

CASA MIA

ITALIAN RESTAURANT



Established 1952
NATIONAL AWARD WINNING PIZZA

CASA MIA

ITALIAN RESTAURANT

Starters

OVEN ROASTED ASPARAGUS
WITH PROSCIUTTO AND BALSAMIC GLAZE 9

TOASTED BLACK PEPPER POTATO CHIPS
WITH GORGONZOLA PARMIGIANO SAUCE 7.5

CASA MIA GARLIC BREAD
WITH TWO DIPPING SAUCES 8

CHEEZY GARLIC BREAD
WITH TWO DIPPING SAUCES 10

Salads

CASA MIA SALAD CRISP ICEBERG LETTUCE,
MOZZARELLA CHEESE, SLICED BLACK OLIVES,
AND YOUR CHOICE OF DRESSING 7
WITH SHRIMP OR CHICKEN 10.5

ARUGULA SALAD WITH PARMIGIANO, PROSCIUTTO,
LEMON AND OLIVE OIL 11.5

ICEBERG WEDGE WITH GORGONZOLA PARMIGIANO
DRESSING, OVEN ROASTED TOMATOES, AND
SMOKEHOUSE BACON 12

CASA MIA CAPRESE ROASTED TOMATOES ON FRESH
MOZZARELLA WITH PESTO AND BALSAMIC GLAZE 12.5

SPICY CHICKEN CAESAR SALAD 16

SMALL CAESAR SALAD 7

ADD A HOUSE ROLL 1.25

Piadini

FRESH BAKED FLATBREAD TOPPED WITH SALAD

CAESAR PIADINI ROMAINE LETTUCE WITH
CAESAR DRESSING AND PARMIGIANO 15
ADD SPICY CHICKEN OR SHRIMP 5

CAPRESE PIADINI SLICES OF FRESH MOZZARELLA,
PESTO, AND OVEN ROASTED TOMATOES OVER A
BED OF ROMAINE 17

ROCKET PIADINI ARUGULA TOPPED WITH
SMOKEHOUSE BACON, ROASTED TOMATOES, AND A
DRIZZLE OF SUN DRIED TOMATO AIOLI 17



Soups

CASA MIA MINISTRONE
WITH A DOLLOP OF BASIL PESTO 7

TOMATO BASIL BISQUE 8.5

ONION SOUP TOPPED WITH BREAD AND CHEESE
AND BAKED IN OUR PIZZA OVEN 8.5

ADD A HOUSE ROLL 1.25

Sandwiches

ADD A CASA MIA SALAD, SMALL CAESAR SALAD,
OR CASA MIA MINISTRONE 5

CASA MIA MEATBALL MOZZARELLA,
MEATBALLS, AND TOMATO MEAT SAUCE 12

ITALIAN BLT SMOKEHOUSE BACON, LETTUCE,
FRESH TOMATO, FIOR DI LATTE MOZZARELLA,
AND SUN DRIED TOMATO AIOLI 12

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

About our crust

Pizza

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 18 | LARGE 25.5 | GLUTEN FREE 20

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 18 | LARGE 25.5 | GLUTEN FREE 20

CASA MIA SPECIAL STANISLAUS TOMATO SAUCE, MOZZARELLA CHEESE, ARTISAN PEPPERONI, SALAMI, ITALIAN SAUSAGE, AND MUSHROOMS. SMALL 19.5 | LARGE 27.5 | GLUTEN FREE 21.5

FIG ALMOND PESTO AND PROSCIUTTO WITH GORGONZOLA PARMIGIANO SAUCE, FIG ALMOND PESTO, THINLY SLICED PROSCIUTTO, ARUGULA AND BALSAMIC VINEGAR. SMALL 19.5 | LARGE 27.5 | GLUTEN FREE 21.5

CHICKEN WITH THREE CHEESES PIZZA TODAY MAGAZINE'S "PIZZA ACROSS AMERICA" CONTEST WINNER. GORGONZOLA PARMIGIANO SAUCE, ROAST CHICKEN, ONIONS, ROASTED RED PEPPERS, BLACK OLIVES, BASIL, FINISHED WITH A SPRITZ OF BALSAMIC VINEGAR. SMALL 19.5 | LARGE 27.5 | GLUTEN FREE 21.5

STRADA SUSINA THE *PLUM STREET PIZZA*. OUR FIRST NATIONAL AWARD WINNING PIZZA, FROM HUNT WESSON FOODS "PRIMA PIZZA" CONTEST. STANISLAUS TOMATO AND GORGONZOLA PARMIGIANO SAUCES WITH ROAST CHICKEN, CASHEWS, ONIONS AND FRESH BASIL. SMALL 19.5 | LARGE 27.5 | GLUTEN FREE 21.5

PIZZA SOLE OUR *PIZZA OF THE SUN*, THE "PIZZA FESTIVA" NATIONAL VEGETARIAN PIZZA OF THE YEAR. GORGONZOLA PARMIGIANO SAUCE, FRESH TOMATOES, ONIONS, BASIL AND BALSAMIC VINEGAR. SMALL 19.5 | LARGE 27.5 | GLUTEN FREE 21.5

POTATO WITH TRUFFLE OIL GORGONZOLA PARMIGIANO SAUCE, GRATED POTATOES, ONIONS, BASIL. FINISHED WITH A SWIRL OF WHITE TRUFFLE OIL. WINNER, "PIZZA FESTIVA" INTERNATIONAL PIZZA CONTEST. SMALL 19.5 | LARGE 27.5 | GLUTEN FREE 21.5

