



RESTAURANT & BAR

THE ITALIAN AFFAIR @ CASBAH

As you peruse our menu, rest assured that your dining experience at Casbah Restaurant will be a symphony of tastes, a fusion of cultures, and a celebration of the art of fine cuisine. Thank you for joining us on this remarkable journey.

Allergy Note:

Your well-being is our top priority. Please inform of any dietary restrictions or food allergies you have before placing your order. While we strive to accommodate all requests, please be aware that our kitchen handles various ingredients. We appreciate your understanding and hope you enjoy your dining experience with us.

ITALIAN AFFAIR @ CASBAH

Authentic Italian Cuisine

ANTIPASTI

BRUSCHETTA POMODORO Vegan £6.00

Classic Italian tomato bruschetta made with ripe, juicy tomatoes, fresh basil and extra Virgin olive oil

HERB GARLIC BREAD Vegan £6.00

Classic Bruschetta topped with fresh garlic and extra virgin olive oil with a sprinkle of oregano. A must have!!

GARLIC BREAD WITH MOZZARELLA £7.00

This Italian garlic bread is drenched in garlicky herb butter, oven-baked until crisp, baked with melted mozzarella cheese, a true delight!!

CALAMARI FRITTI £7.95

Crispy Calamari rings, Tartar sauce, Lemon Juice

MIXED OLIVES Vegan £3.95

A mix of Gaeta, Picholine, Oil cured, Sicilian; Kalamata Olives in Olive Oil

TOMATO & PESTO GARLIC BREAD £7.50

Fresh baby pesto tomatoes are topped with creamy Burrata drizzled with balsamic glaze on a crusty loaf, coated with Pesto Butter, parmesan and garlic.

TEMPURA PRAWNS £8.50

Tempura shrimp is a delectable dish made by frying sweet and savoury shrimp with crispy batter and crumbs.

FUNGHI GRATINATI £6.50

Mushroom lovers will love this dish. Oven baked mushrooms with garlic topped with cheese! There's no better way to enjoy their woodsy flavor than this gratin, the Italians call funghi gratinati.

SEAFOOD AU GRATIN £8.50

*Includes shrimp, calamari, baby octopus, heavy cream & butter
More flavours are added with parmesan cheese, garlic & parsley, creating a crunchy, cheesy topping baked to perfection!*

ARANCINI BALLS Veg £5.50

Arancini are delicious, crispy, deep fried balls of rice with a tomato sauce and mozzarella cheese filling. A staple of Sicilian cuisine.

POLPETTE AL SUGO £6.50

Meatballs in tomato sauce- juicy and tender homemade meatballs cooked in a rustic Italian style tomato sauce made with parmigiano & cream.

INSALATA

CLASSIC CAESAR SALAD Veg £7.95 Chicken £8.95 Shrimp £9.95

Our Caesar salad consists of romaine lettuce and croutons dressed with lemon juice, olive oil, egg, Worcestershire sauce, anchovies, Dijon mustard, Parmesan cheese, and black pepper

INSALATA CAPRESE £8.95

Caprese salad is made of sliced fresh mozzarella, tomatoes and sweet basil, seasoned with salt, and olive oil. A true representation of the Italian flag: Green, White, and Red.

INSALATA VERDE £6.95

Freshly sliced cucumbers, green & black olives, capers, onions, sweet peppers, baby plum tomatoes & red onions topped with fresh herbs for a garden-fresh finishing touch garnished with a homemade dressing!

INSALATA DI TONNO £10.95

Made with a combination of red onions, olive oil, salt, pepper, cannellini beans, and tuna dipped in olive oil

INSALATA SALMONE £12.95

Mixed salad, smoked salmon, red onion, lemon and olive oil grilled wild salmon, arugula, grilled asparagus, chopped tomatoes, balsamic and olive oil.

