



*It's great to have you and your support*

### COVID CONTROL MEASURES;

We have sanitising points at the entrance and outside the toilets. Please use them  
We have an enhanced cleaning schedule and all touch points are cleaned frequently throughout the day.

All furniture, tableware, menus, condiments & machines are sanitised after use.

Our toilets are now lockable upon entry to allow privacy/social distancing.

To reduce contact, only one waiter will look after your table whenever possible

We've increased frequency of hand washing & have sanitising points in work areas

Do not approach the bar. Your waiter will come to you.

Keep younger children seated and safe. It's your responsibility to make sure younger children adhere to Covid guidelines.

*Let us know if there is anything that you are uncomfortable with during your visit & we will try to help. Thank you for your understanding and support.*

### **PRE DINNER APERITIFS & COCKTAILS £7.50 Each**

Defined as "a refreshing, bitter sweet drink served pre-meal to whet the appetite" but we say 'liquid Starters!'

**BELLINI;** Classic Venetian sparkling cocktail with Prosecco and White Peach

**ROSSINI;** An alternative Bellini with sparkling Prosecco and Strawberry puree

**ESPRESSO MARTINI;** Vodka, Coffee liqueur and a shot of espresso shaken over ice

**NEGRONI;** Bitter Orange Campari, Gin, Sweet Vermouth and a twist of orange

**SEX ON THE BEACH;** Tall on ice with Vodka, Peach Schnapps, cranberry & orange juice

**COSMOPOLITAN;** Vodka, orange liqueur, cranberry and lime juice shaken over ice

**GIMLET;** DOUBLE Gordon's, lime and soda over ice; sweet, tart and refreshing

**APEROL SPRITZ;** Aperol, Prosecco & soda with a twist of orange from Venice

**PINK GIN FIZZ;** Pink Gin, Prosecco, Grenadine & soda tall on ice with frosted berries

*Please note;*

V = vegetarian VGN = Vegan/dairy free VGNO = Vegan/dairy free Optional GF= no gluten ingredients

GFO= Gluten Free Optional\* we can swap wheat bread to GF for a 50p surcharge

Dairy Free? We can alter most dishes to Dairy Free & swap to Dairy Free cheese for a small surcharge.

We're allergy aware & can adapt most dishes to suit. If you don't see anything suitable here, please ask for our specialist Gluten Free, Vegan/Dairy Free or lighter menus or view them online at CasaRomanaUK.com

If you have any food allergies, inform the chef. Please ask to see our allergen guide if required

# CASA ROMANA ITALIAN KITCHEN

★★★★★ Since 1993 ★★★★★

## \*\*\*EXPRESS 'HAPPY HOUR' MENU\*\*\*

LOOK OUT FOR DISHES MARKED WITH + AS THESE ARE ALSO AVAILABLE AS PART OF OUR  
1, 2 OR 3 COURSE EXPRESS SPECIAL FOR 8.00, 11.75 OR 15.50 RESPECTIVELY  
(SERVED MONDAY TO FRIDAY, ALL LUNCHTIME AND 5-6.30PM AND 11.45-6PM ON SATURDAYS)

### SHARING STARTERS

<b>SEAFOOD MEDLEY (GFO*)</b>	13.95
Peeled King Prawns, fresh mussels, calamari, lightly spiced garlic, tomato, white wine sauce with garlic bread*	(7.45 individual)
<b>ANTIPASTO (GFO*)</b>	14.95
Mixed plate of prosciutto, Dolcelatté, salami, olives & sautéed chorizo with garlic bread* & dip	(7.95 individual)
<b>POLLO PICCANTE (GFO*)</b>	10.95
Aromatic chicken, tomato, olive, red wine & chilli spiced ragu baked under 2 cheeses with garlic bread*	(6.95 individual)
<b>ITALIAN OLIVES (V, GFO*)</b>	4.95
Marinated in garlic & herbs with garlic bread*, balsamic & olive oil dip	
<b>HOT CHEESY DOUGH STICKS (V, VGNO)</b>	5.45+
Smothered and baked in garlic butter with cheese with a tomato dip	
<b>GARLIC PIZZA (V, VGNO)</b>	4.75
Hand stretched pizza base smothered in garlic and baked fresh to order	Add Cheese 1.00
ORIGINAL (garlic, tomato & oregano) PLAIN (garlic butter, olive oil & herbs) PESTO (cheesy basil & garlic VGN)	
<b>GARLIC BREAD (V, VGNO, GFO*)</b>	3.75+
Toasted slices of our crusty bread, homemade here daily	Add Cheese 1.00
PLAIN (garlic butter) PESTO (cheesy basil & garlic VGN) TOMATO (garlic butter, tomato passata & herbs)	

