

## HOMEMADE DESSERTS

### 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

### LIMONCELLO BRULEE (V, GF)

Deliciously creamy, glazed Vanilla brulee on top of a tangy lemon liqueur soaked sponge

### MANGO ETON MESS (GF, VGN0)

layers of crushed meringue, juicy mango sorbet, whipped cream and mango sauce

### CHEESE & BISCUITS (V)

Italian Dolcelatté, creamy Fontina and mature Cheddar cheese

### *Not hungry?*

Go festive and have a glass of traditional glass of sherry or port instead of dessert?

V= vegetarian VGN= Vegan/Dairy free VGN0= Vegan option available

GF= Gluten Friendly GFO=Gluten Friendly optional

# Casa Romana

— Italian Restaurant —  
— Since 1993 —



44 Warwick Rd, Carlisle, CA1 1DN Tel; 01228 591969 [www.CasaRomanaUK.com](http://www.CasaRomanaUK.com)

# Christmas 2023

"Homemade food, handmade here!"

*Riccardo*

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

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

29.95 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



Merry Christmas  
and happy New year!

*Wishing you a very Merry Christmas  
and wonderful New Year!*

*See you all again in 2024!*

## CHRISTMAS COCKTAILS

*Go on, treat yourself to one of our Christmas aperitifs! 8.50 each*

### GIN-BERRY

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

### KIR ROYALE

Creme de Cassis liqueur & sparkling Italian wine

### VIN BRULE

Italian mulled wine served warm with spices, Cointreau & honey

## CHRISTMAS 2023 MENU

### STARTERS

#### GAMBERONI ALL'AGLIO (GF0)

King Prawns in a garlic butter & white wine on toasted garlic bread

#### SALAD TOSCANA (V, GF, VGN0)

Creamy mozzarella, olive, sweet cherry tomatoes, rocket, parmesan and basil dressing

#### BRUSCHETTA CAPRA (GF0)

Toasted bruschetta topped with spicy N'duja, creamy goats cheese & a drizzle of honey

#### ZUPPA CALABRESE (VGN0, GF)

Creamy broccoli & blue cheese soup with homemade bread\* (\*not GF)

#### CROCCHETTE DI FORMAGGIO (GF, VGN)

Cheesy risotto croquettes, deep fried in crispy breadcrumbs with tomato dip

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## MAIN COURSE

### ROASTED STUFFED PEPPERS (VGN, GF)

Roasted vegetable risotto stuffed peppers baked under a crispy crumb, with green salad

### PAPARDALLE D'ANATRA

A slow cooked aromatic duck ragu dish from Venice;

Big pasta ribbons tossed in tender duck, ginger, garlic, tomato and red wine sauce

### BOCCONCINI DI POLLO (GF, VGN0)

Chicken strips sauteed in a creamy mushroom sauce served with rice or potatoes & veg

### PESCE GRATINATA (GF)

Creamy fish pie with salmon, white fillet, peeled king prawns, peas and white wine and gratinated under garlic fondant potatoes & parmesan

### BISTECCA BRASATO (GF)

Tender, slow cooked braised steak in rich red wine sauce on creamy garlic mash potato

### RISOTTO D'ORO (GF)

Tasty, creamy golden risotto with chicken, mushrooms, white wine & turmeric

### TAGLIATELLE VERDI (VGN0)

Tasty broccoli, rocket & pesto pasta with smoked pancetta, a touch of chilli & green olives.

If you're Gluten intolerant, have it as risotto?

### LASAGNE DI POLLO

Special lasagne with creamy chicken and chorizo ragu baked under mozzarella

### PIZZA

(vegan, gluten free & dairy free options available) Choose from;

**PIZZA N'DUJA;** garlic, tomato, mozzarella, spicy n'duja, salami, red jalapenos & bacon

**PIZZA PER TE;** Pizza Margarita with your choice of up to any 3 toppings

**PIZZA PESTO;** pesto, mozzarella, chicken, olives, mascarpone and rocket