

# STARTERS

## TO SHARE

### Nocellara Sicilian Green Olives (v/vg/df/gf) – £5.95

Large, juicy Sicilian green olives marinated in extra virgin olive oil.

### Italian Bread & Olive Oil (v/vg/df/gf available) – £4.95 per person (minimum 2 people)

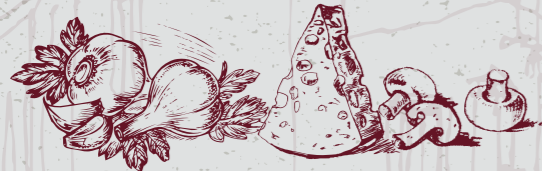
Freshly baked Italian bread served with extra virgin olive oil and balsamic vinegar.

### Italian Antipasto (gf available) – £13.50 per person (minimum 2 people)

A selection of dry-cured Italian meats served with buffalo mozzarella — a traditional Italian classic.

### Mixed Fried Seafood – £13.95 per person (minimum 2 people)

A mix of deep-fried calamari, prawns, scampi and fish, served with tartare and sweet chilli sauce.



## Fixed price menu

Selected dishes marked **FP**

Available daily up to 6pm

**2 courses from £21.95**

Starter + Main or Main + Dessert

Maximum table of 6 including children.

Offer not available on special days (Mother/Father day, Valentines day, New Years Eve etc..)

Can't be combined with any other offer (Including Loyalty offer).

Management reserve the right to revoke this offer at any time.

## Loyalty offer

Liked our food so much?

Save 15% off your next booking

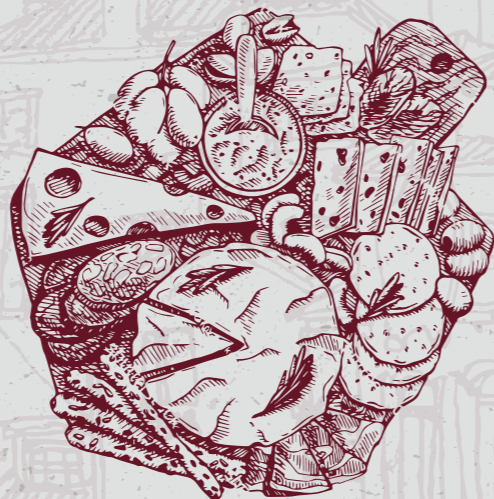
by showing your receipt with in 14 days.

Maximum table of 8. Offer not available on Saturdays or special days

(Mother/Father day, Valentines day, New Years Eve etc..)

Can't be combined with any other offer (Including **FP**)

Management reserve the right to revoke this offer at any time.



## ANTIPASTI

### Soup of the Day (v) – £8.95 **FP**

Homemade soup prepared daily — please ask your server for today's choice.

### Bruschetta (v/vg/df/gf available) – £9.50 **FP**

Toasted Italian bread topped with freshly chopped cherry tomatoes, basil and garlic, drizzled with extra virgin olive oil.

### Goat's Cheese (v) – £9.95 **FP**

Deep-fried goat's cheese coated in golden breadcrumbs, served with caramelised onion.

### Aubergine Rolls (v/vg/df) – £9.50 **FP**

Baked aubergine rolls filled with breadcrumbs, white wine and basil, served on a bed of tomato sauce.

### Creamy Garlic Mushrooms (v/vg available) – £9.95 **FP**

Sautéed mushrooms in a light creamy white wine sauce, served in a crisp filo pastry basket.

### Chicken Liver Pâté (gf available) – £9.50 **FP**

Homemade chicken liver pâté with redcurrant sauce, served with toasted bread.

### Arancini – £10.95

Crispy Sicilian rice balls filled with beef ragù and tomato sauce.

### Meatballs (gf available) – £10.50 **FP**

Homemade meatballs in tomato sauce with basil and mozzarella, served with toasted bread.

### Tricolour Salad (v/gf) – £11.50

Avocado, vine tomatoes and buffalo mozzarella with a fresh basil dressing.

### Barbecue Pork Ribs (gf) – £11.50

Slow-cooked barbecue pork ribs glazed in our special Casa sauce.

### Mussels in White Wine (gf available) – £11.95

Fresh mussels cooked with white wine and garlic in your choice of spicy tomato or creamy sauce. Served with toasted bread.

### Fried Calamari – £11.50 **FP**

Crispy deep-fried squid served with tartare sauce.

### King Prawns – £13.50

Sautéed king prawns with garlic and chilli, served in a rich tomato and cream sauce. Accompanied by toasted Italian bread.

# CASA

ITALIAN RESTAURANT & BAR



Information on allergens is available on request from the duty manager

(v) Vegetarian

(vg) Vegan

(df) Dairy Free

(gf) Gluten Free

(n) Contains nuts or nut oils



# MAINS

Gluten-free pasta available upon request

## PASTA

**Penne Arrabbiata (v/vg/df) – £15.95 FP**  
Penne pasta in a spicy tomato sauce with olives, chilli and garlic.

**Spaghetti alla Norma (v) – £16.95 FP**  
Spaghetti with aubergine, tomato and basil, topped with pecorino cheese.

**Spaghetti Puttanesca (v/vg/df) – £16.50 FP**  
Spaghetti with olives, capers and fresh chilli in a rich tomato sauce.

**Tagliatelle Bolognese – £17.95 FP**  
Traditional slow-cooked beef ragù, prepared in the authentic Bologna style.

**Rigatoni all'Amatriciana – £17.50 FP**  
Rigatoni pasta in a tomato sauce with pancetta and parmesan cheese.

**Spaghetti Carbonara – £17.95 FP**  
The classic Roman dish with bacon, egg yolk, cream and parmesan cheese.

**Spaghetti Meatballs – £18.50 FP**  
Homemade meatballs in tomato sauce, topped with melted mozzarella.

**Traditional Lasagne – £18.95**  
Layers of pasta with beef ragù, béchamel, mozzarella and parmesan, baked to perfection.

