

# 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 7.5  
ADD CHEESE 2.5

**ARTICHOKE RICOTTA FONDUTA**  
WITH FRESH BAKED FLATBREAD 9

**BRUSCHETTA GARLIC BREAD**  
WITH CHEESE, TOMATO, AND BASIL 9

### Salads

**CASA MIA SALAD** FRESH CUT LETTUCE,  
MOZZARELLA CHEESE, SLICED BLACK OLIVES, AND  
YOUR CHOICE OF DRESSING 6.5  
WITH SHRIMP OR CHICKEN 9.5

**ARUGULA SALAD** WITH PARMIGIANO, PROSCIUTTO,  
LEMON AND OLIVE OIL 9.5

**ICEBERG WEDGE** WITH GORGONZOLA PARMIGIANO  
DRESSING, OVEN ROASTED TOMATOES, AND  
SMOKEHOUSE BACON 9.5

**CASA MIA CAPRESE** ROASTED TOMATOES ON FRESH  
MOZZARELLA WITH PESTO AND BALSAMIC GLAZE 9.5

**CLASSIC CASA MIA SPICY CHICKEN  
CAESAR SALAD** 14

**SMALL CAESAR SALAD** 6.5

ADD A HOUSE ROLL FOR .75

### Piadini

FRESH BAKED FLATBREAD TOPPED WITH SALAD

**CAESAR PIADINI** ROMAINE, PARMIGIANO,  
AND CAESAR DRESSING 12.5  
WITH SPICY CHICKEN OR SHRIMP 15.5

**CAPRESE PIADINI** SLICES OF FRESH MOZZARELLA,  
PESTO, OVEN ROASTED TOMATOES AND BALSAMIC  
GLAZE OVER A BED OF ROMAINE 14.5

**ROCKET PIADINI** ARUGULA TOPPED WITH  
SMOKEHOUSE BACON, ROASTED TOMATOES, AND A  
DRIZZLE OF SUN DRIED TOMATO AIOLI 14.5

### Sandwiches

ADD A CASA MIA SALAD, SMALL CAESAR SALAD,  
OR MINISTRONE SOUP FOR 4

**CLASSIC CASA MIA MEATBALL** MOZZARELLA,  
MEATBALLS, AND TOMATO MEAT SAUCE 10.5

**ITALIAN BLT** SMOKEHOUSE BACON, LETTUCE,  
FRESH TOMATO, FIOR DI LATTE MOZZARELLA,  
AND SUN DRIED TOMATO AIOLI 10.5

**CLASSIC CASA MIA SUB** PROSCIUTTO, SALAMI,  
SLICED TOMATO, LETTUCE, ONION, AND  
CASA MIA HOUSE VINAIGRETTE 10.5

### Soup

**CLASSIC CASA MIA MINISTRONE**  
WITH A DOLLOP OF BASIL PESTO 6.5

ADD A HOUSE ROLL FOR .75



# 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. TOMATO SAUCE, SHREDDED MOZZARELLA, FIOR DI LATTE FRESH MOZZARELLA, PARMIGIANO, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL. SMALL 16, LARGE 23.5, 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, LARGE 23.5, GLUTEN FREE 18

**CLASSIC CASA MIA SPECIAL** TOMATO SAUCE, MOZZARELLA CHEESE, ARTISAN PEPPERONI, SALAMI, SAUSAGE, AND MUSHROOMS. SMALL 17.5, LARGE, 25.5, GLUTEN FREE 19.5

**FIG ALMOND PESTO AND PROSCIUTTO** WITH GORGONZOLA PARMIGIANO SAUCE, FIG ALMOND PESTO, THINLY SLICED PROSCIUTTO, ARUGULA AND BALSAMIC VINEGAR. SMALL 17.5, LARGE, 25.5, GLUTEN FREE 19.5

**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 17.5, LARGE, 25.5, GLUTEN FREE 19.5

**STRADA SUSINA** THE *PLUM STREET PIZZA*. OUR FIRST NATIONAL AWARD WINNING PIZZA AT HUNT WESSON FOODS "PRIMA PIZZA" CONTEST. TOMATO AND GORGONZOLA PARMIGIANO SAUCES WITH ROAST CHICKEN, CASHEWS, ONIONS AND FRESH BASIL. SMALL 17.5, LARGE, 25.5, GLUTEN FREE 19.5

