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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