

HOMEMADE DESSERTS

CRIMBLE-CRUMBLE (V, VGNO)

Apple & winterberries baked under a buttery crumble with ice cream and pouring cream

FESTIVE SNOW BALL (GF, V)

Crushed meringue & honeycomb ice cream bomb draped with white chocolate sauce

SICILIAN RICE PUDDING (V, GF, VGNO)

Deliciously creamy rice pudding on a tangy lemon sauce under a crispy glaze

AMARETTO CHERRY TRIFLE (GF, V)

Creamy vanilla and mascarpone custard, amaretto soaked sponge and cherry compote

CHEESE & BISCUITS (V, VGNO)

Italian Dolcelatté & Fontina with mature Cheddar, cream crackers & olive tapenade

Not hungry?

Go festive and have a glass of *Vin Brule* (Italian mulled wine with honey & Cointreau)

Limoncello or Port instead of dessert?

V= vegetarian VGN= Vegan/Dairy free VGNO= 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 wwwCasaRomanaUK.com

Christmas 2024

"Homemade food, handmade here!"

Riccardo

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

Whether you're Gluten Free, Vegan, Dairy Free or
just like something homemade and tasty,
we've got just the thing for you!

£29.95 per head

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

We also require a pre-order for this menu for tables of 6 or more please



Merry Christmas
and happy New year!

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

See you all again in 2025!



CHRISTMAS COCKTAILS

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

GIN-BERRY

Gin, cranberry juice, a dash of lemonade & frosted winterberries £6.95

KIR ROYALE

Creme de Cassis liqueur & sparkling Italian wine £7.95

SNOW BALL

A 70's Christmas Classic...ask your mum...Advocaat, lime and lemonade £6.95

STARTERS

INSALATA (GF, V, VGN0)

Tuna, beans, onion, mozzarella pearls and cherry tomatoes in basil & parmesan dressing

SALSICCE AL FORNO (GF0)

Italian & Spanish sausage, pancetta and spiced N'duja baked in red wine with garlic bread

FUNGHI ALL'AGLIO (V, GF0, VGN0)

Creamy garlic mushrooms with truffle oil baked on a garlic crouton under cheese

ZUPPA MINISTRONE (V, VGN, GF0)

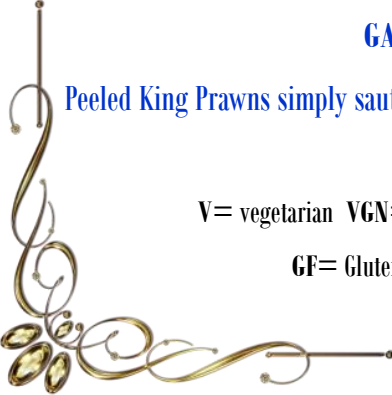
Tasty Italian soup of chunky vegetables, beans & pasta with homemade bread* (*not GF)

GAMBERONI ALL'AGLIO (GF0)

Peeled King Prawns simply sauteed in garlic butter & white wine on toasted garlic bread

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MAIN COURSE

PAPARDALE CON MANZO

Slow cooked beef, mushroom and red onion ragu braised in chianti and tossed with pasta

POLLO CACCIATORE (GF)

Chicken fillet sauteed in white wine, onion, mushroom & pepper sauce with potatoes & veg

SPAGHETTI SALSICCE

Spaghetti in cream sauce with crumbled Italian Fennel sausage, mushrooms & white wine

MERLUZZO (GF)

Boneless cod loin baked in prosciutto, served on creamy mash with garlic butter sauce

PENNE PIZZAIOLA (V, VGN)

Penne in tasty tomato, garlic, red wine, olives & caper ragu with dairy-free parmesan

PORK TOSCANA (GF)

Tender Tuscan braised pork belly in white wine jus with roasted peppers & potatoes

RISOTTO PICCANTE (GF)

Tasty, spiced risotto with chicken, chorizo, pancetta, N'duja, red wine, peppers & tomato

PENNE E POLLO (VGN0, GF0)

Creamy chicken, pesto and broccoli pasta baked under mozzarella

CANNELLONI AI FUNGHI (VGN, V)

Mushroom cannelloni in a creamy sauce under DF cheese. Not Vegan, try mozzarella?

PIZZA

PIZZA PER TE

Pizza Margarita with your choice of up to 3 toppings (Vegan, Dairy Free & GF optional)

PIZZA DI'ACTION

Topped with garlic, tomato, mozzarella, salami, pepperoni, bacon, jalapenos & chilli

PIZZA CARBONARA

Carbonara sauce with mozzarella, prosciutto and bacon with an egg in the middle

