

Casa Mia
MENU



Antipasti **APPETIZER**

CARPACCIO DI MANZO (N,D) 95

Honey-glazed beef carpaccio, sundried cherry tomato, pesto, pine nuts, mixed leaves, parmesan crisp

POLPO E PANZANELLA (F,G) 100

Grilled octopus, tomato, cucumber, marinated onion, toasted bread extra virgin olive oil

ARAGOSTA ALLA CATALANA (SF) 150

Lobster, cherry tomato broth, fennel, olive powder, oregano, basil oil

TARTARE DI TONNO ALLA EOLIANA (F) 90

Tuna tartare with olive, capers, shallot, oregano, fennel

FRITTURA DI PESCE (F,SF,G,D) 155

Mixed deep fried calamari, anchovies, prawns and zucchini served with tartar sauce

BRUSCHETTONE DI CASA MIA (V,G,D) 80

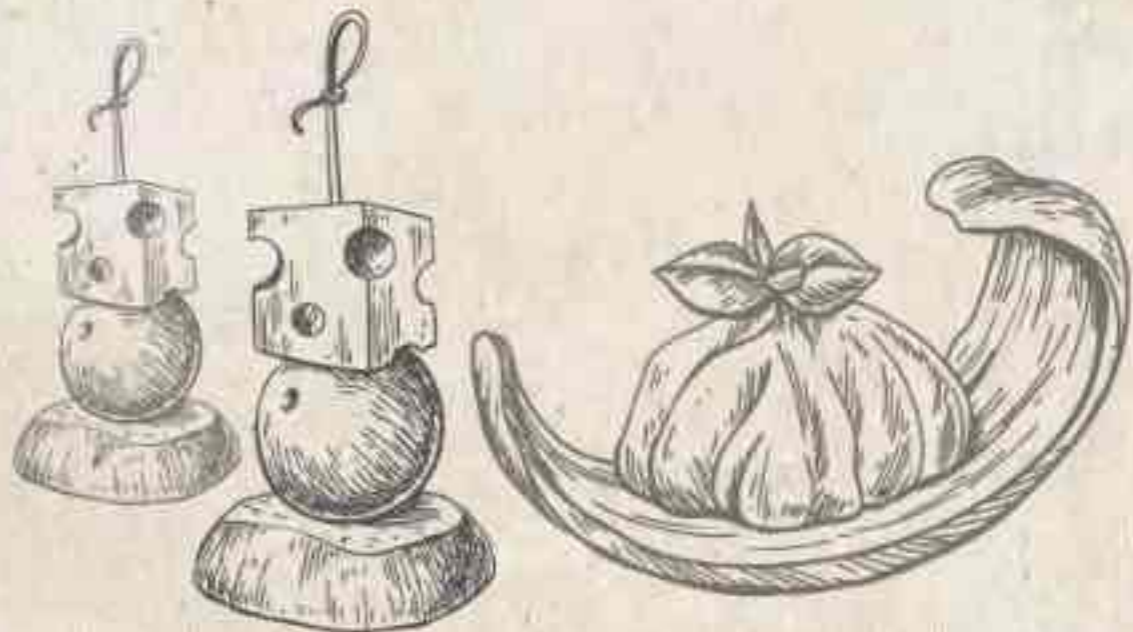
Toasted bread in Puglia style with datterino tomato, basil burrata and artichokes carpaccio

SELEZIONI DI AFFETTATI (P) 140

Selection of pork cold cuts

SELEZIONE DI FORMAGGI (D,G,N) 100

Selection of Italian cheese, carasau bread, fruit compote



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Insalate SALAD

INSALATA DI RUCOLA (D,V,N)

90

Rocca leaves, balsamic dressing, cherry tomato, parmesan cheese, caramelized grapes, almond flakes

CAPRESE E TARALLO (D,G,V)

115

Beef tomato, heirloom cherry tomato, crispy taralli, burrata, fresh basil, extra virgin olive oil

INSALATA DI SPINACI (N,D)

