

Casa Mia Café

Island Fresh Breakfast

Served from 7:30AM until 3PM

Casa Mia Hash

PEI potato hash with caramelized onions and maple syrup pan tossed in butter, two eggs sunny side up and grilled Island sausage. 13.99

House Buttermilk Pancakes

Served with our fruit compote, whipped cream, grilled Island sausage and pancake syrup. 12.99

or

Fried banana, whipped cream, bacon with pancake syrup. 13.99

Stuffed French Toast

Stuffed with maple cream cheese, topped with our fruit compote and grilled Island sausage. 12.99

or

Banana French Toast stuffed with maple cream cheese, topped with fried bananas, maple syrup, whipped cream and bacon. 13.99

Casa Mia Melt

Grilled Black Forest ham, two strips of bacon on the side, oven-melted provolone cheese and a fried egg with our herb aioli on a freshly baked croissant. Served with our famous potato hash. 13.99

Vegetarian Omelette

With three eggs, tomatoes, spinach, mushrooms, aged cheddar served with potato hash and three slices of grilled tomato and toast. 13.99

or

As above with seasonal fruit (no hash, no toast). 15.99

Casa Mia Eggs Benny

Grilled Black Forest ham, spinach, three eggs on a toasted whole wheat baguette with freshly made Hollandaise sauce and our very own potato hash. 15.99 Add smoked salmon 3.99

Island Country Breakfast

Three eggs any style with grilled Island sausage, smoked bacon, pan-tossed hash with caramelized onions, served with toast. 15.99

Junior Hash

One egg any style with in-house potato hash and two pieces of bacon and toast. 10.99

Farmers' Market Omelette

With three eggs, grilled peppers, mushrooms, onions, tomatoes, spinach, ham and aged cheddar served with smoked bacon and potato hash. 15.99

Casa Mia Skillet

In-house potato hash on a hot skillet with grilled ham and two fried eggs, topped with our in-house Hollandaise sauce. 14.99

Green Eggs & Ham Omelette

Three eggs, spinach, green onions, green peppers and Black Forest ham with aged cheddar cheese and drizzled with our in-house chimichurri pesto. Served with potato hash and toast. 13.99

Bacon & Cheddar Omelette

Smoked bacon and aged cheddar make for the perfect breakfast! Served with potato hash, grilled Island sausage and toast. 13.99

Potato Breakfast Cakes

Three crispy potato cakes with Black Forest ham, cheddar cheese and green onions topped with Hollandaise sauce and served with a house side salad. 13.99

Eggs Any Style

Two eggs any style served with bacon or grilled Island sausage and toast. 7.99

One egg 6.99 Three eggs 8.99

Belgium Waffle

Belgium waffle with our blueberry and strawberry fruit coulis, fresh whipped cream and grilled Island sausage. 13.99

Granola

House-made granola with cranberries, almonds and toasted coconut served with vanilla yogurt and seasonal fruit. 9.99

Assorted Muffins

Morning Glory, Banana, Lemon Cranberry and Blueberry. Freshly baked every morning. 1.99

Croissants

Freshly baked every morning. 1.99

Benny on the Run

Fried egg, grilled ham and Hollandaise sauce on a toasted English muffin. 4.99

Breakfast Sandwich

Fried egg, grilled ham and aged cheddar cheese on a toasted whole wheat bagel with herb aioli. 4.99

Omelette Wrap

Two-egg omelette with aged cheddar and Black Forest ham in a grilled whole wheat wrap pressed and ready to go. 5.99

Oatmeal

Add your choice of banana or apple. 5.99

Casa Mia Sides

Grilled Island Sausage – 3.49

Pan Tossed Potato Hash – 3.49

Four Strips Smoked Bacon – 3.49

Whole Wheat Toast – 1.99

Bowl of Vanilla Yogurt – 3.99

Toasted Bagel – 1.99

Toasted English Muffin – 1.99

Side of Seasonal Fruit:

Lg. – 6.99 / Sm. – 4.99

Fries – 3.49

Sliced Tomatoes – 1.99

Grilled Ham – 3.99

Side egg – 1.99

Reserve your breakfast meetings with us – you take care of business, we will take care of breakfast.

