

CASA MIA

ITALIAN RESTAURANT



Established 1952
NATIONAL AWARD WINNING PIZZA

CASA MIA

ITALIAN RESTAURANT

Starters

OVEN ROASTED ASPARAGUS
WITH PROSCIUTTO AND BALSAMIC GLAZE 8.5

CLASSIC CASA MIA GARLIC BREAD
WITH TWO DIPPING SAUCES 7

TOASTED BLACK PEPPER POTATO CHIPS
WITH GORGONZOLA PARMIGIANO SAUCE 6

CHEEZY GARLIC BREAD
WITH TWO DIPPING SAUCES 9

Salads

CLASSIC CASA MIA SALAD CRISP ICEBERG
LETTUCE, MOZZARELLA CHEESE, SLICED BLACK OLIVES,
AND YOUR CHOICE OF DRESSING 6.5
WITH SHRIMP OR CHICKEN 10

ARUGULA SALAD WITH PARMIGIANO, PROSCIUTTO,
LEMON AND OLIVE OIL 10.5

ICEBERG WEDGE WITH GORGONZOLA PARMIGIANO
DRESSING, OVEN ROASTED TOMATOES, AND
SMOKEHOUSE BACON 11

CASA MIA CAPRESE ROASTED TOMATOES ON FRESH
MOZZARELLA WITH PESTO AND BALSAMIC GLAZE 11

**CLASSIC CASA MIA SPICY CHICKEN
CAESAR SALAD** 15

SMALL CAESAR SALAD 6.5

ADD A HOUSE ROLL 1

Piadini

FRESH BAKED FLATBREAD TOPPED WITH SALAD

CAESAR PIADINI ROMAINE WITH PARMIGIANO 14
WITH SPICY CHICKEN OR SHRIMP 17

CAPRESE PIADINI SLICES OF FRESH MOZZARELLA,
PESTO, AND OVEN ROASTED TOMATOES OVER A
BED OF ROMAINE 16

ROCKET PIADINI ARUGULA TOPPED WITH
SMOKEHOUSE BACON, ROASTED TOMATOES, AND A
DRIZZLE OF SUN DRIED TOMATO AIOLI 16



Soups

CLASSIC CASA MIA MINESTRONE WITH A
DOLLOP OF BASIL PESTO 6.5

TOMATO BASIL BISQUE 7.5

ONION SOUP TOPPED WITH BREAD AND CHEESE
AND BAKED IN OUR PIZZA OVEN 7.5

ADD A HOUSE ROLL 1

Sandwiches

ADD A CLASSIC SALAD, SMALL CAESAR SALAD,
OR MINESTRONE SOUP 3.75

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 CANADIAN BACON,
SALAMI, SLICED TOMATO, LETTUCE, ONION,
CHEESE, AND HOUSE VINAIGRETTE 11

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. SHREDDED MOZZARELLA, FIOR DI LATTE FRESH MOZZARELLA, PARMIGIANO, STANISLAUS TOMATO SAUCE, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL. SMALL 16.5, LARGE 24.5, GLUTEN FREE 18

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 16.5, LARGE 24.5, GLUTEN FREE 18

CLASSIC CASA MIA SPECIAL STANISLAUS TOMATO SAUCE, MOZZARELLA CHEESE, ARTISAN PEPPERONI, SALAMI, ITALIAN SAUSAGE, AND MUSHROOMS. SMALL 18.5, LARGE 25.5, GLUTEN FREE 20

FIG ALMOND PESTO AND PROSCIUTTO WITH GORGONZOLA PARMIGIANO SAUCE, FIG ALMOND PESTO, THINLY SLICED PROSCIUTTO, ARUGULA AND BALSAMIC VINEGAR. SMALL 18.5, LARGE 25.5, GLUTEN FREE 20

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 18.5, LARGE 25.5, GLUTEN FREE 20

STRADA SUSINA THE *PLUM STREET PIZZA*. OUR FIRST NATIONAL AWARD WINNING PIZZA AT HUNT WESSON FOODS "PRIMA PIZZA" CONTEST. STANISLAUS TOMATO AND GORGONZOLA PARMIGIANO SAUCES WITH ROAST CHICKEN, CASHEWS, ONIONS AND FRESH BASIL. SMALL 18.5, LARGE 25.5, GLUTEN FREE 20

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 18.5, LARGE 25.5, GLUTEN FREE 20

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 18.5, LARGE 25.5, GLUTEN FREE 20

