

Sharing Platters

Olives (v) (g) £3.50

Focaccia (v) (g) £6.50
Handmade pizza bread with garlic & rosemary

Focaccia Focaccia (v) (g) £8.00
Handmade pizza base with garlic & cheese

Focaccia Parma Ham (v) (g) £9.00
Handmade pizza base ham, rocket & parmesan sauce

Pizza al Pomodoro (v) (g) £8.00
Handmade pizza base with garlic, tomatoes & basil

Bruschetta Platter (v) £12.95
Trio of bruschetta served with olives, sundried tomatoes & mediterranean vegetables.

Antipasto di Mare £21.00
Selection of king prawns, calamari, smoked salmon & whitebait, served with garlic mayonnaise & continental salad

Antipasto di Misto £19.50
Typical Italian selection of cured meats & Italian cheeses, served with seasonal grilled vegetables and olives

Antipastí

Zuppa del Giorno (v) £6.95
Homemade soup of the day

Caprese salad (v) £8.00
Mozzarella, tomato, basil, and olive oil typical Italian salad

Gorgonzola Arancini (v) £7.50
Rocket & fresh lemon

Slow cooked Ribs £7.95
Mama's Napolitan recipe

Calamari Fritte £9.00
Deep fried squid served with salad garnish & sauce

Fungi Trifolati (v) £7.50
Garlic sauteed mushrooms & slice of homemade bread

Pasta, Risotto & Gnocchi

Fusilli Amalfi Coast £16.95
Fusilli pasta, prawns, squid, smoked salmon, fresh mussels in a garlic white wine, parsley & cherry tomato bisque

Wild boar & Nduja parpadelle £14.50
Sweet peppers, chestnut mushrooms, wild boar & nduja & thyme sauce

Tagliatelle Ragù £12.95
Traditional Napolitano pork & beef ragù

Tagliatelle Carbonara £12.00
Smoked pancetta, nutmeg, egg yolk & cream

Lasagne al forno £13.00
Beef & pork ragù, bechamel sauce & mozzarella cheese

Gnocchi Tri-Colori (v) £11.95
Confit cherry tomatoes, mozzarella, fresh Basil in a rocket & pistacchio pesto

Butternut squash Risotto (v) £12.00
Caponata, roast vegetables & crispy hen egg

Seafood Risotto £15.50
Arborio rice, mixed seafood cooked in Italian white wine, garlic & parsley

Chicken & Nduja Risotto £14.95
With Thyme, garlic, tomato & porcini

Fusilli Casa Mia £13.00
With chicken, bacon, tomato & white wine sauce

Pappardelle (v) £11.00
Spinach, mushroom, cream & white wine sauce



Secondi

Casa Mia Salad (v)(g) £15.00
Create your own salad (add chicken or salmon £2.95)

Confit Leg of Lamb £19.95
Tomato, olive & caper sauce, sweet potato mash, chantenay carrots & tenderstem broccoli

12 Hour Cooked Belly Pork £18.50
Italian blue cheese sauce, fondant potato & charred tenderstem broccoli

Wild Boar Sausages £18.50
Sweet potato & fennel seed mash, braised red cabbage in a red wine, porcini mushroom & tomato sauce

Pollo e Peppe £19.50
Chicken in peppercorn sauce, served with seasonal vegetables and chips

Pollo Tricolore £19.50
Breaded chicken topped with mozzarella & Parma ham served in a tomato, garlic & basil sauce with chips

Griglié

8oz Fillet Steak £26.00

10oz Sirloin Steak £22.50

Salmon £20

Halloumi (v) £15.00

All served with a choice of:
Chips, Sweet Potato mash, Potato fondant or Butter mash

Sauce: Peppercorn, Porcini, Garlic butter or Chilli butter
£2.95 supplement

(v) – Vegetarian

(g) Gluten Free please ask most of or dishes can be done gluten free