

## BREAD & NIBBLES

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| <b>BREAD AND OLIVES</b> <small>VG   V   GFA</small><br>Mixed olives served with homemade sourdough bread, extra virgin olive oil and balsamic glaze.  | <b>£7.45</b> |
| <b>CLASSIC BRUSCHETTA</b> <small>VG   V   GFA</small><br>Toasted homemade sourdough bread with marinated cherry tomatoes, basil and extra virgin olive oil.<br><small>ADD BUFFALO MOZZARELLA £1.5</small> | <b>£8.45</b> |
| <b>TRUFFLE BRUSCHETTA</b> <small>CASA LOVES</small><br>Toasted homemade sourdough bread with truffle and mushroom cream, fresh buffalo mozzarella and mortadella meat.                                    | <b>£9.45</b> |

## ANTIPASTI

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| <b>BURRATA CAPRESE</b> <small>V</small><br>With fresh marinated cherry tomatoes, Kalamata olives finished with balsamic glaze and fresh basil.                                     | <b>£10.95</b> |
| <b>PATE’ DI POLLO</b><br>Homemade smooth chicken liver pâté served with toasted bread.   | <b>£9.50</b>  |
| <b>POLPETTE AL SUGO</b><br>Homemade beef meatballs in a rich tomato sauce, with grated Grana Padano cheese and toasted bread.  | <b>£10.95</b> |
| <b>CALAMARI FRITTI</b><br>Squid rings, lightly dusted in flour and deep fried until crispy, served with lemon wedge and tartare sauce.   | <b>£12.00</b> |
| <b>SAUTE’ DI COZZE</b> <small>GFA</small><br>Fresh mussels steamed in white wine, garlic and a touch of chilli.  | <b>£12.00</b> |
| <b>ARANCINA POMODORO &amp; MOZZARELLA</b> <small>V</small><br>Rice ball tossed with tomato and basil sauce and filled with mozzarella. Served with a cold garlic and tomato sauce. | <b>£9.95</b>  |
| <b>ZUPPA DEL GIORNO</b><br>Our homemade soup of the day. Served with sourdough bread and butter.   | <b>£6.50</b>  |

## PASTA & RISOTTO

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| <b>PESTO DI BASILICO</b> <small>V   GFA</small><br>Paccheri pasta tossed with cherry tomato and basil pesto finished with fresh burrata cream and pistachio crumble.  | <b>£14.95</b> |
| <b>SORRENTINA</b> <small>V</small> <small>CASA LOVES</small><br>Iconic pasta dish from the Sorrento Coast. Oven baked potato gnocchi in a rich tomato sauce, melted with buffalo mozzarella and grated parmesan cheese. | <b>£14.95</b> |
| <b>GENOVESE</b> <small>GFA</small> <small>CASA LOVES</small><br>A true and traditional Neapolitan dish. Paccheri pasta tossed with slow cooked Aberdeen Angus diced steak and with onion ragù.                          | <b>£16.45</b> |
| <b>RAGÙ NAPOLI</b> <small>GFA</small><br>Mafaldine pasta tossed with slow cooked Aberdeen Angus steak in a rich red wine and tomato sauce.  | <b>£15.95</b> |
| <b>LASAGNE</b> <small>CASA LOVES</small><br>Traditional homemade layered pasta with rich bolognese ragù and bechamel sauce.   | <b>£15.50</b> |
| <b>CASA MIA</b><br>Mafaldine pasta tossed with homemade meatballs in a rich basil and tomato sauce.   | <b>£15.95</b> |
| <b>RAGU DI AGNELLO</b> <small>GFA</small><br>Mafaldine pasta tossed with slow cooked diced lamb in a rich white wine creamy sauce.  | <b>£15.95</b> |

| TO SHARE   | TO SHARE BETWEEN 2 |
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| <b>FOCACCIA RIPIENA</b><br>Sourdough pizza stuffed with cured ham, mozzarella and parmesan cheese.   | <b>£12.00</b>      |
| <b>FOCACCIA</b> <small>VG   V</small><br>Sourdough pizza bread with garlic oil and rosemary.   | <b>£8.00</b>       |
| <b>ANTIPASTI SHARING BOARD</b><br>With Parma ham, mortadella, Finocchiona salame, salame Napoli, spianata calabrese, coppa, buffalo mozzarella, grilled courgettes, grilled aubergine and cerignola green olives. Served with toasted sourdough bread. | <b>£19.95</b>      |

