Antipasti

Some items may be served raw or uncooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Tagliere \$15⁰⁰ (Chopping Board)

Selection of Italian cheeses and cured meats served with our focaccia.

Caponata \$900

Eggplant, bell pepper, crushed tomato, celery, onion, green olives, capers, pine nuts, cooked in sweet and sour

Prosciutto & Mozzarella \$1300

Prosciutto di Parma & Mozzarella served with a side of baby arugula and our focaccia.

(with Mozzarella di Bufala add \$3.00)

Patate Fritte al Tartufo \$900

French fries, truffle oil, grated Parmigiano Reggiano.

Carpaccio

Beef carpaccio, flakes of Parmigiano Reggiano, baby argula, capers, homemade citronette sauce.

\$1000

\$800

\$800

Focaccia Bread

Coarse sea salt, garlic, extra virgin olive oil, rosemary, grated Parmigiano Reggiano.

Insalate & Zuppe

Insalata di Vegetali \$7⁵⁰ (Mixed vegetable salad)

Mix green salad, julienne carrots, cherry tomatoes, celery, red onion, sweet bell pepper, vinaigrette.

Insalata di Fagiolini \$800 (Green bean salad)

Green beans, tomatoes, potatoes, red onion, oregano, vinaigrette.

Zuppa Cup: \$4⁵⁰ / Bowl: \$7⁹⁵

Minestrone soup.

Insalata Caesar \$800

Romaine lettuce, flakes of Parmigiano Reggiano, focaccia croutons, house made Caesar dressing. (with Chicken add \$3.50)

Caprese \$9 00

Mozzarella, tomatoes, basil, extra virgin olive oil.
(with Mozzarella di Bufala add \$3.00)

Insalata Fagioli e Tonno (Cannellini bean salad with tuna)

Cannellini beans, tuna in olive oil, red onion, celery, parsley, vinaigrette.

Arugula & Roasted \$9.50 Fennel

Baby arugula, roasted fennel, flakes of parmigiano reggiano, lemon, extra virgin olive oil.



Red Pizzas

All pizzas are 12 inches in size and made with house-made tomato sauce from the sunny hills of the region of Campania in Italy.

Any of our pizzas can be made as a calzone in the oven.

Gluten Free Pizza Dough or 10-inch Cauliflower Pizza Dough is available for an extra \$3.00.

Casa Nostra	\$1400	Marinara	\$1000	Margherita	\$11 ⁰⁰
Tomato sauce, mozzarella, prosciutto di parma, cherry tomatoes, baby arugula, Parmigiano Reggiano, lemon zest.		Tomato sauce, oregano, garlic, extra virgin olive oil.		Tomato sauce, mozzarella, basil, extra virgin olive oil.	
Pesto	\$1100	Sweet Pepper	\$12 ⁵⁰	Pepperoni	\$1200
Tomato sauce, mozzarella, pesto, cherry tomatoes, Parmigiano Reggiano.		Tomato sauce, mozzarella, bell pepper, Italian sausage, onion, Kalamata olives.		Tomato sauce, mozzarella, pepperoni.	
Hawaiana	\$1250	Combination	\$13 ⁵⁰	Carnivora	\$1400
Tomato sauce, mozzarella, ham, fresh pineapple.		Tomato sauce, mozzarella, pepperoni, Italian sausage, bell pepper, Kalamata olives, onions, mushrooms.		Tomato sauce, mozzarella, Italian sausage, salami soppressata, ham.	
Vegetarian	\$1300	4 Stagioni	\$1300	Salsiccia e Funghi	\$1300
Tomato sauce, mozzarella, bell pepper, mushrooms, onion, cherry tomatoes, Kalamata olives, artichokes.		Tomato sauce, mozzarella, artichokes, ham, Kalamata olives, mushrooms.		Tomato sauce, mozzarella, Italian sausage, mushrooms, onions.	
Red Garlic	\$1300	Lemon	\$1300		

Tomato sauce, mozzarella, ham, cream

cheese. mushrooms. lemon zest.



