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Party Package Menu 2019

"Homemade food, handmade here!"

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

It can be hard work organising a party but not now!

Whether you or your guests are Vegan, Dairy intolerant,
A Lighter or Healthier Eater, Coeliac or none of the above, we've got
something handmade, fresh & tasty just for you.

Groups of 8-50 can enjoy 3 courses of great homemade food;
share your starters 'Tapas' style, so no need to order them,
enjoy a choice of Pizza, Pasta, Risotto or Special Main
and end with a dessert, cheese & biscuits, liqueur or coffee!

From only £15.50*

(*extra charges may apply dependent on days/times and meal upgrades)

We may require a deposit of £5 per person & a pre-order for groups of 8 or more

WHY NOT SAVE YOURSELF A BIT MORE HASSLE AND PRE-ORDER SOME DRINKS FOR ARRIVAL?

PRE DINNER APERITIFS

The dictionary says "Aperitif; refreshing, bitter sweet drink served before a meal to stimulate the appetite"
But think of them as liquid starters!

BELLINI; Prosecco cocktail with either White Peach or Strawberry 6.50 or 2 for 10

CLASSIC MARTINI; Gin, Dry Vermouth & olive. Or a twist of lemon if preferred 5.95

SWEET MARTINI; Gin, Sweet Vermouth and Maraschino cherry 5.95

NEGRONI; Bitter Orange Campari, Gin, Sweet Vermouth and a twist of orange 6.25

WOOWOO; Tall on ice with Smirnoff, Archers schnapps, cranberry juice 5.95

AMERICANO; Campari, sweet vermouth, soda and lemon twist served long over ice 5.95

GIN GIMLET; DOUBLE Gordon's, lime and soda over ice; sweet, tart and refreshing 5.95

PARTY STARTERS (Served to share at the table, tapas style so no need to pre-order)

V= vegetarian VGN= Vegan/Dairy free GF= Gluten Friendly L=Lighter, or can be lighter

FUNGI TRIFOLATA (VGN) Garlic ciabatta topped & baked with mushrooms, onion, garlic, red wine & tarragon

CALAMARI FRITTI Strips of crunchy panko breaded squid with a garlic Aioli dip

RISOTTO MESSICANA (VGN, GF, V) Mild Mexican spiced savoury rice with smoked paprika, cumin, beans & peppers

GARLIC PIZZA (VGN, V) Simple & delicious; garlic butter, tomato sauce & oregano

GARLIC DOUGH STICKS (VGN, V) Baked fresh and smothered in garlic & herbs with a selection of dipping sauces

CROCHETTA SICILIANA (VGN, GF, V) tasty little aromatic Sicilian croquettes baked in tomato sauce

MAIN COURSE (order your own individual main course and dessert)

Pizzas are hand rolled, topped with fresh, tomato sauce & 100% mozzarella. Also available LEGGERA (smaller with salad) or for £2 surcharge, XL thin Romana pizza base

We can also substitute gluten free pasta or pizza bases for a small £1 surcharge if required

PIZZA MARGHERITA (V) with up to 2 toppings of your choice free of charge (Vegan/Dairy free option available with dairy free cheese)

FUSILLI ARRABBIATA (V, L) hot, spicy tomato sauce (Add chicken or bacon for 85p)

PENNE VESUVIO (V) Pasta tossed in a cream & tomato sauce with parmesan & our nut free pesto baked under cheese

CHICKEN RISOTTO (GF, L) creamy Arborio rice, chicken, mushrooms, onions & peppers

POLPETTE Cumberland sausage meatballs, tomato sauce & spaghetti (Vegan option available with spiced aubergine 'meatballs')

PENNE POSITANO Smoked bacon, chicken, caramelised onions, cream and a hit of white balsamic vinegar for added punch

CREPELLE (V) baked stuffed pancake with sun dried tomatoes, spinach & goats cheese

PIZZA DIAVOLA hot spiced pizza with bacon, cheese, jalapenos, chilli & pepperoni

SPAGHETTI BASILICO (V, L) with basil, tomato, butter, olives & parmesan. Simple & tasty!

ROAST PEPPER RISOTTO (VGN, GF) red onions, sun dried tomatoes, olives & spices

PIZZA SPECIALITA (L) a lighter chicken, garlic, mushroom & rocket pizza, hand rolled to 9-10 inches using half the dough, cheese & calories!

CANNELLONI crêpe rolled with minced beef & spinach baked in tomato with cheese

SPAGHETTI CARBONARA creamy smoked bacon sauce with parmesan

#Upgrade to the following main courses for only £5 extra.

#**CUMBRIAN PORK** Tender pork medallion, black pudding, creamy honey mustard sauce & mashed potatoes

#**CHICKEN & MUSHROOM STROGANOV** (GF, L. Vegan option available) brandy, mustard & cream sauce, smoked paprika & Arborio rice

#**KING PRAWN 'ARABIATA'** (L) Peeled king prawns, chorizo, chilli, tomato, garlic, white wine & spaghetti (GF if served with rice)

#**SICILIAN 'CAPONATA'** (VGN, GF, L) Chunky Sicilian aubergine, pepper & olive 'stew' with a sweet and sour kick on a bed of rice

HANDMADE DESSERTS

(we also have a choice of delicious Dairy Free Ice Cream & vegan desserts should you require it)

CHEESECAKE (V, L) crumbly biscuit & dreamy cheesecake topped with a choice of caramel, red berries, lemon or white chocolate

A LITTLE MESSY (V, GF. VEGAN OPTION AVAILABLE) a mini Eton mess with whipped cream, crushed meringue, Ice cream and berries

GOOEY TRIPLE CHOCOLATE BROWNIE (V, GF) in hot chocolate sauce with cream (ice cream £1 extra)

BLUE CHEESE & BISCUITS an individual plate of creamy Dolcelatte Blue cheese & cream crackers

NOT HUNGRY? end your meal the Italian way with a glass of **DIGESTIVO LIQUEUR** (V, GF) choose Limoncello, Creme de Menthe or Amaro

Or your choice of **freshly ground roasted Italian coffee** or good old **British Tea**

Mon-Thurs; £15.50 per head until 7pm then £16.95 Fri & Sat; £16.50 per head until 6.30pm then £17.95

DRINKS; 175ml glass of wine, bottle of Carlsberg Export lager, 10oz draught Poretti, Mineral Water or soft drink
(if you have a special dietary requirements, please inform us as we may be able to offer a suitable alternative)