

# STARTERS

## TO SHARE

### Olive (v/vg/df/gf) – £5.95

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

### Pane & Olio Italiano (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.

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

A selection of premium Italian cured meats served with creamy burrata.

### Frittura Mista – £13.95 per person (minimum 2 people)

Crispy fried calamari, prawns, scampi and fish, served with tartare and sweet chilli sauce.

## ANTIPASTI

### Bruschetta al Pomodoro (v/vg/df/gf available) – £9.50

Toasted Italian bread topped with cherry tomatoes, garlic and fresh basil, finished with extra virgin olive oil.

**Add anchovies +£2**

### Arancini (v) – £10.50 **FP**

Crispy Sicilian rice ball filled with creamy mushrooms, served on a rich blue cheese sauce.

### Formaggio di Capra (v) – £9.95 **FP**

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

### Melanzane alla Parmigiana (v) – £9.95 **FP**

Baked layers of aubergine with Parmesan cheese and tomato.

### Funghi in Crema (v/vg available) – £9.95 **FP**

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

### Mozzarella in Carrozza (v) – £9.95 **FP**

Crispy breadcrumb mozzarella served with a rich tomato and basil sauce.

### Polpette di Manzo (gf available) – £10.50 **FP**

Homemade pork & beef meatballs in tomato sauce with basil and mozzarella, served with toasted Italian bread.

### Burrata al Pesto (v/gf/n) – £12.95

Creamy burrata served with fresh basil pesto, cherry tomatoes and extra virgin olive oil.

### Carpaccio di Manzo – £13.95

Very thinly sliced raw fillet of beef with mustard dressing, parmesan cheese & rocket salad.

### Cocktail di Gamberetti – £12.95

Tender Norwegian prawns with crisp romaine lettuce and avocado, served in a classic Marie Rose sauce.

### Cozze (gf available) – £11.95

Fresh mussels cooked in white wine and garlic, served in your choice of tomato or creamy sauce.

### Calamari Fritti – £11.50 **FP**

Crispy deep-fried squid served with tartare sauce.

### Gamberoni alla Griglia (df) – £13.50

Grilled king prawns with cherry tomatoes, garlic, chilli and white wine.

# CASA

ITALIAN RESTAURANT & BAR



## 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.

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

### Spaghetti Norma (v) – £16.95 FP

A classic Sicilian dish with aubergine, tomato and basil, finished with pecorino cheese.

### Penne Stracciatella (v) – £16.95 FP

Penne pasta in a rich tomato and basil sauce, finished with creamy stracciatella cheese.

### Spaghetti Puttanesca (df) – £16.50 FP

Olives, anchovies, capers and chilli in a rich tomato sauce.

### Tagliatelle alla Bolognese – £18.50 FP

Traditional slow-cooked pork & beef ragù, prepared in the authentic Bologna style.

### Spaghetti Carbonara – £18.50 FP

The classic Roman dish with free range egg, pancetta, cream & Pecorino Romano.

### Spaghetti Polpette – £18.95 FP

Spaghetti served with homemade pork and beef meatballs in tomato sauce, topped with melted mozzarella.

### Lasagna al Forno – £18.95

Layers of pasta baked with pork & beef ragù, béchamel, mozzarella and parmesan.

### Penne Alfredo – £18.95 FP

Chicken and mushrooms in a creamy white wine sauce.

### Tagliatelle Anatra – £20.95

Smoked duck breast in a rich creamy sauce with porcini mushrooms, brandy and rosemary.

### Rigatoni Nduja – £19.95

Rigatoni pasta with spicy Calabrian nduja, tomato sauce and pecorino romano.

### Linguine al Granchio – £21.95

Fresh crab meat with chilli, cherry tomatoes, brandy and a touch of cream.

### Tagliatelle al Salmone – £20.95 FP

#### Extra £2 when on FP

Tagliatelle in a creamy sauce with salmon, peas, capers, brandy and fresh dill.

### Spaghetti ai Gamberoni Piccanti (df) – £21.95 FP

#### Extra £3 when on FP

King prawns cooked with chilli, olives, tomato and white wine.

### Linguine ai Frutti di Mare (df) – £22.95

Classic seafood pasta with mussels, clams, prawns and calamari, cooked with white wine, chilli and cherry tomatoes.

## RISOTTO

### Risotto Beetroot (v/gf) – £18.95 FP

Carnaroli rice with beetroot, white wine and dill, finished with goat's cheese.

### Risotto Frutti di Mare (df/gf) – £22.95

Carnaroli rice with mussels, clams, prawns and calamari in white wine and tomato.

## RAVIOLI

### Ravioli Spinaci e Ricotta (v) – £19.95 FP

Filled with spinach and ricotta cheese, served with butter and sage sauce.

### Ravioli al Granchio – £23.95

Crab-filled ravioli in a delicate seafood sauce with mussels, prawns, white wine and chilli.



## Specials

Please see the menu board for our daily specials

## FISH

### Branzino (gf/n) – £25.95

#### Extra £5 when on FP

Pan-fried sea bass fillets with garlic, courgettes, peppers, cherry tomatoes, capers and pine nuts in a light white wine sauce.

### Zuppa di Pesce (gf available) – £25.95

Our signature Italian fish stew with prawns, fish, mussels, clams and calamari in tomato and white wine.

### Salmone al Forno (gf) – £24.95

Oven-baked salmon fillet served with a creamy pink peppercorn and white wine sauce, finished with baby prawns. Accompanied by fresh seasonal vegetables.

## LAMB

### Agnello alla Toscana (df) – £28.95

Lamb rump cooked pink, served with Barolo red wine sauce, rosemary and sun-blushed tomatoes. Accompanied by fresh seasonal vegetables.

## VEAL

### Fegato alla Veneziana – £24.95

#### Extra £5 when on FP

Pan-fried calves liver with onions, butter and red wine. Served with sautéed potatoes.

### Saltimbocca alla Romana (gf) – £25.95

Tender veal layered with Parma ham, cooked in white wine sage and butter. Served with sautéed potatoes.



## SIDES

### Garlic Bread (v/gf available) – £5.95

Freshly baked Italian bread with garlic butter.

### Garlic Bread with Mozzarella (v/gf available) – £6.50

Freshly baked Italian bread with garlic butter topped with melted mozzarella cheese.

### Fresh Seasonal Vegetables (v/vg/df) – £5.50

### 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) – £5.50

### Sautéed Potatoes (v) – £5.50

## STEAKS

### 8oz Sirloin Steak – £27.95

8oz sirloin steak, cooked pink for tenderness and served with sautéed potatoes and garlic butter.

Recommended with our Boscaiola sauce (£3.95) mushrooms, bacon and rosemary in a rich red wine reduction.

### 8oz Fillet Steak – £34.95

30-day matured fillet steak, tender and full of flavour served with sautéed potatoes and garlic butter.

### Bistecca Fiorentina / T-Bone 14oz (gf) – £36.95

14oz T-bone steak, cooked pink for tenderness and served with sautéed potatoes and garlic butter.

Add a sauce – £3.95: Peppercorn, Rossini, Boscaiola or Diane