**Chicken Penne Alfredo – £18.95 FP**  
Chicken and mushrooms in a creamy white wine sauce.

**Duck Tagliatelle – £20.95**  
Smoked duck breast in a rich creamy sauce with porcini mushrooms, brandy and rosemary.

**Oven-Baked Rigatoni – £18.95**  
Oven-baked rigatoni with Bolognese sauce, mixed peppers, chilli, cherry tomatoes and parmesan cheese.

**Crab Linguine – £20.95**  
Fresh crab meat with chilli, cherry tomatoes, brandy and a touch of cream.

**Tagliatelle Montecarlo – £19.95 FP**  
Coley fish in a creamy tomato and white wine sauce with cherry tomatoes.

**King Prawn Spaghetti (df) – £21.95**  
**Extra £3 when on FP**  
King prawns in a tomato, white wine, chilli, black olives and cherry tomato sauce.

**Seafood Linguine (df) – £22.95**  
Classic seafood pasta with mussels, clams, prawns and calamari, cooked with white wine, chilli and cherry tomatoes.



## RISOTTO

**Pumpkin Risotto (v/gf) – £16.95 FP**  
Carnaroli rice with butternut squash, white wine, sage and parmesan cheese.

**Truffle Risotto (v/gf) – £19.95 FP**  
Carnaroli rice with porcini mushrooms and black truffle sauce.

**Seafood Risotto (df/gf) – £22.95**  
Carnaroli rice with mussels, clams, prawns and calamari, cooked with white wine, chilli and a touch of tomato.

## RAVIOLI

**Spinach & Ricotta Ravioli (v) – £18.95 FP**  
Ravioli filled with spinach and Italian ricotta cheese, served with butter and sage sauce.

**Lobster Ravioli – £22.95**  
Ravioli stuffed with lobster meat, served with cold-water prawns in a rich brandy, tomato and cream sauce.

**Crab Ravioli – £22.95**  
Ravioli filled with crab meat in a delicate seafood sauce with fresh mussels, cold-water prawns, white wine and fresh chillies.

## FISH

**Sea Bass with Lobster Bisque (gf) – £24.95**  
Pan-fried sea bass fillets, served with a luxurious lobster bisque and tender baby prawns. Accompanied by fresh seasonal vegetables.

**Italian Fish Stew (gf available) – £25.95**  
Our signature Italian fish stew with prawns, fish, mussels, clams and calamari, gently simmered in white wine and tomato sauce. Served with toasted Italian bread.

**Oven-Baked Salmon (gf) – £23.95 Extra £4 when on FP**  
Oven-baked salmon fillet with a creamy pink peppercorn and white wine sauce, finished with baby prawns. Accompanied by fresh seasonal vegetables.

## SIDES

**Garlic Bread (v/gf available) – £5.50**  
**Garlic Bread with Mozzarella (v/gf available) – £5.95**  
**Fresh Seasonal Vegetables (v/vg/df) – £4.95**  
**Mixed Salad with Italian Dressing (v/vg/df) – £5.50**  
**Beef Tomato, Basil & Onion Salad (v/vg/df) – £5.50**  
**Rocket Salad with Parmesan & Cherry Tomatoes – £5.95**  
**Spicy Sautéed Spinach with Chilli & Garlic (v/vg/df) – £5.95**  
**French Fries (v/vg/df) – £4.95**  
**Sautéed Potatoes (v) – £4.95**

## CHICKEN

**Chicken Pepe Verde – £22.95 – Extra £3 when on FP**  
Corn-fed chicken supreme with brandy, cream and green peppercorn sauce. Served with sautéed potatoes.

**Chicken Principessa (gf) – £23.95**  
Corn-fed chicken supreme in a creamy mushroom and white wine sauce, garnished with asparagus. Served with sautéed potatoes.

**Chicken Cacciatore (gf) – £23.95**  
Corn-fed chicken supreme in a rustic tomato sauce with olives, capers, mixed peppers, mushrooms, chilli and red wine. Served with sautéed potatoes.

## LAMB

**Agnello Toscana (df) – £28.95**  
Lamb rump cooked pink and served with a Barolo red wine sauce, rosemary and sun-blushed tomatoes. Accompanied by seasonal vegetables.

## PORK

**Filetto di Maiale (n) – £23.95 Extra £4 when on FP**  
Pork tenderloin in a creamy apple, honey and white wine sauce with crushed pistachios. Served with sautéed potatoes.

## BEEF

**Beef Stroganoff – £25.95 Extra £5 when on FP**  
Prime beef with mushrooms, white wine, cream, sweet paprika and demi-glace. Served with Carnaroli rice.

**Truffle Beef Medallions – £28.95**  
Fillet of beef medallions wrapped in Parma ham, served with a creamy truffle sauce, topped with rocket and parmesan shavings. Accompanied by sautéed potatoes. Cooked pink for tenderness.

**Mixed Grill – £32.95**  
A classic mixed grill featuring fillet of beef medallion, chicken breast, pork rib and Tuscan sausage. Medallion served pink for flavour and juiciness. Accompanied by French fries and our special BBQ sauce.

## STEAKS

**8oz Fillet Steak – £34.95**  
30-day matured fillet steak, cooked pink for tenderness and served with sautéed potatoes and garlic butter.

**Add one of our classic sauces for £3.95:**  
Peppercorn, Rossini, Boscaiola or Diane.

## Specials

Please see the menu board for our daily specials