Island Fresh Sandwiches

Served from 10AM to 5PM

Smoked Bacon and Pear

Island double-smoked bacon, pear and Havarti cheese with our herb aioli on rosemary focaccia. 14.99. Add chicken 2.99

Gourmet Grilled Cheese

Melted provolone, aged cheddar & Havarti on a whole wheat baguette with our house herb aioli. 13.99

Grilled Vegetable Panini

Roasted red peppers, grilled zucchini, grilled red onions, Italian tomato pesto, avocado spread, Havarti cheese on a whole wheat baguette. 13.99 Add chicken 2.99

Montreal Smoked Meat Panini

Smoked meat, red pepper aioli, tomato, aged cheddar on a whole wheat baguette. 14.99

BLT

Island smoked bacon, tomato and fresh mesclun mix with herb aioli on toasted whole wheat bread. 13.99

Portobello Mushroom Panini

Grilled balsamic marinade, Portobello mushroom, roasted red peppers, spinach and Havarti cheese with our herb aioli on rosemary focaccia. 15.99

Casa Mia Club

Chicken, bacon, aged cheddar and tomatoes with herb aioli on a whole wheat baguette. 13.99

All the above sandwiches served with house salad with cherry tomatoes and our very own maple balsamic vinaigrette dressing or our House Black Bean Salad with peppers, onions, sweet corn and lemon vinaigrette.

Smoked Salmon Bagel

Smoked salmon with dill cream cheese, finely chopped onions, capers and squeeze of lemon on a toasted whole wheat bagel. 13.99

Grilled Chicken and Apple

Grilled chicken, Havarti and apples with our house herb aioli on focaccia bread. 13.99

Grilled Chicken Caesar Wrap

Grilled chicken breast, mesclun mix, smoked bacon, Parmesan cheese with Caesar dressing on a whole wheat wrap. 12.99

Moroccan Chickpea Wrap

Crispy panko-breaded chickpea patties spiced with curry and cilantro in a whole wheat wrap with red pepper aioli, tomatoes and mesclun mix. 12.99

Chicken Parmigiana Sandwich

Breaded chicken cutlet on an artisan baguette with zesty tomato sauce, mozzarella and provolone cheeses. 14.99

Daily Soup and Panini

Match any Panini with our chef's daily special soup creation. Guaranteed that you will love it! 16.99

Soup du Jour 5.99

Antipasti

Bruschetta

Arugula, diced tomatoes, basil, extra virgin olive oil, served on grilled crostini bread. 9.99

Cozze alla Marinara

PEI mussels sautéed in a garlic and fresh tomato broth. 15.99

Caprese Salad

Tomato, fresh fior di latte, basil, extra virgin olive oil, honey balsamic glaze and a sprinkle of oregano. 13.99

Giardiniera

Marinated grilled vegetables, arugula, goat cheese and chick peas. 13.99

Caesar Salad

Romaine lettuce, parmigiano cheese, Italian bread croutons with our own in-house creamy Caesar dressing. 13.99 Add Chicken 2.99 Add Bacon 2.99

Pasta

Lasagna Emiliane

Classic bolognese sauce, béchamel. 17.99

Penne Alla Vodka

Penne pasta with pancetta, onions, vodka rosata sauce. 16.99

Fettuccine Verdi

Fettuccine pasta with spinach, grilled chicken, pesto and goat cheese. 19.99

Spaghetti con Polpetta

Spaghetti with beef and pork meatballs in a fresh tomato basil sauce. 17.99

4 Cheese Gnocchi

PEI potato dumplings made in house with gorgonzola/ parmesan/ mozzarella/ provolone cream sauce. 17.99

Pasta To Go

Select your pasta then select your sauce. 12.99

Pasta

Penne

Spaghetti

Fettuccine

Sauce

Meat - beef & pork meat with fresh tomato basil sauce

Alfredo - rich pasta sauce made with butter, parmesan cheese & cream

Rosato - rich Italian tomato & cream sauce

Casa Mia Café

Island Fresh Favourites

Served from 10AM to 5PM

Other Favourites

Fish & Chips

Three pieces of hand-battered haddock with fries, house tartar sauce and lemon wedges. 15.99

Spanish Pulled Pork Panini

Slow-roasted pulled pork made with our own in-house BBQ sauce, topped with cheddar, served with fries. 14.99

Calamari Fritti

Deep-fried calamari lightly dusted with flour, served with our in-house herb lime aioli. 14.99

Crispy Fried Breaded Chicken Wings

Always a favourite served with a small side house salad. Your choice of Thai, honey garlic, mild, medium or sea salt & black pepper. 15.99

Salads

Café Cobb Salad

Grilled chicken, smoked bacon, egg, cherry tomatoes and cucumber on a bed of spring mix with our creamy herb dressing. 13.99

Grilled Chicken Mango Curry Salad

Grilled chicken on a bed of spring mix with dressed with mandarin oranges, toasted almonds and a sweet mango curry dressing. 13.99

Mediterranean Chickpea Salad

Chickpeas with lemon vinaigrette, fresh parsley, cherry tomatoes, feta and spinach. 13.99

