

# CASA MIA

ITALIAN RESTAURANT



*Established 1952*  
NATIONAL AWARD WINNING PIZZA

# CASA MIA

## ITALIAN RESTAURANT

### Starters

#### OVEN ROASTED ASPARAGUS

BAKED WITH PROSCIUTTO, PARMIGIANO,  
AND BALSAMIC GLAZE 8.5

#### PESTO PULLAPART BREAD

OUR PIZZA DOUGH WITH BASIL PESTO, PARMIGIANO,  
GARLIC, AND PIZZIOLO DIPPING SAUCE 11

#### ARTICHOKE RICOTTA FONDUTA

WITH FRESH BAKED FLATBREAD 10

#### ANTIPASTO PLATTER

PROSCIUTTO, SALAMI, PEPPERONI, OLIVES,  
PEPPERONCINI, TOMATO, AND MOZZARELLA 13

#### OVEN BAKED MEATBALLS

FIVE MEATBALLS BAKED IN OUR PIZZA OVEN WITH  
TOMATO MEAT SAUCE AND MOZZARELLA 5.5

#### CLASSIC CASA MIA GARLIC BREAD

WITH TWO DIPPING SAUCES 8  
ADD BAKED MOZZARELLA 2

### Salads

**HOUSE SALAD** ROMAINE LETTUCE, MOZZARELLA  
CHEESE, BLACK OLIVES, AND CHOICE OF DRESSING 7.25  
ADD SHRIMP OR CHICKEN 5

**ICEBERG WEDGE** QUARTER-HEAD OF LETTUCE WITH  
SMOKEHOUSE BACON, OVEN ROASTED TOMATOES,  
AND GORGONZOLA PARMIGIANO DRESSING 11.5

**CAPRESE SALAD** OVEN ROASTED TOMATOES, FRESH  
MOZZARELLA, PESTO, BALSAMIC GLAZE 10

**CLASSIC CASA MIA SPICY CHICKEN  
CAESAR** WITH GARLIC BREAD 15.5

**SMALL CAESAR SALAD** 7.25

### Piadini

FRESH BAKED FLATBREAD TOPPED WITH SALAD

**CAESAR PIADINI** ROMAINE LETTUCE WITH  
CAESAR DRESSING AND PARMIGIANO 14  
ADD SPICY CHICKEN OR SHRIMP 5

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

### Sandwiches

ADD A CLASSIC SALAD, SMALL CAESAR SALAD,  
OR MINISTRONE SOUP FOR 5

**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 12.75

**CLASSIC CASA MIA SUB** CANADIAN BACON,  
SALAMI, SLICED TOMATO, LETTUCE, ONION, AND  
CASA MIA HOUSE VINAIGRETTE 12.75

### Soups

**CLASSIC CASA MIA MINISTRONE** WITH A  
DOLLOP OF BASIL PESTO 7

**ONION SOUP** TOPPED WITH BREAD AND CHEESE  
AND BAKED IN OUR PIZZA OVEN 8

ADD A HOUSE ROLL FOR 1.25



# 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 AND FIOR DI LATTE FRESH MOZZARELLA, PARMIGIANO, BASIL, AND OLIVE OIL. SMALL 18 | LARGE 25.5 | GLUTEN FREE 20

**CLASSIC CASA MIA SPECIAL** TOMATO SAUCE, MOZZARELLA, PEPPERONI, SALAMI, SAUSAGE, AND MUSHROOMS. SMALL 19.5 | LARGE 27.5 | GLUTEN FREE 21.5

**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 19.5 | LARGE 27.5 | GLUTEN FREE 21.5

**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 19.5 | LARGE 27.5 | GLUTEN FREE 21.5

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

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

**THE BOAT PIE** HOUSE BUTTERMILK RANCH, MOZZARELLA, BACON, ROAST CHICKEN, CASHEWS, AND ONIONS. FINISHED WITH FRESH BASIL AND PARMIGIANO. 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, RANCH

### TOPPINGS

**PROTEINS** SMALL 3 | LARGE 5 | GLUTEN FREE 3

- BACON, CANADIAN BACON, CHICKEN, PEPPERONI, PROSCIUTTO, SALAMI, SAUSAGE, SHRIMP
- FIOR DI LATTE FRESH MOZZARELLA, PARMESAN CHEESE

**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
- BALSAMIC GLAZE, BALSAMIC VINEGAR, OLIVE OIL, WHITE TRUFFLE OIL

## Pasta

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

**CASA MIA CLASSIC SPAGHETTI OR FETTUCCINI** CHOOSE FROM OUR CLASSIC TOMATO MEAT SAUCE ,  
CLASSIC BUTTER CREAM SAUCE, VEGETARIAN MARINARA SAUCE, OR BASIL PESTO SAUCE.  
SMALL 11.5 | LARGE 13.5 | GLUTEN FREE 16

ADD MUSHROOMS FOR 3 | ADD CHICKEN OR SHRIMP FOR 5 | ADD STREET FESTIVAL SAUSAGE FOR 8

**CLASSIC SPAGHETTI AND MEATBALLS** OUR CLASSIC SPAGHETTI TOPPED WITH THREE OF OUR SIGNATURE  
HOUSE MEATBALLS. SMALL 16 | LARGE 18