CASA MIA VEGETARIAN SPECIAL TOMATO SAUCE, MOZZARELLA CHEESE, MUSHROOMS, ONION, BLACK OLIVES, AND GREEN PEPPERS. SMALL 19.5 | LARGE 27.5 | GLUTEN FREE 21.5

Design your own Pizza

INCLUDES CHOICE OF SAUCE AND MOZZARELLA. SMALL 14.5 | LARGE 21 | GLUTEN FREE 16.5

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

TOPPINGS

PROTEINS SMALL 3 | LARGE 5 | GLUTEN FREE 3

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

ALL OTHERS SMALL 2 | LARGE 3.5 | GLUTEN FREE 2

- 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

Entrees

ADD A CASA MIA SALAD, SMALL CAESAR SALAD,
OR CASA MIA MINESTRONE 5

CASA MIA SPAGHETTI OR FETTUCCINI CHOOSE FROM OUR HOUSE MADE TOMATO MEAT SAUCE, CREAM AND BUTTER SAUCE, SPICY VEGETARIAN PUTTANESCA SAUCE, OR BASIL PESTO.
SMALL 12.5 | LARGE 14.5

ADD HOUSE MADE MEATBALLS 7 | ADD CHICKEN OR SHRIMP 5 | ADD STREET FESTIVAL SAUSAGE 9

MUSHROOM RISOTTO WITH PARMIGIANO, WHITE TRUFFLE OIL AND BALSAMIC GLAZE 16

WHITE BEANS ALLA TOSCANA WHITE BEANS WITH PORK STOCK, OLIVE OIL, AND FRESH HERBS 13

BUTTERNUT SQUASH RAVIOLI WITH FRESH HERB BUTTER AND PARMIGIANO 17

SPINACH CHEESE RAVIOLI WITH CREAM SAUCE AND BASIL PESTO 17

CASA MIA RAVIOLI WITH TOMATO MEAT SAUCE.
SMALL 13.5 | LARGE 16.5

CASA MIA LASAGNE WITH BEEF, SAUSAGE, AND CHEESES.
BAKED IN OUR TOMATO MEAT SAUCE 17.5

CANNELLONI SAUSAGE AND CHEESE FILLED PASTA,
BAKED IN OUR TOMATO MEAT SAUCE 17.5

MANICOTTI CHEESE AND HERB FILLED PASTA,
BAKED IN OUR HOUSE MADE BUTTER-CREAM SAUCE 17.5

HALF & HALF A SAMPLER OF MANICOTTI AND CANNELLONI 17.5

TORTELLINI WITH BEEF AND CHEESES. SERVED WITH RED OR WHITE SAUCE,
OR A SAMPLER OF EACH 17.5



House Specialties

ADD A CASA MIA SALAD, SMALL CAESAR SALAD,
OR CASA MIA MINESTRONE 5

ITALIAN STREET FESTIVAL SAUSAGE WITH WHITE BEANS ALLA TOSCANA 19

CHICKEN PARMIGIANA BONELESS CHICKEN BREAST SAUTÉED AND OVEN BAKED IN PIZZAIOLA SAUCE, PARMIGIANA AND SHREDDED MOZZARELLA. SERVED WITH SPAGHETTI OR FETTUCCINI 19

CALZONE WITH FOUR CHEESES, PEPPERONI, CANADIAN BACON, TOMATO SAUCE, AND HERBS 19

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 29.5

*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 10

House Wines

CHARDONNAY,
WHITE ZINFANDEL, LAMBRUSCO,
MERLOT, CABERNET SAUVIGNON 8
PROSECCO 9

Bottled Wines

ROTATING RIESLING 24/9
ROTATING PINOT GRIGIO 24/9
ROTATING CHIANTI 23/9
IL BASTARDO SANGIOVESE 24/9
14 HANDS CABERNET SAUVIGNON 23/9
ROTATING RED BLEND 24/9
ROTATING MERLOT 23/9

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 3.5

San Pelligrino

MINERAL, ARANCIATA, LIMONATA 4

Italian Soda

STRAWBERRY, RASPBERRY, PEACH 5.5

ROOTBEER FLOAT 6

COFFEE, TEA 3

APPLE JUICE 3

MILK 3

CHOCOLATE MILK 3.5

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 8

HOUSE WINES 6

DRAUGHT BEERS 6

PIZZA OVEN BAKED ONION SOUP 6

CASA MIA GARLIC BREAD WITH RED AND WHITE DIPPING SAUCES 6

TOASTED BLACK PEPPER POTATO CHIPS WITH GORGONZOLA PARMIGIANO SAUCE 6

DI FARA PIZZA 13

TORINO PIZZA 13

CAESAR PIADINI 13



DESSERT



Warm from the Oven
SERVED WITH VANILLA ICE CREAM

APPLE CROSTATATA 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

SPUMONI ICE CREAM 4.5

VANILLA ICE CREAM 4.5

WITH CARAMEL, PEACH, RASPBERRY, OR MANGO SAUCE 5

CHEESECAKE WITH MANGO PUREE 7

TIRAMISU LAYERED CAKE WITH CREAM AND A HINT OF

COFFEE AND CHOCOLATE 7

LIL DONUTS 8

Something to Sip

BELLINI 10 **PROSECCO** 9