

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 option) – £9.95 Serves 2 people
Freshly baked Italian bread served with extra virgin olive oil and balsamic vinegar.

Antipasto (gf option) – £27.95 Serves 2-3 people
A selection of dry-cured Italian meats served with buffalo mozzarella.
A traditional Italian classic.

Frittura Mista – £28.95 Serves 2-3 people
A mix of deep-fried calamari, prawns, scampi and fish,
served with tartare and sweet chilli sauce.

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 option) – £9.50 FP
Toasted Italian bread topped with freshly chopped cherry tomatoes, basil and garlic, drizzled with extra virgin olive oil.

Formaggio di Capra (v) – £9.95 FP
Deep-fried goat's cheese coated in golden breadcrumbs,
served with caramelised onion.

Mozzarella in Carrozza (v) – £9.95 FP
Crispy breadcrumbed mozzarella
served with a rich tomato and basil sauce.

Involtini di Melanzane (v/vg/df) – £9.50 FP
Baked aubergine rolls filled with breadcrumbs,
white wine and basil, served on a bed of tomato sauce.

Funghi (v/vg option) – £9.95 FP
Sautéed mushrooms in a light creamy white wine sauce,
served in a crisp filo pastry basket.

Pâté (gf option) – £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.

Polpette di Manzo (gf option) – £10.50 FP
Homemade pork & beef meatballs in tomato sauce
with basil and mozzarella, served with toasted bread.

Insalata Tricolore (v/gf) – £11.50
Avocado, vine tomatoes and buffalo mozzarella with
a fresh basil dressing.

Costine di Maiale (gf/df) – £11.95
Slow-cooked barbecue pork ribs glazed in our special Casa sauce.

Cozze (gf option) – £11.95
Fresh mussels cooked with white wine and garlic in your choice of
spicy tomato or creamy sauce. Served with toasted bread.

Calamari Fritti – £11.50 FP
Crispy deep-fried squid served with tartare sauce.

Gamberoni Luciana – £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

PASTA

Gluten-free pasta available upon request

Penne Arrabbiata (v/vg/df) – £16.95 FP
Short tubes of pasta in a spicy tomato sauce with olives, chilli and garlic.

Spaghetti alla Norma (v) – £17.95 FP
A classic dish from Southern Italy with aubergine, tomato and basil, topped with pecorino cheese.

Tagliatelle Bolognese (df) – £18.50 FP
Traditional slow-cooked pork & beef ragù, prepared in the authentic Bologna style.

Rigatoni all'Amatriciana – £18.50 FP
Rigatoni pasta in a tomato sauce with pancetta and parmesan cheese.

Spaghetti Polpette – £18.95 FP
Homemade pork & beef meatballs in tomato sauce, topped with melted mozzarella.

Lasagne al Forno – £18.95 FP
Layers of pasta with pork & beef ragù, béchamel, mozzarella and parmesan, baked to perfection.

Spaghetti Carbonara – £18.50 FP
The classic Roman dish with pancetta, free range egg yolk, and parmesan cheese.

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

Tagliatelle al Filetto – £21.95
Strips of prime beef fillet with onions and mushrooms, finished with white wine, French mustard, demi-glaze and a touch of cream.

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

Rigatoni al Forno – £19.95
Oven-baked rigatoni with sliced pork and beef meatballs, mixed peppers, chilli, cherry tomatoes and parmesan cheese.

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

Linguine Pescatore (df) – £22.95 FP
Extra £3 when on FP
Classic seafood pasta with mussels, clams, prawns and calamari, cooked with white wine, chilli and cherry tomatoes.

RISOTTO

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

Risotto Frutti di Mare (df/gf) – £22.95 FP
Extra £3 when on FP
Carnaroli rice with mussels, clams, prawns and calamari, cooked with white wine, chilli and a touch of tomato.

RAVIOLI

Ravioli Spinaci e Ricotta (v) – £19.95 FP
Ravioli filled with spinach and Italian ricotta cheese, served with butter and sage sauce.

Ravioli all'Aragosta – £23.95
Ravioli stuffed with lobster meat, served with cold-water prawns in a rich brandy, tomato and cream sauce.

Ravioli al Granchio – £23.95
Ravioli filled with crab meat in a delicate seafood sauce with fresh mussels, cold-water prawns, white wine and fresh chillies.

PORK

Filetto di Maiale (n) – £24.95 FP
Extra £4 when on FP
Pork tenderloin in a creamy apple, honey and white wine sauce with crushed pistachios. Served with sautéed potatoes.



FISH

Branzino al Bisque (gf) – £26.95
Pan-fried sea bass fillets, served with a luxurious lobster bisque and tender baby prawns. Accompanied by fresh seasonal vegetables.

Zuppa di Pesce (gf option) – £26.95
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.

Salmone al Forno (gf) – £25.95 FP
Extra £5 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.

Seafood Grigliata Mista (gf) – £34.95
A selection of different grilled fish served with fresh seasonal vegetables.

SIDES

Garlic Bread (v/gf option) – £5.95
Freshly baked Italian bread with garlic butter.

Garlic Bread with Mozzarella (v/gf option) – £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 (gf) – £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

CHICKEN

Pollo al Pepe Verde – £23.95 FP
Extra £3 when on FP
Corn-fed chicken supreme with brandy, cream and green peppercorn sauce. Served with sautéed potatoes.

Pollo Principessa (gf) – £24.95
Corn-fed chicken supreme in a creamy mushroom and white wine sauce, garnished with asparagus. Served with sautéed potatoes.

Pollo Cacciatore (gf) – £24.95
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 alla 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.

BEEF

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

Medaglione al Tartufo – £29.95
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

Specials

Please see the menu board for our daily specials



STEAKS

8oz Fillet Steak (gf) – £36.95
30-day matured fillet steak, tender and full of flavour served with sautéed potatoes and garlic butter.

Bistecca Fiorentina / T-Bone 14oz (gf) – £37.95
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

