

# Casa Romana

— Italian Restaurant —

— Since 1993 —



## APPETISERS

SHARE WITH FRIENDS & GET YOUR TASTE BUDS TINGLING

MIXED ITALIAN OLIVES (V, GFO*)	6.50
Marinated with garlic & roast peppers with garlic focaccia, balsamic & olive oil dip	
CHEESY DOUGH STICKS (V, VGNO)	6.35
Soft, buttered garlic bread sticks with mozzarella & tomato dip	
GARLIC PIZZA (V, VGNO) Hand stretched & baked to order	5.80
ORIGINAL (garlic butter & tomato) PLAIN, or PESTO (nut-free & vgn 6.25)	Add Cheese 1.20
GARLIC FOCACCIA BREAD (V, VGN, GFO*) Toasted, buttered homemade focaccia;	4.80
PLAIN, TOMATO (garlic butter & tomato sauce) PESTO (nut-free & vgn 5.25)	Add Cheese 1.00

---

## STARTERS

INDIVIDUAL & SHARING PLATES (FOR 2-4 PEOPLE)

POLLO PICCANTE (GFO*)	7.80
Our famous spiced chicken & tomato ragu baked under cheese with garlic bread to dip in (13.45 Sharer)	
ZUPPA E PANE (V, VGN, GFO*)	6.95
Tuscan tomato, basil and bean soup with our homemade focaccia bread and butter	
ANTIPASTO (GFO*)	9.50
Traditional starter with prosciutto, Dolcelatté, salami, olives, chorizo, garlic bread & dip (17.50 Sharer)	
ARANCINI (V, VGN, GF)	7.50
Deep-fried, breaded, cheesy Sicilian risotto balls, rocket & tomato sauce	
BUDINO NERO	7.35
Breaded black pudding, red onion marmalade & honey mustard sauce	
GAMBERONI (GFO*)	9.50
Peeled King Prawns with chilli & paprika spiced N'Duja paste on toasted garlic focaccia	
BRUSCHETTA CLASSICO (VGN, GFO*)	6.95
Toasted focaccia topped with tomato & red onion 'salsa', rocket and a drizzle of basil oil	
BRUSCHETTA FORZA (VGN, GFO*)	6.95
Toasted with our full flavoured garlic, olive & sun-dried tomato spread	
SEAFOOD MEDLEY (GFO*)	9.95
King Prawns, mussels, calamari, garlic, tomato & white wine with garlic bread (17.50 Sharer)	
FAGOTTINI (GF)	8.25
Tasty, tender parcels of seasoned lamb wrapped & baked in prosciutto with tomato dip	

---

**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 focaccia for 50p extra)

Allergies? We're allergy aware & can adapt most dishes. **If you have any food allergies, inform the chef**

Please ask if you would like to see our specialist Gluten Free, Vegan/Dairy Free or Lighter menus

---

## CHEF'S RECOMMENDATIONS

ASK FOR OUR SPECIALS MENU TO SEE THE 'STEAK OF THE DAY' & OTHER OPTIONS

TAGLIATELLE DELLA CASA; Our 'Best Pasta' finalist in the PAPA awards; tasty minced Lamb ragu with aubergine, tomatoes, a little chilli, olives, garlic & parmesan	16.50
PORK MEDALLION	15.95
Slow roasted in prosciutto with breaded black pudding, honey mustard sauce, garlic mashed potatoes	
CHICKEN VAL D'OSTANO (GF)	16.50
Chicken fillet in creamy mushroom sauce under prosciutto & Fontina cheese, with vegetables & potatoes	
KING PRAWN THERMIDOR (GFO)	17.50
King Prawns flambéed in mushroom, brandy, mustard & cream sauce with spaghetti (GF if with rice)	
PENNE PEPE NERO	18.95
Penne pasta in a cream and black pepper sauce with sautéed slices of fillet steak, onions & mushrooms	
POLLO N'DUJA (GF)	16.25
Chicken fillet, chilli spiced N'Duja sausage paste & pancetta with rice. Not GF? Try it with pasta	
PAPPARDELLE DELLO CHEF (GFO)	15.95
A delicious chef's speciality of chunky pulled pork, chorizo, peppers and paprika ragu with pasta ribbons	
RISOTTO SPAGNOLA (GF)	17.50
Chicken, King Prawns, chorizo, red onions, peppers, paprika, garlic & olives	
SALMON FILLET (GF)	17.25
In a creamy prawn, tomato & Sambuca sauce, with spinach, vegetables & potatoes	