**BUTTERNUT SQUASH RAVIOLI** WITH FRESH HERB BUTTER AND PARMIGIANO 17.5

**SPINACH CHEESE RAVIOLI** WITH BUTTER CREAM SAUCE AND BASIL PESTO 16.5

**WILD MUSHROOM RAVIOLI** GARLIC, MUSHROOMS, AND OREGANO SAUTÉED IN MARSALA SAUCE 18

**CANNELLONI** WITH BEEF SAUSAGE AND CHEESE FILLED PASTA,  
BAKED WITH MOZZARELLA IN OUR TOMATO MEAT SAUCE 17

**MANICOTTI** WITH CHEESE AND HERB FILLED PASTA, BAKED WITH  
MOZZARELLA IN OUR BUTTER-CREAM SAUCE 17

**HALF & HALF** A SAMPLER OF MANICOTTI AND CANNELLONI 17

**CLASSIC CASA MIA LASAGNE** WITH BEEF AND SAUSAGE, AND BAKED  
WITH MOZZARELLA IN OUR TOMATO MEAT SAUCE 16.5

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

**BLACKENED CHICKEN PENNE** SAUTÉED CHICKEN, GARLIC, ONION, PEPPERS, AND SPICY CREAM SAUCE 25

**TERRA MARE PENNE** BLACKENED CHICKEN, PRAWNS, SAUSAGE, GARLIC, AND ONIONS,  
WITH A SPICY RIESLING CREAM SAUCE 27



## House Specialties

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

**CLASSIC CASA MIA VEAL SCALLOPINI** TENDER THIN CUTS OF VEAL, SAUTÉED WITH MUSHROOMS IN  
OUR MARSALA WINE REDUCTION SAUCE. SERVED WITH YOUR CHOICE OF SPAGHETTI OR FETTUCCINI 21.5

**CHICKEN PARMIGIANA** BONELESS CHICKEN BREAST OVEN BAKED IN TOMATO SAUCE, PARMIGIANA,  
AND FRESH MOZZARELLA. SERVED WITH YOUR CHOICE OF SPAGHETTI OR FETTUCCINI 19.75

**CALZONE** WITH FOUR CHEESES, PEPPERONI, CANADIAN BACON, TOMATO SAUCE, AND HERBS 18

**CHCKEN CARBONARA** ROAST CHICKEN WITH BACON, GARLIC, SHALLOTS, WHITE WINE, AND OUR  
CLASSIC BUTTER AND CREAM SAUCE OVER PASTA 24

**CHICKEN PROSCIUTTO PORRO** CHICKEN AND PROSCIUTTO SAUTÉED WITH BASIL, GARLIC, AND LEEKS.  
SERVED OVER FETTUCCINI WITH PARMIGIANO CREAM SAUCE AND GARLIC BREAD 26.5

## *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

### *House Wines*

MOSCATO, CHARDONNAY, WHITE ZINFANDEL,  
MERLOT, CABERNET SAUVIGNON, PROSECCO,  
SEASONAL CHARDONNAY, SEASONAL CABERNET SAUVIGNON

### *Bottled Wines*

JACK REISLING  
RENZO MASI CHIANTI RUFINA  
SAN FELICE CHIANTI  
SEASONAL PINOT GRIGIO

## *Beer*

### *By the Bottle*

FAT TIRE AMBER ALE  
BUD LIGHT  
BUDWEISER  
CORONA

### *On Tap*

MANNY'S PALE ALE  
MAC & JACK'S AFRICAN AMBER  
BLUE MOON BELGIAN WHITE  
DESCHUTES FRESH SQUEEZED IPA  
COORS LIGHT

### *Hot Drinks*

DILLANOS COFFEE  
TEA  
HOT COCOA

## *Soft Drinks*

COKE, DIET COKE, MR. PIBB, ORANGE,  
SPRITE, LEMONADE

RASPBERRY ICED TEA,  
PEACH ICED TEA  
POMEGRANATE ICED TEA

BLACKBERRY LIMEADE,  
BLUEBERRY-POMEGRANATE SPRITZER,  
STRAWBERRY LEMONADE

APPLE JUICE

### *Italian Soda*

BLACKBERRY, CHERRY, GRAPE,  
LIME, ORANGE, PEACH,  
POMEGRANATE, RASPBERRY,  
STRAWBERRY, WATERMELON

A TAVOLA NON SI INVECCHIA

*at the table one does not age*



# *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**

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# HOUSE SPECIALS

ONLY AVAILABLE AT PUYALLUP CASA MIA



**PIZZA ISOLA** THE ISLAND PIZZA. TOMATO SAUCE,  
MOZZARELLA, CANADIAN BACON, AND PINEAPPLE  
SMALL 18 | LARGE 25.5 | GLUTEN FREE 20

**PIZZA ISOLA FIAMMA** WE ADD JALAPENO TO THE  
ISOLA TO CREATE OUR FIRE ISLAND PIZZA  
SMALL 18 | LARGE 25.5 | GLUTEN FREE 20

## WEEKDAY SPECIALS

*Sunday, Monday, and Tuesday*  
**HALF PRICE PIZZA** BUY ONE AT REGULAR PRICE,  
GET ONE OF EQUAL OR LESS VALUE AT HALF PRICE!



**BOTTLED WINES HALF PRICE ALL DAY!**

