

# BIN END

## WHITES

### ITALIO 06 I.G.T. 13.5% ITALO CESCO

75CL £24.95

Generous, showing marked notes of spice and ripe fruit, such as banana, then hints of orange zest, vanilla, and honey. Dry, expansive & full-bodied, opening up to rich fruit nicely complemented by a crisp acidity. Aromatic elegance throughout, right into a lengthy finish. Enjoy with all seafood, in particular fish & shell fish, & soups.

---

### PECORINO I.G.T 13% SCIALETTI

75CL £17.95

The grapes for this wine are 100% Pecorino. This variety seemed destined for extinction until recently when it was rediscovered by a few pioneering Abruzzi producers. Delicate pale yellow verging on light green, full - bodied, dry, pleasantly, spicy ideal when drunk young, it makes an excellent aperitif and goes well with cold hors d'oeuvres, pasta dishes, risotto and fish dishes.

---

### SAMMARCO BIANCO IGT 12% SCIALETTI

75CL £17.95

Grape Variety: Chardonnay, Malvasia, Passerina & Trebbiano. This wine has a bright yellow colour verging on gold, accompanied with a rich and noble bouquet, pleasant, strong and velvety. This wine is perfect as an aperitif. Ideal with cold starters, fish dishes, soups and grilled meat. Try it, if you don't like it Francesco will drink it!!

---

## REDS

### RABOSO "RISERVA" D.O.C 13.5% LA CESURA

75CL £24.50

A stunning bouquet, generous and full, that releases wild violets and a definite fragrance of morello cherry. Dry and austere, with very full flavours, subtly acidic, completely appealing. Pigeon on the spit, red wine beef stew, aged cheeses.

---

### PER' 'E PALUMMO D.O.C. 11.5% CASA D'AMBRA

35.7CL £6.95

The wine has an intense ruby red colour with a delicate bouquet. The wine is strong and powerful but at the same time extremely velvety and soft to the palate. Ideal with red meat, game and cheese.

---

### MARIO D'AMBRA ISCHIA ROSSO D.O.C 12.5% CASA D'AMBRA

75CL £22.95

Grape variety Guarnaccia and Per'e' Palummo. Macerated for approx 10-15 days and then aged in oak barrels. Intense ruby red color. Full body red with long lasting flavor of vanilla notes and licorice traces. Simply explosive ... The only way to appreciate such a wonderful wine is to taste it.

---

### PINOT NERO DOC 12% IL TRALCETTO

75CL £19.95

Made from 100% Pinot nero grapes hand-picked at optimal ripeness. The bouquet is elegant suggestive of fruit and rose petals. This full flavoured and lengthy wine is best served with roasts of both light and red meats as well as game.

---

## ROSE'

### DEPIÉROSÉ IGT 12% CANTINE FARRO

75CL £ 19.95

An ancient and prestigious Campania vine, already quoted by Cicero and Pliny, as "Emperors' wine", some archaeological finds testify its origin. DepiéRosé is obtained by pressing lightly, which naturally give it a clear colour. The scents have a delicate bouquet, with aromas that recall the peach, the cherry and the rose. On the palate it is fresh, soft, balanced, thus amplifying its olfactory qualities.

---

All prices include VAT at the current rate. A 10% optional service charge will be added to the final bill.

A REAL TASTE OF ITALY

# CHAMPAGNE

LAURENT PERRIER ROSE	75CL £97.50
LANSON BRUT ROSE	75CL £59.90
VEUVE CLICQUOT PONSARDIN YL BRUT NV	75CL £79.90
MOET & CHANDON BRUT IMPERIAL NV	75CL £57.90
LANSON BLACK LABEL	75CL £44.90

A full list of champagne is also available, please ask for details.

# SPARKLING WINES

PROSECCO DI VALDOBBIANE SUPERIORE D.O.C.G. CARTIZZE 11.5% 75CL £29.95  
ITALO CESCO

Sparkling straw yellow with a long lasting mousse of pin point bubbles. Generous fragrances of golden apple with gentle floral notes of great delicacy. Elegant and velvety crisply refreshing and aromatic, the residual sugar creates a wine of wonderful natural roundness. Lovely as an aperitif on special occasions.

PROSECCO DI VALDOBBIADENE D.O.C. 11% 75CL £22.95

Extra dry Spumante. This is a delicious Prosecco with concentrated fruit flavours from the premier Prosecco region. The sweetness of the fruit is beautifully contrasted against the crisp, bone dry finish. Well balanced acidity with a consistent mousse. Ideal aperitif or celebration wine, or just to enjoy with friends.

