

CASA ROMANA ITALIAN KITCHEN

★★★★★ Since 1993 ★★★★★

Visit us at www.CasaRomanaUK.com Email; Casaromanacarlisle@gmail.com or call 01228591969

STARTERS

ZUPPA (V, VGN, GFO*)	6.25
Tuscan tomato, basil and bean soup with our homemade bread and butter	
ARANCINI (V, VGN, GF)	6.85
Deep-fried cheesy risotto balls, rocket & tomato sauce	
BUDINO NERO	6.50
Breaded black pudding, red onion marmalade & honey mustard sauce	
GAMBERONI (GFO*)	7.95
Peeled King Prawns, chilli & paprika spiced N'Duja sausage pate, toasted garlic bread	
BRUSCHETTA CLASSICO (VGN, GFO*)	6.35
Tomato & red onion 'salsa', rocket and a drizzle of basil oil	
BRUSCHETTA FORZA (VGN, GFO*)	6.35
With our full flavoured garlic, olive & sun-dried tomato spread	

LARGER STARTERS

ENJOY WITH FRIENDS OR BY YOURSELF, AS AN INDIVIDUAL STARTER OR MAIN COURSE

SEAFOOD MEDLEY (GFO*)	14.95
King Prawns, mussels, calamari, garlic, tomato, white wine & garlic bread	
(7.95 individual)	
ANTIPASTO (GFO*)	15.95
Platter of prosciutto, Dolcelatté, salami, olives, chorizo, garlic bread & dip	
(8.50 individual)	
POLLO PICCANTE (GFO*)	11.95
A Casa Romana original; baked spiced chicken ragu, cheese & garlic crusty bread	
(6.95 individual)	
OLIVES (V, GFO*)	4.95
Garlic, herbs, garlic bread, balsamic & EVO oil dip	
CHEESY DOUGH STICKS (V, VGNO)	5.45
Garlic butter, mozzarella & tomato dip	
GARLIC PIZZA (V, VGNO)	4.95
Hand stretched & baked to order	
Add Cheese 1.00	
TOMATO (garlic & tomato) PLAIN (garlic butter & herbs) PESTO (nut-free & vgn +50p)	
GARLIC BREAD (V, VGN, GFO*)	3.95
Toasted sliced Homemade crusty bread;	
Add Cheese 1.00	
PLAIN (garlic butter) TOMATO (garlic & tomato) PESTO (nut-free & vgn +50p)	

*Please note; V= vegetarian VGN= Vegan/dairy free VGNO= Vegan/dairy free Optional
 GF= non gluten friendly GFO= Gluten Free Optional* (*swap to our GF bread for 50p extra)
 Allergies? We're allergy aware & can adapt most dishes. If you have any food allergies, please inform the chef
 Please ask if you would like to see our specialist Gluten Free, Vegan/Dairy Free or Lighter menus*

CHEF'S RECOMMENDATIONS

CHECK OUR SPECIALS FOR THE 'STEAK OF THE DAY' & OTHER OPTIONS

TAGLIATELLE DELLA CASA; shortlisted for 'Best Pasta' of the PAPA awards 13.95
Lamb ragu with aubergine, tomatoes, a little chilli, olives, garlic & parmesan

PORK MEDALLION 13.95

Slow roasted in prosciutto, black pudding, honey mustard sauce, garlic mashed potatoes

CHICKEN VAL D'OSTANO (GF) 14.95

Chicken breast fillet, white wine, mushrooms, prosciutto & Fontina cheese, spinach & garlic potatoes

KING PRAWN THERMIDOR (GFO) 15.95

King Prawns flambéed in mushroom, brandy, mustard & cream sauce with spaghetti (GF if with rice)

PENNE PEPE NERO 16.95

Sautéed slices of fillet steak, onions, mushrooms, creamy peppercorn sauce and pasta

POLLO N'DUJA (GF) 14.75

Chicken, chilli spiced N'Duja sausage pate & pancetta with rice. Not GF? Try it with pasta

RISOTTO SPAGNOLA (GF) 15.50

Chicken, King Prawns, chorizo, red onions, peppers, paprika, garlic & olives

SALMON FILLET (GF) 15.95

Creamy prawn, tomato & Sambuca sauce, buttered spinach & garlic potatoes

SIDES & EXTRAS (*most are available Gluten-Free or Vegan optional, just check when ordering*)