Grilled Beef Salad

Chimichurri tenderloin skewers with grilled red onion, cucumber, tomatoes and spring mix with our creamy house herb dressing. 14.99

Black Bean Salad

Marinated black beans with corn, spring green onion, green and red peppers in our in-house lemon vinaigrette with feta cheese. 12.99

Casa Mia Seafood Chowder

With Island potatoes, clams, haddock, shrimp, scallops, mussels and corn served with grilled focaccia bread. 13.99

Casa Mia Nachos

Nachos with Island ground beef, chopped tomatoes, sliced jalapeños, sliced black olives, green onions, Canadian cheddar cheese blend, tri-coloured corn chips, side salsa and sour cream. 17.99

Add chicken 2.99 Add our own slow-roasted pulled pork 2.99

Classic Casa Mia Italian Burger

Served on a brioche bun, spring mix, two 3-oz. patties, fresh tomato, in-house herb aioli, fresh red onion, in-house BBQ sauce, pickles, cheddar cheese, bacon and fries. 14.99

Kid's Corner

(12 and Under Only)

Mac & Cheese

Homestyle mac & cheese with cream. 7.99

Grilled Cheese

Made with cheddar cheese and your choice of white or whole wheat bread. 7.99

Chicken Fingers

Breaded chicken strips with all white meat with fries, served with BBQ sauce. 7.99

Kid's Spaghetti and Meatballs

Spaghetti with beef and pork meatball in a fresh tomato basil sauce. 8.99

All Kid's meals include milk or juice

Espresso Coffee ~ Beverages ~ Brewed Coffee and Other

Espresso 3.29

Double Espresso 3.79

Cappuccino 5.29

Cafe Latte 5.29

Cafe Mocha 5.89

Macchiato 3.29

Cafe Americano 3.49

Blue Milano Regular Coffee 2.89

French Roast Regular Coffee 2.89

Hot Chocolate 3.89

Smoothies 5.49

Steamers 4.29

Chai Latte 5.29

Mighty Leaf Tea 2.89

Bottled Water 1.95

Soft Drinks 2.79

Fruit Juice 2.79

Perrier 3.29

Iced Latte 5.29

Iced Coffee 2.89

Milkshakes 5.49

Island Fresh Dinner

Served from 5PM to Close

Appetizers

Bruschetta

Arugula, diced tomatoes, basil, extra virgin olive oil, served on grilled crostini bread. 9.99

Cozze alla Marinara

PEI mussels sautéed in a garlic and fresh tomato broth. 15.99

Caprese Salad

Tomato, fresh fior di latte, basil, extra virgin olive oil, honey balsamic glaze and a sprinkle of oregano. 13.99

Giardiniera

Grilled vegetables, arugula, goat cheese and chick peas with a balsamic reduction glaze. 13.99

Calamari Fritti

Deep-fried calamari lightly dusted with flour, served with our in-house herb lime aioli. 14.99

Calamari alla Griglia

Marinated and grilled tender squid with extra virgin olive oil, garlic and lemon.. 14.99

Crispy Fried Breaded Chicken Wings

Always a favourite, served with a small side house salad. Your choice of hot, mild or sea salt & black pepper. 13.99

Casa Mia Nachos

Nachos with Island ground beef, chopped tomatoes, sliced jalapeños, sliced black olives, green onions, Canadian cheddar cheese blend, tri-coloured corn chips, side salsa and sour cream. 17.99

Add chicken 2.99 Add our own slow-roasted pulled pork 2.99

Arancini Siciliani

Two Italian Arborio rice balls filled with Bolognese sauce, peas, mozzarella, parmigiano, on a bed of marinara sauce. 12.99

Caesar Salad

Romaine lettuce, parmigiano cheese, Italian bread croutons with our very own creamy in-house-made Caesar dressing. Small 6.99 Large 13.99
Add Chicken or Bacon 2.99

Pasta & Mains

Served from 5PM to Close

Lasagna Emiliane

Classic bolognese sauce, béchamel. 17.99

Fettuccine Verdi

Fettuccine pasta with spinach, grilled chicken, pesto and goat cheese. 19.99

Spaghetti con Polpette

Spaghetti with beef and pork meatballs in a fresh basil sauce. 17.99

4 Cheeses Gnocchi

House-made PEI potato dumplings made in house with gorgonzola, parmesan, mozzarella, provolone cream sauce. 17.99

Linguine di Mare

Linguine pasta with scallops, shrimp, calamari and PEI mussels in a zesty garlic tomato sauce. 21.99

Filetto di Salmone

Pan-seared salmon filet topped with Bernaise butter, served with seasonal vegetables and garlic mashed potato. 23.99

