

Casa Mia  
**MENU**



# Antipasti **APPETIZER**

**INSALATA DI SPINACI, PERE, NOCI  
CAMELLATE E GORGONZOLA (V) (N) ✕** 70

Spinach salad, pear, candied walnuts, goji berries, red onion,  
gorgonzola cheese and lemon dressing

**BRESAOLA CON RUGHETTA, POMODORINI,  
GRANA PADANO E GLASSA DI BALSAMICO ✕** 90

Cured bresaola beef with arugula salad, cherry tomato,  
Grana Padano cheese and balsamic glaze

**SAN DANIELE 18 MESI CON BURRATA  
E FRITTELLE (P)** 220

18 Months San Daniele Parma ham with burrata cheese,  
in fried pizza dough

**BURRATA CON POMODORINI ROSSI E GIALLI** 115

Burrata with cherry tomato salad, red onion, home-made basil oil  
and crispy bread

**TARTARA DI TONNO E AVOCADO** 85

Tuna tartare with avocado, light chili oil and squid ink tuile

**FRITTURA MISTA DI PESCE** 155

Mixed deep fried calamari, anchovies, prawns and  
zucchini served with lemon and garlic mayo

**BRUSCHETTONE DI CASA MIA (V)** 80

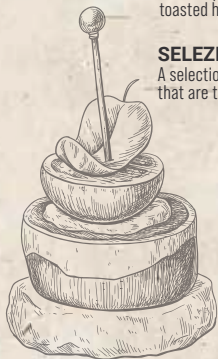
Toasted bread in Puglia style with datterino tomato,  
basil burrata and artichokes carpaccio

**CARPACCIO DI MANZO (N) ✕** 95

Beef carpaccio, truffle oil, goat cheese mousse,  
toasted hazelnut and rocket salad

**SELEZIONE DI AFFETTATI DI MAIALE (P)** 140

A selection of pork cold cuts which includes types of cured pork  
that are thinly sliced and served cold.



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# Zuppe SOUP

**MINISTRONE DI VERDURE PROFUMATO  
AL PESTO (V) (N) ✦** 60

Traditional Italian vegetables and pasta soup flavoured with pesto

**ZUPPA DI PESCE CON PESCATO DEL GIORNO (A)** 110

Traditional seafood soup with "today's catch" and garlic  
toasted bread

## Contorni SIDE DISHES

**FUNGHI TRIFOLATI** 35

Sautéed mushrooms

**VERDURE GRIGLIATE** 35

Mixed grilled vegetables

**PATATE AL FORNO** 35

Roasted potatoes

**SPINACI GRATINATI CON PARMIGIANO** 50

Stir-fried spinach with parmesan cheese

**PATatine FRITTE E TARTUFO NERO** 55

French fries with black truffle



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# Primi Terra

## PASTA

<b>RISOTTO OSSOBUCO (A)</b> Saffron carnaroli rice with braised veal ossobuco and gremolata	130
<b>TORTELLI DI FUNGHI CON SALSA AL TARTUFO (V)</b> Home-made tortelli with wild mushroom and truffle sauce	120
<b>FETTUCCINE AL ROSMARINO CON AGNELLO BRASATO CREMA DI PARMIGIANO E FUNGHI</b> Rosemary fettuccine with slow braised lamb, parmesan cream and wild mushrooms	120
<b>SPAGHETTI ALLA CARBONARA (P)</b> Spaghetti pasta with carbonara sauce	95
<b>ORECCHIETTE ALL' AMATRICIANA (P)</b> Orecchiette pasta in spicy tomato sauce and pork guanciale	90
<b>FUSILLONI ALLA NORMA (V) ✧</b> Fusilloni pasta with eggplant and tomato sauce slow cooked with ricottina cheese and fresh basil	80
<b>LASAGNA AL RAGU' ✧</b> Baked meat lasagna	85
<b>TORTELLONI DI BURRATA, POMODORO E POLVERE D'OLIVE (V) (N)</b> Home-made red tortelloni filled with creamy burrata cheese fresh tomato sauce, black olive powder, home-made parsley oil	85



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# Primi Mare

## SEAFOOD PASTA

**SPAGHETTONE ALLE VONGOLE CON ASPARAGI E BOTTARGA** 145  
Spaghettonè with clams, asparagus and mullet roe

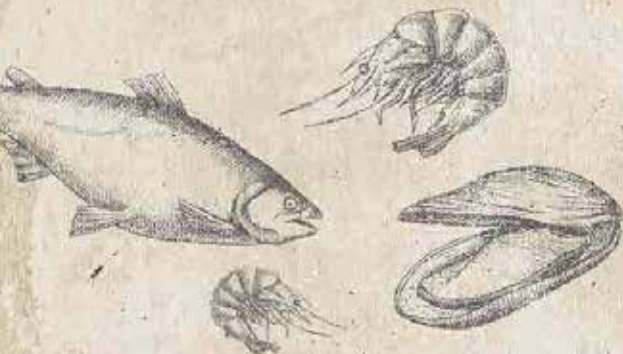
**SPAGHETTI CACIO E PEPE E GAMBERI** 120  
Spaghetti with traditional Roman pecorino cheese and black pepper sauce with prawns