RISOTTO

RISOTTO PARMIGIANO £9.95 V Chicken £12.95 Shrimp £14.95

Is a northern Italian rice dish cooked with broth until it reaches a creamy consistency. The broth can be derived from meat, fish, or vegetables. Cooked with butter, onion and Parmigiano-Reggiano with chopped fresh parsley!

RISOTTO VERDURE £10.95

Risotto primavera is a classic Italian dish, using seasonal spring veg. Here we've chosen asparagus, broad beans and onions, adding fresh herbs, stirred in olive oil and Parmesan shavings to finish.

RISOTTO GAMBERONI £15.95

Risotto con gamberi is a traditional Italian risotto made with shrimp as the key ingredient cooked with risotto rice, olive oil, onions, celery, garlic and seasonings cooked until the rice is al dente.

RISOTTO POLLO FUNGHI £13.95

This mushroom and chicken risotto recipe combines button mushrooms, Chicken thigh fillets and Arborio rice for a deliciously creamy meal finished with parsley & grated Parmesan!

PASTAS

SPAGHETTI BOLOGNESE £10.95

*Spaghetti long pasta with slow cooked mince Lamb sauce made with non- alcoholic wine, plum tomatoes, celery, onions.
Comes straight from Bologna, Italy.*

SPAGHETTI AGLIO E OLIO £9.95 V Chicken £10.95 Seafood £13.95

*Traditional spaghetti aglio e olio is made with fresh peperoncini simmered in olive oil to bring out their best flavor,
topped with a garnish of finely-minced fresh parsley and freshly-grated Parmesan*

ALFREDO £10.95

*Creamy alfredo sauce made from scratch with parmesan, cream, garlic and butter, served with fettuccine pasta and
topped with sliced grilled chicken.*

FRUTTI DE MARE SPAGHETTI £13.95

*"Frutti di Mare" refers to the fruits of the sea. Typical Italian dish found in the coastal towns of Sicily and Venice.
Made with baby octopus, calamari and sweet succulent shrimps in a garlic tomato sauce served over pasta- a meal
you soon won't forget.*

PENNE ARRABBIATA £9.95 V Chicken £10.95 Seafood £13.95

*Penne pasta in a spicy sauce made from garlic, tomatoes, and dried red chilli peppers cooked in olive oil. The sauce has
its origin from the city of Rome literally meaning 'Angry'.*

SPAGHETTI GAMBERONI £12.95

*Spaghetti with prawns in a fresh tomato sauce. This dish originates from Southern Italy and with the combination of
prawns, garlic, chilli and pasta what's not to like?*

CARBONARA £10.95

*There may be no more beloved Italian dish than carbonara: hot pasta tossed with a creamy sauce of raw beaten eggs,
Turkey bacon, finished with a shower of grated cheese plus freshly ground black pepper.*

PINK SAUCE PASTA £11.95

*Penne with butter, garlic, and tomato paste creating a flavorful base. Tossed In rich tomato sauce & Cream with milk
(Half and half), turning that beautiful red sauce into a classic pink sauce!
A chef's special With best Of both Worlds!!*

LASAGNE Veg £9.95 Meat £11.95

*The Garden Vegetable Lasagna is made of up layers of sautéed vegetables like garden peas ,onions, green beans
carrots, sweetcorn & cheese and a delicious creamy sauce! **An all time Italian favourite!***

PIZZAS

MARGHERITA £9.99 Vegan option available

Pizza Margherita popularly believed to be created in 1889 in honor of the Queen of Italy, Margherita of Savoy, made with San Marzano tomatoes, mozzarella cheese, fresh basil, salt & extra virgin Olive oil

PEPPERONI £9.99

Freshly kneaded dough base layered with Chef's Special Tomato sauce, slow baked with spicy pepperoni and generous serving of mozzarella cheese, lightly sprinkled with dried oregano & basil leaves.