CLASSIC CASA MIA VEGETARIAN SPECIAL TOMATO SAUCE, MOZZARELLA CHEESE, MUSHROOMS, ONION, BLACK OLIVES, AND GREEN PEPPERS. SMALL 18.5, LARGE 25.5, GLUTEN FREE 20

Design your own Pizza

INCLUDES CHOICE OF SAUCE AND MOZZARELLA. SMALL 14.5, LARGE 20.5, GLUTEN FREE 16

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

TOPPINGS

PROTEINS SMALL 3.25, LARGE 4.5, GLUTEN FREE 3.25

- BACON, CHICKEN, CANADIAN BACON, PEPPERONI, PROSCIUTTO, SALAMI, SAUSAGE, SHRIMP

ALL OTHERS SMALL 1.75, LARGE 2.5, GLUTEN FREE 1.75

- BLACK OLIVES, CASHEWS, GARLIC, GREEN PEPPERS, JALAPENO, MUSHROOMS, ONIONS, OVEN ROASTED TOMATOES, PEPPERONCINI, PINEAPPLE, ROASTED RED PEPPERS, TOMATOES, ARUGULA, BASIL
- FIOR DI LATTE FRESH MOZZARELLA, PARMESAN CHEESE
- BALSAMIC GLAZE, BALSAMIC VINEGAR, FIG ALMOND PESTO, OLIVE OIL, WHITE TRUFFLE OIL

Pasta, Rice, Beans

ADD A CASA MIA CLASSIC SALAD, SMALL CAESAR SALAD,
OR CLASSIC CASA MIA MINISTRONE 3.75

CASA MIA CLASSIC SPAGHETTI OR FETTUCCINI CHOOSE FROM OUR HOUSE MADE CLASSIC TOMATO MEAT SAUCE - COOKED IN OUR RESTAURANT FOR SIX HOURS, OUR CLASSIC CREAM AND BUTTER SAUCE, OUR SPICY VEGETARIAN PUTTANESCA SAUCE, OR OUR BASIL PESTO. SMALL 10.5, LARGE 12.5

ADD HOUSE MADE MEATBALLS 7, ADD CHICKEN OR SHRIMP 5, ADD STREET FESTIVAL SAUSAGE 8.5

MUSHROOM RISOTTO WITH PARMIGIANO, WHITE TRUFFLE OIL AND BALSAMIC GLAZE 14

WHITE BEANS ALLA TOSCANA WHITE BEANS WITH PORK STOCK, OLIVE OIL, AND FRESH HERBS 12

ROSEMARY CHICKEN RAVIOLI WITH BUTTER CREAM SAUCE AND ROASTED TOMATO PESTO 16

BUTTERNUT SQUASH RAVIOLI WITH FRESH HERB BUTTER AND PARMIGIANO 16

SPINACH CHEESE RAVIOLI WITH CREAM SAUCE AND BASIL PESTO 16

CLASSIC CASA MIA RAVIOLI WITH TOMATO MEAT SAUCE.
SMALL 12, LARGE 15

CLASSIC CASA MIA LASAGNE 17

CANNELLONI OR MANICOTTI OR A SAMPLER OF HALF OF EACH 16.5

TORTELLINI WITH RED OR WHITE SAUCE, OR A SAMPLER OF EACH 17



House Specialties

ADD A CASA MIA CLASSIC SALAD, SMALL CAESAR SALAD,
OR CLASSIC CASA MIA MINISTRONE 3.75

ITALIAN STREET FESTIVAL SAUSAGE WITH WHITE BEANS ALLA TOSCANA 19

CHICKEN PARMIGIANA BONELESS CHICKEN BREAST SAUTÉED AND OVEN BAKED IN PIZZAIOLA SAUCE, PARMIGIANA AND FIOR DI LATTE FRESH MOZZARELLA. SERVED WITH SPAGHETTI OR FETTUCCINI 18

CALZONE WITH FOUR CHEESES, PEPPERONI, CANADIAN BACON, TOMATO SAUCE, AND HERBS 17.5

CLASSIC CASA MIA STEAK* PERFECTLY SEASONED, OVEN ROASTED TWELVE OUNCE NEW YORK STEAK. A FAVORITE SINCE 1952. CHOICE OF SPAGHETTI, FETTUCCINI OR WHITE BEANS ALLA TOSCANA 28

**THIS ITEM IS COOKED TO ORDER.*

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

BELLINI

CREATED IN 1936 AT EARNEST HEMMINGWAY'S FAVORITE VENICE HANGOUT, HARRY'S BAR.
A PERFECT MIX OF PROSECCO SPARKLING WINE AND WHITE PEACH PUREE 8.5