Pollo Parmigiana

Breaded and baked chicken breast, tomato sauce topped with provolone and mozzarella cheese, served with spaghetti and tomato sauce. 17.99

Fettuccine al Salmone

Fettuccine pasta with PEI smoked salmon, garlic with creamy tomato sauce. 18.99

Fajitas

Peppers, onions, shredded lettuce, cilantro, sour cream, salsa, cheddar, warm tortillas.
Grilled Chicken 17.99 Grilled Steak 18.99

Haddock alla Casa

Haddock loin sautéed in a lemon herb garlic sauce with wine and toasted capers, served with garlic mashed potato and roasted seasonal vegetables. 23.99

Fish & Chips

Three pieces of hand-battered haddock with fries, house tartar sauce and lemon wedges. 15.99

Casa Mia Seafood Chowder

Creamy chowder made with Island potatoes, clams, haddock, shrimp, scallops, mussels and corn, served with local grilled focaccia bread. 13.99

Mediterranean Chowder

Tomato-based chowder, served with freshly baked local focaccia. 13.99

Classic Casa Mia Italian Burger

Served on a brioche bun, spring mix, two 3-oz. patties, fresh tomato, in-house herb aioli, fresh red onion, in-house BBQ sauce, pickles, cheddar cheese, bacon and fries. 14.99

Rack BBQ Side Ribs

Grilled to perfection after being glazed with our very own BBQ sauce. Comes with side of fries or garlic mash and our famous black bean salad.
Half Rack 19.99 Full Rack 24.99

Beef and Pulled Pork Burger

Lettuce, tomato, onion, mayo, pickles with two 3-oz. patties and our slow-roasted pulled pork made with our own in-house BBQ sauce and fries. 15.99

Casa Mia Café

Desserts

Served All Day

Crepe Brûlée Cheesecake

Creamy vanilla cheesecake with graham crust topped with caramelized brown sugar, served with whipped cream 7.99

Chocolate Truffle Cake

Dark and white chocolate with layers of marble cake finished with chocolate ganache, served with whipped cream 8.99

Pecan Pie

Loaded with pecans and drizzled with caramel in a buttery pastry, served with a scoop of vanilla ice cream and whipped cream 7.99

Chocolate Eruption

A chocolate shell holds a rich chocolate cream studded with nuts, chocolate chips and turtle cheesecake cubes, finished with sliced almonds and caramel in the centre 9.99

Classic Carrot Cake

Two layers of moist carrot cake with walnuts and coconut covered in cream cheese icing 8.99

Chocolate Sensation Cake

Chocolate layers of cake with a chocolate ganache layer 8.99

Cannoli

An Italian favourite and our specialty here at Casa Mia. Made-in-house pastry shells filled with our in-house filling of sweetened vanilla mascarpone and chocolate chips. 2.99

Tiramisu

Italian lady fingers dipped in our Milano espresso, layered with a light mascarpone cheese and cream filling made in-house. An absolute must have! 7.99

Milkshakes

Vanilla | Chocolate | Strawberry Topped with whipped cream 5.49

Chocolate Espresso Oreo

Generous amount of chocolate ice cream fused with our very own Milano espresso, chocolate truffle cake and whipped cream 7.99

Vanilla Banana Hazelnut

Vanilla ice cream, banana, hazelnut, topped off with our in-house made almond biscotti and whipped cream 6.99

Strawberry Compote Shake

Strawberry ice cream fused with our very own in-house made compote, topped off with our in-house made almond biscotti and whipped cream 6.99

Coffee

Café Americano	3.49	Blue Milano drip coffee	2.75
Café Mocha	5.49	French Roast Milano drip coffee	2.75
Café Latte	4.99	Chai Latte	4.99
Macchiato	2.99	Hot Chocolate	3.19
Espresso	2.99	Double Espresso	3.25
Iced Coffee	2.75	Iced Latte	4.99

Steamers: Vanilla | Caramel | Hazelnut 3.99

Mighty Leaf Tea 2.75

Organic Earl Grey	Earl Grey Decaf	Organic Breakfast
Vanilla Bean	Bombay Chai	Chamomile Citrus
Hojicha Organic Green	Marrakesh Mint	Green Tea Tropical
Ginger Twist	Wild Berry Hibiscus	

Smoothies 5.49

Banana Strawberry Blueberry Boost Berry Mix Mango

Soft Drinks 2.49

Coke Diet Coke Coke Zero Root Beer Ginger Ale Sprite
Orange Soda Iced Tea Lemonade Pink Grapefruit Juice
Orange Juice Apple Juice Cranberry Juice
White Milk Chocolate Milk

Perrier | San Pellegrino | Evian | Badoit 3.19 San Pellegrino Large 7