



FOOD MENU

APPETISERS

- 1-Foccaccia (V)(VG) £6.95
Homemade Foccaccia, marinated olives, balsamic and olive oil
- 2-Arancini £8.25
Ask member of staff
- 3-Zucchini Fritti & Caprino £7.95
Courgette fries and Mini balls of goats cheese rolled into breadcrumbs, deep fried, served with rocket and Aioli Dip
- 4-Garlic Bread (V)(VG) £6.00
Add tomato for £1, mozzarella £2
- 5-Sharing Bruschetta £13.25(v)
Garlic bread topped with homemade bruschetta and parmesan

STARTERS

- 6-Zuppa Del Giorno £7.95
Homemade soup of the day served with homemade bread, please ask member of staff
- 7-Bruschetta Di Napoli £7.50
Fresh tomatoes marinated in olive oil, red onion, fresh basil and touch of garlic served on a crusty homemade bread
- 8-Calamari Fritti £9.50
Deep fried Calamari served with homemade tartara sauce, fresh chilli & garlic and lemon
- 9-Gamberoni Picante £12.25
Pan fried king prawns with tomato sauce, touch of cream, white wine chilli & garlic served with homemade bread
- 10-Brodo Di Cozze £11.25
Fresh mussels fried with casa canavel prosecco, chilli & garlic, fresh parsley served with homemade bread
- 11-Capesante £14.50
Fresh scallops, pan-fried with casa canavel prosecco and wild mushroom, touch of chilli & garlic and lemon
- 12-Insalata Caprese (V) £9.25
Fresh buffalo cheese, beef tomato, basil and drizzle of extra virgin oil
- 13-Polpette al Sugo £9.95
Slow cooked meat balls with san marzano tomato sauce, basil and homemade bread
- 14-Caprese Calda (V)(N) £10.25
Goat cheese tower, layers of beef tomato and goat cheese with pesto alla genovese, pinuts and balsamic reduction
- 15-Afetati Misti Chefs £16.95
Selection of Italian cured meats, gorgonzola cheese, marinated olives and homemade bread

RISOTTO

- 16-Risotto Verdure (V)(VG) £14.95
Arborio rice, cooked with spinach, green peas & courgettes, asparagus & artichokes, garlic and fresh mint
- 17-Risotto Di Pollo £15.95
Arborio rice in vegetable stock with chicken mushroom, mascarpone cheese and spinach
- 18-Risotto Al Frutti Di Mare £18.50
Arborio rice, saffron, king prawns, calamari, mussels, chilli & garlic and fresh parsley

PASTA

- 19-Spaghetti Bolognese £12.95
Slow cooked Bolognese served with spaghetti pasta
- 20-Lasagna £14.25
Fresh flat pasta layers with classic bolognese sauce with fresh herbs, topped with bechamel & mozzarella baked on the oven served with leaf of salad
- 21-Spaghetti Carbonara £13.95
Roman style spaghetti carbonara with crispy pancetta, cream and egg yolk, finished with black pepper and aged parmesan cheese
- 22-Penne Della Casa £15.25
Creamy penne pasta with chicken, mushrooms topped with parmesan and baked in oven
- 23-Penne Arrabiata (V)(VG) £13.25
Penne pasta with sweet san Marzano tomato sauce, lots of garlic and red pepper flakes- the angry sauce
- 24-Linguine La Casa (V) £14.95
Linguine with goat cheese and beetroot cooked with garlic and touch of lemon
- 25-Linguine Di Mare £18.95
Linguine with calamari, prawns, fresh mussels, black olive, cherry tomatoes, garlic and hint chilli, cooked in white wine and tomato sauce
- 26-Linguine Con Polpette £14.25
Linguine with slow cooked meatballs in San Marzano sauce and basil
- 27-Ravioli Del Giorno £16.25
Homemade fresh ravioli pasta. Please ask member staff
- 28-Gnocchi Little Italy (V) £14.50
Italian potato dumplings with gorgonzola and spinach puree and cherry tomatoes

