

# CASA MIA

## ITALIAN RESTAURANT



*Established 1952*

NATIONAL AWARD WINNING PIZZA

# CASA MIA

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### Starters

**OVEN ROASTED ASPARAGUS**  
WITH PROSCIUTTO AND BALSAMIC GLAZE 10.5

**TOASTED BLACK PEPPER POTATO CHIPS**  
WITH GORGONZOLA PARMIGIANO SAUCE 8.5

**CASA MIA GARLIC BREAD**  
WITH TWO DIPPING SAUCES 9.5

**CHEEZY GARLIC BREAD**  
WITH TWO DIPPING SAUCES 12

### Salads

**CASA MIA SALAD** CRISP ICEBERG LETTUCE,  
MOZZARELLA CHEESE, SLICED BLACK OLIVES,  
AND YOUR CHOICE OF DRESSING 8  
WITH SHRIMP OR CHICKEN 14

**ARUGULA SALAD** WITH PARMIGIANO, PROSCIUTTO,  
LEMON AND OLIVE OIL 13

**ICEBERG WEDGE** WITH GORGONZOLA PARMIGIANO  
DRESSING, OVEN ROASTED TOMATOES, AND  
SMOKEHOUSE BACON 13

**CASA MIA CAPRESE** ROASTED TOMATOES ON FRESH  
MOZZARELLA WITH PESTO AND BALSAMIC GLAZE 13

**SPICY CHICKEN CAESAR SALAD** 18

**SMALL CAESAR SALAD** 8

ADD A HOUSE ROLL 1.5

### Piadini

FRESH BAKED FLATBREAD TOPPED WITH SALAD

**CAESAR PIADINI** ROMAINE LETTUCE WITH  
CAESAR DRESSING AND PARMIGIANO 16  
ADD SPICY CHICKEN OR SHRIMP 6

**CAPRESE PIADINI** SLICES OF FRESH MOZZARELLA,  
PESTO, AND OVEN ROASTED TOMATOES OVER A  
BED OF ROMAINE 18

**ROCKET PIADINI** ARUGULA TOPPED WITH  
SMOKEHOUSE BACON, ROASTED TOMATOES, AND A  
DRIZZLE OF SUN DRIED TOMATO AIOLI 18



### Soups

**CASA MIA MINESTRONE**  
WITH A DOLLOP OF BASIL PESTO 8

**TOMATO BASIL BISQUE** 9

**ONION SOUP** TOPPED WITH BREAD AND CHEESE  
AND BAKED IN OUR PIZZA OVEN 9

ADD A HOUSE ROLL 1.5

### Sandwiches

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

**CASA MIA MEATBALL** MOZZARELLA,  
MEATBALLS, AND TOMATO MEAT SAUCE 12.5

**ITALIAN BLT** SMOKEHOUSE BACON, LETTUCE,  
FRESH TOMATO, FIOR DI LATTE MOZZARELLA,  
AND SUN DRIED TOMATO AIOLI 13.5

**CASA MIA SUB** CANADIAN BACON, SALAMI,  
SLICED TOMATO, LETTUCE, ONION, CHEESE,  
AND HOUSE VINAIGRETTE 12.5

# 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 20 | LARGE 27 | GLUTEN FREE 21

**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 20 | LARGE 27 | GLUTEN FREE 21

**CASA MIA SPECIAL** STANISLAUS TOMATO SAUCE, MOZZARELLA CHEESE, ARTISAN PEPPERONI, SALAMI, ITALIAN SAUSAGE, AND MUSHROOMS. SMALL 21 | LARGE 29 | GLUTEN FREE 23

**FIG ALMOND PESTO AND PROSCIUTTO** WITH GORGONZOLA PARMIGIANO SAUCE, FIG ALMOND PESTO, THINLY SLICED PROSCIUTTO, ARUGULA AND BALSAMIC VINEGAR. SMALL 21 | LARGE 29 | GLUTEN FREE 23

