

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

RISTORANTE ITALIANO

MENU ALLA CARTA

A.I. = Authentically Italian Recipe

STUZZICHINI

Nibbles

A.I. HOMEMADE ARTISAN BREADS and FOCACCIAS 6 (V)

Extra virgin olive oil and aged balsamic vinegar

A.I. TOMATO AND BASIL BRUSCHETTA 5 (VG)

GARLIC AND CHEESE BREAD 5 (V)

MARINATED ITALIAN OLIVES 6 (GF,V)

BRUSCHETTA WITH GRILLED PORCINI 9 (V)

Scan the QR code below to submit your details, then book your next birthday celebration with us and receive a complimentary bottle of prosecco



PRIMI

Starters

A.I. ZUPPA DI CECI INVERNALE 6 (VG)
Winter chickpea soup with rosemary focaccia

A.I. CALAMARI FRITTI 8
Crispy calamari with lime infused mayonnaise

CREMA DI MELANZANE 7
Aubergine and sun-dried tomato pate with cruditees (GF, VG)

A.I. TORTINO DI POLENTA CON RAGU DI PORCINI 9
little torte of polenta with porcini ragout and fontina (V)

POLPETTE ALLA DIAVOLA 8
Spicy meatballs with tomato sauce and homemade bread

A.I. AFFETTATI MISTI 15
Selection of cured meats, mozzarella, toasted sourdough bread sticks
and pickles
shared between two

PASTA

**A.I. GNOCCHI AL PESTO CON COZZE
E VONGOLE** 16
Homemade gnocchi with pesto sauce,
clams and mussels

**A.I. PENNE ALLA
PUTTANESCA** 11
tomato capers and olives (VG)

SPAGHETTI ALLA CARBONARA 13
Crispy pancetta, cream egg and parmesan
pasta

PARMIGIANA VEGANA 15
vegan aubergine and zucchini gratin (GF,VG)

TAGLIATELLE CON POLPETTE 15
Fresh tagliatelle with Neapolitan meatballs

**A.I. RISOTTO MUSHROOMS AND TUSCAN
SAUSAGE** 16

**A.I. LASAGNE
ALLA BOLOGNESE** 15
Homemade lasagna with
bolognese ragout

**A.I. RISOTTO MENTA PISELLI
E CALAMARI** 14
Creamy risotto with squid,
pea and mint (GF)

A.I. SPAGHETTI ALLO SCOGLIO 17
Seafood spaghetti with mussels
clams, prawns octopus and squid

**A.I. TROFIE AL PESTO
PATATE E FAGIOLI** 13 (V)
Homemade basil pesto with
potato and green beans

**A.I. RAVIOLI
SPINACH AND RICOTTA** 15 (V)

DALLA GRIGLIA

From the Grill and Oven

A.I. COSTOLE D'AGNELLO 21
24 hour marinated grilled lamb chops served with
seasonal vegetables and garlic and rosemary roasted
potato (GF)

A.I. GUANCIA DI MANZO AL CHIANTI 18
Beef cheek cooked to tender in Chianti wine served
with braising juices and pink peppercorn mashed
potatoes (GF)

SALMONE IN SALSA CREMOSA 18
Pan-seared salmon fillet with in creamy sun-dried
tomato sauce, crushed baby new potato and grilled
courgettes (GF)

PETTO DI POLLO 14
Marinated chicken breast with choice of mushroom
sauce or Marsala sauce or peppercorn and Cognac
sauce, seasonal vegetables and roasted potato

A.I. SPEZZATINO DI MAIALE CON PISELLI 15
Diced pork shoulder stew in rich vegetable sauce with
pea and polenta bramata (GF)

WOOD FIRED PIZZA

A.I. MARGHERITA 11
Tomato sauce, mozzarella and basil (V)

PIZZA ORTOLANA 13
Tomato sauce, grilled aubergine, courgette
caramelised onion and vegan Feta (VG)

A.I. PIZZA PROSCIUTTO 15
Tomato sauce, parma ham and gorgonzola cheese

A.I. PIZZA 'NDUJA 14
Nduja-Calabrian spicy sausage, broccoli,
pecorino and mozzarella cheese

A.I. PIZZA FRUTTI DI MARE 16
Tomato sauce, mozzarella, prawns,
calamari, clams and mussels

A.I. PIZZA COTTO E FUNGHI 13
Italian cotto ham and mushrooms,
tomato sauce and mozzarella

A.I. PIZZA SICILIANA 13
Tomato sauce, anchovies, onion and caccio cheese

SCALOPPINE DI VITELLO 18

Veal escallops with choice of mushroom sauce or
Marsala sauce or peppercorn and Cognac sauce,
seasonal vegetables and roasted potato

BEEF MEDALLIONS 18
mushroom sauce, spinach and roasted potatoes

CONTORNI
Side Dishes

TONY'S BAKED CAULIFLOWER AND CHEESE 5

GRILLED BROCCOLI AND CHILLI 5 (GF, DF)

A.I. MIXED LEAF SALAD 5 (GF)

BREADED ZUCCHINI AND PARMESAN CHIPS 6

SWEET POTATO AND PARMESAN CHIPS 5

BUTTERED SPINACH AND PARMESAN 5 (GF)

A discretionary service charge of 10% will be added to your bill for a table of 4 or more. Our tronc service charge is to benefit the team that looked after you today, Thank you from the team. If you require information regarding the presence of allergens in any of our foods or drink, please ask a member of our team. Whilst a dish may not contain a specific allergen, we use a wide range of ingredients in our kitchen, so foods may be at risk of cross contact with ingredients containing allergens. We accept all major credit cards. Our prices include value added tax at the current rate.