

# MENU

# Casa Mia®

Incredibly  
delicious

## STUZZICHINI / LIGHT BITES

**Mozzarella Sticks (V) £4.95**

**Arancini di Riso (2) £4.95**

Deep fried risotto balls, meat or vegetarian. Served with a spicy tomato sauce.

**The Boss £7.95**

Tomato garlic bread, with tomato, parmesan cheese and basil.

**Tomato Garlic Bread with Cheese (V) £8.95**

**Garlic Bread (V) £6.95**

**Tomato Garlic**

**Bread (V)**

**£7.35**

**Bowls of Olives (V) £3.95**

Giant olive Bella Cerignola. Simply amazing.

**Italian Homemade**

**Ciabatta (V)**

**£2.50**

**Sliced Homemade Italian**

**Bread Basket (V) £2.50**

**Dough balls**

**£5.95**

**- served with Tomato dip and Garlic Butter.**

GL=Gluten Free bread also available – please ask your server.

## SNACKS & SIDES

Our Paninis are made exclusively from Italian homemade bread or Ciabatta, served with salad.

**Roasted Vegetables £4.25**

**Potatoes of the Day £3.95**

**Fresh Mixed Salad £4.60**

**Tomato & Onion Salad £3.95**

**Fresh Spinach £4.85**

**Patatine Fritte Chips £4.25**

**Rocket & Parmesan salad and Balsamic Vinegar**

**£4.50**

**Green chips**

**£4.65**

Deep fried courgettes in light batter.

## APPETIZERS / SALADS

**Antipasto Misto (GF)**

**Single £10.95**

**Large £19.95**

Casa Mia Speciality, with something for everyone, ideal to share or eat solo choose from vegetarian, meat, fish or mixed option.

**Bruschetta Bella**

**Napoli £6.95**

Crispy warm homemade Italian ciabatta, with a hint of garlic, topped with sweet cherry tomatoes, basil extra virgin olive oil and a drizzle of balsamic Vinegar reduction.

**Soup of the**

**Day (GF) £6.95**

Please ask for today's special. Served with Italian bread and butter.

**Burratina (V)**

**£10.50**

Burratina is a fresh Italian cheese from the Puglia region, creamy and buttery, served with fresh cherry tomatoes, toasted homemade ciabatta dressed with fresh basil extra virgin olive oil, and balsamic vinegar reduction. Imported weekly from Italy!!

**Salad from (V)**

**£9.95**

Please ask for today's specials selection.

**Garlic**

**Mushrooms (V)**

**£7.95**

Pan fried mushrooms with white wine, garlic and olive oil, served over a toasted ciabatta.

## MAIN COURSES

**Filetto di Salmone**

**ai Ferri (GF)**

**£19.50**

Fresh salmon fillet grilled and served with a lemon wedge.

**Guancia di Bue**

**Brasata (GF)**

**£18.50**

Best Yorkshire beef, slow roasted for over 8 hours in an amazing red wine and port sauce, finished with a hint of chocolate and served on a bed of mashed potatooes.

**Chicken Milanese**

**£14.95**

Pan fried supreme of chicken layered with ham and cheese, oven baked on a bed of tomato sauce. Topped with a creamy mushroom sauce.

**Italian Meatballs and**

**Spaghetti £13.95**

One of the most popular Casa Mia dishes made with 100% prime beef and herbs. Cooked with tender love in a traditional tomato and basil sauce, and served with spaghetti or penne pasta. (This dish does not qualify for the 2x1 pasta offer).

**Spare Ribs**

**£12.95**

Pork spare ribs covered in a barbeque sauce.

**Parmigiana di Melanzane**

**£12.95**

Freshly sliced aubergines baked with mozzarella, parmesan and tomato sauce. (V)

## CLASSIC PASTA

**Penne all'Arrabiata £12.50**

Garlic, chilli, tomato sauce, cherry tomatoes and fresh basil. (V)

**Please note this dish is very spicy!!!**

**Lasagna £13.95**

Freshly baked with Bolognese sauce, tomato, mozzarella and parmesan cheese.