---

### SIDES & EXTRAS *(most are available Gluten-Free or as a Vegan option, just check when ordering)*

LOADED FRIES 6.50; Cheesy Carbonara or Pepperoni (pepperoni, tomato sauce & cheese)

Dressed Salads; Mixed/green/tomato 5.45 Seasoned chips 4.25 Cheesy gratin pots 5.45 Garlic gratin pots 4.75

Spinach, onion & garlic 4.25 Onion & mushrooms 3.95 Vegetables & potatoes 4.25 Creamy Garlic Mash 4.25

Garlic Mayo 1.20 Vegan Mayo/Garlic Mayo 1.30 Pesto (VGN & nut-free) 1.30

---

### PIZZAS

All hand stretched to a 10in personal size unless stated. Also available smaller with dressed salad for the same price  
XL 12 inch bases are £2.95 extra. We also have 10" Homemade GF/Vgn pizza bases (1.25) or Dairy Free cheese (1.60)

PIZZA N'DUJA Thin XL base, garlic, tomato sauce, pepperoni, salami, N'Duja paste, cheese & an egg	14.95
PIZZA MARGHERITA tomato, mozzarella & oregano 9.95 (or 11.50 with up to 3 toppings)	
RICCARDO Our famous Spiced chicken ragu, olives, cheese, garlic, more chicken & a little mascarpone	12.35
PIZZA PER VOI (VGN) Vegan Margherita with dairy free 'cheese' & two extra toppings included	11.75
PIZZA PESCATORE Garlic butter, prawns, mussels, calamari & anchovies	13.35
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)	13.95
PIZZA TOTO A classic combination of Prosciutto, Dolcelatté & olives with wild rocket	12.50
PIZZA VERDE (V) White sauce, pesto, broccoli, peppers, olives, jalapenos, cheese, mascarpone & rocket	12.95
CALZONE Traditional stuffed folded pizza with mozzarella, ham, mushroom & tomato sauce with salad	14.50

---

### EXTRA TOPPINGS:

Anchovies, salami, chorizo, bacon, egg, chicken, ham, mushroom, pepperoni, pineapple, prawns, N'Duja, mussels, spinach, tuna & aubergines £1.20 each.

Prosciutto, Calamari, Cheddar, Goat's or Blue cheese £1.60 each. King Prawns £6 Crushed garlic 40p Chilli 25p

Capers, onion, jalapeno, sliced tomato, sweetcorn, peppers, olives, garlic butter 60p each

