

CASA MIA

ITALIAN RESTAURANT



Established 1952
NATIONAL AWARD WINNING PIZZA

CASA MIA

ITALIAN RESTAURANT

Starters

OVEN ROASTED ASPARAGUS

WITH PROSCIUTTO AND BALSAMIC GLAZE 9.5

TOASTED BLACK PEPPER POTATO CHIPS

WITH GORGONZOLA PARMIGIANO SAUCE 8

ARTICHOKE RICOTTA FONDUTA

WITH FRESH BAKED FLATBREAD 10.5

CLASSIC CASA MIA GARLIC BREAD

WITH TWO DIPPING SAUCES 8.5

CHEESY GARLIC BREAD

WITH TWO DIPPING SAUCES 10.5

BASKET OF HOUSE ROLLS

SIX CASA MIA ROLLS WITH BUTTER 7.5

Salads

CLASSIC CASA MIA SALAD CRISP ICEBERG

LETTUCE, MOZZARELLA CHEESE, SLICED BLACK OLIVES,
AND YOUR CHOICE OF DRESSING 7.5

ADD SHRIMP OR SPICY CHICKEN FOR 6

ARUGULA SALAD WITH PARMIGIANO, PROSCIUTTO,
LEMON AND OLIVE OIL 12

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

**CLASSIC CASA MIA SPICY CHICKEN
CAESAR SALAD** 16.5

SMALL CAESAR SALAD 8.5

ADD A HOUSE ROLL FOR 1.25

Piadini

FRESH BAKED FLATBREAD TOPPED WITH SALAD

CAESAR PIADINI ROMAINE TOSSED IN CAESAR
DRESSING WITH PARMIGIANO CHEESE 15
ADD SPICY CHICKEN OR SHRIMP FOR 6

CAPRESE PIADINI SLICED FRESH MOZZARELLA,
PESTO, OVEN ROASTED TOMATOES, AND BALSAMIC
GLAZE ON A BED OF ROMAINE 17

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

Sandwiches

ADD A CLASSIC SALAD, SMALL CAESAR SALAD,
OR MINESTRONE SOUP FOR 5.5

CLASSIC CASA MIA MEATBALL MOZZARELLA,
MEATBALLS, AND TOMATO MEAT SAUCE 11

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

CLASSIC CASA MIA SUB CANADIAN BACON,
SALAMI, MOZZARELLA, TOMATO, LETTUCE,
ONION, AND HOUSE VINAIGRETTE 11

Soups

CLASSIC CASA MIA MINESTRONE WITH CRACKERS
AND A DOLLOP OF BASIL PESTO 7.5

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

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. SHREDDED MOZZARELLA, FIOR DI LATTE FRESH MOZZARELLA, PARMIGIANO, STANISLAUS TOMATO SAUCE, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL. SMALL 18.5 | LARGE 26 | GLUTEN FREE 20.5

TORINO THOMAS GAVOSTO 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 18.5 | LARGE 26 | GLUTEN FREE 20.5

CLASSIC CASA MIA SPECIAL STANISLAUS TOMATO SAUCE, MOZZARELLA, ARTISAN PEPPERONI, SALAMI, ITALIAN SAUSAGE, AND MUSHROOMS. SMALL 20 | LARGE 28 | GLUTEN FREE 22

FIG ALMOND PESTO AND PROSCIUTTO WITH GORGONZOLA PARMIGIANO SAUCE, MOZZARELLA, FIG ALMOND PESTO, THINLY SLICED PROSCIUTTO, ARUGULA AND BALSAMIC VINEGAR. GLENDA'S FAVORITE! SMALL 20 | LARGE 28 | GLUTEN FREE 22

CHICKEN WITH THREE CHEESES PIZZA TODAY MAGAZINE'S "PIZZA ACROSS AMERICA" CONTEST WINNER. GORGONZOLA PARMIGIANO SAUCE, MOZZARELLA, ROAST CHICKEN, BLACK OLIVES, ROASTED RED PEPPERS, ONIONS, BASIL, AND A SPRITZ OF BALSAMIC VINEGAR. SMALL 20 | LARGE 28 | GLUTEN FREE 22