**Pasta al Forno £13.95**

Baked with Bolognese sauce, tomato, mozzarella cheese, parmesan cheese

**Homemade Spinach and**

**Ricotta Cannelloni £13.95**

(V)

**Homemade Meat**

**Cannelloni £13.95**

**Spaghetti Aglio, Olio,**

**Peperoncino**

**and Pinoli £13.50**

Garlic, chilli, olive oil and pine kernels. (V)

## SPECIAL PIZZA

**Marta's Special**

**£13.95**

Tomato sauce, buffalo mozzarella, pepperoni, onions, porcini mushrooms and chilli.

**Pizza Pazza**

**£14.00**

Half way pizza and calzone. The calzone is filled with ricotta, ham & salami Napoli, topped with tomato, bufala mozzarella, meatballs, ham, fresh basil & parmesan cheese.

**Anastasia's Special £13.95**

Tomato, buffalo mozzarella, Italian meatballs, ham, parmesan cheese, basil.

**VIP Margherita (V) £ 11.95**

Francesco's favourite pizza, tomato base, buffalo mozzarella, fresh basil, parmesan cheese and extra virgin olive oil. Margheritas will never be the same again!!

**Pescatore**

**£13.95**

Tomato, mozzarella cheese, calamari and king prawns, tuna and anchovies.

**Hector's Special**

**£14.25**

Tomato, mozzarella, Parma ham, pepperoni, salami Napoli, chilli and basil.

**La Calabrese (V)**

**£13.50**

Tomatoes, roasted red & yellow peppers, goats cheese, pine nuts, extra virgin olive oil & rocket leaves.

**Casa Mia Special**

**£13.95**

Chef's special pizza with a little bit of everything and a lot of love!

**Pizza Diavola (V)**

**£11.95**

Tomato, roasted peppers, mozzarella cheese, basil, topped with chilli flakes and chilli oil.

## CLASSICS

**Quattro Stagioni**

**£11.95**

Tomato, mozzarella cheese, hot pepperoni, salami, peppers, onions.

**Capricciosa**

**£14.95**

Tomato, mozzarella cheese, basil, olives, artichokes, ham and mushrooms.

**Pepperoni**

**£12.95**

Tomato, mozzarella cheese, hot pepperoni and chilli.

**Funghi (V)**

**£10.50**

Tomato, mozzarella cheese, basil and fresh sliced mushrooms.

**Prosciutto**

**£10.95**

Tomato, mozzarella cheese, basil and ham.

**Margherita (V)**

**£9.95**

Tomato, mozzarella cheese and basil.

## DESSERTS & ICE CREAM

**Did you know?** Casa Mia makes all of our desserts and ice cream in house. Need a cake for a special occasion, let your server know today.

**Sweets**

**£6.50**

Add a scoop of homemade ice cream to your sweet for **£2.50**

**Nutella Calzone**

**£9.95**

Calzone pizza filled with Nutella and chocolate ice cream, served with a scoop of vanilla ice cream, simply delicious and not just for the little ones!! Perfect for sharing

**Affogato Al Caffè' £6.95**

A homemade Italian Vanilla ice-cream Served in a glass and drowned with a hot double espresso and whipped cream.

**Affogato Al Caffé &**

**Amaretto or Baileys £7.95**

**Ice Cream £2.10 per Scoop**

**3 Scoops Ice Cream £6.85**

**Choose from:** Chocolate, Hazelnut, Chocolate-Mint, Pistachio, Amaretto, Cherry, Blueberry, Tiramisu, Peach, Raspberry, Coconut, Green Mint, Melon Sorbet, Lemon Sorbet.

**Homemade Amaretti**

**Biscuit**

**£3.50**

Simple yet most delicious with our imported Italian coffee.

## Did you know?

The majority of Casa Mia pizzas and pastas can be made **gluten free**, ask your server what we have available.

## SPECIAL PASTA

**NEW Pasta Alla**

**Carbonara**

**£14.50**

Made the traditional Italian way with pancetta, eggs, black pepper and pecorino cheese, choose penne pasta or spaghetti.

**Ricotta e Spinaci**

**Tortellini**

**£13.95**

Served with cherry tomato sauce and porcini mushrooms. (V)

**Lasagna di Salmone**

**e Asparagi**

**£14.50**

Fresh lasagne sheets layered with pan fried salmon & asparagus in a cheese sauce.

**Tagliatelle al**

**Nero di Seppia**

**£15.95**

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

**Ravioli di Granchio**

**e Gamberi**

**£14.95**

Crab and crayfish ravioli infused with lemon, coriander and chilli, finished with olive oil.