**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 21 | LARGE 29 | GLUTEN FREE 23

**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 21 | LARGE 29 | GLUTEN FREE 23

**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 21 | LARGE 29 | GLUTEN FREE 23

**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 21 | LARGE 29 | GLUTEN FREE 23

**CASA MIA VEGETARIAN SPECIAL** TOMATO SAUCE, MOZZARELLA CHEESE, MUSHROOMS, ONION, BLACK OLIVES, AND GREEN PEPPERS. SMALL 21 | LARGE 29 | GLUTEN FREE 23

## Design your own Pizza

INCLUDES CHOICE OF SAUCE AND MOZZARELLA. SMALL 15 | LARGE 22 | GLUTEN FREE 17

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

**ALL OTHERS** SMALL 2.5 | LARGE 4 | GLUTEN FREE 2.5

- 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 MINISTRONE 5

**CASA MIA SPAGHETTI OR FETTUCINI** CHOOSE FROM OUR HOUSE MADE TOMATO MEAT SAUCE,  
CREAM AND BUTTER SAUCE, SPICY VEGETARIAN PUTTANESCA SAUCE, OR BASIL PESTO.  
SMALL 13.5 | LARGE 16

ADD HOUSE MADE MEATBALLS 7 | ADD CHICKEN OR SHRIMP 5 | ADD STREET FESTIVAL SAUSAGE 10

**MUSHROOM RISOTTO** WITH PARMIGIANO, WHITE TRUFFLE OIL AND BALSAMIC GLAZE 17

**WHITE BEANS ALLA TOSCANA** WHITE BEANS WITH PORK STOCK, OLIVE OIL, AND FRESH HERBS 16

**BUTTERNUT SQUASH RAVIOLI** WITH FRESH HERB BUTTER AND PARMIGIANO 18

**SPINACH CHEESE RAVIOLI** WITH CREAM SAUCE AND BASIL PESTO 18

**CASA MIA RAVIOLI** WITH TOMATO MEAT SAUCE.  
SMALL 15 | LARGE 18

**CASA MIA LASAGNE** WITH BEEF, SAUSAGE, AND CHEESES.  
BAKED IN OUR TOMATO MEAT SAUCE 18

**CANNELLONI** SAUSAGE AND CHEESE FILLED PASTA,  
BAKED IN OUR TOMATO MEAT SAUCE 18

**MANICOTTI** CHEESE AND HERB FILLED PASTA,  
BAKED IN OUR HOUSE MADE 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 A SAMPLER OF EACH 18



## House Specialties

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

**ITALIAN STREET FESTIVAL SAUSAGE** WITH WHITE BEANS ALLA TOSCANA 22

**CHICKEN PARMIGIANA** BONELESS CHICKEN BREAST SAUTÉED AND OVEN BAKED IN PIZZAIOLA SAUCE,  
PARMIGIANA AND SHREDDED MOZZARELLA. SERVED WITH SPAGHETTI OR FETTUCINI 21

**CALZONE** WITH FOUR CHEESES, PEPPERONI, CANADIAN BACON, TOMATO SAUCE, AND HERBS 20

**CASA MIA STEAK\*** PERFECTLY SEASONED, OVEN ROASTED TWELVE OUNCE NEW YORK STEAK.  
A FAVORITE SINCE 1952. CHOICE OF SPAGHETTI, FETTUCINI OR WHITE BEANS ALLA TOSCANA 32

*\*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 9  
PROSECCO 10

## *Bottled Wines*

ROTATING RIESLING 25/10  
ROTATING PINOT GRIGIO 25/10  
ROTATING CHIANTI 25/10  
IL BASTARDO SANGIOVESE 25/10  
14 HANDS CABERNET SAUVIGNON 25/10  
ROTATING RED BLEND 25/10  
ROTATING MERLOT 24/10

# *Beer*

## *Tap*

BLUE MOON BELGIAN WHITE 8  
MAC & JACK'S AFRICAN AMBER 8  
PERONI BIRRA ITALIA 8  
ROTATING IPA TAP 8  
ROTATING SEASONAL TAP 8  
ROTATING CIDER 8  
PITCHERS OF BEER 21

