

FOOD MENU

APPETISERS RISOTTO 1-Foccaccia (V)(VG) 16-Risotto Porcini (V)(VG) Homemade Foccacia ,marinated olives, balcamic Arborio rice , white wine, porcini mushroom, black and olive oil truffle £8.25 2-Arancini 17-Risotto Di Pollo Ask member of staff Arborio rice cooked with vegetable stock with chicken mushroom, mascarpone cheese and 3-Zuchini Fritti & Caprino £7.95 spinach Courgette fries and Mini balls of goats chesse rolled into breadcrumbs, deep fried, served with 18-Risotto Al Frutti Di Mare £18.50 rocket and aioli dip Arborio rice, saffron, king prawns, calamari, £6.00 mussels, chilli & garlic and fresh parlsey 4-Garlic Bread (V)(VG) Add tomato for £1, mozarella £2 5-Sharing Bruschetta (V) Garlic bread topped with homemade bruschetta **PASTA** and parmesan 19-Spaghetti Bolognese **STARTERS** Slow cooked Bolognese served with spaghetti pasta 6-Bruschetta Di Napoli (V)(VG) £7.75 Fresh tomatoes marinated in olive oil, red onion, 20-Lasagna fresh basil and touch of garlic served on a crusty Fresh flat pasta layers with classic bolognese sauce homemade bread with fresh herbs, topped with bechamel & 7-Calamari Fritti mozzarella baked on the oven garnish of mix leaves Deep fried Calamari served with homemade tartara sauce, fresh chilli & garlic and lemon 21-Spaghetti Carbonara £13.95 8-Gamberoni Picante £12.25 Roman style spaghetti carbonara with crispy Pan fried king prawns with tomato sauce, touch of pancetta, cream and egg yolk, finished with black cream, white wine chilli & garlic served with pepper and aged parmesan cheese homemade bread 22-Penne Della Casa £15.25 9-Brodo Di Cozze Creamy penne pasta with chicken, mushrooms Fresh mussles fried with casa canavel prosecco, chilli topped with parmesan and baked in oven & garlic, fresh parsley served with homemade bread 23-Penne Arrabiata (V)(VG) 10-Capesante Penne pasta with sweet san Marzano tomato Fresh scallops, pan-fried with casa canavel sauce, lots of gralic and red pepper flakes- the prossecco and wild mushroom, touch of chilli & angry sauce garlic and lemon 11-Insalata Caprese (V) 24-Linguine La Casa (V) Fresh buffalo chesse, beef tomato, basil and drizzle Linguine with goat cheese and beetroot cooked of extra virgin oil with garlic and touch of lemon 12-Carpaccio Di Manzo (GF) £16.25 25-Linguine Di Mare Fresh beef carpaccio marinated extra virgin oil, Linguine with calamari ,prawns, fresh mussels lemon, rocket, pink peppercorn and topped with black olive, cherry tomatoes, garlic and hint chilli, Parmesan and balsamic reduction cooked in white wine and tomato sauce £10.25 13-Polpette al Sugo 26-Linguine Con Polpette £15.25 Slow cooked meat balls with san marzano tomato Linguine with slow cooked meatballs in San sauce, basil and homemade bread Marzano sauce and basil 14-Caprese Calda (V)(N) £10.50 27-Ravioli Del Giorno £16.95 Goat cheese tower, layers of beeftomato and goat Homemade fresh ravioli pasta . Pleas ask member chesse with pesto alla genovese, pinuts and balcamic reduction 28-Gnochi Little Italy (V) £14.95 15-Afetati Mistti Chefs £17.25 selection of italian cured meats, gorngozola Italian potato dumplings with gorgonzola and cheese, marinated oilves and homemade bread spinach puré and cherry tomatoes

INSALATAS

29-Insalta Di Branzino £19.95 Sea bass fillets served with mixed leaves, cherry tomatoes, cucumber, orange and a drizzle of extra virgin olive oil

30-Insalata Di Pollo £16.25 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 a touch of chilli & garlic served with home made bread

34-Pollo Con Funghi £18.75
Free range grilled chicken breast with new potatoes
, broccoli served with creamy mushroom sauce

35-Saltimbocca Di Maiale £19.25
Pan fried pork tenderloin topped with sage and parmaham 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 £24.95 Sirloin steak 10oz with chips , mixed leaf salad, cherry tomatoes served peppercorn sauce

38-Filleto Di Manzo £29.50

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 £4.75
Rocket parmasan £4.50
Grilled asparagus £4.75
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-Vegeterian £13.95

Tomato sauce, mozzarella chesse, sweetcorn, mushroom, peppers, olives, red onion, finnished with rocket and garlic oil

43-Picante £13.95
Tomato sauce, mozzarella, pepperoni, rosted peppers, fresh chilli and garlic oil

44-Gamberetti £14.95
Tomato mozzarella, prawns, anchovies, red onion and chilli, finnished with garlic oil and rocket

45-Quatro Formagio £14.25
Tomato sauce, cream base, mozzarella, goat cheese and gorgonzolla, finished with parmasan shaving

46-Calzone £15.95
Folded pizza with tomato, mozzarella, bolognese, spicy chicken, chilli, mushroom, served with mixed salad

Bambini Menu All £9.50

- Pizza with 3 choices
- Spaghetti bolognese
- Spaghetti carbonara
- Lasange
- 1 scoop of icecream

Please be advised that our meat and vegetablesare 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 wat





01608 656293 info@casarestaurant.co.uk 3 New St, Shipston-on-Stour CV36 4EW



LUNCH MENU

2 course £17.50 (Monday to Thursday)

INSALATAS

- 1-Calamari fritti
 Squid rings served with mix salad served with tartara sauce
- 2-Pollpette al Sugo Slow cooked meatballs , san marzana and home made bread
- 3-Brodo Di Cozze
 Fresh mussels fried with prosecco , chilli, garlic ,lemon with touch of tomato and creamy sauce
- 4-Verdure Fritti
 Aubergine , courgette , broccoli dusted in flour served with aioli
- 5-Focaccia
 Foccacia bread and olives

MAINS

6-Lasange

Fresh flat pasta layers of classic bolognese sauce with fresh herbs topped with bechamel & mozzarella

- 7-Insalata Di branzino
 One fillet of grilled seabass served with mixed salad and asparagus
- 8-Ravioli dellla casa

 Homemade ravioli filled with spinach and ricotta cheese served with creamy spinach sauce
- 10-Pollo Funghi
 Chargrilled chicken breast with broccoli served with mushroom sauce
- 11-Linguine con verdure

 Linguine with aubergine , peppers , broccoli and tomato sauce

ADD a dessert for £5.00

1-Tiramisu 3-Affogato

2-Panacotta 4-Chessecake