70

Baby spinach, lemon dressing, bresaola, walnut, green apple, parmesan cheese

Zuppe SOUP

MINISTRONE LIGURE (V,N)

60

Seasonal vegetable soup, pesto sauce, extra virgin olive oil

CACCIUCCO LIVORNESE (F,SF,D,G)

110

Stewed seafood soup, lobster bisque, garlic crostone bread



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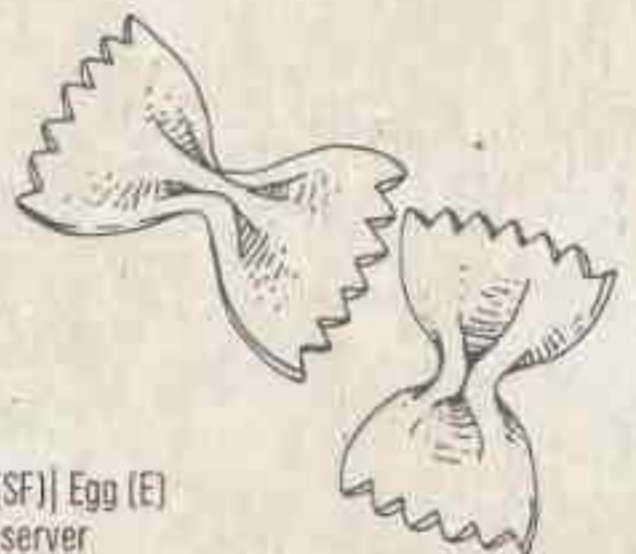
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Primi PASTA

LASAGNA ALLA BOLOGNESE (G,D,E)	90
Baked meat lasagna, béchamel sauce, mozzarella cheese	
TORTELLI ALLA PARMIGIANA DI MELANZANE (G,D,V,E)	85
Homemade tortelli stuffed with eggplant and mozzarella cheese datterino tomato sauce, smoked ricotta cheese	
MALFATTI RICOTTA E SPINACI, BURRO E SALVIA (G,D,V,E,N)	85
Homemade Malfatti ricotta cheese and spinach, parmesan cheese butter and sage	
BUCATINI ALL'AMATRICIANA (P,G,D,E)	100
Homemade bucatini pasta, tomato sauce, pork guanciale pecorino cheese	
SPAGHETTONE "MONOGRANO FELICIETTI" ALLE VONGOLE (G,S,F,A)	145
Spaghettono pasta, clams, garlic, parsley, lemon breadcrumbs extra virgin olive oil	
TAGLIATELLE AL POLPO IN SALSA PUTTANESCA (F,SF,G,E)	145
Homemade fettuccine pasta, octopus, black olives, capers, anchovies chili pepper, fresh tomato sauce	
RIGATONI ALLA CARBONARA (P,G,D,E)	100
Rigatoni pasta, egg, pecorino cheese, pork guanciale	
CALAMARATA ALLO SCOGLIO (F,SF,D,G,A)	145
Calamarata pasta, mix seafood, white wine, datterino tomato	
SPAGHETTINI ALL'ARAGOSTA (SF,D,E,A)	145
Homemade spaghetti with lobster, bisque, tomato	
LINGUINE CON ASTICE IN BELLAVISTA (G,S,F,A)	DAILY MARKET PRICE
Linguine with whole fresh Canadian lobster in Datterino tomato sauce	



