozzarella, thyme	28.00

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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