LOADED FRIES 5.25; **CHEESY CARBONARA** or **AMATRICIANA** (spiced bacon/tomato sauce & cheese)
PANZANELLA; Roasted pepper, olive & bread salad 5.50 Mixed/green/tomato salad 4.55 Cheesy gratin pots
3.95 Spinach, onion & garlic 3.50 Onion rings 3.50 Onion & mushrooms 3.25 Veg & potatoes 3.50 Seasoned
chips 3.55 Garlic Mayo .95 Vegan Mayo/Garlic Mayo .95 Pesto (VGN) .95

PIZZAS

Regular 10in, **LEGGERA**; smaller & lighter with salad or XL thin Romana base (£2.50 extra)
We also have 10" Homemade GF bases or Dairy Free cheese (£1 extra each)

PIZZA BIANCA Thin XL base, garlic, carbonara sauce, chicken, prosciutto, Italian salami & cheese 12.95

PIZZA MARGHERITA tomato, mozzarella & oregano 8.50 (or 9.95 with up to 3 toppings)

RICCARDO Spiced chicken ragu, olives, cheese, garlic, more chicken & a little mascarpone 10.95

PIZZA PER VOI (VGN) Vegan Margherita with dairy free 'cheese' & two extra toppings included 10.25

PIZZA PESCATORE Garlic butter, prawns, mussels, calamari & anchovies 11.95

PIZZA GUSTO (VGN) XL thin base, roasted peppers, garlic, red onions, aromatic spices & olives with
dairy free cheese & rocket. Not Vegan? Have real cheese (also available GF but 10" at no extra cost) 12.50

PIZZA TOTO Prosciutto, Dolcelatté & olives with wild rocket 10.95

PIZZA DI' ACTION Spiced with Amatriciana sauce, salami, pepperoni, bacon, chilli & jalapeno 10.95

CALZONE Traditional stuffed folded pizza with mozzarella, ham, mushroom & tomato sauce with salad 12.95

EXTRA TOPPINGS:

Anchovies, Italian salami, chorizo, bacon, egg, capers, chicken, ham, mushroom, olives, onion, peppers, pepperoni,
pineapple, prawns, prosciutto, mussels, sausage, spinach, jalapenos, tuna, aubergines, tomato & calamari 95p.
Peeled King Prawns £5 Cheddar, Goat's or Blue cheese £1, garlic butter 55p. Crushed garlic or chilli flakes FOC
Garlic Mayo, Vegan Garlic Mayo or Pesto dips (VGN) 95p

PASTA & RISOTTO DISHES

RISOTTO PEPPERANATO (VGN, V, GF)	10.95
Aromatic roast pepper, aubergine, olive & sun-dried tomato. Not Vegan? Add chicken or goats cheese £1	
SPAGHETTO AGLIO, OLIO, PEPPERONCINO (VGN)	9.25
Simply tossed with garlic, olive oil & chilli and often enjoyed as a starter in Italy	
TAGLIATELLE BASILICO (VGNO)	9.75
Tasty dish of tomato, parmesan, butter, lots of basil and a few olives	
RISOTTO CALABRESE (V, GF, VGNO)	10.50
Cheese & broccoli risotto with pesto, goats cheese & spinach. Vegan? We can leave out the cheese	
PENNE SALUMIERI	11.35
Rustic beef ragu of sausage, olive, pepperoni, bacon, salami, red wine & garlic baked under cheese	
SPAGHETTI CARBONARA	10.25
Tossed in cream, smoked bacon, parmesan & white wine. Add chicken for 95p	
CHICKEN RISOTTO (GF)	10.95
Chicken breast pieces, onion, peppers & mushrooms	
PENNE PIZZAIOLA (VGN)	9.95
Tomato, olive, garlic, red wine and caper ragu. Add chilli for an extra kick if you like?	
SPAGHETTI SALMONE (VGNO)	12.95
Smoked salmon, prawns & broccoli florets in a creamy tomato sauce with a hint of Sambuca	
CREPELLE (V)	9.95
Spinach, sun-dried tomato & goats cheese crepe baked in tomato with mozzarella	
SEAFOOD TAGLIATELLE	15.95
King prawns, calamari, mussels, smoked salmon, tomato, garlic, peas, wine & a little chilli. (if you're Coeliac, you can try it as risotto)	
PENNE AL FORNO	10.50
Baked creamy chicken and sweetcorn pasta with mozzarella & mascarpone cheese	
CANNELLONI	10.75
Crepe with mixed beef, spinach & garlic baked in creamy tomato with mozzarella	
PENNE CREMOSA (V)	10.45
Dreamy Dolcelatté cheese, white wine and asparagus sauce. Add chicken or bacon 95p	
PENNE AMATRICIANA	9.95
Aromatically spiced chilli, tomato, red wine & pancetta ragu (like it hotter? add more chilli)	
SPAGHETTI ARRABIATA (V, VGN)	9.95
Arrabiata means angry and this is a very spicy tomato sauce. Not vegan? Add chicken or bacon for 95p	
POLPETTE ; Large handmade Cumberland sausage meatballs, sauce & spaghetti. Choose from; <i>POLPETTE CLASSICO</i> ; tomato, garlic & rosemary <i>or POLPETTE FUNGHI</i> ; Creamy mushroom sauce	11.95
RISOTTO PICCANTE (GF)	13.50
Chicken, spiced N'Duja sausage, chorizo, pancetta, chilli, tomato, peppers & red wine	
PENNE VESUVIO (V)	9.95
Baked in creamy tomato sauce with basil pesto & cheese (why not add chicken, bacon or chilli extra?)	
SPAGHETTI BOLOGNESE	9.95
Tossed in a rich beef, tomato and red wine ragu made with minced Lakeland steak	