**SPAGHETTINI ALL'ARAGOSTA CON PISTACCHIO (N) (A)** 145  
Home-made spaghetтини with fresh rock lobster, light tomato sauce and pistachios

**LINGUINE ALLO SCOGLIO ALLA MEDITERRANEA (A)** 145  
Traditional South Italian linguine with shellfish and cherry tomatoes

**RISOTTO AI FRUTTI DI MARE (A)** 150  
Carnaroli rice with shellfish and white wine sauce

**LINGUINE CON ASTICE IN BELLAVISTA (A)** Daily market price  
Linguine with whole fresh Canadian lobster in datterino tomato sauce



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# Main Course

## TERRA - LAND

### SCALOPPINE AI FUNGHI MISTI 220

Pan fried veal escalope in wild mushroom sauce  
mashed potato and wilted spinach

### TAGLIATA DI FILETTO DI MANZO ALLA VALDARNESE, PATATE SALTATE E RUCOLA 245

Valdarnese style beef fillet tagliata with sautéed potatoes  
and rocket leaves

### COTOLETTA DI VITELLO ALLA MILANESE 240

Italian breaded veal top side mixed salad, cherry tomatoes,  
and potatoe fries

### POLLO GRIGLIATO CON PATATE ARROSTO E INSALATA MISTA 175

Half grilled corn fed chicken with roasted potato and mixed salad

### COSTOLETTE D'AGNELLO CON POLENTA FRITTA, SPINACI SALTATI E SALSA AL PEPERONE ARROSTITO 220

Herbed lamb chops with fried polenta, sautéed spinach and  
roasted pepper sauce

### FILETTO DI MANZO BLACK ANGUS 255

Black Angus Tenderloin (220g) with mushroom truffle sauce and  
glazed vegetables

### BISTECCA ALLA FIORENTINA BLACK ANGUS (1KG) 490

Grilled Black Angus T- bone steak with roasted potatoes and  
sauteed spinach



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# Main Course

## MARE - SEA

**SPIGOLA AL FORNO (1.3 KG) 470**

Mediterranean style oven baked whole seabass with capers olives and potato, good for two

**FILETTO DI BRANZINO ALLA MEDITERRANEA ✦ 220**

Pan seared seabass fillet with seasonal vegetables and celeriac puree


**GRIGLIATA DI MARE 295**

Grilled mixed seafood, mixed season vegetables with parsley, garlic, rosemary lemon juice, and olive oil

**POLPO GRIGLIATO 190**

Grilled octopus with potato cream, crumble, datterino tomatoes served with mint vinaigrette



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# Pizza

<b>VEGETARIANA (V)</b> ✈	70
Tomatoes, mozzarella, oregano and mixed grilled vegetables	
<b>CAPRICCIOSA (V)</b> ✈	80
Tomatoes, mozzarella, olives, mushrooms and artichokes	
<b>FUNGHI MISTI (V)</b> ✈	80
Tomatoes, mozzarella and sautéed mixed wild mushroom	
<b>ALLA CAPRESE DI BUFALA (V)</b>	90
Mozzarella, rocket leaves, cherry tomatoes, buffalo mozzarella and basil	
<b>LA TARTUFATA (V)</b>	120
Mozzarella cheese, wild mushroom, truffle paste and Italian black truffle	
<b>AI FRUTTI DI MARE</b>	95
Tomatoes, mozzarella and mixed seafood	
<b>TONNO E CIPOLLA</b>	90
Tomatoes, mozzarella, tuna fish in oil, oregano and sliced onions	
<b>DIAVOLA (P)</b>	90
Tomatoes, mozzarella, basil and spicy pork salami	
<b>PARMA &amp; BUFALA (P)</b>	95
Buffalo mozzarella cheese, cherry tomatoes, parma ham and rucola leaves	
<b>BRESAOLA RUCOLA &amp; STRACCIATELLA</b>	100
Mozzarella cheese, tomato, cured beef bresaola, rocket leaves and stracciatella cheese	
<b>QUATTRO STAGIONI (P)</b> ✈	90
Tomatoes, mozzarella, oregano, artichokes, black olives cooked ham and mushrooms	



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
# Dessert

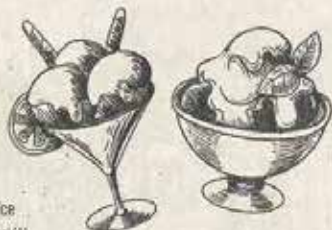
## DOLCI

- FONDENTE AL CIOCCOLATO CON  
GELATO ALLA VANIGLIA** 60  
*Dark chocolate fondant with vanilla ice cream*
- TIRAMISU**  50  
*Casa mia's famous tiramisu*
- APPLE STRUDEL ALTO ATESINO  
CON GELATO ALLA VANILLA** 45  
*Apple strudel with vanilla ice cream*
- PANNA COTTA CON FRAGOLE**  45  
*Strawberry panna cotta*
- TARTUFO DI GELATO ALLA CREMA E NOCCIOLA,  
CUORE AL RUM E PANNA (A) (N)** 65  
*Vanilla, hazelnut ice cream truffle with rum and whipped cream*

# Home-made

## GELATO

- A SCOOP OF HOME-MADE GELATO**  25  
*Selection of home-made ice cream*



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