

CASA

ITALIAN RESTAURANT & BAR



PARTY MENU

Ideal for those celebrating a special occasion.

Available Sunday to Friday

2 courses for £30 / 3 courses for £35

(Available for parties of 10 or more and on a pre booking basis)

STARTERS

Bruschetta (v/vg/df/gf option)

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

Formaggio di Capra (v)

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

Polpette di Manzo (gf option)

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

Calamari Fritti

Crispy deep-fried squid served with tartare sauce.

MAINS

Vegetarian Risotto (v/vg/df/gf)

Carnaroli rice with courgettes, mushrooms, cherry tomatoes, mixed peppers, olives and capers.

Pollo al Pepe Verde

Corn-fed chicken supreme with brandy, cream and green peppercorn sauce. Served with sautéed potatoes.

Branzino al Bisque (gf)

Pan-fried sea bass fillets, served with a luxurious lobster bisque and tender baby prawns. Accompanied by fresh seasonal vegetables.

Beef Stroganoff

Prime beef with mushrooms, white wine, cream, sweet paprika and demi-glaze. Served with Carnaroli rice.

DESSERTS

Tiramisù (v)

A traditional Italian delight of espresso-soaked savoiardi biscuits layered with mascarpone cream and dusted with cocoa.

Cheesecake (v)

Italian-style cheesecake with mascarpone and cream cheese, topped with forest fruit sauce.

Profiteroles al Cioccolato (v)

Light choux pastry puffs filled with Chantilly cream, draped in a decadent milk chocolate sauce.

Sorbetto al Limone (v/vg/df/gf)

Refreshing Sicilian lemon sorbet—a light and zesty finish to any meal.

Information on allergens is available
on request from the duty manager

(V) Vegetarian, (VG) Vegan, (gf) Gluten Free

(DF) Dairy Free, (N) Contains nuts or nut oils.