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| <b>MONTANARA AL PISTACCHIO</b> <small>CASA LOVES</small><br>Deep fried pizza balls topped with stracciatella mozzarella cheese, mortadella meat finished with pistachio sauce and pistachio crumble.            | <b>£9.95</b>  |
| <b>MONTANARA CLASSICA</b> <small>V</small><br>The most iconic deep fried pizza in Naples. Simply topped with San Marzano tomato sauce, buffalo mozzarella and parmesan cheese.                                  | <b>£8.95</b>  |
| <b>ARANCINA AL BURRO</b> <small>CASA LOVES</small><br>Rice ball filled with a succulent bechamel sauce and cooked ham with the heart of Fior Di Latte mozzarella.<br><b>The most iconic Arancina in Sicily.</b> | <b>£10.00</b> |

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| <b>GAMBERONI</b> <small>GFA</small><br><br><b>King prawns with cherry tomato and chilli in a light white wine and tomato sauce.</b> Served with sourdough bread.<br><br><b>King prawns in a light garlic and white wine sauce.</b> Served with sourdough bread. | <b>£13.00</b> |
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| <b>PESCATORA</b> <small>GFA</small><br>Paccheri or spaghetti pasta. cooked in a light white wine and cherry tomato sauce with fresh prawns, calamari and shellfish.  | <b>£18.95</b> |
| <b>PANCIOTTO MARE</b> <small>CASA LOVES</small><br>Panciotto filled with king prawns and scallops tossed with garlic, king prawns and cherry tomato in a light white wine sauce.                                 | <b>£18.00</b> |
| <b>RAVIOLI CACIO E PEPE</b> <small>CASA LOVES</small><br>Cacio e Pepe is a classic, updated. Pillows of fresh pasta are stuffed with Cacio cheese and black pepper filling and tossed in a buttery cheese sauce. | <b>£15.45</b> |
| <b>SALSICCIA E FRIARIELLI</b> <small>CASA LOVES</small><br>Potato gnocchi tossed with Italian Tuscan sausages and cherry tomatoes in a wild broccoli cream.  | <b>£15.95</b> |
| <b>RISOTTO AI GAMBERI</b> <small>GFA</small><br>King prawns, cherry tomato and saffron risotto, finished with burrata cream and lemon zest oil.  | <b>£18.00</b> |
| <b>RISOTTO AL TARTUFO</b> <small>GFA</small> <small>CASA LOVES</small><br>Creamy wild mushroom risotto with shaved parmesan and white truffle oil.   | <b>£16.95</b> |
| <b>OLD FAVOURITE AND CLASSIC</b><br>Arrabbiata £14.95   Carbonara £15.45   Bolognese £15.00<br>Risotto Verde £15.00   Gourmet £15.45   |               |

## NEAPOLITAN PIZZA

| THE CLASSIC PIZZA  |               |
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| <b>COSACCA</b> <small>V</small><br>Tomato sauce base, Parmigiano Reggiano cheese, basil and evo oil.   | <b>£10.00</b> |
| <b>MARGHERITA</b> <small>V</small><br>Tomato sauce base, Fior Di Latte mozzarella, basil and evo oil.  | <b>£12.00</b> |
| <b>NAPOLETANA</b><br>Tomato sauce base, anchovies, capers, Kalamata olives, oregano, basil and evo oil.  | <b>£12.50</b> |
| <b>DIAVOLA</b><br>Tomato sauce base, Fior Di Latte mozzarella, spicy sausage, roasted peppers, chillies, basil and evo oil.  | <b>£15.00</b> |
| <b>CAPRICCIOSA</b><br>Tomato sauce base, Fior Di Latte mozzarella, Champignon mushrooms, cooked ham, salame Finocchiona, Kalamata olives. Added after baking: cream of grilled artichokes, basil and evo oil.                                | <b>£15.50</b> |
| <b>SAN DANIELE</b><br>Tomato sauce base, Fior Di Latte mozzarella. Added after baking: Parma ham, rocket, parmesan shavings and evo oil.   | <b>£15.50</b> |
| <b>ORTOLANA</b> <small>V</small> <small>CASA LOVES</small><br>Cream of wild Italian rapini broccoli as base, Fior Di Latte mozzarella, roasted peppers, Kalamata black olives, finished with cream of grilled artichokes, basil and evo oil. | <b>£15.00</b> |
| <b>CALZONE CLASSICO</b><br>Folded pizza with ricotta cheese, tomato sauce, Fior Di Latte mozzarella, cooked ham, mushrooms, parmesan cheese and basil.   | <b>£15.00</b> |