**Pasta of the Day**

**from**

**£13.95**

**Risotto of the day**

**from**

**£13.95**

Traditional Italian Risotto made with arborio rice, finished with butter and Parmesan cheese. Ask for today's special.

(V) Vegetarian (H) Halal (GF) Gluten Free

\*Casa Mia holds detailed allergen information on all of our products, please ask a staff member. As with a busy kitchen we cannot guarantee 100% allergen/contamination free.

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SOFT, COLD DRINKS AND SPIRITS

San Pellegrino Italian Mineral water (still/sparkling)	£3.65
Pineapple Juice	£2.95
Tomato Juice	£2.95
Pear Juice	£2.95
Peach Juice	£2.95
ACE juice Orange/Carrots/Lemon	£2.85
Freshly Squeezed Orange Juice	£3.75
Soft Drinks	£2.95
Moretti Le Regionale, Barley and Spelt	500ml £6.95
Barley from Maremma and Tuscan spelt are the cereals chosen by Birra Moretti to make this beer dedicated to Tuscany	
Moretti Le Regionale, Zagara Blosson	500ml £6.95
This orange flower, typical of Sicily, gives the beer a flavour that is rich, soft and full of intense aroma.	
Magners	330ml £3.95
Italian Beer Moretti	330ml £3.95 660ml £6.95
Cider Rekorderlig Strawberry/Lime	500ml £5.95

LIQUERS

Sambuca, Limoncello, Amaretto di Saronno, Baileys, Grappa, Vecchia Romagna	£3.95
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COFFEE

All our coffee is made using the best quality beans. If you prefer a stronger coffee please ask for an extra shot. All our coffee is made using fresh semi-skimmed milk, if you prefer we also have skimmed milk. All our large coffees are served in a mug with a double shot.

	Regular	Grande
Cappuccino	£2.95	£3.45
Espresso	£2.20	£2.80
Latte	£2.95	£3.45
Americano	£2.95	£3.45
Mocha	£3.25	£3.65
Flat White	£2.95	£3.45
Macchiato	£2.35	£2.95
Oat, Almond, Soya		50p
Decaf		30p
Extra shot		50p
Syrups		50p

CHOCOLATE

Pernigotti Italian Hot Chocolate: 100 % San Domingo chocolate (32% cocoa) with cream	£4.25
Marshmallows	50p



HOUSE SELECTION – WHITE WINES

Pinot Grigio Trentino DOC			
12% Trentino Region	75cl	£24.50	
Straw yellow in colour, with a delicate scent of sweet fruit nicely accompanied by roasted notes of almond. The palate is fresh, dry and pleasantly soft. Ideal with fish dishes and white meats.			
Pinot Grigio Intrigo			
12.5% Veneto Region	175ml	£6.95	250ml £7.95
Gavi di Gavi DOCG “Conti Di Alari”			
12.5% Piedmont Region	75cl	£27.50	
A delicately aromatic and soft nose precedes a crisp and floral palate with peachy undertones and well balanced structure. Great served with aperitif, hors-d'oeuvres & fish dishes.			
Verdicchio Bianco IGT			
13% Marche Region	75cl	£21.00	
Fantastically smooth with floral aromas of white and yellow blossom, sophisticated with good persistence. Perfect served with appetisers, fresh cheeses and chicken dishes			
Bianco Salento IGT, Le Sciare,			
12% Puglia Region	75cl	£17.50	175ml £4.95 250ml £6.95
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. Perfect with fish dishes and white meat.			

HOUSE SELECTION – SWEET WINES

Passito di Sicilia 2011	50ml	£6.95	
Zibibbo is one of the most traditional grape varieties for producing an amazing dessert wine.			
Orvieto Amabile DOC Classico			
12% Umbria Region	75cl	£19.75	175ml £5.95 250ml £7.25
From the Orvieto area, brilliant straw yellow with a fruity and refined bouquet. The palate is medium sweet and gently rounded.			

WINE OF THE MONTH

Greganico IGT Vignali Roccamora	12% Sicily Region		
75cl	£21.95	175ml £5.95	250ml £7.50
A wonderful bouquet of wisteria and golden apple with subtle undertones of citrus fruits. Excellent mouth feel that will excite the taste buds! Perfect accompaniment to pasta dishes with tomato sauces, barbecued chicken and fresh cheeses.			

