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## *Christmas 2019 Menu*

*"Homemade food, handmade here!"*

**Home-made; Adj- made and/or prepared using traditional methods onsite by oneself**

**Whether you're  
Gluten Free  
Vegan/Dairy Free,  
a Lighter Eater,  
or a ravenous Omnivore,  
we've got something homemade just for you.**

**25.75 per head**

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

A pre-order will also be needed for this menu please

*Thanks for your continued support in 2019.*

***We wish you a Merry Christmas and Happy New Year!***

*From all of us at Casa Romana Italian Kitchen*

*Go on, treat yourself to one of our Christmas aperitifs!*

### **PRE-DINNER DRINKS**

*Think of them as liquid starters! 5.95 each*

**CHRISTMAS BELLINI;** Luscious strawberry & sparkling Italian wine topped with Cream

**GIN-BERRY;** Gin, cranberry juice, a dash of lemonade & frosted winterberries

**KIR ROYALE;** Creme de Cassis liqueur & sparkling Italian wine

## **HOMEMADE FESTIVE MENU**

*Homemade; Adjective— As in made by one's own hand or in the home by oneself*

V= vegetarian VGN= Vegan/Dairy free VGN0= Vegan option available GF= Gluten Friendly L=Lighter, or can be made lighter

### **STARTERS**

**BRUSCHETTA FUNGHI** (VGN, L) Garlic ciabatta topped & baked with mushrooms, garlic and rosemary

**CALAMARI FRITTI** (GF) Garlic seasoned polenta crumbed squid rings with a garlic tartar sauce

**HAGGIS** Simple & delicious; Crumbed Haggis on red onion relish in a creamy mushroom and whisky sauce

**TUSCAN SOUP** (VGN, GF, L) Roasted tomato, pepper, basil and bean soup

**KING PRAWN PIL-PIL** (GF) Peeled king prawns tossed in garlic butter, wine, tomato, chilli and garlic with garlic bread\* (\*not GF)

**POLLO AMERICANO** (GF) Hand seasoned spiced Buffalo chicken wings baked in a spicy sauce

### **MAIN COURSE**

**KING PRAWN 'ARABIATA'** (L)

Peeled king prawns, chorizo, chilli, tomato, garlic, white wine & spaghetti (GF if served with rice)

**TAGLIATELLE DELLA CASA**

Tender ground Cumbrian lamb, garlic, rosemary, aubergines and tomato with a little chilli and olives

**CHICKEN PARMIGIANO**

Breaded chicken breast with garlic, tomato & mozzarella on tagliatelle tossed in cream, bacon & parmesan

**LAMB PAESANO** (GF)

Trio of grilled marinated Lakeland lamb chops on potatoes, roasted vegetables and minted red currant jus

**PIZZA PER TE** (VGN0)

Hand rolled large, thin based 12" Margherita pizza with your choice of up to 4 toppings

**SALMON 'AMALFITANA'** (GF, L)

Scottish salmon fillet in a light mussel, king prawn & white wine sauce with sautéed potatoes

**RAGU SICILIANA** (VGN, L)

Traditional Sicilian lightly spiced lentil, pepper and bean ragu tossed with spaghetti (GF if served on rice)

**MANZO RIPIENI**

Beef steak rolled & stuffed with garlic and Cumberland sausage with black pepper sauce and buttered mash

**RISOTTO SPAGNOLA** (GF)

Luxurious Spanish inspired risotto with paprika, chicken, king prawns, chorizo, peas and peppers

**FRICASSEE MISTO** (VGN, GF, L)

A creamy melange of aubergine, broccoli, chick peas, garlic & rosemary on a bed of rice

### **DESSERTS**

**RHUBARB GIN BRULEE** (GF, V) Vanilla Crème Brulée, Rhubarb Gin compote & crispy glaze with Grasmere Gingerbread

**WINTER BERRY CRUMBLE** (V, VGN0) Festive spiced apple & winterberry crumble with dairy ice cream and pouring cream

**FESTIVE SNOW BALL** (GF, V) Crunchy meringue & honeycomb Ice cream bomb, frosted berries & white chocolate sauce

**SUMPTUOUS HOT CHOCOLATE PUDDING** (GF, V, VGN0) Chocolate Orange sponge, a layer of delicious sauce, ice cream & cream

**RASPBERRY & PROSECCO CHEESECAKE** (V, L) Baked cheesecake with a delicious topping and fresh cream

**CHEESE & BISCUITS** (V) Italian Dolcelatté, creamy Fontina and mature Eden Chieftain cheese with crackers and Cumberland relish

*Not hungry? Enjoy a choice of freshly ground Italian coffee and a salted caramel truffle or a glass of Kendal Mint Cake Liqueur*