### INDIVIDUAL STARTERS

\*OUR GF BREAD IS AVAILABLE TO SWAP FOR 50P EXTRA

<b>ZUPPA TOSCANA (VGN, GFO)</b>	5.95+
Tasty traditional Tuscan tomato, basil and bean soup homemade bread* and butter	
<b>ARANCINI SICILIANA (VGN, GF)</b>	6.65
'Little oranges' of Sicilian cheesy risotto balls, crumbed & deep fried until golden, hence the name. Served with tomato dip	
<b>GNOCCHI ALLA ROMANA (VGNO, GF)</b>	6.25+
Speciality of Rome; Light, fluffy pasta baked under cream, butter & parmesan with bacon. Italian comfort food at its best!	
<b>BRUSCHETTA DI CAPRA (GFO*)</b>	6.50
Toasted homemade garlic bread with red onion marmalade & goats cheese drizzled with honey	
<b>BRUSCHETTA CLASSICO (VGN, GFO*)</b>	5.95+
Toasted slices of homemade garlic bread with tomato, basil & red onion topping	
<b>POLPETTE ALLA SORRENTINA</b>	6.95
Our delicious meatballs made with traditional Cumberland Sausage, baked in tomato and mozzarella	
<b>BUDINO NERO</b>	6.25+
Breaded black pudding, sweet red onion marmalade and honey mustard sauce	

*Please note;*V= vegetarian VGN= Vegan/dairy free VGNO= Vegan/dairy free Optional

GF= non gluten friendly GFO= Gluten Free Optional\* (\*May incur a surcharge)

Allergies? We're allergy aware & can adapt most dishes. If you have any food allergies, please inform the chef

Please ask if you would like to see our specialist Gluten Free, Vegan/Dairy Free or Lighter menus

## CHEF'S RECOMMENDED DISHES

<b>TAGLIATELLE DELLA CASA;</b> Our delicious Tagliatelle, shortlisted in the 'Best Pasta' category of the PAPA awards Fell bred Cumbrian lamb ragu with aubergine, diced tomatoes, a little chilli & olives tossed with tagliatelle, garlic, oil & parmesan	13.50
<b>LAMB 'PEASANO' (GF0)</b> 3 rosemary and garlic infused lamb cutlets in red wine sauce with haggis, garlic potatoes and carrots	15.95
<b>ITALIAN PORK</b> Slow roasted pork medallion wrapped in prosciutto with black pudding, creamy honey mustard sauce & mashed potatoes	13.50
<b>CHICKEN VAL D'OSTANO (GF)</b> Chicken fillet under Prosciutto & Fontina cheese in cream, white wine & mushroom sauce with fondant garlic potatoes & spinach	14.25
<b>KING PRAWN THERMIDOR</b> Peeled juicy king prawns sautéed in onion, mushroom, brandy, mustard & cream sauce with pasta (GF if with rice)	15.50
<b>PENNE SICILIANA (VGN)</b> Char-grilled aubergines tossed with penne, tomatoes, pesto, onions & olives, baked under a 'cheesy' crust, served with green salad	11.95
<b>POLLO AGLIO (GF)</b> Chicken breast pieces sautéed in a buttery, garlic, white wine & onion sauce with a touch of fennel seed, served on rice	12.95
<b>RISOTTO SPAGNOLA (GF)</b> Chicken breast pieces, King Prawns, chorizo, red onions, peppers, paprika, garlic, peas, olives & lemon	15.50
<b>PAN-ROASTED SALMON FILLET (GF)</b> Under a pesto parmesan crust with fondant garlic potatoes, carrots and spinach	14.25