# WHITE WINES

SAUVIGNON MEJO BIANCO 13% 75CL £23.95  
ITALO CESCO

100% Sauvignon grape. Straw yellow with pale green highlights. An exceptional aroma, initially with scents of green pepper and tomato's leaf, with hints of peach and melon, then more complex impression with sage and mint. Drink with ham, horse d'oeuvre, shellfish, asparagus and vegetable soups.

LE CIGLIATE D.O.C. 12% 75CL £23.95  
CANTINE FARRO

Grape variety 100% selected Falanghina, they are the best of this unique and refined type of production. It has a straw like yellow hue, and plain scents of fruit and flowers. On the palette, it has a dry, balanced and full-bodied flavour.

SVEJO MANZONI BIANCO 6.0.13 I.G.T. 13% 75CL £23.95  
ITALO CESCO

Exceptional elegance, initially with scents of citrus, peach and apricot; then pineapple and apple blended with floral and spicy nuances. Superb texture and depth, with lively flavours on the palette and finish nicely mirroring the nose. A lengthy, long-lingering finish hints of quince apple. Gran gold medal winner at Vinitaly.

PINOT GRIGIO FRIULI GRAVE D.O.C. 12.5% 75CL £22.95  
ANTONUTTI

Straw yellow with delicate copper tints. This Pinot Grigio boasts floral notes, followed by aromas of fresh fruit. The taste is characterised by a pleasing freshness that is gentle and full.

All prices include VAT at the current rate. A 10% optional service charge will be added to the final bill.

A REAL TASTE OF ITALY

# WHITE WINES

**SAUVIGNON LISON PRAMAGGIORE D.O.C. 12%**  
**TENUTE SANT'ANNA**

75CL £21.95

A full and distinctive character with a pleasant, delicate fragrance hinting at wildflowers and ripe melon. Dry, full and well flavoured with undertones of green hazelnuts with a delicate piquancy, generous body and lengthy aftertaste.

---

**CHARDONNAY D.O.C. 12%**  
**IL TRALCETTO**

75CL £18.95

Delicate and elegant with notes of apple, bananas, and crusty bread. Fresh and fruity, with full, complex flavours. Enjoy with fish, either poached or baked.

---

**BIANCO SALENTO I.G.T. 12.5%**  
**TERRE DEL SOLE**

75CL £14.95

Straw in colour with full bodied aromas of vanilla and ripe fruits. It is fresh, lively and well balanced to the palate with a dry and delicate flavour.

---

# RED WINES

**BAROLO CLASSICO D.O.C.G 2003 14%**  
**MARCHESI DI BAROLO**

75CL £61.95

The Barolo zone covers about 1300 hectares of hills in the langhe region. After the harvest, the wine matures in oak casks for 2/3 years, depending on its vintage. This award winning wine is ruby red with light orange reflections. The aroma is intense with a subtle scent of roses & the ample palate is full elegant and well structured.

---

**BAROLO D.O.C.G. "CANNUBI" 2003 14.5%**  
**MARCHESI DI BAROLO**

75CL £64.00

Grape variety 100% Nebbiolo. Garnet red in colour with ruby reflection. An intense odour with clean scents of rose, vanilla, toasted hazelnuts, liquorice and spices. The flavour is full and elegant with a good body and recurring olfactory sensations. Perfectly blended with hints of wood are extremely appealing. With its big structure, this wine is particularly adapted to main courses of red meats, braised dishes and game in general and cheeses.

---

**SAMMARCO ANNIVERSARY 1993 13%**  
**SCIALETTI**

75CL £59.95

Only 58 bottles are left of this exceptional wine and we have them all. Only 3769 bottles have been produced and it is simply a divine wine. A superb wine made from Montepulciano, Malbec and Cabernet Sauvignon grapes. Gran gold medal winner at Vinitaly.

---

**AMARONE DELLA VALPOLICELLA 2003 14,5%**  
**ROCCA SVEVA**

75CL £49.95

This full bodied and velvety smooth Amarone is characterised by its orange tinged deep red colour, its complex aromas of violets, raspberries and mint blossom and intense, velvety soft raisin like flavour.

---

**KARDIO FULAX 2000 13.5%**  
**SCIALETTI**

75CL £42.95

Only made from preselected vineyards using Montepulciano, San Giovese and Barbera grapes. The whole fermentation process is done without any sulphur dioxide and in small barrels as it was done in ancient times. This wine is an ideal drinking companion with grilled meat & game. Guaranteed not to have any side effect!