INSALATAS

- 29-Insalta Di Branzino £19.95
Sea bass fillets served with mixed leaves, cherry tomato, cucumber, orange and a drizzle of extra virgin olive oil
- 30-Insalata Di Pollo £15.50
Chargrilled chicken breast, lettuce, croutons, pancetta, cherry tomatoes and home made caesar dressing

PESCE E CARNE

- 31-Branzino Della Casa £21.95
Two fillets of sea bass with king prawns, new potatoes served with lemon sauce
- 32-Salmon al Forno £19.95
Fresh Salmon with new potatoes, broccoli served with thermidor sauce
- 33-Stuffato Di Pesce £24.95
Fish stew with prawns, calamari, mussels and sea bass fillet with touch of chilli & garlic served with home made bread
- 34-Pollo Con Funghi £18.50
Free range grilled chicken breast with new potatoes, broccoli served with creamy mushroom sauce
- 35-Saltimbocca Di Maiale £18.95
Pan fried pork tenderloin topped with sage and parma ham in white wine lemon sauce served with new potatoes and broccoli
- 36-Anatra £23.50
Grilled tender duck breast with new potatoes and asparagus served with red wine blackberry sauce
- 37-Bistecca Di Manzo £23.95
Sirloin steak 8oz with chips, mixed leaf salad, cherry tomatoes served peppercorn sauce
- 38-Filletto Di Manzo £29.25
Prime fillet steak 8oz with new potatoes and broccoli served with creamy mushroom sauce

SIDE AND DISHES

Chips	£4.50
Onion rings	£4.50
Mixed salad	£4.50
Rocket parmesan	£4.50
Grilled asparagus	£4.50
Tomato and onion	£6.95

PIZZA

- 39-Margarita (V) £11.95
Tomato sauce, mozzarella and fresh basil
- 40-Cotto £13.95
Tomato sauce, mozzarella, italian ham, chestnut mushroom and garlic oil
- 41-Sofia £14.95
Tomato sauce, mozzarella, chicken, pepperoni, cotto ham, fresh chilli finished with rosemary and garlic oil
- 42-Vegetarian £13.95
Tomato sauce, mozzarella, chesse, sweetcorn, mushroom, peppers, olives, red onion, finished with rocket and garlic oil
- 43-Picante £13.50
Tomato sauce, mozzarella, pepperoni, roasted peppers, fresh chilli and garlic oil
- 44-Gamberetti £14.95
Tomato mozzarella, prawns, anchovies, red onion and chilli, finished with garlic oil and rocket
- 45-Quattro Formagio £14.25
Tomato sauce, cream base, mozzarella, goat cheese and gorgonzola, finished with parmesan shaving
- 46-Calzone £15.95
Folded pizza with tomato, mozzarella, bolognese, spicy chicken, chilli, mushroom, served with mixed salad

Bambini Menu All £8.95

Pizza with 3 choices
Spaghetti bolognese - Spaghetti carbonara - Lasagne

DESSERTS

- 1-Tiramisu £7.50
Italian finger biscuit dipped in coffee, layered with creamy mascarpone cheese and flavoured with sweet marsala wine
- 2-Cheesecake £7.00
Ask member of staff
- 3-Panacota £7.00
Forest fruit flavoured panacota
- 4-Banana waffles £7.00
- 5-Chocolate Fondante £7.50
- 6-Affogato
Scoop of vanilla with shot of espresso
- 7-Gelato Limoncello £8.00
Vanilla, strawberry, chocolate with shot of limoncello

Please be advised that our meat and vegetables are locally sourced. All our meats are hung to cure for up to 30 days.

(V) denotes vegetarian dishes (VG) denotes vegan (N) denotes nuts or traces of nuts

We may use flour to thicken our sauces, please let us know of any allergies you may have.

All prices are inclusive of vat



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