

CASA MIA GRANDE

STARTERS

Minestrone all'Italiana - £5.25 V

A wonderful Italian soup, rich of fresh market vegetable, home-made pasta and served with parmesan cheese, finished with basil oil.

Nozze di Mare - £8.95

A marriage made in heaven! King tiger prawns & king scallops roasted with garlic, white wine, lemon juice, olive oil & fresh ginger. If you wish to have prawns or scallops on their own please let us know.

Mozzarella Alla Caprese - £7.25 V

Char-grilled vegetables served warm with buffalo mozzarella, extra virgin olive oil, basil dressing and balsamic vinegar reduction.

Calamari Fritti - £7.25

Fresh calamari deep fried in a light batter and served on a bed of lettuce with tartare sauce.

Funghi Trifolati All'aglio - £6.35 V

Panfried forest mushrooms with white wine, garlic and olive oil, served on Italian toasted ciabatta.

Bruschetta Bella Napoli - £4.95 V

Crispy home-made Italian sun dried ciabatta topped with fresh tomatoes, basil and extra virgin olive oil.

Pate' della Casa - £6.85

Homemade duck liver pate' served with warm crispy Italian ciabatta & a homemade red onion chutney.

PASTA

Due to the popularity of our pasta we will always endeavour to serve fresh home-made pasta whenever is possible. Our pasta chef will tempt your palate with old and new recipes; the following is a sample of our most popular sauces choose your favourite pasta shape to go with your favourite sauce and if you can't find what you fancy just ask and we will do our best to satisfy your palate.

Gluten-free pasta is also available. Please ask your host if you have a gluten intolerance.

Tagliatelle al Nero di Seppia - £12.95

Fresh homemade black ribbon pasta, cooked with mixed seafood, fish and shellfish, with garlic, cherry tomatoes, white wine and extra virgin olive oil. Simply divine!

All prices include VAT at the current rate (20%). A 10% optional service charge will be added to the final bill.
Some dishes may contain traces of known allergens ie nuts

A REAL TASTE OF ITALY



PASTA

Fettuccine Leccabaffi - £12.95

Award winning dish with a unique combination of scampi & mango in a cream and white wine sauce. Simply divine. Try and you will not be disappointed!

Fettuccine Crema & Funghi - £10.95 V

Fettuccine pasta with a sauce of fresh forest mushrooms, onions, cream and white wine.

Lasagna al Forno - £10.95

Layers of fresh home-made egg pasta oven baked with bolognese sauce, mozzarella cheese, Béchamel and parmesan cheese.

MAINS COURSES - FISH

Spigola al Forno - £14.95

Fillets of sea bass roasted with rosemary, garlic, white wine, lemon juice.

Grigliata Mista di Pesce Grande - £18.35 pp

Mixed grill of 5 fresh fish, plus scallops and king prawns charcoal grilled and cooked with white wine, lemon juice, garlic, extra virgin olive oil and fresh rosemary. This dish can also be made without shellfish. (For a minimum of 2 people). Simply the best.

Grigliata di Pesce - £15.50

Mixed grill of 3 fresh fish, charcoal grilled and cooked with white wine, lemon juice, garlic, extra virgin olive oil and fresh rosemary.

Filetto di Salmone Burro & Limone - £13.25

Fresh prime salmon charcoal grilled and served with lemon butter sauce.

Halibut Limoncello - £15.50

Halibut charcoal grilled and served with cherry tomatoes, olive oil, lemon juice, white wine, herbs and a touch of balsamic vinegar.

MAIN COURSES

Parmigiana di Melanzane - £10.50 V

Freshly sliced aubergines baked with mozzarella, parmesan cheese and tomato sauce.

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MAIN COURSES

Agnello alle Erbe - £14.50

Boneless best end of lamb, served pink with a crispy topping of fresh herbs and breadcrumbs served on a bed of spinach and marsala sauce.

Petto di Pollo alla Crema - £10.50

Supreme of chicken cooked with white wine, mushrooms and cream sauce.

Vitello alla Milanese con Patatine - £12.95

Prime veal escalope breaded and pan fried, served with lemon wedges and French fries.

Bistecca di Manzo ai Ferri con Patatine - £15.95

Locally produced prime striploin charcoal grilled to your liking and served with French fries.

Filetto di Manzo ai Ferri - £19.50

Prime 8 to 10oz fillet steak charcoal grilled to your liking. Please ask your waiter if you would like it with a peppercorn or wild mushroom sauce. (supplement for sauce £2)

SIDE DISHES

Selection of home-made ciabatta and grissini. Served with balsamic vinegar, extra virgin olive oil hand-made butter and mascarpone cream. £1.05pp

Selection of fresh seasonal vegetables and potatoes	£2.95
Fresh tossed mixed salad	£2.95
Tomato and onion salad	£3.15
Rocket and parmesan salad with balsamic vinegar	£3.65
Fresh spinach	£3.65
Patatine fritte – Chips	£3.25
Saute potatoes	£2.95
Zucchine fritte – Courgettes	£3.25
Piselli verdi con bacon – Italian peas with onion & bacon	£3.25

V=VEG OPTION

Wines of the Week

Falanghina D.O.C. Cantine Farro 12% 75cl £19.95

Montepulciano D’Abruzzo Colline Teramane Riserva 2003 D.O.C.G. Scialletti 13% 75cl £23.95

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