

Where to eat out of town – Casa Mia

CASA MIA TO SHOWCASE THE FOOD OF CAMPANIA

- *Former Ciao Italia presents a new look to Dunfermline diners as it is taken over by chef and his family*



Fabio Teti and his parents Silvana and Guiseppe

A new Italian eating experience has come to Dunfermline, with the news that the former Head Chef at Ciao Italia in Nethertown Broad Street, Fabio Teti, and his parents, Silvana and Giuseppe, have taken over the popular restaurant.

Renamed Casa Mia, (meaning Our Home in Italian) the new restaurant will now showcase the food of the Campania region of Italy, where the family are from. Campania, which has Naples as its Capital, is known for its fresh seafood, rich tomatoes used in the most famous of all Italian Pizza – the

Neapolitan – and its world famous wheat which makes fantastic pizza.

The new menu will feature weekly changing meat and fish specials, alongside homemade pasta dishes with new textures and flavours. There will also be with a selection of traditional Neapolitan dishes given a fresh twist, including Pizzella Fritta, a deep fried pizza topped with fresh tomato sauce, buffalo mozzarella and basil, Calzone fritto (a deep fried Calzone pizza) and Strozzapreti del Matese, a short shape pasta dish with Italian broccoli, Neapolitan sausage, and melted caciocavallo cheese.



Many ingredients for the new dishes are being supplied by a specialist food supplier in Fabio's home town of Alife, which is close to the coastal holiday spot of Amalfi. Dishes will be plated up in an innovative and eye catching way, unlike any other Italian restaurant in the town. Central to the new menu will also be a wide choice of authentic stone baked pizza, now available to customers due to the installation of a bespoke

pizza oven, specially made for the restaurant.

Along with this addition, Casa Mia has new chairs, tables and fresh internal decoration. The new Casa Mia logo takes pride of place in special signage outside, and features a quirky acronym, which uses the letters of Alife, to create a saying.

“Our catchphrase is Casa Mia – A Lively Italian Food Experience,” says Fabio Teti, “We are really pleased with it – it sums up what we are all about in terms of the authentic Italian food we are now offering. We wanted to reference Alife, as it obviously holds a special place in our hearts, being our home town. We are using specialist food suppliers from Alife to provide us with pasta and various other quality ingredients.”

Casa Mia will hold an opening night launch in early September, showcasing its new look and new menu.

Added Fabio: “My parents and I are excited about running this business together as we can put our own stamp on it. The name “Casa Mia” says it all – the restaurant is a representation of what we like to eat ourselves as a family. We are now going to be sharing our unique food heritage with our customers old and new.”

“We want our diners to share in the excitement of the fresh food we are creating,” said Fabio’s mum Silvana who will perform a front of house role. “It’s a very sociable way of eating and we want to celebrate this at Casa Mia.”

The new website can be viewed at www.casamiadunfermline.co.uk and you can also follow Casa Mia on facebook at <https://www.facebook.com/casamiarestaurant>.