### SIDES & EXTRAS *(Apart from Carbonara fries, all are available Gluten-Free or Vegan optional, just ask when ordering)*

Mixed/green/tomato salad 4.55 Cheesy gratin pots 3.95 Spinach, onion & garlic 3.50 Garlic mash 3.50 Onion rings 3.50 Veg & potatoes 3.50  
Cheesy Carbonara fries 4.20 Hand-seasoned chips 3.55 Onion & mushrooms 3.25 Garlic Mayo .95 Vgn Garlic Mayo .95 Basil Pesto (VGNO) .95

## PIZZAS

available Regular (10in) or LEGGERA; smaller & lighter with dressed salad or for £2 extra, XL thin Romana base.

We also have 10in Homemade GF bases or Dairy Free cheese for £1 extra. Pizzas marked + are discounted during Happy Hour

<b>PIADINA;</b> Stuffed, folded Italian flatbread with mozzarella & garlic served with salad. Add a side of seasoned chips for £1.50. Choose from: <b>CHICKEN &amp; CHORIZO</b> 8.45+, <b>TENDER PULLED PORK &amp; SWEET ONION</b> 9.50 or <b>VEGAN GARLIC MUSHROOM (VGN)</b> 8.45+	
<b>PIZZA BARBACOA</b> XL thin Romana base, barbecue sauce, chicken, prosciutto, chorizo, smoked bacon & cheese. It's ham-azing	12.50
<b>PIZZA MARGHARITA</b> Classic tomato, mozzarella & oregano 8.00 (or 8.95+ with up to 2 toppings, 9.50 with 3 toppings included)	
<b>RICCARDO</b> Our popular spiced chicken, olive & tomato ragu with cheese, garlic, more chicken & a little mascarpone cream cheese	9.95
<b>PIZZA PER VOI (VGN)</b> standard Vegan Margarita with tomato & dairy free 'cheese' and your choice of two extra toppings	9.25+
<b>PIZZA PESCATORE</b> Garlic butter, prawns, mussels, calamari & anchovies	10.95
<b>PIZZA GUSTOSO (VGN)</b> tomato salsa, peppers, garlic, red onions, aromatic spices & olives sprinkled with dairy free cheese on a 12" thin hand pulled base topped with rocket (also available GF but 10" at no extra cost)	11.95
<b>PIZZA TOTO</b> Toto's favourite and a combination made in heaven; Prosciutto, Dolcelatté cheese & olives. Topped with salad leaves	9.95
<b>PIZZA DI' ACTION</b> Very hot & spicy with smokey bacon Amatriciana sauce, salami, pepperoni, bacon, chilli & jalapeno	9.95
<b>VERDE (V, VGNO)</b> Pesto & béchamel sauces (no tomato), spinach, green peppers, mozzarella & mascarpone topped with rocket	9.95
<b>ULTIMA</b> Garlic, Bolognese, cheese, ham, salami, chicken, sausage, pepperoni & bacon, heavy on toppings, not Italian style	11.50
<b>CALZONE 'KIEV'</b> Large stuffed pizza with cheese, chicken, pepperoni, garlic butter, bacon & tomato sauce with dressed salad	12.50
<b>CALZONE AI FUNGHI (V)</b> Mushrooms, garlic butter, mozzarella & mascarpone (no tomato) with salad. Add chicken/ham for 95p	11.95

**EXTRA TOPPINGS;** Anchovies, Italian salami, chorizo, bacon, egg, capers, chicken, ham, mushroom, olives, onion, pepperoni, peppers, pineapple, prawns, prosciutto, mussels, sausage, spinach, jalapenos, tuna, tomato & calamari all 85p. Prime King Prawns £4 Cheddar, mozzarella, Fontina or Dolcelatte cheese £1, garlic butter 55p. Extra crushed garlic or chilli flakes FOC Garlic Mayo or Pesto dips (VGNO) 95p