---

## PASTA & RISOTTO DISHES

*(MOST DISHES CAN BE MADE SMALLER IF REQUIRED OR XL FOR 2.75 IF YOU PREFER?)*

<b>RISOTTO ARROSTO (VGN, V, GF)</b>	12.50
Creamy, aromatic risotto with roasted Mediterranean veg & pesto. Not Vegan? Add goats cheese 1.60	
<b>PENNE SALUMIERI</b>	12.50
A rustic, chunky ragu with beef, olives, pepperoni, bacon, salami, red wine & garlic baked under cheese	
<b>SPAGHETTI CARBONARA</b>	11.75
Tossed in cream, smoked bacon, parmesan & white wine. Add chicken for 1.20	
<b>TAGLIATELLE BASILICO (VGNO)</b>	11.25
A simple but surprisingly tasty dish of tomato, parmesan, butter, lots of basil and a few olives	
<b>RISOTTO CALABRESE (V, GF, VGNO)</b>	11.95
Cheese & broccoli risotto with pesto, goats cheese & spinach. Vegan? We can leave out the cheese	
<b>SPAGHETTI AGLIO, OLIO, PEPPERONCINO (VGN)</b>	10.50
Simply tossed with garlic, olive oil and chilli & enjoyed throughout Italy. Not Vegan? Add bacon 1.20	
<b>PENNE AL FORNO</b>	11.95
Baked creamy chicken and sweetcorn pasta with mozzarella & mascarpone cheese	
<b>CHICKEN RISOTTO (GF)</b>	12.50
Creamy risotto with diced chicken breast, onion, peppers & mushrooms	
<b>PENNE PIZZAIOLA (VGN)</b>	11.75
Robust sauce with tomato, olive, garlic, red wine and capers. Add chilli too for an extra kick if you like?	
<b>SPAGHETTI SALMONE (VGNO)</b>	14.50
Smoked salmon, prawns & broccoli florets in a creamy tomato sauce with a dash of Sambuca	
<b>CREPELLE (V)</b>	11.50
Spinach, sun-dried tomato & goats cheese stuffed crepe baked in tomato with mozzarella	
<b>SEAFOOD TAGLIATELLE</b>	17.95
King prawns, calamari, mussels, smoked salmon, tomato, garlic, cream, wine & a little chilli. (if you're Coeliac, you can try it as risotto)	
<b>CANNELLONI (VGNO)</b>	12.50
Crepe Cannelloni with mixed beef, spinach & garlic filling baked in tomato sauce with mozzarella	
<b>PENNE AI PESTO</b>	12.50
Delicious pesto based sauce with broccoli florets, pancetta, parmesan, olives & a hit of chilli.	
<b>TAGLIATELLE N'DUJA (Pronounced EN-DOO-YA)</b>	12.25
Hot sauce with spicy N'duja, pancetta, onions, tomato & red wine (like it very hot? add more chilli)	
<b>SPAGHETTI ARRABIATA (V, VGN)</b>	11.50
Arrabiata means angry and this is a pretty spicy tomato sauce. Not vegan? Add chicken or bacon for 1.20	
<b>POLPETTE CLASSICO</b>	13.50
Large meatballs with traditional Cumberland sausage in rosemary, garlic & tomato sauce with spaghetti.	
<b>POLPETTE AGLIO</b>	13.50
Our large, tasty Cumberland sausage meatballs in a creamy garlic and white wine sauce with spaghetti.	
<b>RISOTTO PICCANTE (GF)</b>	15.25
Spiced risotto with chicken, N'Duja sausage, chorizo, pancetta, chilli, tomato, peppers & red wine	
<b>PENNE VESUVIO (V)</b>	11.50
Baked in creamy tomato & pesto sauce topped with cheese (why not add chicken, bacon or chilli extra?)	
<b>SPAGHETTI BOLOGNESE</b>	11.50
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; This is an example of our Homemade desserts offerings but you may be offered a different choice at the time of your visit**

---

## **HOMEMADE DESSERTS**

**MANGO & WHITE CHOCOLATE ETON MESS** (GF, V, Vegan optional) 6.95

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

**APPLE CRUMBLE** (V) 6.95

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) 6.95

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

**CUMBERLAND STICKY TOFFEE PUDDING** (GF, V, Vegan optional) 6.95

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

**CHEESE & WINE** 9.95

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

---

## **DOLCETTI- SMALLER, LITTLE TREATS 5.25 each.**

**TRIPLE CHOCOLATE BROWNIE** (V, GF) hot chocolate sauce & whipped cream. (ice cream 1.20)

**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 1.20 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 3.75/4.95/5.95

Ask your waiter about our 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 based on Espresso shots or variations of, so please use the pictures below as a guide.

# REAL ITALIAN COFFEE GUIDE



Espresso;  
Traditional strong, single shot

2.50



Doppio;  
Double espresso shots

3.15



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

3.40/4.15



Cafe Latte;  
lots of milk & a little foam

4.15



Flat White;  
Just espresso & warmed milk

4.15



Americano; Strong Espresso  
weakened with hot water

2.90

We also have Decaff 2.95, Cadbury's hot chocolate 4.15 Tea 3.60, Herbal Tea 3.80

*Caramel, Amaretto, Vanilla* or *Hazelnut* Cafe lattes 4.65 each

**LIQUEUR COFFEE;** Black Italian coffee topped with floated cream and a choice of;

Whiskey, Brandy, Baileys, Sambuca, Cointreau, Vodka or Tia Maria 6.95 each

---