CHAMPAGNE AND SPARKLING

NEW Aperol Spritzer			£8.50
Italian do it better, the ultimate aperitif , with prosecco, aperol, and soda you have to try, but be careful it can be addictive !!!			
Prosecco di Valdobbiadene Superiore DOCG Casa Gheller,	11% Veneto Region	75cl	£29.50
Intensely fruity aroma with clear tinges of ripe golden apple followed by a pleasant and elegant floral sensation reminiscent of acacia flowers. Fresh, slightly sweet and soft, has a fruity and harmonious finish. Excellent aperitif. Can be served with marinated fish.			
Prosecco DOC Brut I Castelli			
11% Veneto Region	75cl	£25.95	175ml £7.25
Fresh, floral and slightly aromatic. With a delightful fruity flavour the Prosecco is fresh and has a full bodied finish. A traditional aperitif and accompaniment to white meats and fish.			
Pinot Grigio Intrigo, (by the glass)			
12.5% Alto Veneto Region	175ml	£6.00	250ml £7.95
Ca’ del Bosco Cuvee Prestige Rose Franciacorta DOCG			
12.5% Lombardy Region		£96.00 / LCH	£69.50*
Deep pink in colour, this rose has fruity aromas of raspberry, strawberry and dried red fruits. On the palate has a creamy and citrusy notes with a hint of golden apples and a fine log perlage. Perfect with any course, in particular meat dishes.			
Ca’ del Bosco Brut Millesimato Franciacorta DOCG 2012			
12.5% Lombardy Region		£108.00 / LCH	£69.50*
Light golden colour and persistent perlage. Intense aromas of toasted hazelnuts, butter cookies and hints of white peach and citrus. Fresh and well structured with an elegant finish. A perfect accompaniment to shell fish and grilled meat dishes.			

\* LCH = Loyalty Card Holder

HOUSE SELECTION – RED WINES

Montepulciano DOC Villa Adami			
13.5% Abruzzo region	75cl	£23.50	
Bright ruby red with violet reflection, fine bouquet with hint of ripe berries, spicy full bodied red wine. Perfect with tomato base pasta dishes, red meat and matured cheese.			
Chianti Vernaiolo DOCG Rocca delle Macie,			
13% Tuscany Region	75cl	£24.50	175ml £6.95 250ml £8.95
Lively ruby red with violet reflections and fruity aromas of ripe red fruits on the nose. The palate is fresh, savoury and well balanced, with good structure and excellent finish. A wine suitable for every course, in particular white meats and creamy pasta dishes.			
Cabernet Savignon Venezia DOC Sant’Anna			
12.5% Veneto Region	75cl	£22.95	
Intense and harmonious, with deep forest fruit taste, woody full body and well balanced. Ideal with Bolognese sauce, braised Beef and mature cheese.			
Rosso Di Salento IGT Le Sciare Due Palme,			
12.5% Puglia Region	75cl	£17.50	175ml £4.95 250ml £6.95
A dry and powerful red wine full of character. Great in body with an ample bouquet, intense, complex flavour and rich, long lingering finish. Perfect with red meat, roast beef and ripe cheeses.			



OFFER

Anglianico del Beneventano IGT			
14% Campania Region	75cl	£24.95	
A dark, deep ruby red with clear purple tones. This wine is clear and complex with enjoyable hints of cherry and red berry notes, followed by a marked vanilla and spicy note. Elegant, warm and full bodied this wine has a good length and persistence that leaves an enjoyable soft sensation on the palate. The ideal wine for serving with roasted red meats and aged cheese.			

WINE OF THE MONTH

Primitivo IGT Puglia “Piantaferro” Tombacco			
13% Puglia Region	75cl	£21.95	175ml £5.95 250ml £7.95
Ripe fruity notes of plum and blackcurrant jam combined with spicy notes of black pepper & rosemary are evident on the nose. Great with roasted, grilled and barbecued red meats.			

HOUSE SELECTION – ROSE WINES

Terre di Passione Pinot Grigio Blush IGT Cantina dei Colli Berici,	12% Veneto Region		
75cl	£22.50	175ml £5.95	250ml £7.95
Elegant and fragrant is delicately aromatic and deliciously crisp on the palate. The 'Blush' hues are obtained from the pale copper coloured skins on the Pinot Grigio grapes. Perfect served as an aperitif & a fine accompaniment to first courses & white meats.			

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