## PASTA & RISOTTO DISHES

(WE HAVE MORE RISOTTO AND PASTA DISHES IN OUR CHEF RECOMMENDED SECTION)

Dishes marked + are discounted during Happy Hour

<b>RAVIOLI DELLO CHEF</b>	10.95
Ask your waiter about today's choice of Ravioli or to see our other Chef's specials	
<b>SPAGHETTO AGLIO, OLIO, PEPPERONCINO (VGN)</b>	8.95+
Traditional simple dish of pasta tossed with garlic, olive oil & chilli, often enjoyed as a starter in Italy	
<b>TAGLIATELLE BASILICO (VGNO)</b>	9.25+
Ridiculously tasty dish of tomato, parmesan, butter, loads of basil and a few olives	
<b>RISOTTO CALABRESE (V, GF, VGNO)</b>	9.50+
Creamy broccoli & garlic risotto with pesto, goats cheese & spinach. Vegan? We can leave out the cheese	
<b>PENNE SALUMIERI</b>	9.95
Rustic red wine and beef ragu with sausage, olive, pepperoni, bacon, salami & garlic baked under cheese	
<b>SPAGHETTI CARBONARA</b>	9.75+
Classic dish of pasta tossed in cream, smoked bacon, parmesan & white wine	
<b>CHICKEN RISOTTO (GF)</b>	9.95+
Chicken breast pieces, onion, peppers & mushroom in buttery, creamy sauce with a touch of fennel seed	
<b>PASTA PAPALINA</b>	10.95
Roman dish specially invented for Pope Pius XII; Tagliatelle, honey roast ham, onion, peas, cream & parmesan	
<b>PENNE PIZZAIOLA (VGN)</b>	9.50
Tomato, olive, garlic, red wine and caper ragu. Feel free to add chilli for an extra kick	
<b>SPAGHETTI SALMONE (VGNO)</b>	10.95
Fine smoked Scottish salmon with tender broccoli florets, mascarpone, passata, cream, a dash of Sambuca & a hint of chilli	
<b>CREPELLE (V)</b>	9.95+
Stuffed crepe filled with seasoned spinach, sun-dried tomatoes and creamy goats cheese baked in tomato with mozzarella	
<b>SEAFOOD TAGLIATELLE</b>	15.95
Peeled King prawns, calamari, fresh mussels, fine smoked salmon, tomato, garlic, white wine and just a touch of chilli	
<b>PENNE AL FORNO</b>	9.95
Baked in creamy chicken and sweetcorn sauce under mozzarella & mascarpone cheese	
<b>CANNELLONI</b>	9.95+
Crepe pasta stuffed with seasoned beef, spinach & garlic mix, baked in creamy tomato with mozzarella	
<b>PENNE POSITANO</b>	9.95
delicious sauce with chicken, smoked bacon, caramelised onions & tangy, sweet white balsamic vinegar	
<b>RISOTTO BIANCO (GF)</b>	12.95
Delicious regional risotto with full flavoured slow cooked pork, pancetta, salami, white wine, garlic, beans and sweet onions	
<b>PENNE AMATRICIANA</b>	9.45
Spicy aromatic pasta from Lazio with chilli, tomato, sweet red wine & bacon (want it extra hot? We can add chilli if you like)	
<b>POLPETTE</b> Our homemade meatballs with real, award winning Cumberland sausage, tossed with tagliatelle. Choose from;	10.95
<b>CLASSICO</b> ; in tomato, rosemary & onion sauce <i>or</i> <b>ALLA FUNGHI</b> ; creamy mushroom & white wine sauce with a hint of mustard	
<b>SEAFOOD RISOTTO (GF)</b>	12.50
Prawns, calamari, mussels, smoked salmon, peas and garlic in a creamy white wine risotto	
<b>PENNE VESUVIO (V)</b>	9.95
Baked in creamy tomato sauce with our basil pesto & cheese (why not add chicken, bacon or chilli extra?)	
<b>SPAGHETTI BOLOGNESE</b>	9.20+
Tossed in a rich Lakeland minced steak, tomato and red wine ragu	

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