**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 17.5, LARGE, 25.5, GLUTEN FREE 19.5

**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 17.5, LARGE, 25.5, GLUTEN FREE 19.5

## Design your own Pizza

INCLUDES CHOICE OF SAUCE AND MOZZARELLA. SMALL 14.5, LARGE 20.5, GLUTEN FREE 16.5

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

**TOPPINGS** PEPPERONI, SALAMI, SAUSAGE, CANADIAN BACON, PROSCIUTTO, BACON, SHRIMP, CHICKEN, MUSHROOMS, ONIONS, BLACK OLIVES, FRESH TOMATOES, OVEN ROASTED TOMATOES, GREEN PEPPERS, JALAPENO, PEPPERONCINI, ROASTED RED PEPPERS, ARUGULA, BASIL, PINEAPPLE, FIG ALMOND PESTO, CASHEWS, FETA, PARMESAN, FIOR DI LATTE FRESH MOZZARELLA, WHITE TRUFFLE OIL, BALSAMIC VINEGAR  
SMALL 1.5, LARGE 2.5, GLUTEN FREE 1.5

# Entrees

ADD A CASA MIA SALAD, SMALL CAESAR SALAD, OR MINESTRONE SOUP FOR 4

**CASA MIA SPAGHETTI** CHOOSE FROM OUR HOUSE MADE TOMATO MEAT SAUCE, OUR SPICY VEGETARIAN PUTTANESCA SAUCE, OR OUR BASIL PESTO. TOPPED WITH PARMIGIANO CHEESE. SMALL 10.5, LARGE 12.5  
ADD MEATBALLS, CHICKEN, OR SHRIMP FOR 5

**CASA MIA FETTUCCINI** SERVED WITH OUR CLASSIC BUTTER CREAM SAUCE AND TOPPED WITH PARMIGIANO CHEESE. SMALL 10.5, LARGE 12.5  
ADD MEATBALLS, CHICKEN, OR SHRIMP FOR 5

**TRI-COLOR PASTA** SPAGHETTI NOODLES WITH PESTO, BUTTER CREAM, AND TOMATO MEAT SAUCE. TOPPED WITH PAMIGIANO 14.5

**CHICKEN ROSEMARY RAVIOLI** WITH CREAM SAUCE AND A DRIZZLE OF BASIL PESTO. TOPPED WITH PAMIGIANO CHEESE. 14.5

**BUTTERNUT SQUASH RAVIOLI** WITH FRESH HERB BUTTER AND PARMIGIANO CHEESE 14.5

**SPINACH CHEESE RAVIOLI** WITH CREAM SAUCE, BASIL PESTO, AND PARMIGIANO CHEESE 14.5

**CLASSIC CASA MIA RAVIOLI** WITH TOMATO MEAT SAUCE AND PARMIGIANO CHEESE. SMALL 11.5, LARGE 14.5

**CLASSIC CASA MIA LASAGNE** BAKED WITH MOZZARELLA AND TOMATO MEAT SAUCE 15.5

**CANNELONNI** MEAT FILLED PASTA, BAKED WITH MOZZARELLA AND TOMATO MEAT SAUCE 15.5

**MANNICOTTI** CHEESE FILLED PASTA, BAKED WITH MOZZARELLA AND BUTTER CREAM SAUCE 15.5

**HALF CANNELONNI AND HALF MANNICOTTI** A SAMPLER OF HALF OF EACH 15.5

**TORTELLINI** MEAT FILLED PASTA WITH RED OR WHITE SAUCE, OR A SAMPLER OF EACH. TOPPED WITH PARMIGIANO CHEESE. SMALL 12.5, LARGE 15.5



# House Specialties

ADD A CASA MIA SALAD, SMALL CAESAR SALAD, OR MINESTRONE SOUP FOR 4

**ITALIAN STREET FESTIVAL SAUSAGE** WITH WHITE BEANS ALLA TOSCANA 16.5

**CHICKEN PARMIGIANA** BONELESS CHICKEN BREAST SAUTÉED AND OVEN BAKED IN PIZZAIOLA SAUCE, PARMIGIANO AND MOZZARELLA. SERVED WITH SPAGHETTI OR FETTUCCINI 16.5