Tomato sauce, mozzarella.

virgin olive oil)

(Uncooked: Kalamata olives, basil, grated garlic, cherry tomatoes, extra



White Pizzas

All pizzas are 12 inches in size and white pizzas are made without tomato sauce.

Any of our pizzas can be made as a calzone in the oven.

Gluten Free Pizza Dough or 10-inch Cauliflower Pizza Dough is available for an extra \$3.00.

Biancaneve \$10.00 **5 Formaggi** \$13.00 **Tuna** \$12.50

Mozzarella, gorgonzola, swiss cheese, Parmigiano Reggiano, cream cheese,

black pepper.

Mozzarella, tuna, carmelized onion, Kalmata olives, pine nuts.

Carbonara \$12⁵⁰

Mozzarella, bacon, scrambled egg, Parmigiano Reggiano, parsley.

Create Your Own Pizza

Choose from the base options below and add on toppings.

Any of our pizzas can be made as a calzone in the oven.

Gluten Free Pizza Dough or 10-inch Cauliflower Pizza Dough is available for an extra \$3.00.

Marinara $$10^{00}$ Margherita $$11^{00}$ Biancaneve $$10^{00}$

Tomato sauce, oregano, garlic, extra virgin olive oil.

Tomato sauce, mozzarella, basil, extra virgin olive oil.

Mozzarella.

Alfredo \$11⁵⁰

Heavy cream, butter, Parmigiano Reggiano.

Additional Toppings

Additional toppings can be added on to any pizza for an extra charge.

Add \$1.50 Alfredo Sauce, Cherry Tomatoes, Mushrooms, Onions, Kalamata Olives, Capers, Basil, Garlic, Pesto, Bell Peppers, Hard-boiled Egg, Caramelized Onions, Eggplant





Additional Toppings (Continued)

Additional toppings can be added on to any pizza for an extra charge.

Add \$2.50 Baby Arugula, Anchovies, Ham, Italian Sausage, Fresh Mozzarella, Pepperoni, Bacon, Gorgonzola, Swiss Cheese, Parmigiano Reggiano, Roasted Fennel, Fresh Pineapple, Tuna, Artichoke, Chicken

Add \$4.00 Prosciutto di Parma, Spicy Sopressata, Mozzarella di Bufala

Pastas

You can choose between spaghetti or penne.

Bolognese	\$1400	Puttanesca	\$13 ⁵⁰	Amatriciana	\$12 ⁵⁰
Ragù Bolognese.	Tomato sauce, Kalamata olives, anchovies, capers, red pepper flakes.			Tomato sauce, onion, pancetta, Parmigiano Reggiano.	
Vongole	\$15 ⁰⁰	Lasagna Bolognese	\$1400	Quattro Formaggi	\$1300
Clams, white wine, oregano.		Ragù Bolognese, bechamele, Parmigiano Reggiano.		Parmigiano Reggiano, fontina, gorgonzola, taleggio, ground pepper.	
Carbonara	\$1400	Acciughe	\$1100	Alfredo	\$1300
Pancetta, whole egg, Parmigiano Reggiano, black pepper, parsley.		Anchovies, garlic, bread crumbs, parsley.		Heavy cream, butter, Parmigiano Reggiano. (with Chicken add \$3.50)	
Aglio e Olio	\$1100	Tonno al Limone	\$1400	Marinara	\$11 ⁰⁰
Garlic, extra virgin olive oil, parsley.		Tuna in olive oil, lemon.		Crushed tomato, garlic, basil, extra virgin olive oil.	





Others

Eggplant Parmigiana \$1300

Tomato sauce, fried eggplant, mozzarella, ham, hard-boiled egg, Parmigiano Reggiano, basil.

Kids Menu

You can choose between spaghetti or penne.

Marinara	\$700	Alfredo	\$7 ⁰⁰	Chicken Nuggets and	\$700
Crushed tomate garlie basil	ovtro	Howar croom buttor	Parmigiano	French Fries	

Crushed tomato, garlic, basil, extra virgin olive oil. Ragù Bolognese add \$1.00.

