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Christmas 2021

Home-made; Adj- made or prepared using traditional methods by oneself

"Homemade food, handmade here!"

Riccardo

We've got something homemade for everyone, whether you're Gluten Free,
Vegan/Dairy Free or a ravenous Omnivore,

26.95 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 2021

Here's to a great Christmas and fantastic New Year!

To you from all at Casa Romana

CHRISTMAS COCKTAILS

Go on, treat yourself to one of our Christmas aperitifs! 7.50 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



STARTERS

FUNGI TRIFOLATA (VGN, GF0) Mixed Italian mushrooms sautéed with garlic, onion & white wine on toasted bread

INSALATA DI CAPRA (GF, V) Tomatoes, olives, rocket and creamy goats cheese with balsamic & honey dressing

HAGGIS Haggis on a bed of garlic potatoes draped in a creamy mushroom and whisky sauce

TUSCAN SOUP (VGN, GF) Italian tomato, basil and bean soup with homemade bread* (*not GF)

POLLO PICCANTE (GF) Spiced chicken, tomato & olive ragu baked under cheese. With garlic bread* (*not GF)

BRUSCHETTA DI GAMBERETTI Toasted garlic bread topped with prawns 'Marie-Rose' rocket and cucumber

MAIN COURSE

RISOTTO 'ARABIATA' (GF)

Chicken, spiced N'duja sausage pate, chorizo, chilli, pancetta, tomato, peppers & red wine

TAGLIATELLE DELLA CASA

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

PENNE CREMOSA (V) A delicious creamy Dolcelatté cheese, white wine and asparagus sauce. Not vegetarian? Add some chicken FOC?

RAGU SICILIANA (VGN, GF)

Sicilian peasant ragu of aromatic spiced lentils, peppers & beans on a bed of rice

CHICKEN CARBONARA

Roasted chicken breast in a garlic, cream & bacon sauce served on buttered mash

LAMB PAESANO (GF)

Trio of grilled marinated Lakeland lamb chops with haggis, garlic fondant potatoes, carrots and red wine jus

PIZZA PER TE (VGN0, 10"GF0)

Hand rolled large, thin 12" Margherita pizza with your choice of up to 3 toppings included

SALMON 'AMALFITANA' (GF)

Salmon fillet cooked in a light mussel, king prawn & white wine broth with potatoes and vegetables

RISOTTO CALABRESE (GF, V, VGN0)

Creamy, buttery risotto with broccoli, spinach, pesto, parmesan and goats cheese

LASAGNE AL FORNO

Traditional layered Bolognese, cheese and béchamel lasagne baked with mozzarella, served with dressed salad

HOMEMADE DESSERTS

CRIMBO-LEY (GF, V) Rich, creamy and smooth Crème Brulée under a crisp glaze topped with frosted berries

WINTER BERRY CRUMBLE (V, VGN0) Apple & berries under a buttery crumble with dairy ice cream and pouring cream

FESTIVE SNOW BALL (GF, V) Crushed meringue & honeycomb ice cream bomb draped with white chocolate sauce

ITALIAN BREAD & BUTTER PUDDING (V) Traditional Italian festive Panettone baked in custard cream with toffee sauce & ice cream

CHEESECAKE (V) Cheesecake on a buttery biscuit base with a lush mango sauce

LEMON MERINGUE MESS (GF, VGN) layers of crushed meringue, lemon sorbet, whipped 'cream' and lemon sauce

CHEESE & BISCUITS (V) Italian Dolcelatté, creamy Fontina and mature Cheddar cheese

Not hungry? Enjoy a choice of fresh Italian coffee or a glass of Kendal Mint Cake Liqueur instead of dessert

V= vegetarian VGN= Vegan/Dairy free VGN0= Vegan option available GF= Gluten Friendly GFO=Gluten Friendly optional