

New custom built pizza oven is the business!

For eating out of town CASA MIA is now open with a fresh new look and its new custom built pizza oven is also in place.

Casa Mia, the former Ciao Italia in Dunfermline has a new interior and exterior design.

Diners can now see what Chef Fabio Teti, who has taken over the restaurant with his parents, Silvana and Giuseppe is doing as he prepares pizzas and breads. The oven is complete with a work station area and open frontage out from the kitchen.

Fabio said : "We are delighted to present this new look and have the restaurant back open and running within a short timeframe. The new oven is fantastic and we are already loving using it and preparing the freshest, traditional oven baked pizzas. We held a soft launch event and the feedback on our new look has been very positive. We are now fully open serving our new menu, and look forward to welcoming customers old and new.

"We are all so excited about running this business together, and sharing our unique food heritage."

Meaning Our Home in Italian, Casa Mia showcases the food of the Napoli region of Italy, where the family are from. The varied menu features weekly changing meat and fish specials, alongside traditional Neapolitan dishes, such as 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.

Take a look at their new

website www.casamiadunfermline.co.uk You can also follow Casa Mia on Facebook at <https://www.facebook.com/casamiarestaurant>

