

CASA ROMANA

Festive Food that Yule love!



Here at Casa, we've got something tasty just for you, whether you fancy a tasty Italian, whether you're Vegan, Gluten Free or Dairy Free, we've got you covered!

★★★★★

Casa Romana

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— Italian Restaurant —

— Since 1993 —



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 www.CasaRomanaUK.com

CHRISTMAS PARTY MENU

For larger parties, enjoy your starters, served on big plates to share at the table, order your main course then enjoy a dessert, coffee or liqueur. Smaller tables can use the in-house Festive Chef Specials. Please tell us of any dietary needs when ordering or pre-ordering

(NB; FOR TABLES OF 16 AND OVER, FOR THIS MENU, WE REQUIRE A NAMED PRE-ORDER FOR MAIN COURSES AT LEAST ONE WEEK BEFORE YOUR BOOKING)

Get the Christmas spirit with a festive cocktail, only £9.50 each!

VIN BRULE

A traditional Italian Festive treat of Warm mulled wine with honey & orange liqueur

GIN-BERRY

Gin, cranberry juice, a dash of lemonade & frosted winterberries

KIR ROYALE

Creme de Cassis liqueur & sparkling Italian wine

SNOW BALL

A 70's Christmas Classic...ask your Mum...Advocaat, lime and lemonade

THE GRINCH

Midori, tequila, sugar syrup and lime juice shaken over ice

CHRISTMAS PARTY MENU

STARTERS

(All served together to share at the table, tapas style so no need to pre-order)

BRUSCHETTA CON FEGATO (VGN0)

Toasted garlic bread topped with delicious homemade liver, garlic and pancetta pate

ITALIAN CHEESE PARCELS (V, GF)

Deep-fried in crispy GF crumb with tomato dip

FUNGI TRIFOLATA (V, GF0)

Sautee of mixed mushrooms in a creamy garlic sauce with toasted garlic bread fingers

CHORIZO RAGU (GF)

Chorizo sausage cooked in red wine, garlic & tomato sauce

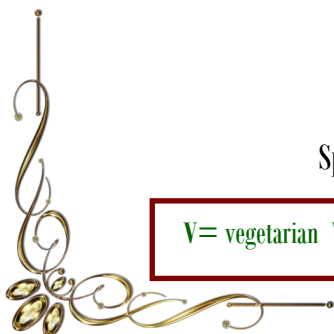
GARLIC PIZZA (VGN, V)

Simple & delicious; Pizza bread baked with garlic butter, tomato sauce & oregano

PATATAS BRAVAS (V, GF, VGN0)

Spanish style fried potatoes drizzled with creamy mayo and a spicy tomato mayonnaise

V= vegetarian VGN= Vegan/Dairy free VGN0*= Vegan/Dairy free optional GF= Gluten Friendly GF0= GF optional) Spice Level





MAIN COURSE

(order your own individual main course and dessert)

PIZZA OF YOUR CHOICE

Margarita with up to 3 extra toppings of your choice (Vegan, Dairy-free & GF options available)

PENNE PASTA; SERVED WITH A CHOICE OF SAUCE. Choose from

ARRABBIATA (VGN, V) Hot, spicy tomato sauce with basil, pesto & onions 🍷 or **BOLOGNESE** or **CARBONARA**

PENNE VESUVIO (V)

Creamy tomato sauce with parmesan & pesto baked under cheese. Add chicken or chilli FOC

RISOTTO SPEZIALE (GF) 🍷

Creamy chicken & chorizo risotto with onions & peppers

TAGLIATELLE TOSCANA

Pasta tossed in a creamy sauce with crumbled Tuscan pork & fennel sausage with white wine & mushrooms

PENNE POSITANO

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

CRESPELLE (GF, V)

Stuffed GF wrap with sun dried tomatoes, spinach & goats cheese baked with tomato under mozzarella

PIZZA DIAVOLA 🍷

Hot spiced pizza with bacon, cheese, jalapenos, chilli & pepperoni

TAGLIATELLE BASILICO (V, VGN0)

with basil, tomato, butter, olives & parmesan. Simple & tasty!

RISOTTO ARROSTO (VGN, V, GF)

Creamy, aromatic risotto with roasted Mediterranean vegetables & pesto

LASAGNE DI CAPO 🍷

Made with pulled pork and N'Duja ragu baked under mozzarella, with a choice of salad or garlic bread

CANNELLONI

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

PENNE SALUMIERI

Ragu of beef, pepperoni, bacon, salami, red wine, olives & garlic baked under parmesan & mascarpone cheese

****Upgrade to the following Deluxe Main Courses for £6 extra.***

***GAMBERONI AI FUNGHI** (GF) Peeled king prawns in creamy garlic mushroom sauce served on a bed of rice or mash

***PIZZA PIRI-PIRI XL** thin pizza with garlic butter, tomato, pulled chicken piri-piri, a little cheese & a drizzle of hot honey 🍷

***BOCCONCINI DI BISTECCA** Slices of prime steak, onions & mushrooms in a creamy peppercorn sauce, served with pasta, chips or rice 🍷

***POLLO PARMIGIANA** Breaded chicken breast baked under garlic butter, tomato & mozzarella, on a bed of creamy pesto pasta

£27.95 per person plus any upgrade charges

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

BAILEY'S TIRAMISU (V, GF)

GF sponge soaked in rich Italian coffee and layered with Mascarpone whipped with Kahlua & Bailey's... Mmm

ITALIAN FESTIVE PUDDING (V)

Bread & Butter pudding with Panettone brioche, white chocolate & raspberry, served warm with ice cream & cream

ICED SNOW-BALL (V, GF)

Homemade ice cream bombe with meringue and honeycomb pieces drizzled in white chocolate sauce & frosted berries

CHEESE & BISCUITS

an individual plate of Dolcelatte Blue, Cheddar OR creamy Fontina cheese with cream crackers

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

Or TEA OR COFFEE Choice of fresh Italian Coffee or Tea

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PLEASE NOTE;

We require a non-refundable deposit of £10 per person to confirm your booking.

Your booking will be held provisionally for 2 weeks until we receive your deposit

We also require a pre-order for larger tables dependent on which menu you choose

Please make sure your party **all order** from the same menu and inform us of any food allergies when pre-ordering.

ALL booking terms and conditions can be found at www.CasaRomanaUK.com

Thank you, Casa Romana