Please note; GF= non gluten friendly GFO= Gluten Free Optional* (*May incur surcharge) V= vegetarian
VGN= Vegan/dairy free VGNO*= Vegan/dairy free Optional If you have any food allergies, inform the chef

Please note; These are an example of our dessert offerings and you may be offered a different choice at the time of your visit

HOMEMADE DESSERTS

MANGO & WHITE CHOCOLATE ETON MESS (GF, V, Vegan optional) 6.25

Crushed meringues, whipped cream, mango sorbet, mango & white chocolate sauces

APPLE CRUMBLE (V) 6.50

sweet apple, cinnamon spiced crumble, dairy ice cream and pouring cream
(Vegan/Dairy Free? Try it with our whipped 'cream' & dairy free ice cream)

ICE CREAM BOMBE (GF, V) 6.25

Crunchy meringue & honeycomb Ice cream bomb, frosted berries & white chocolate sauce

CUMBERLAND STICKY TOFFEE PUDDING (GF, V, Vegan optional) 6.50

A local legend smothered in hot toffee sauce with ice cream and whipped cream

CHEESE & WINE 8.95

Dolcelatté blue, creamy Fontina, mature local cheddar, cream crackers & a glass of port wine

DOLCETTI - LITTLE TREATS 4.50 each.

TRIPLE CHOCOLATE BROWNIE (V, GF) hot chocolate sauce & whipped cream. (ice cream £1)

TIRAMISU (GF, V) *THE* classic; Mascarpone cream cheese, cocoa, sponge & coffee liqueur

MASCARPONE & MANGO CHEESECAKE (V) With crumbly biscuits, luscious Mango coulis & whipped cream (Ice cream £1 extra)

A LITTLE MESSY (V, GF, Vegan optional) Ice cream, whipped cream, crushed meringues & lush, juicy berry compote
(Vegan/Dairy Free? Try a Berry Mess with 'cream', Vegan meringues, red berries & sorbet)

LUXURY ICE CREAMS, SORBETS & VEGAN ICES in a choice of small, medium or large 2.95/3.95/4.95

Ask your waiter about today's choice of flavours

(V) vegetarian (VO) Vegetarian optional (VGN) Vegan/Dairy free (VGO) Vegan/Dairy free optional (GF) Gluten Friendly

TEA & COFFEE;

Real Italian coffee made with fresh ground Italian beans to authentic Italian methods and not swimming in sweet syrups & cream so please don't be upset if your coffee differs from the high street chains.

Italian coffees are base on Espresso shots or variations of so please use the pictures below as a guide.

REAL ITALIAN COFFEE GUIDE



Espresso;
Traditional strong, single shot

2.00



Doppio;
Double espresso shots

2.60



Cappuccino; 1/3 each of
Espresso, warm milk & foam

3.00/3.75



Cafe Latte;
lots of milk & a little foam

3.75



Flat White;
Just espresso & warmed milk

3.75



Americano; Strong Espresso
weakened with hot water

2.50

We also have Decaff 2.60, Cadbury's hot chocolate 3.80 Tea 3.20, Herbal Tea 3.40

Caramel, Amaretto, Vanilla or Hazelnut Cafe lattes 4.25 each

LIQUEUR COFFEE; Black Italian coffee topped with floated cream and a choice of;
Whiskey, Brandy, Baileys, Sambuca, Cointreau, Vodka or Tia Maria 6.50 each