

PARTY MENU

STARTERS (Served to share at the table, tapas style so no need to pre-order)

V= vegetarian VGN= Vegan/Dairy free VGNO*= Vegan/Dairy free optional GF= Gluten Friendly GFO*= GF optional (*may incur a small surcharge)

MIXED GARLIC BREADS (VGNO, GFO) Homemade bread topped & toasted with pesto, olive & tomato spread and garlic mushroom pate

MOZZARELLA PARCELS (V, GF) Deep-fried in crispy crumb with tomato dip

CHORIZO RAGU (GF) Chunky spiced sausage ragu with red wine, garlic, tomato and beans

GARLIC PIZZA (VGN, V) Simple & delicious; garlic butter, tomato sauce & oregano

ITALIAN OLIVES (VGN, V) Premium mixed olives, balsamic dip and crusty bread

MAIN COURSE (order your own individual main course and dessert)

Pizzas are hand rolled, topped with fresh, tomato sauce & 100% mozzarella. Also available LEGGERA (smaller with salad) or for £2 surcharge, XL thin Romana pizza base

We can also substitute gluten free pasta or pizza bases for a small £1 surcharge if required

PIZZA MARGHERITA (V, GFO, VGNO) With up to 2 toppings of your choice free of charge

SPAGHETTI ARRABBIATA (VGN, V) Hot, spicy tomato sauce with basil, garlic and onions (Add chicken or bacon for 95p)

PENNE VESUVIO (V) Baked in a cream & tomato sauce with parmesan & our nut free pesto baked under cheese

CHICKEN RISOTTO (GF) creamy Arborio rice, chicken, mushrooms, onions & peppers

POLPETTE CLASSICO Cumberland sausage meatballs, tomato sauce & spaghetti

PENNE POSITANO Smoked bacon, chicken, caramelised onions, cream and a hint of white balsamic vinegar for an extra kick

CREPELLE (V) Stuffed pancake with sun dried tomatoes, spinach & goats cheese baked under mozzarella

PIZZA DIAVOLA hot spiced pizza with bacon, cheese, jalapenos, chilli & pepperoni

TAGLIATELLE BASILICO (V, VGNO) with basil, tomato, butter, olives & parmesan. Simple & tasty!

RISOTTO PEPPERANATO (VGN, GF) Roasted mixed peppers, aubergines, red onions, sun dried tomatoes, olives & spices

PIZZA ROMANA Ham, mushroom, garlic & rocket pizza

CANNELLONI Crêpe pasta filled with a rich, savoury minced beef & spinach mixture baked in tomato with cheese

PENNE AMATRICIANA Aromatically spiced smoked bacon, red wine, tomato and chilli sauce (medium hot)

#Upgrade to the following Premium Main Courses for £5 extra.

#PORK MEDALLION Slow roasted in prosciutto with black pudding, creamy honey mustard sauce & garlic mashed potatoes

#GARLIC CHICKEN & MUSHROOM (GF, VGNO) In creamy garlic, sauce with pancetta and white wine on a bed of rice

#KING PRAWN THERMIDOR Flambéed in mushroom, onion, mustard, cream & brandy sauce with spaghetti (GF if served with rice)

#TAGLIATELLE DELLA CASA; Cumbrian lamb ragu with aubergine, diced tomatoes, a little chilli & olives tossed with tagliatelle, garlic & parmesan

HANDMADE DESSERTS

(we also have a choice of Dairy Free Ice Cream & vegan desserts should you require them)

MANGO CHEESECAKE (V) crumbly biscuit, luscious mango puree & whipped Mascarpone

A LITTLE MESSY (V, GF, VEGAN OPTION AVAILABLE) a mini Eton mess with whipped cream, crushed meringue, Ice cream and berries

TIRAMISU (V, GF) Genoese sponge soaked in rich Italian coffee and layered with Mascarpone, whipped cream and coffee liqueur... Mmm

CHEESE & BISCUITS an individual plate of tangy Dolcelatte Blue cheese OR creamy Fontina cheese with cream crackers

NOT HUNGRY? End your meal with a **DIGESTIVE LIQUEUR** instead choose from; Amaretto, Limoncello, Creme de Menthe or Amaro Averna

£19.95 per person

We also have a choice of tea, coffees and liqueur coffees with **Whiskey, Baileys, Brandy or Amaretto** available to purchase

(For larger parties of 20 and over, we prefer that you order from this menu as there is no need to pre-order.

A non-refundable deposit of £10 per person is required. If you have any special dietary requirements, you must inform us)

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