**CALZONE** WITH FOUR CHEESES, PEPPERONI, CANADIAN BACON, TOMATO SAUCE, AND HERBS 17

**CLASSIC CASA MIA STEAK\*** OVEN ROASTED TWELVE OUNCE NEW YORK STEAK. A FAVORITE SINCE 1952. SERVED WITH YOUR CHOICE OF SPAGHETTI, FETTUCCINI OR WHITE BEANS ALLA TOSCANA 25

*\*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*

### CASA MIA 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

## *House Wines*

CHARDONNAY, WHITE ZINFANDEL,  
CABERNET, MERLOT 8  
PROSECCO 9

## *Bottled Wines*

SHINE RIESLING 28/9  
STELLA PINOT GRIGIO 28/9  
CENTENARIO LAMBRUSCO 28/9  
ZENATO VALPOLICELLA 32  
NOVELTY HILL SYRAH 28/9  
BADIA A COLTIBOUNO CETAMURA CHIANTI 28/9  
VALLE REALE MONTEPULCIANO 32  
NOVELTY HILL MERLOT 28/9  
NOVELTY HILL CABERNET SAUVIGNON 28/9  
TAMARACK CELLARS FIREHOUSE RED 32/11

# *Beer*

## *Tap*

KONA BIG WAVE LAGER 6.5  
WIDMER HEFEWEIZEN 6.5  
MAC & JACK'S AFRICAN AMBER 6.5  
ELYSIAN SPACE DUST IPA 6.5

## *Bottle*

SIERRA NEVADA PALE ALE 5  
BLACK BUTTE PORTER 5  
PERONI BIRRA ITALIA 5  
COORS LIGHT 4  
BUDWEISER 4  
BUD LIGHT 4  
MILLER GENUINE DRAFT 4  
KALIBER NON ALCOHOL 5  
ANGRY ORCHARD CRISP CIDER 5

# *Soft Drinks*

PEPSI, DIET PEPSI, SIERRA MIST,  
DR. PEPPER, MT. DEW, ROOTBEER,  
LEMONADE, ICED TEA 3

SAN PELLIGRINO MINERAL WATER 3  
SAN PELLIGRINO LIMONATA 3  
SAN PELLIGRINO ARANCIATA 3

COFFEE 3  
TEA 3

APPLE JUICE 3  
MILK 3

ITALIAN SODA 4

# 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**

# DESSERT



*Warm from the Oven*

APPLE CROSTATA WITH CARAMEL SAUCE  
AND VANILLA ICE CREAM 6,5  
CHOCOLATE CHIP COOKIE SUNDÆ FRESH BAKED IN OUR  
PIZZA OVEN AND TOPPED WITH ICE CREAM 6,5

*House Favorites*

CLASSIC SPUMONI ICE CREAM 3  
VANILLA ICE CREAM 3  
WITH CARAMEL, PEACH, OR MANGO SAUCE 4,5  
CHOCOLATE MOUSSE CAKE 5  
CLASSIC CHEESECAKE WITH MANGO PUREE 6  
ROOTBEER FLOAT 5

*Something to Sip*

BELLINI 8, PROSECCO 9

# DESSERT



*Warm from the Oven*

APPLE CROSTATA WITH CARAMEL SAUCE  
AND VANILLA ICE CREAM 6,5  
CHOCOLATE CHIP COOKIE SUNDÆ FRESH BAKED IN OUR  
PIZZA OVEN AND TOPPED WITH ICE CREAM 6,5

*House Favorites*

CLASSIC SPUMONI ICE CREAM 3  
VANILLA ICE CREAM 3  
WITH CARAMEL, PEACH, OR MANGO SAUCE 4,5  
CHOCOLATE MOUSSE CAKE 5  
CLASSIC CHEESECAKE WITH MANGO PUREE 6  
ROOTBEER FLOAT 5

*Something to Sip*

BELLINI 8, PROSECCO 9