

# Casa di Nico

ITALIAN RESTAURANT

AUTUMN - WINTER 2007  
(VALID FROM APRIL - SEPTEMBER 2007)

Casa di Nico Italian Restaurant - Open 7 Days for Lunch & Dinner  
[www.casadinico.com.au](http://www.casadinico.com.au)

Reservations:  
T: 02 9279 4115  
F: 02 9279 4219

Weekend & Public Holiday Surcharge 10%. For Group A-la-carte Bookings over 12 guests Surcharge 10%. Now you can pre-order custom-made cakes for your special occasion.

# cocktails

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<b>SEA BREEZE</b> Gin, Orange Juice, Lime Juice and Coconut Syrup Blended with Ice	<b>\$14.50</b>	<b>CARIBBEAN LONG ISLAND ICED TEA</b> Vodka, Gin, Bacardi, Tequila, Cointreau and Lemon Juice topped with Cranberry Juice	<b>\$14.50</b>
<b>VIVA ITALIANA</b> Midori, Vodka, Strawberry Liqueur and a touch of Grenadine topped off with Lemonade	<b>\$14.50</b>	<b>SUNRISE</b> Mango Liqueur, Bacardi and Crème de Cacao Blended with Ice and Fresh Mangoes	<b>\$14.50</b>
<b>APPLE MARTINI</b> Vodka, Apple Schnapps and Cinzano Bianco	<b>\$14.50</b>	<b>MOCKTAIL</b> Fresh Strawberries and Basil Leaves muddled and shaken with Pineapple and Cranberry Juices	<b>\$ 9.50</b>
<b>STRAWBERRY DELIGHT</b> Malibu, Strawberry Liqueur and Bacardi topped with Pineapple Juice and Fresh Strawberries	<b>\$14.50</b>		

# birra

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<b>LOCAL BEER</b>		<b>IMPORTED BEER</b>	
Crown Lager	\$ 6.80	Stella Artois	\$ 7.50
James Boags Premium	\$ 6.80	Guinness	\$ 8.50
Victoria Bitter	\$ 6.50	Heineken	\$ 7.50
Hahn Premium	\$ 6.80	Becks	\$ 7.50
Pure Blonde	\$ 6.80	Moretti	\$ 7.50
Tooheys Dry	\$ 6.80	Peroni	\$ 7.50
Tooheys New	\$ 6.50		
<b>LIGHT BEER</b>			
Cascade Premium Light	\$ 5.80	Hahn Premium Light	\$ 5.80

# others

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<b>ALCOHOLIC CIDER AND MIXERS</b>		<b>SOFT DRINKS</b>	<b>\$ 3.50</b>
Strongbow	\$ 6.00	Coca-Cola, Diet Coke, Sprite, Lift, Ginger Ale	
Absolut Cut	\$ 7.00		
<b>JUICES</b>	<b>\$ 4.00</b>	<b>WATER</b>	
Apple, Orange, Pineapple, Cranberry, Tomato, Grapefruit		San Pellegrino 500ml	\$ 4.80
		San Pellegrino 1lt	\$ 8.80
		Acqua Panna 500ml	\$ 4.80

## *pane*

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<b>Focaccia All'Aglio</b> Garlic Focaccia	<b>\$ 5.00</b>	<b>Ciabatta Slices</b> Fresh Bread served with Olive Oil, Aged Balsamic and Ligurian Olives	<b>\$ 6.00</b>
<b>Pizza Pane</b> Woodfired Pizza Base with Garlic, Olive Oil and Oregano	<b>\$10.00</b>	<b>Olive Fritte</b> Ligurian and Sicilian Olives Pan Fried with Garlic and Chilli served with Grissini	<b>\$ 9.50</b>
<b>Bruschetta</b> Roma Tomatoes, Red Onion, Basil on Woodfired Italian Ciabatta	<b>\$ 9.50</b>		

## *i contorni*

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<b>Patate al Rosmarino</b> Oven Roasted Rosemary and Garlic Potatoes	<b>\$ 7.50</b>	<b>Patate Fritte</b> Chips	<b>\$ 6.50</b>
<b>Verdure Miste</b> Sautéed Market Vegetables, Extra Virgin Olive Oil	<b>\$ 7.50</b>	<b>Insalata Greca</b> Tossed Salad of Tomato, Cucumber, Red Onion, Fetta and Kalamata Olives	<b>\$10.00</b>
<b>Rucola con Parmigiano</b> Rocket and Parmesan Salad with Aged Balsamic Dressing	<b>\$10.00</b>		