Heavy cream, butter, Parmigiano Reggiano. Ragù Bolognese add \$1.00.

Desserts

Please note that some sweets may contain or have traces of nuts and nut oils or may have been made alongside other products containing nuts. Pizzeria Casa Nostra cannot be held responsible for any issues resulting from food allergies.

Panna Cotta	\$800	Salame di Cioccolato	\$800	Tiramisù	\$900
Sweetened cream dessert to a strawberry topping.	pped with	Made from cocoa, broken bisc butter, egg yolks, roasted alm		Ladyfingers dipped in o with a whipped mixtur	,

liquor vermouth, served with custard

sauce.

\$900

3 small cannoli filled with 3 different

Cannoli di Ricotta

fillings.

\$600 Nutella Sweet Pizza

Slice of pizza crust, nutella, topped with chopped roasted almonds.

\$600 **Apple Sweet Pizza**

sugar, cream, and mascarpone cheese,

flavoured with cocoa.

Slice of pizza crust, apple, custard, carmelized sugar.

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^{*}Although our gluten-free dough and menu items are made and cooked using dedicated kitchen utensils and trays, they are prepared in the same facility and ovens as our regular, flour-crust pizzas. We cannot guarantee that our pizzas and other menu items are 100% free of gluten as there is always a possibility of trace amounts crossing over from other kitchen areas. If you have Celiac and/or are highly sensitive, please advise the person taking your order and know that we will do our best, but cannot guarantee your order will not touch gluten somewhere in the process. Please consider this when ordering from our menu.

Whites

Damilano

Arneis 2016

Langhe, Piemonte

Hess Collection

Chardonnay 2016

Napa Valley

Sant'Anna

Pinot Grigio 2016

Veneto, Italy

Kim Crawford

Sauvignon Blanc

New 7ealand

Long Barn

Chardonnay 2016

California

Freemark Abbey Winery

Chardonnay

Napa Valley

99 West

Pinot Gris

Willamette, Oregon

Hess Collection

Chardonnay

California (On Tap)

Michel Schlumberger

Chardonnay

California

Feudi di San gregorio

Falanghina del Sannio

Campania, Italy

Elk Cove Vineyards

Pinot Gris 2017

Willamette, Oregon

Montelvini Venegazzu

Prosecco

Veneto (On Tap)

Reds

Brandini

Barbera d'Alba

Piemonte, Italy

Giacomo Borgogno

Chevriot Winery

Cabernet Sauvignon

Piemonte, Italy

California

Michel Schlumberger

Cabernet Sauvignon 2016

California

Tiziano

Chianti 2015

Tuscany

Dolceto d'Alba 2014

Doña Paula

Malbec

Valle de Uco, Argentina

Graffigna Grand Reserva

Malbec

San Juan, Argentina

Illuminati

Montepulciano D'Abruzzo

Riparosso 2015

Abruzzo, Italy

Cantine Colosi

Nero d'Avola 2015

Sicily



Reds (Continued)

Butera

Nero d'Avola 2015

Sicily

Petra Zingari

Super Tuscan

Tuscany

Diseño

Malbec Old Vine

Argentina (On Tap)

Long Barn

Pinot Noir Estate 2016

California

Marchesi Biscardo

Valpolicella Ripaso 2014

Italy, Veneto

Cupcake Vineyards

Cabernet sauvignon

California (On Tap)

Elk Cove Vineyards

Pinot Noir Estate 2015

Willamette, Oregon

Avignonesi

Vino Nobile di Montepulciano 2013

Tuscany

Beers

On Tap 512 IPA, Thirsty Goat, Zoe, Miller Lite, Peroni, Buckethead IPA, Dos Equis, Shiner Bock, Pacifico, Stash IPA, Zombie

Dragon, Celis White, Big Bend Hefeweizen, Love Street, Fat Tire, Austin Eastcider Blood Orange Cider

Bottle Corona, Corona Premier, Michelob Ultra, Budwesier, Bud Light, Coors Light, Angry Orchard, Sam Adams, Firemans

4, Moretti, Stella Artois, Guinness, Heineken