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Risotto

RISOTTO ALLA MILANESE (D,A) 145

Saffron risotto, veal ossobuco, jus, gremolata sauce

RISOTTO AI FUNGHI PORCINI (D,A,V) 125

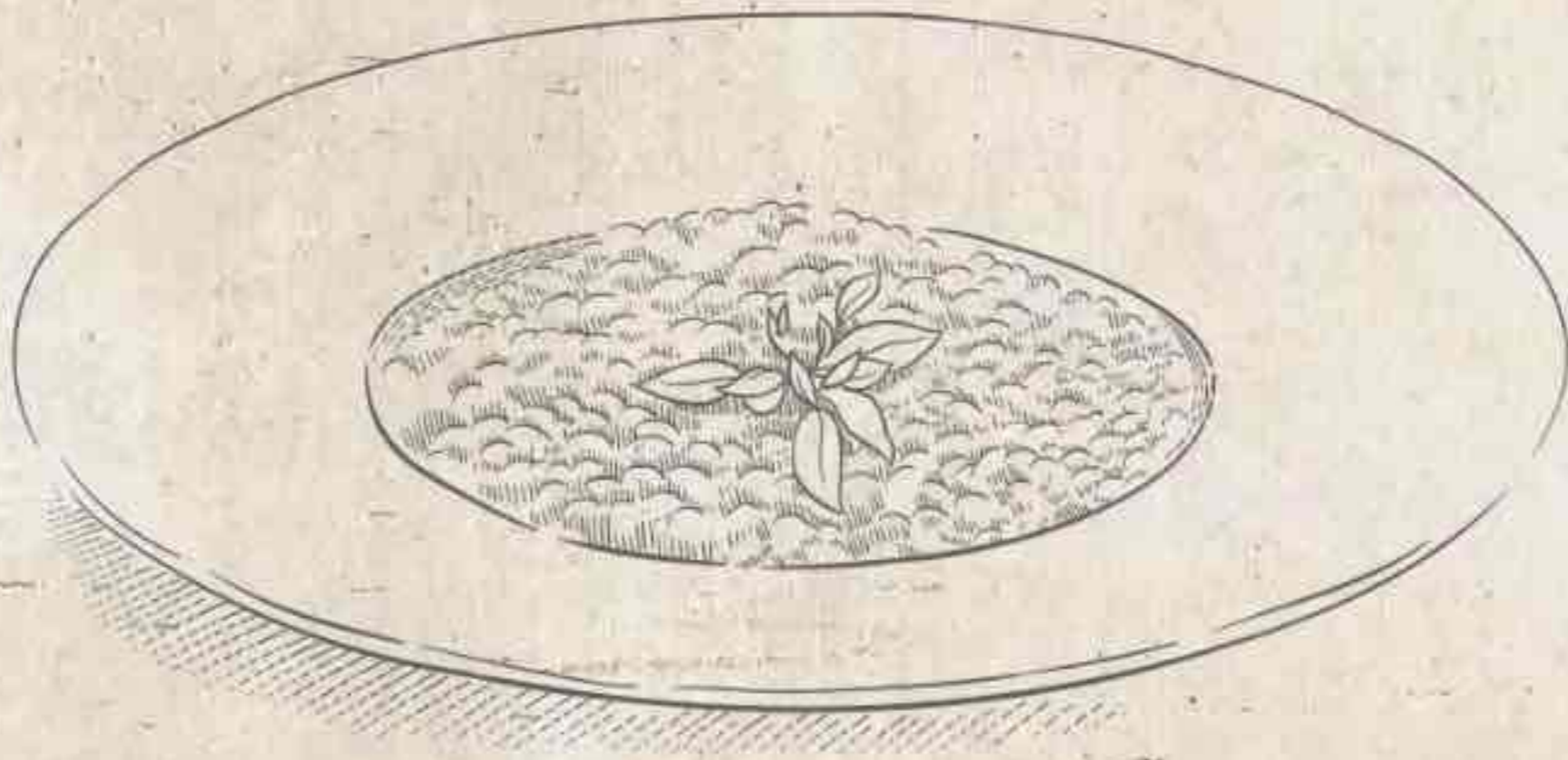
Carnaroli rice, cepe mushroom, mantecato with butter and parmesan