## *carte per i bambini*

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<b>CHILDREN'S MENU – Under 12 years</b> Choice of Tomato and Cheese Pizza, Chicken Nuggets, Spaghetti with Tomato and Parmesan or a Vegetarian Lasagne, with a choice of Soft Drink and Gelato	<b>\$13.50</b>
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# ostriche

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Sydney Rock 1/2 dozen \$18.00  
al Naturale dozen \$34.00

Freshly Shucked Sydney Rock Oysters  
served with Balsamic Vinegar and Olive Oil

Sydney Rock 1/2 dozen \$18.00  
alla Kilpatrick dozen \$34.00

Freshly Shucked Sydney Rock Oysters  
served with Bacon and Worcestershire Sauce

## ANTIPASTO CASA DI NICO FOR TWO

~ \$35.00 ~

Selection of Italian Cured Meats, Freshly Shucked Oysters, Almond Crusted King Prawns,  
Zucchini Flowers, Marinated Vegetables, Frittata and Woodfired Italian Ciabatta

# i primi

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**Insalata di Calamari \$17.00**

Chargrilled Calamari with Tomato,  
Pine Nuts, Capers, and Aged Balsamic

**Gamberoni alla Griglia \$22.50**

Chargrilled King Prawns with Garlic,  
Chilli, Red Onion and Capers

**Insalata di Polpi \$18.00**

Wood Roasted Baby Octopus  
with Semi-Dried Tomatoes, Ligurian Olives,  
Oregano and Extra Virgin Olive Oil

**Zuppa, Crema di Fagioli Bianci \$18.00**

White Bean Soup with Seared Scallops  
and Crispy Cauliflower

**Ravioli al Granchio \$18.00**

Home Made Crab Ravioli with Sautéed  
Spinach and Lemon Butter

**Gamberoni al Forno \$19.50**

Oven Baked King Prawns and Vongole  
with Garlic, Pancetta, Chilli and Verjuice

**Wood Roasted Fig Caprese \$17.50**

Wood Roasted Figs, Buffalo Bocconcini,  
Roma Tomato, Basil and Olive Oil

**Prosciutto Affettato \$17.50**

Sliced Prosciutto with Aged Regiano,  
Extra Virgin Olive Oil and Rock Melon Salad

# *pizze*

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<b>Capricciosa</b> Ham, Mushrooms, Olives, Tomatoes and Artichokes	<b>\$23.00</b>	<b>Gamberi</b> Pizza of Prawns with Goats Milk Fetta, Rocket and Semi Dried Tomatoes	<b>\$25.50</b>
<b>Frutti di Mare</b> Prawns, Baby Calamari, Sicilian Caponata, Olives and Rocket	<b>\$25.50</b>	<b>Margherita</b> Cherry Tomatoes, Bocconcini, Parmigiano Reggiano and Basil	<b>\$21.00</b>
<b>Calabrese</b> Hot Salami, Scamorza Cheese, Red Onion and Anchovies	<b>\$23.00</b>	<b>Romagnola</b> Prosciutto, Semi-Dried Tomatoes, Shaved Parmesan and Rocket	<b>\$23.00</b>

# *paste e risotti*

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<b>Spaghetti ai Frutti di Mare</b> Prawns, Calamari, Vongole, Octopus and Mussels with Fresh Tomato and Saffron	<b>\$27.50</b>	<b>Fettucine Carbonara</b> Bacon, Garlic, Cream and Parmigiano Reggiano	<b>\$24.00</b>
<b>Lasagne alle Verdure</b> Lasagne with Layers of Zucchini, Spinach, Capsicum, Eggplant, Onion and Cheese	<b>\$24.00</b>	<b>Rigatoni Picanté</b> Hot Salami, Roasted Capsicum, Asparagus, Walnuts and Gorgonzola	<b>\$25.00</b>
<b>Linguine con Vongole</b> Clams, Verjuice, Chilli, Parsley and Spinach	<b>\$25.50</b>	<b>Risotto al Pollo e Funghi</b> Smoked Chicken and Wild Mushroom Risotto with Rocket and Parmesan	<b>\$34.00</b>
<b>Fettuccine ai Gamberi</b> Fresh King Prawns, Garlic, Extra Virgin Olive Oil, Basil and Chilli in a Tomato Sauce	<b>\$29.50</b>	<b>Risotto Frutti di Mare</b> Scampi, Prawns, Calamari, Vongole, Octopus and Mussels with Fresh Tomato and Saffron	<b>\$35.00</b>
<b>Linguine all' Aragosta</b> Lobster with Roasted Capsicum, Spinach, Chilli and Saffron	<b>\$37.00</b>		