---

All prices include VAT at the current rate. A 10% optional service charge will be added to the final bill.

A REAL TASTE OF ITALY

# RED WINES

**CHIANTI "RISERVA" D.O.C.G 2003 14%**  
**FATTORIA LOPPIANO**

75CL £33.95

Grape variety: Sangiovese 80%, Merlot 10%, Cabernet 10%. A strong ruby red colour with reflection tendencies of garnet red as it matures, with an ample, sublime, persistent bouquet with suggestions of ripe fruit. An elegant, full bodied and round wine.

---

**AMARANTO 72 I.G.T 13.5%**  
**ITALO CESCO**

75CL £29.50

Complex and delicate, with subtle herbaceousness, and notes of violets, blackberry and ripe cherry. Shows good concentration & acidity, with prominent aromatic complexity. The lengthy finish suggests earth and blackcurrants. Ideal with venison stew, red wine marinades, grilled meats, aged cheeses.

---

**SAMMARCO ORO 1995/2000 13%**  
**SCIALLETTI**

75CL £28.95

Only produced when there is an excellent year. The slow 4 year fermentation in Slovenian oak vats is followed by a further rest in small oak casks that gives this "nectar" a ruby red colour with burgundy glints and an ethereal and lingering bouquet reminiscent of wilting rose and violets. A dry and austere taste, velvety and harmonious.

---

**BARBERA D'ALBA RUVEI 2006 13%**  
**MARCHESI DI BAROLO**

75CL £26.95

Grape variety: 100% Barbera. The colour is a dark ruby-red with crimson shades. The perfume is fresh and intense with clean scents of wild berries and spices. Clear but perfectly blended the wooden note. The flavour is warm and robust, pleasant & balanced. Drink with imposing first courses and main-course, meats whether boiled or roasted.

---

**PIEDIROSSO PER'PALUMMO DOC 13%**  
**CANTINE FARRO**

75CL £ 21.95

Grape Variety: Piedirosso. Tradition says that it takes its name from the colour of its grape stalk which is the same as that of a dove's foot and is thus known locally as Per'e Palummo. It is a ruby colour and has scents of cherry, raspberry and roses. On the palate it is soft, full bodied with well fused tannins.

---

**MERLOT D.O.C. 12%**  
**IL TRALCETTO**

75CL £19.95

Intense, with pronounced fruit and spice. Warm and generous, dry, full-bodied, and spicy with a lengthy finish. Enjoy with roast light meats and poultry.

---

**CABERNET D.O.C. 12%**  
**IL TRALCETTO**

75CL £19.95  
37.5CL £11.95

Rich, with excellent fruit and spice. Complex and well balanced. Dry, fruity, good concentration, with notes of fruit and vanilla. Enjoy with roasts, poultry, game, and with aged cheeses.

---

**MONTEPULCIANO D'ABRUZZO D.O.C. 12%**  
**SCIALLETTI**

75CL £16.50

Grape variety 100% Montepulciano. Ruby red with purplish glints. Strong winy with pleasant scent of wood fruits. Full-bodied, velvety and lingering with vanilla flavoured aftertaste.

---

**PRIMITIVO SALENTO I.G.T. 12.5%**  
**TERRE DEL SOLE**

75CL £14.95

This elegant and full bodied wine, produced from one of the finest and oldest indigenous grape varieties native to Puglia, boasts a rich, well balanced and spicy character. The finish is smooth and well rounded.

---

All prices include VAT at the current rate. A 10% optional service charge will be added to the final bill.

A REAL TASTE OF ITALY

# ROSE WINES

## ROSATO PUGLIA IGT 12% GAIO

75CL £16.95

Coral pink in colour with a floral & fruity bou-quet. Fresh and crisp taste with a smooth mouth feel.

---

## PINOT GRIGIO ROSE DELLE VENEZIE IGT MATER ANNA 2010 12.5% 75CL £20.95 PASQUA

Soft rosé pink in colour with an aromatic nose of freshly crushed cranberries and a hint of apricot. The palate is light, crisp and dry, with a delicious balance between zingy citrus and fruity red berry flavours.