RISOTTO AI FRUTTI DI MARE (D,A,F,SF) 150

Carnaroli rice with shellfish and white wine sauce

**RISOTTO SPINACI BURRATA
E POMODORINI (D,V)** 125

Risotto sundried cherry tomato mantecato with olive oil, spinach, burrata cream



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Main Course

TERRA - LAND

SCALOPPINA AL LIMONE(A,D,G) 220

Pan-fried veal escalope, lemon, mashed potato, grilled vegetable

**COSTA DI MANZO, CIPOLLE AL FORNO GLASSATE,
ASPARAGI ALLA GRIGLIA, SALSA VERDE (350G) (D) 250**

New Zealand Rib eye steak, roasted glazed onion, red endive
grilled asparagus, Italian green salsa

**FILETTO DI MANZO SALSA AI FUNGHI,
BURRO AL TARTUFO (D) 260**

New Zealand beef tenderloin, light jus, truffle butter, glazed vegetable

COSTOLOTTE DI AGNELLO ALLA CALABRESE (D) 220

Lamb Racks, potato fondant, heirloom carrot, onion confit,
artichoke purée

POLLO ALLA DIAVOLA (D) 175

Marinated grilled chicken, roasted purple potato, Romanesco,
baby carrot, herbs jus

SHARING DISHES

BISTECCA ALLA FIORENTINA (1KG) (D) 495