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 MOZZARELLA, ROAST CHICKEN, CASHEWS, ONIONS AND FRESH BASIL. SMALL 20 | LARGE 28 | GLUTEN FREE 22

PIZZA SOLE OUR *PIZZA OF THE SUN*, THE "PIZZA FESTIVA" VEGETARIAN PIZZA OF THE YEAR.. GORGONZOLA PARMIGIANO SAUCE, MOZZARELLA, FRESH TOMATOES, ONIONS, BASIL AND BALSAMIC VINEGAR. SMALL 20 | LARGE 28 | GLUTEN FREE 22

POTATO WITH TRUFFLE OIL GORGONZOLA PARMIGIANO SAUCE, MOZZARELLA, GRATED POTATOES, ONIONS, BASIL, AND WHITE TRUFFLE OIL. WINNER, "PIZZA FESTIVA" INTERNATIONAL PIZZA CONTEST. SMALL 20 | LARGE 28 | GLUTEN FREE 22

Design your own Pizza

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

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

TOPPINGS

PROTEINS SMALL 3.5 | LARGE 5.5 | GLUTEN FREE 3.5

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

ALL OTHERS SMALL 2.5 | LARGE 4 | GLUTEN FREE 2.5

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

Pasta, Rice, Beans

ADD A CASA MIA CLASSIC SALAD, SMALL CAESAR SALAD,
OR CLASSIC CASA MIA MINISTRONE FOR 5.5

CASA MIA CLASSIC SPAGHETTI OR FETTUCCINI CHOOSE FROM OUR HOUSE MADE TOMATO MEAT SAUCE,
OUR CLASSIC BUTTER CREAM SAUCE, SPICY VEGETARIAN PUTTANESCA SAUCE, OR OUR BASIL PESTO.

SMALL 13 | LARGE 15

ADD MEATBALLS, SPICY CHICKEN, OR SHRIMP FOR 6 | ADD STREET FESTIVAL SAUSAGE FOR 10

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 15

PROVOLONE RAVIOLI WITH CREAM SAUCE AND SUN DRIED TOMATO PESTO 17

BUTTERNUT SQUASH RAVIOLI WITH FRESH HERB BUTTER AND PARMIGIANO 17

SPINACH CHEESE RAVIOLI WITH CREAM SAUCE AND BASIL PESTO 17

CLASSIC CASA MIA RAVIOLI WITH TOMATO MEAT SAUCE.

SMALL 14 | LARGE 17

CLASSIC CASA MIA LASAGNE WITH BEEF, SAUSAGE, AND CHEESE,
AND TOPPED WITH TOMATO MEAT SAUCE 17.5

CANNELLONI SAUSAGE AND CHEESE FILLED PASTA, BAKED WITH
MOZZARELLA IN OUR HOUSE MADE TOMATO MEAT SAUCE 18

MANICOTTI CHEESE AND HERB FILLED PASTA, BAKED WITH MOZZARELLA IN
OUR CLASSIC BUTTER-CREAM SAUCE 18

HALF & HALF A SAMPLER OF MANICOTTI AND CANNELLONI 18

TORTELLINI WITH BEEF AND CHEESES. SERVED WITH RED OR WHITE SAUCE, OR HALF OF EACH 18



House Specialties

ADD A CASA MIA CLASSIC SALAD, SMALL CAESAR SALAD,
OR CLASSIC CASA MIA MINISTRONE FOR 5.5

ITALIAN STREET FESTIVAL SAUSAGE WITH WHITE BEANS ALLA TOSCANA 19.5

CLASSIC CASA MIA VEAL SCALLOPINI THINLY SLICED TENDER CUTS OF VEAL, SAUTÉED WITH
MUSHROOMS IN OUR MARSALLA WINE REDUCTION SAUCE. SERVED WITH SPAGHETTI OR FETTUCCINI 24

CHICKEN PARMIGIANA BONELESS CHICKEN BREAST SAUTÉED AND OVEN BAKED IN PIZZAIOLA SAUCE,
PARMIGIANA AND FIOR DI LATTE FRESH MOZZARELLA. SERVED WITH SPAGHETTI OR FETTUCCINI 19.5

CALZONE WITH FOUR CHEESES, PEPPERONI, CANADIAN BACON, TOMATO SAUCE, AND HERBS 23.5

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 30

**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

Why fight the traffic?