## *Packaged*

RAINIER 16OZ CAN 5  
ROTATING NON-ALCOHOLIC 6  
BUD LIGHT 12OZ BOTTLE 6  
COORS LIGHT 12OZ BOTTLE 6  
ROTATING SELTZER 6

# *Soft Drinks*

## *Fountain*

COKE, DIET COKE, SPRITE, DR. PEPPER,  
ROOTBEER, LEMONADE, ICED TEA 4

## *San Pelligrino*

MINERAL, ARANCIATA, LIMONATA 4.5

## *Italian Soda*

STRAWBERRY, RASPBERRY, PEACH 6.5

ROOTBEER FLOAT 6

COFFEE, TEA 3

APPLE JUICE 3

MILK 3.5

CHOCOLATE MILK 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**

*Why fight the traffic?*

# 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

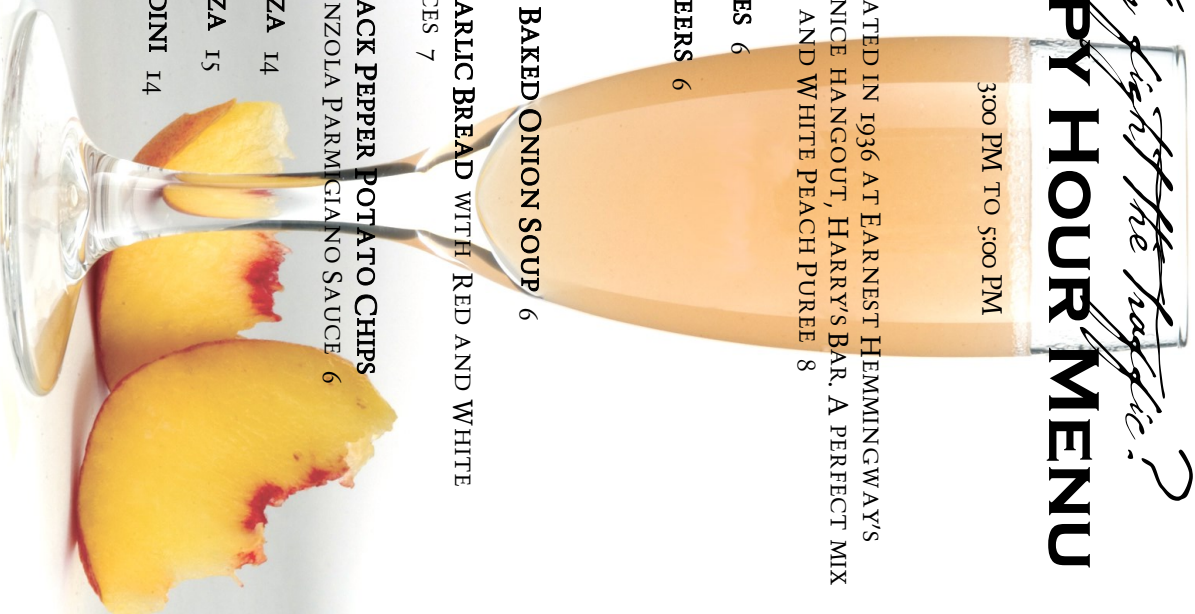
**CASA MIA GARLIC BREAD** WITH RED AND WHITE DIPPING SAUCES 7

**TOASTED BLACK PEPPER POTATO CHIPS** WITH GORGONZOLA PARMIGIANO SAUCE 6

**DI FARA PIZZA** 14

**TORINO PIZZA** 15

**CAESAR PIADINI** 14



# DESSERT



*Warm from the Oven*  
SERVED WITH VANILLA ICE CREAM

**APPLE CROSTATA** WITH CARAMEL SAUCE 9

**MOLTEN CHOCOLATE CAKE** WITH RASPBERRY SAUCE 9

*House Favorites*

**SPUMONI ICE CREAM** 5

**VANILLA ICE CREAM** 5

WITH CARAMEL, PEACH, RASPBERRY, OR MANGO SAUCE 6

**CHEESECAKE** WITH MANGO PUREE 8

**TIRAMISU** LAYERED CAKE WITH CREAM AND A HINT OF

COFFEE AND CHOCOLATE 8

**LIL DONUTS** 9

*Something to Fix*

**BELLINI** TO PROSECCO 9