Australian Wagyu Grilled T-bone steak, roasted potato,
grilled vegetable



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MARE - SEA

**FILETTO DI BRANZINO AFFUMICATO
ALLE ERBE (F,D) 220**

Pan seared seabass fillet, potato puree and sautéed baby vegetable

**FILETTO DI SALMONE, FINOCCHI BRASATI,
PORRO CROCCANTE (F,D) 200**

Salmon fillet, braised fennel, spinach, saffron sauce, celeriac purée

FILETTO DI CERNIA ALLA SICILIANA (F,D) 220

Hammour fillet, cherry tomato sauce, potato, olives, capers

**GRIGLIATA MISTA DI MARE CON PESTO
AGLI AGRUMI (F,SF,N) 295**

Grilled mixed seafood, grilled vegetables with citrus sauce

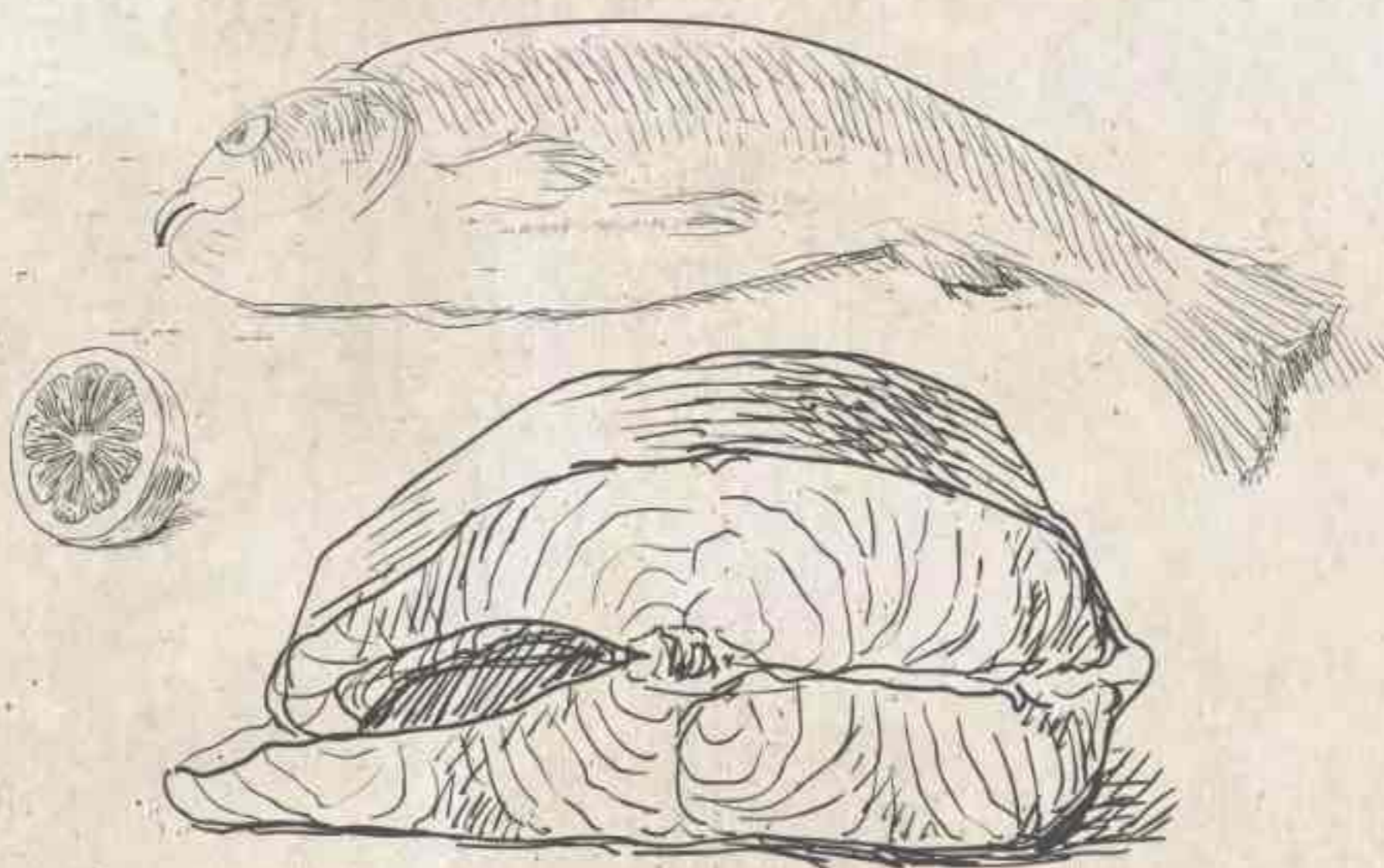
SHARING DISHES

ORATA AL FORNO (F,D) 300

Baked whole Sea Bream, cherry tomatoes, potatoes

GAMBERONI ALLA GRIGLIA (1KG) (SF) 450

Grilled jumbo prawns, mixed vegetable



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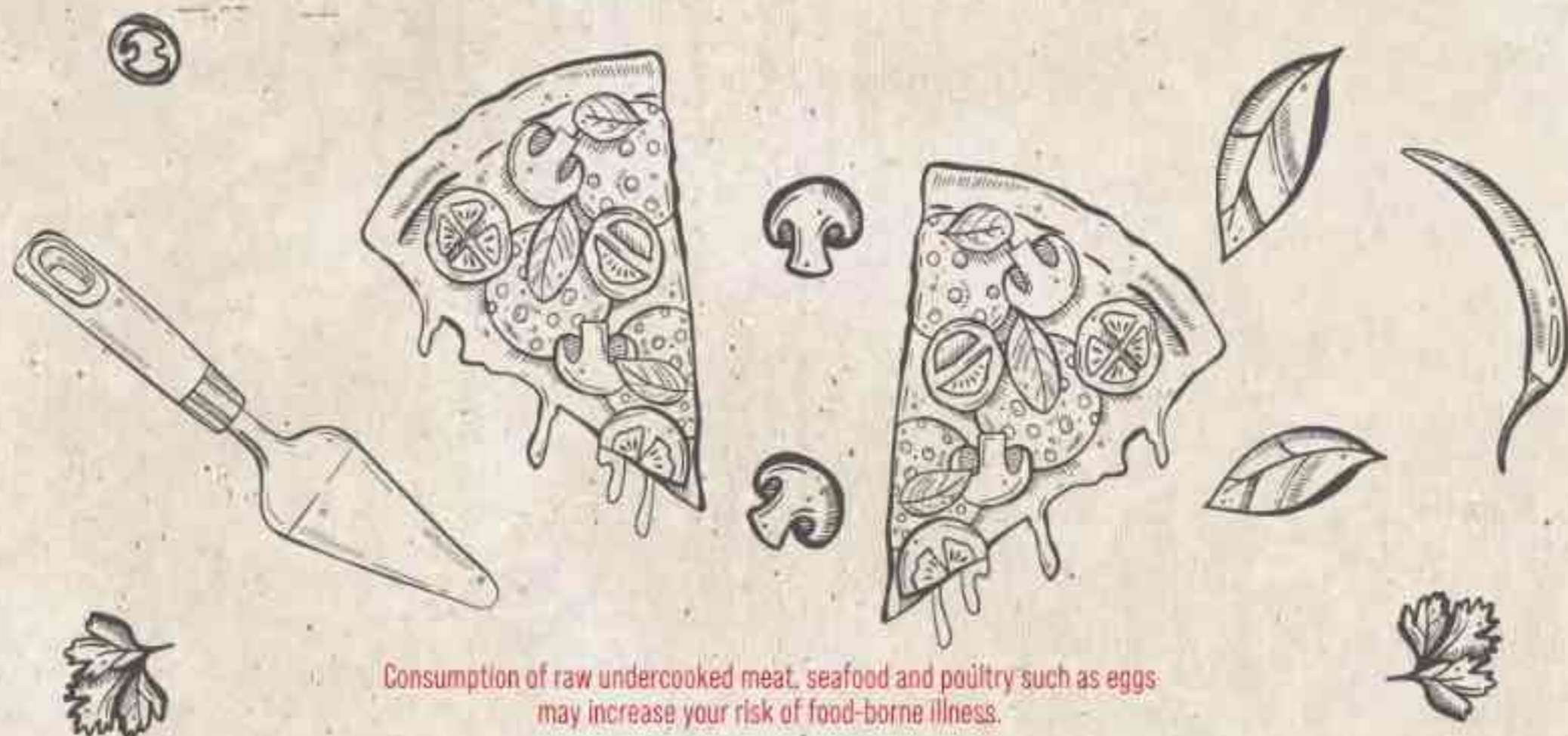
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Pizza