HAPPY HOUR

EVERY DAY FROM 3PM TO 5PM

BELLINI

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

HOUSE WINES & DRAFT BEERS 6.5

PIZZA OVEN BAKED ONION SOUP 6.5

CLASSIC CASA MIA GARLIC BREAD

WITH RED AND WHITE DIPPING SAUCES 6.5

TOASTED BLACK PEPPER POTATO CHIPS

WITH GORGONZOLA PARMIGIANO SAUCE 6.5

ARTICHOKE RICOTTA FONDUTA

WITH FRESH BAKED FLATBREAD 8.5

HAPPY HOUR PIZZA

DIFARA, TORINO, OR CLASSIC CHEESE 12.5

CAESAR PIADINI 12.5

BEVERAGES

Specialty

WEINHARD'S ROOT BEER 12OZ 4.5

SAN PELLEGRINO LEMON 330ML 4.5

SAN PELLEGRINO ORANGE 330ML 4.5

S. PELLEGRINO MINERAL WATER 500ML 4.5

From the Fountain

PEPSI, DIET PEPSI, STARRY, LEMONADE,
ORANGE CRUSH, MT DEW, ICED TEA 4.5

The Rest

COFFEE, TEA, APPLE JUICE, MILK 3

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

WINE & BEER

Spécialité

BELLINI

A PERFECT MIX OF PROSECCO SPARKLING WINE
AND WHITE PEACH PUREE 9.5

House Wines

PINOT GRIGIO, CHARDONNAY, WHITE ZINFANDEL,
LAMBRUSCO, CHIANTI, MERLOT, CABERNET SAUVIGNON 8

Bottled Wines

2 VINES RIESLING 25/9.5
BARNARD GRIFFIN PINOT GRIGIO 25/9.5
BARNARD GRIFFIN CHARDONNAY 25/9.5
SANTA CRISTINA CHIANTI 25/9.5
14 HANDS CABERNET SAUVIGNON 25/9.5

Piggy Beer

SHOCK TOP BELGIAN WHITE 7.5
ICE HARBOR IPA 7.5
IRON HORSE IRISH DEATH ALE 7.5
WIDMER HEFEWEIZEN 7.5
Elysian SPACE DUST IPA 7.5
MICHELOB ULTRA LAGER 7.5
ROTATING SEASONAL TAP 7.5

Bottled Beer

STELLA ARTOIS PILSNER 6.5
MICHELOB AMERBOCK 6.56
PERONI BIRRA ITALIA 6.5
BIRRA MORRETTI 6.5
BUDWEISER 5.5

DESSERT



Warm from the Oven

SERVED WITH VANILLA ICE CREAM

APPLE CROSTATA WITH CARAMEL SAUCE 9
CHOCOLATE CHIP COOKIE WITH A MOLTEN CHOCOLATE
CENTER AND CARAMEL SAUCE 9
MOLTEN CHOCOLATE CAKE WITH RASPBERRY SAUCE 9

House Favorites

CLASSIC SPUMONI ICE CREAM 5.5
VANILLA ICE CREAM 5.5
WITH CARAMEL, PEACH, RASPBERRY, OR MANGO SAUCE 6.5
CLASSIC CHEESECAKE WITH MANGO PUREE 6.5
WHITE CHOCOLATE RASPBERRY CHEESECAKE 6.5
HENRY WEINHARD'S ROOTBEER FLOAT 7.5

Something to Fix

BELLINI 9.5 | PROSECCO 9.5 | COFFEE 3