PIZZA DI POLLO £9.99

An Italian favourite, the chicken pizza is a delicious mix off base topped with delicious cheese, chillies, onion, garlic sauce and flavourful chunks of chicken. Baked to perfection

THE ITALIAN JOB Veg £11.99 Turkey £13.99

*Chef's Special Pizza made with Burrata, an Italian cheese made from mozzarella and cream. It's extra creamy & **Oh so delicious!** Granulated Garlic, Oregano, Red Pepper Flakes with Pesto topped with cherry tomatoes, fresh basil and flakey salt.
It's Pizza Divine!!*

PIZZA CAPRICCIOSA £9.99

Pizza Capricciosa is prepared with mozzarella cheese, Italian baked ham, mushroom, artichoke and tomato, olive oil, olives & basil leaves, bursting with the flavours of four seasons

CARNE PICCANTE £12.99

Piccante, in Italian, means spicy or hot. Our Pizza Piccante is spicy, sweet, and vinegary - alive with the flavors of Spicy Vinegar Peppers, Fresh Oregano, and gooey Fresh Mozzarella & Lots Of Meat - all favorite tastes in one place.

QUATTRO FORMAGGI Veg £11.45

Topped with four different types of luscious cheeses, creating a harmonious symphony of flavours. The combination of creamy Mozzarella, tangy Gorgonzola, nutty Parmigiano Reggiano, and velvety Blue cheese makes every bite an unforgettable experience.

CALZONE Chicken £10.99 Seafood £13.99

Originating in 1700's Naples, calzones were sold on the streets and intended to be eaten on the go. Filled with Tomato Sauce; Ricotta; Italian Mozzarella; Basil; Pepper; Garlic & Parsley Oil.

TONNO E CIPOLLA £11.99

This traditional pizza is topped with Chef's Special Home Made tomato sauce, mozzarella cheese, tuna and sliced onions. Sprinkled with oregano

FRUTTI DE MARE £12.99

Savor this pizza with the flavors of the sea. Raw Shrimp, Calamari & baby octopus spread on a home made pizza base over Marinara sauce with dried Oregano & Basil

PRINCIPALE

POLLO CON FUNGHI 14.95

Succulent chicken breast topped with rocket leaves, cooked in a rich mixed mushroom creamy sauce served with roasted rosemary or creamy mashed potatoes

STINCO DI AGNELLO 15.95

Lamb Shank Slow cooked in its own juices and special herbs stew, served with mashed potatoes & herb sauce!

STUFFED CHICKEN BREAST 16.95.

*Italian stuffed chicken breasts are stuffed with a deliciously cheesy spinach mixture and topped with herbed cream sauce making it so tender, juicy and full of flavour! **Served with old fashioned mac n cheese!***

PRINCIPALE DI FRUTTI DE MARE

HERB CRUST SALMON £14.95

Baked Salmon Steak with creamy lemon butter Sauce served with grilled asparagus, Thyme, Rosemary, garlic butter, tossed in Olive oil with small salad!

SEA BASS £14.95

Sea Bass topped with Chef's Special Sicilian Cherry tomato & herb sauce, brushed with Extra Virgin olive oil, seasoned with salt & pepper, grilled to perfection! Served with a side of sautéed vegetables!

KING GAMBERI Alla BUSARA 15.95

*Sublime gamberi alla busara – or prawns in tomato sauce – **is summer in a bowl.** Beautiful prawns cooked in a rich cherry tomato sauce, flavoured with garlic and parsley, simple Venetian cooking at its best. Served with crusty bread to mop up the sauce.*

STEAKS

All our steaks are cooked medium rare!

RIB EYE 21.95

Served with Baked potato with mozzarella or creamy mashed potatoes or chips or sauteed vegetables, garnished with rocket leaves

SIR LOIN 23.95

Served with Baked potato with mozzarella or creamy mashed potatoes or chips or sauteed vegetables, garnished with rocket leaves

CHOICE OF SAUCE- PEPPERCONE, CREAMY HERB, CREMA FUNGHI -£2.00