

SMALL PLATES

Marinated mount zero olives	9.00
Polenta bites with black garlic aioli and salami	16.00
Crostini with taleggio, charred grapes and hazelnut	18.00
Charcuterie with pickles and toasts	20.00
Garden leaves, pickled celery, walnut, parmesan	14.00



PASTA

Pork and Nduja ragu with parmesan and pangrattato	32.00
Puttanesca pasta with olives, anchovies, capers and chilli	27.00

Sauces can be served with baked polenta as a gluten free option.

SOURDOUGH PIZZA

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

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