# WINE BY GLASS

## WHITE

Pinot Grigio	175 ml £ 5.50	250 ml £7.50
Pecorino	175 ml £ 4.75	250 ml £6.85
Bianco Salento	175 ml £ 3.70	250 ml £4.95
Sauvignon Pramaggiore DOC	175 ml £ 5.30	250 ml £7.45

## RED

Pinot Nero	175 ml £ 4.95	250 ml £ 7.05
Merlot	175 ml £ 5.15	250 ml £ 7.35
Per E' Palummo	175 ml £ 3.70	250 ml £ 4.95
Primitivo	175 ml £ 3.70	250 ml £ 4.95

## SPARKLING

Prosecco di Valdobbiadene	125 ml £ 5.95
---------------------------	---------------

## ROSE

Rosato Puglia	175 ml £ 4.25	250 ml £ 5.85
DepieRose'	175 ml £ 4.95	250 ml £ 7.05
Pinot Grigio Rose' delle Venezie	175 ml £ 5.25	250 ml £ 7.25

All prices include VAT at the current rate. A 10% optional service charge will be added to the final bill.

A REAL TASTE OF ITALY

## CIDERS AND ITALIAN BEER

Moretti	330ml £ 3.50
Moretti	660ml £ 5.95
Magners	330ml £ 3.75
Rekorderlig - Strawberry/Lime	500ml £ 4.95

## LIQUEURS

Limoncello	35 ml £3.65
Nocillo	35 ml £3.65
Grappa	35 ml £3.65
Grappa di Pinot	35 ml £3.65
Vecchia Romagna Etichetta Nera	35 ml £3.65
Strega	35 ml £3.65
Amaretto di Saronno	35 ml £3.65
Amari Choose from; Averna, Montenegro, Ramazzotti	35 ml £3.65

## SOFT DRINKS

Pineapple Juice	35 cl £ 2.30
Peach Juice	35 cl £ 2.30
Pear Juice	35 cl £ 2.30
ACE - Orange / Carrots / Lemon Juice	35 cl £ 2.30
Apricot Juice	35 cl £ 2.30
Green Apple Juice	35 cl £ 2.30
Apple Juice	35 cl £ 2.30

Fresh orange juice	£ 2.75
Coke	33 cl £ 2.15
Diet Coke	33 cl £ 2.15
Fanta	33 cl £ 2.15
Lemonade	33 cl £ 2.15
Slimline tonic water	20 cl £ 1.95
Tonic water	20 cl £ 1.95
Soda water	20 cl £ 1.95
Bitter lemon	20 cl £ 1.95
Ginger ale	20 cl £ 1.95
Cranberry juice	33 cl £ 2.30
Tomato juice	33 cl £ 2.30
Appletiser	30 cl £ 2.45
Lime cordial/Black currant cordial	35 ml £ 0.50
Brio Blu sparkling water	75 cl £ 3.50
Rochetta still water	75 cl £ 3.50
Brio Blu sparkling water	50 cl £ 2.50
Rochetta still water	50 cl £ 2.50



[www.facebook.com/casa-mia-restaurant](http://www.facebook.com/casa-mia-restaurant)



[www.twitter.com/CasaMiaGroup](http://www.twitter.com/CasaMiaGroup)



Ask our staff for the  
take menu

All prices include VAT at the current rate. A 10% optional service charge will be added to the final bill.

A REAL TASTE OF ITALY

# CASA MIA NEWS

## Jazz Sundays this Christmas

On Sunday lunchtimes (12-4pm) throughout the festive period there will be a Jazz band playing at Casa Mia Millennium.

A La Carte & Christmas menus will be available.

Come and enjoy your Sunday lunch with us whilst taking in some great Jazz music!



## Outside Catering

If you are looking for an outside catering company that offers fantastic quality food, and excellent service, then look no further than Casa Mia Outside Catering. At Casa Mia you can trust us to offer fabulous homemade Italian food at great value for all types of events.

At Casa Mia we can look after all your catering needs whether it's:

- an office Christmas party,
- breakfast meeting,
- a small boardroom lunch,
- a party in the privacy of your own home,
- a wedding in a large marquee or
- a large corporate event.

Our chefs will prepare Casa Mia's wonderful Italian cuisine for you and your guests, no matter how large or small your



## Contact Details

0845 688 1818 (office hours)

0845 688 3030 (restaurants)

[enquiries@casamiaonline.com](mailto:enquiries@casamiaonline.com)

[www.casamiaonline.com](http://www.casamiaonline.com)

[We are taking bookings for Valentine's Day 14th February 2012  
ask for details and book now to avoid disappointment.](#)



All prices include VAT at the current rate. A 10% optional service charge will be added to the final bill.

A REAL TASTE OF ITALY