House Wines

**CHARDONNAY,
WHITE ZINFANDEL, LAMBRUSCO,
MERLOT, CABERNET SAUVIGNON 7
PROSECCO 8**

Bottled Wines

**SAVIAH JACK RIESLING 22/8
ROTATING PINOT GRIGIO 22/8
ROTATING CHIANTI 21/8
IL BASTARDO SANGIOVESE 22/8
14 HANDS CABERNET SAUVIGNON 21/8
ROTATING RED BLEND 22/8
ROTATING MERLOT 21/8**

Beer

Tap

**BLUE MOON BELGIAN WHITE 7
MAC & JACK'S AFRICAN AMBER 7
PERONI BIRRA ITALIA 7
ROTATING IPA TAP 7
ROTATING SEASONAL TAP 7**

PITCHERS OF BEER 20

Packaged

**RAINIER 16OZ CAN 4
ROTATING NON-ALCOHOLIC 5
ROTATING HARD CIDER 5.5
BUD LIGHT 12OZ BOTTLE 5
COORS LIGHT 12OZ BOTTLE 5
ROTATING SELTZER 5**

Soft Drinks

Fountain

**COKE, DIET COKE, SPRITE, DR. PEPPER,
ROOTBEER, LEMONADE, ICED TEA 3.25**

San Pelliqrino

MINERAL, ARANCIATA, LIMONATA 3.5

Italian Soda

STRAWBERRY, RASPBERRY, PEACH 5.5

ROOTBEER FLOAT 6

COFFEE, TEA 3

APPLE JUICE 2.5

MILK 2

CHOCOLATE MILK 2.5

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

Why fight the happy?

HAPPY HOUR MENU

3:00 PM TO 5:00 PM

BELLINI CREATED IN 1936 AT EARNEST HEMMINGWAY'S FAVORITE VENICE HANGOUT, HARRY'S BAR. A PERFECT MIX OF PROSECCO AND WHITE PEACH PUREE 7

HOUSE WINES 5

DRAUGHT BEERS 5

PIZZA OVEN BAKED ONION SOUP 5.5

CLASSIC CASA MIA GARLIC BREAD WITH RED AND WHITE DIPPING SAUCES 6

TOASTED BLACK PEPPER POTATO CHIPS WITH GORGONZOLA PARMIGIANO SAUCE 6

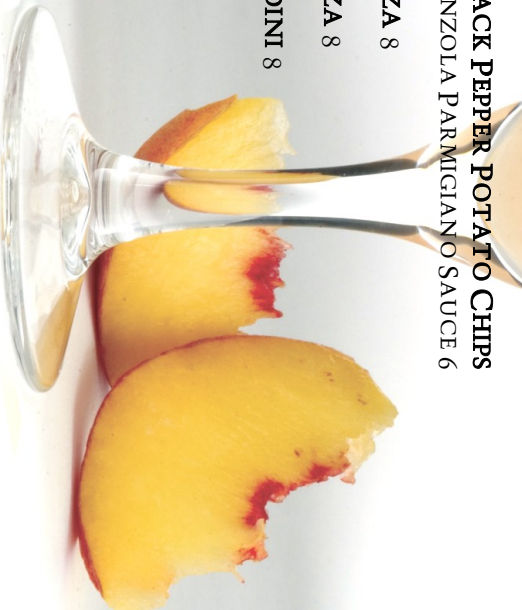
DI FARA PIZZA 8

TORINO PIZZA 8

CAESAR PIADINI 8

SPUMONI 3.5

TIRAMISU 5.5



DESSERT



Warm from the Oven
SERVED WITH VANILLA ICE CREAM

APPLE CROSTATA WITH CARAMEL SAUCE 8

CHOCOLATE CHIP COOKIE WITH A MOLTEN CHOCOLATE CENTER AND CARAMEL SAUCE 8

MOLTEN CHOCOLATE CAKE WITH RASPBERRY SAUCE 8

Please Favorites
CLASSIC SPUMONI ICE CREAM 4.5

VANILLA ICE CREAM 4.5

WITH CARAMEL, PEACH, RASPBERRY, OR MANGO SAUCE 5

CLASSIC CHEESECAKE WITH MANGO PUREE 6.5

TIRAMISU LAYERED CAKE WITH CREAM AND A HINT OF COFFEE AND CHOCOLATE 6.5

LIL DONUTS 8

Something to Fix
BELLINI 8.5, **PROSECCO** 8