

Casa Romana

— Italian Restaurant —

— Since 1993 —



3 COURSE PARTY MENU

RECOMMENDED FOR LARGER PARTIES OF 8 UP TO 46,
WITH A SELECTION OF STARTERS ALL SERVED 'TAPAS' STYLE TO SHARE,
FOLLOWED BY YOUR CHOICE OF MAIN COURSE THEN DESSERT,
AND IF YOU DON'T HAVE ROOM FOR DESSERT, SWAP FOR A SHOT OR TEA/COFFEE
GREAT VALUE AT ONLY £23.95, WITH UPGRADE CHOICES AND DIETARY OPTIONS,
WE REALLY DO HAVE SOMETHING FOR EVERYONE,

BUON APPETITO!

Please note;

If you have any food allergies, you must inform the chef before ordering

Starters are served to share at the table, so no need to order these, they will come once you all arrive

We can split bills, so please don't queue at the bar waiting to pay individually for drinks

We ask for a non refundable deposit and require at least 24 hours notice of any cancellations to avoid losing it

We are allergy aware and can alter most dishes to suit & swap to Dairy Free cheese for a small surcharge.

However, if you don't see anything suitable for yourself here, please ask for our Gluten Free, Vegan/Dairy

Free menus or view them online at CasaRomanaUK.com. Please ask to see our allergen guide if required

PRE DINNER APERITIFS & COCKTAILS £9.25 Each

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

BELLINI TROPICALE; Classic sparkling cocktail with Prosecco and lush Mango puree

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 Gordons, 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

PARTY MENU

*For larger parties, we suggest that you use this menu as there is no need to pre-order, so it's easier, just sit back and enjoy your starters, served on big plates to share at the table, order your own main course then enjoy a dessert, coffee or liqueur (A deposit of £10 per person is required. **If anyone has special dietary requirements, inform us before arrival**)*

STARTERS (All served together to share at the table, tapas style so no need to pre-order)

- STUFFED DOUGH BALLS** (VGN) Baked little pizza dough balls stuffed with pesto, garlic butter and tomato
- ITALIAN CHEESE PARCELS** (V, GF) Deep-fried in crispy GF crumb with tomato dip
- FUNGI TRIFOLATA** (V, GF0) Sautée of mixed mushrooms in a garlic butter sauce with toasted garlic bread fingers
- CHORIZO RAGU** (GF) chorizo sausage cooked in red wine, garlic & tomato sauce
- GARLIC PIZZA** (VGN, V) Simple & delicious; garlic butter, tomato sauce & oregano
- ITALIAN OLIVES** (VGN, V) Premium mixed Italian olives and homemade bread

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 £3.45 surcharge, XL thin Romana pizza base
We can also substitute gluten free pasta or pizza bases for a small surcharge if required. Most Pasta & Risotto are also available XL for 3.45 extra if required

PIZZA MARGHERITA (V, GF0, VGN0) With up to 2 toppings of your choice free of charge

PENNE PASTA; SERVED WITH A CHOICE OF SAUCE. Choose from

ARRABBIATA (VGN, V) Hot, spicy tomato sauce with basil, pesto & onions **BOLOGNESE** or **CARBONARA** (Add chicken or Mushrooms for 1.40)

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

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

POLPETTE CLASSICO Cumberland sausage meatballs, tomato sauce & spaghetti

PENNE POSITANO Smoked bacon, chicken, caramelised onions, cream and a hint of white balsamic vinegar for an extra kick

CREPELLE (GF, V) Stuffed GF wrap with sun dried tomatoes, spinach & goats cheese baked with tomato under mozzarella

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

TAGLIATELLE BASILICO (V, VGN0) with basil, tomato, butter, olives & parmesan. Simple & tasty!

RISOTTO ARROSTO (VGN, V, GF) Creamy, aromatic risotto with roasted Mediterranean vegetables & pesto

PIZZA ROMANA Ham, mushroom and garlic butter pizza finished with wild rocket

CANNELLONI Crêpe pasta filled with a rich, savoury minced beef & spinach mixture baked in tomato with cheese

PENNE SALUMIERI A rustic, chunky ragu with beef, olives, pepperoni, bacon, salami, red wine & garlic baked under parmesan & mascarpone cheese

#Upgrade to the following Premium Main Courses for £5 extra.

#PORK MEDALLION Slow roasted in prosciutto with black pudding, creamy honey mustard sauce & garlic mashed potatoes

#POLLO AL AGLIO (GF) Chicken breast pieces in a butter garlic sauce with pancetta on a bed of aromatic roast vegetable risotto

#KING PRAWN THERMIDOR Flambéed in mushroom, onion, mustard, cream & brandy sauce with spaghetti (GF if served with rice)

#PASTA DELLA CASA; Tasty lamb mince ragu with aubergine, tomatoes, a little chilli, garlic, olives & parmesan tossed with pappardelle

HANDMADE DESSERTS (we also have a choice of Dairy Free Ice Cream & vegan desserts should you require them)

MANGO CHEESECAKE (V) crumbly biscuit, luscious mango puree & whipped Mascarpone

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

TIRAMISU (V, GF) Genoese sponge soaked in rich Italian coffee and layered with Mascarpone, whipped cream and coffee liqueur... Mmm

CHEESE & BISCUITS an individual plate of Dolcelatte Blue, Cheddar OR creamy Fontina cheese with cream crackers

NOT HUNGRY? End your meal with a **DIGESTIVE LIQUEUR** instead choose from; Amaretto, Limoncello, Creme de Menthe or Amaro Averna

Or TEA OR COFFEE Choice of fresh Italian Coffee or Tea

V= vegetarian VGN= Vegan/Dairy free VGN0*= Vegan/Dairy free optional GF= Gluten Friendly GFO*= GF optional (*may incur a small surcharge)

£23.95 per person