

The Casa Hotel's
**SAPORI
DI CASA**
RISTORANTE ITALIANO

WEEKEND MENU

BRUNCH

Available Saturday, Sunday and Bank Holidays
Served from 10am-3pm

- FRENCH TOAST** 8
with cinnamon topped with blueberries and raspberries (V)
- AMERICAN PANCAKES** 8
butter & maple syrup, crispy bacon or blueberries
- EGGS BENEDICT** 8
English muffin, roast ham, free-range poached eggs & hollandaise
- EGGS FLORENTINE** 7
English muffin, wilted spinach, free-range poached eggs & hollandaise (V)
- VEGETARIAN FULL ENGLISH** 9
veggie haggis, spinach, mushrooms & tomatoes, baked beans, free-range poached eggs & toast (V)
- FULL ENGLISH BREAKFAST** 11
sausage & bacon, mushroom, black pudding, beans, tomatoes, free-range poached eggs & toast
- SMASHED AVOCADO** 8
free-range poached eggs, spring onion on toasted sourdough (V)
- ASPARAGUS MILANESE** 8
grilled asparagus, poached egg and Parma ham

STUZZICHINI

Nibbles & Small Plates

- MIXES ARTISAN BREAD** 4
extra virgin olive oil and aged balsamic vinegar
- TOMATO AND BASIL BRUSCHETTA** 5
- CALAMARI FRITTI** 6
crispy calamari with lime infused mayonnaise
- CAPRESE SALAD** 7
heirloom tomatoes, mozzarella basil and extra virgin olive oil (V)
- ASPARAGI ALLA MILANESE** 8
grilled asparagus, fried egg, Parma ham and shavings of aged parmesan
- SALSICCIA TOSCANA** 7
tuscan sausage and borlotti beans with crusty bread
- COZZE ALLA MARINARA** 8
marinara sauce mussels with crusty bread
- AFFETTATI MISTI** 13
selection of cured meats, mozzarella, toasted sourdough bread sticks and pickles
shared between two

INSALATE

Salads

- INSALATA DI CESARE** 13
chicken caesar salad
- INSALATA GRECA** 11
greek feta salad

DOLCI

Desserts

- TIRAMISÙ** 6
homemade traditional delight of which every house in Italy keeps its own secret recipe
- CREPE CON RICOTTA** 6
ricotta and chocolate crêpe with chantilly cream
- SICILIAN LEMON TART** 7
- COCONUT PANNACOTTA & FRESH BERRIES** 7 (VG)
- STRAWBERRY SEMIFREDDO** 7
- SELECTION OF ITALIAN ICE CREAMS & SORBETS** 5
vanilla, chocolate, strawberry, mint chocolate, caramel-peacan and honeycomb ice creams and lemon, raspberry and mango sorbets
two scoops
- CHEESEBOARD OF FOUR ITALIAN CHEESES** 10

PASTA

- TAGLIATELLE ALLA BOLOGNESE** 14
fresh and homemade
- SPAGHETTI ALLO SCOGLIO** 15
seafood spaghetti with prawns, squid, mussels and tomato sauce
- LASAGNE SPINACI E RICOTTA** 14
homemade spinach and ricotta lasagna with aged parmesan (V)
- SPAGHETTI ALLA CARBONARA** 13
authentic roman carbonara spaghetti
- PENNE ALLA ARRABBIATA** 10
chilli, tomato sauce, olives and pecorino cheese (VG without cheese)
- GNOCHI AL GORGONZOLA** 12
homemade gnocchi with gorgonzola and parmesan cheese (V)
- PASTA FAGIOLI** 14
pasta with cannellini bean sauce and Italian sausage

DALLA GRIGLIA

From the Grill

- COSTOLE D'AGNELLO** 18
24 hour marinated grilled lamb chops with garlic and rosemary potato
- TAGLIATA DI MANZO** 25
grilled 12oz sirloin steak with garlic mushroom sauce, rocket and roasted potato
- SALMONE GRIGLIATO** 17
grilled salmon fillet with leek, lemon and dill sauce and roasted potato wedges
- PETTO DI POLLO** 15
corn-fed chicken supreme breast, roasted potato, buttered spinach and parmesan

WOOD FIRED OVEN PIZZA

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- MARGHERITA** 12
tomato sauce, mozzarella and basil (V)
- PIZZA ALLA MARINARA** 10
tomato sauce, garlic, olive oil and oregano (VG)
- PIZZA PROSCIUTTO** 15
tomato sauce, parma ham and gorgonzola cheese
- PIZZA SALSICCIA** 14
Nduja-Calabrian spicy sausage, broccoli, pecorino and mozzarella cheese
- PIZZA AI FRUTTI DI MARE** 15
tomato sauce, prawns, mussels squid and anchovies
- PIZZA COTTO E FUNGHI** 13
roasted ham, mushrooms, tomato sauce and mozzarella
- CRUST DIPPERS** 1.50 EACH
homemade pesto and mayo dipper OR Mayo and 'Nduja dipper OR Chilli tomato dipper

CONTORNI

Side Dishes

- GRILLED BROCCOLI AND CHILLI** 5
- SAUTÉED SMASHED POTATO** 5
with spring onion
- SPICY GREEN LENTILS RAGOUT** 5
- SEASONED MIXED LEAVES SALAD** 4
- ZUCCHINI AND PARMESAN CHIPS** 5