# *i secondi*

<b>Salmone alla Griglia</b> Grilled Salmon and Lemon Butter, Served with Chips or Salad	<b>\$30.00</b>	<b>Cotoletta di Vitello</b> Chargrilled Veal Cutlet with Roasted Potatoes, Green Beans and Cavolo Nero	<b>\$32.00</b>
<b>Filetto di Snapper</b> Roasted Snapper Fillet, Almond Crusted, Wood Roasted Capsicum and Tomato Mash	<b>\$29.50</b>	<b>Ribeye di Rinforza</b> Chargrilled Ribeye of Beef, Creamy Garlic Potatoes, Green Beans and Black Truffle	<b>\$34.00</b>
<b>Filetto di Barramundi</b> Roasted Artichoke, Capsicum, Smoked Eggplant Dressing	<b>\$30.00</b>	<b>Filetto Mignon</b> Chargrilled Tenderloin of Beef wrapped in Prosciutto on Creamy Pureed Potatoes and Lemon	<b>\$36.00</b>
<b>Saltimbocca di Pollo</b> Prosciutto Wrapped Chicken Breast on Potato Puree with Broad Bean and Sage	<b>\$27.50</b>	<b>Medaglioni di Manzo</b> Chargrilled Beef Medallions with Roasted Garlic Mash, Pancetta and Balsamic Onions	<b>\$35.00</b>
<b>Scaloppine al Limone</b> Pan-fried Veal Scaloppine with Lemon, Garlic, White Wine and Fresh Herbs	<b>\$29.00</b>		

## **CASA DI NICO FRUTTI DI MARE FOR TWO**

**~ \$85.00 ~**

Woodfired Bugs, Scampi, King Prawns, Calamari, Octopus, Mussels and Vongole Tossed with  
Garlic, Chilli and Extra Virgin Olive Oil

# *i dolci*

<b>Classic Tiramisu</b> Specialita' Della Casa	<b>\$14.00</b>	<b>Zabaglione Di Fragole</b> Fresh Strawberries in Zabaglione Cream	<b>\$14.00</b>
<b>Caramolla e Banana Brulée</b> Caramel and Banana Brulée with Praline Tuille	<b>\$14.00</b>	<b>Diplomatico</b> Warm Vanilla Custard, Cherries, Blackberries and Savoirdi Biscuits	<b>\$14.00</b>
<b>Cioccolato e Pera Tarte</b> Chocolate and Pear Tart, Vanilla Custard and Warm Chocolate Sauce	<b>\$14.00</b>	<b>Seasonal Fruit Plate</b>	<b>\$14.00</b>
<b>Selection of Gelato &amp; Ice Cream</b>	<b>\$14.00</b>	<b>Selection of Regional Cheeses</b>	<b>\$16.00</b>

# caffe

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Ristretto	\$ 3.80	Long Black	\$ 4.00
Espresso	\$ 3.80	Hot Chocolate	\$ 4.00
Macchiato	\$ 3.80	Mocha	\$ 4.00
Caffe Latte	\$ 4.00	Tea	\$ 4.00
Cappuccino	\$ 4.00	Doppio	\$ 4.00
Flat White	\$ 4.00	Affogato	\$ 4.00

## THE GREEK GODFATHER

~ \$12.50 ~

Tuaca Liqueur and Metaxa 7 Star served with a short black

# ports, whiskeys & cognacs

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Mr. Pickwicks	\$18.00	Glenlivet Pure Malt	\$ 9.50
Grandfather	\$20.00	Glenmorangie Malt	\$12.50
Galway Pipe	\$13.00	Glenronach	\$10.50
Hanwood	\$ 9.00	Canadian Club	\$ 6.50
Morris Liqueur Muscat	\$ 7.00	Tuaca Liqueur Whiskey	\$ 9.50
Morris Liqueur Tokay	\$ 7.00	Remy Martin V.S.O.P.	\$10.50
Makers Mark Bourbon	\$ 8.50	Remy Martin X.O.	\$18.50
Johnnie Walker Black Label	\$ 9.50	Hennessy V.S.O.P.	\$10.50
Chivas Regal	\$ 7.00	Hennessy X.O.	\$18.50
Glenfiddich SR 12 yo	\$ 9.50	Metaxa 7 Star	\$10.50
Macallan Malt 12 yo	\$ 9.50	Grappa	\$10.60