QUATTRO FORMAGGI (G,D,V) Mozzarella cheese, gorgonzola, provola cheese, parmesan	80
CALZONE FRITTO (G,D,P) Stuffed and fried pizza dough, tomato sauce, buffalo mozzarella, mortadella, mushroom, rocca leaves	80
AL SALMONE (G,D,F) Mozzarella, smoked salmon, cherry tomato, rocca leaves	130
PIZZA FUNGHI E BROCCOLI (G,D,V) Buffalo mozzarella, provola, broccolini, oyster mushroom	80
QUATTRO STAGIONI (P,G,D) Tomato, mozzarella, artichokes, black olives, cooked ham and mushroom	90
CAPRICCIOSA (G,D,V) Tomato, mozzarella, olives, mushroom, artichokes	80
CAPRESE (G,D,V) Buffalo Mozzarella, fresh tomato, cherry tomato, basil, extra virgin olive oil	95
TONNO E CIPOLLA (G,D,F) Tomato, mozzarella, red onion, tuna	90
CALABRESE (P,G,D) Tomato, mozzarella, spicy pork salami, nduja	110
PARMENSE (P,G,D) Tomato, mozzarella, parma ham, rocca leaves, parmesan	110



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Dessert **DOLCI**

**FONDENTE AL CIOCCOLATO CON
GELATO ALLA VINIGLIA (E,D)** 60

Dark chocolate fondant with vanilla ice cream

TIRAMISU (D,G) 50

Classic Italian mascarpone delight, ladyfinger biscuit,
espresso coffee

**MOUSSE DI YOGURT, BISCOTTO AL CIOCCOLATO
SORBETTO AL LAMPONE (G,D,N)** 45

Organic yogurt mousse, chocolate cookie
raspberry sorbet

PANNA COTTA (D) 45

Vanilla sweetened cream, red fruit coulis

PIZZA E NUTELLA (D,N) 45

Pizza dough, Nutella, fresh fruits and hazelnut

Home-made **GELATO**

ASSORTIMENTO DI GELATI E SORBETTI (D-N) 25

Assorted homemade gelato or sorbets



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