## MAIN COURSES

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| All steaks are served with a garnish and a choice of french fries or mixed salad.           |                                |
| <b>FILLET STEAK</b><br>8oz Scotch beef Fillet   | <b>£32.95</b>                  |
| <b>SIRLOIN STEAK</b><br>8oz Scotch beef Sirloin   | <b>£28.00</b>                  |
| <b>TAGLIATA DI MANZO</b><br>8oz sliced Scotch beef Sirloin with rocket and parmesan cheese. | <b>£30.50</b>                  |
| <b>SAUCE ALL £3.00</b>  |                                |
| Peppercorn Sauce<br>Diane Sauce   | Mushroom Sauce<br>Red Wine Jus |

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| <b>CASA MIA SUNDAY ROAST</b><br>Roast of the day with all the trimmings. Beef fat roast potatoes, baby carrots, tenderstem broccoli, Yorkshire pudding with our beef gravy sauce. | <b>£21.95</b> |
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Available on Sunday's only from 13:00 until 16:30 and subject to availability.

| SIGNATURE PIZZA BY GIUSEPPE  |               |
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| <b>RICORDI D’INFANZIA</b> <small>CASA LOVES</small><br>Stuffed crust with ricotta cheese, Fior Di Latte mozzarella as base, roasted potatoes infused with rosemary, Italian fennel sausages, red pesto, basil and evo oil. | <b>£16.00</b> |
| <b>FROM GIUSEPPE TO JOSEPH</b> <small>CASA LOVES</small><br>Tomato sauce base, Fior Di Latte mozzarella, homemade Nonno’s deep fried meatballs, finished with ricotta cheese, black pepper, basil and evo oil.             | <b>£15.50</b> |
| <b>GOLOSA</b> <small>CASA LOVES</small><br>Salty pistachio cream as base, Fior Di Latte mozzarella. Added after baking: pistachio mortadella meat, pistachio crumble, burrata cheese, basil and evo oil.                   | <b>£16.50</b> |
| <b>TARTUFELLA</b> <small>CASA LOVES</small><br>Truffle and mushroom cream as base, Fior Di Latte mozzarella. Added after baking: mortadella meat, burrata cheese, basil and truffle olive oil.                             | <b>£16.50</b> |
| <b>WE ARE ON FIRE</b><br>Tomato base, calabrian spicy spianata meat (Italian spicy sausage). Added after baking: spicy ‘nduja, burrata cheese, lemon zest, basil and evo oil.  | <b>£16.00</b> |
| <b>VESUVIO</b><br>Base of friarielli rapini broccoli cream, Fior Di Latte mozzarella, Italian fennel sausage, finished with touch of red pesto, basil and evo oil.   | <b>£16.00</b> |
| <b>PIZZA FRITTA</b> <small>CASA LOVES</small><br>Deep fried folded pizza with ricotta cheese, tomato sauce, Fior Di Latte mozzarella, calabrian spicy spianata meat (Italian spicy sausage), chilli flakes and basil.      | <b>£15.00</b> |

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| <b>SALSICCIA E PATATE</b> <small>CASA LOVES</small><br>Fresh Italian sausage cooked in garlic, white wine and rosemary, served with roasted potatoes and Neapolitan rapini broccoli.                              | <b>£18.95</b> |
| <b>MILANESE ALLA NAPOLETANA</b><br>Oven-baked breaded chicken breast topped with a layer of cooked ham, smoked scamorza cheese and tomato sauce. Served with roasted potato or mixed salad.                       | <b>£21.95</b> |
| <b>SPIGOLA AL CARTOCCIO</b> <small>CASA LOVES</small><br>Two fresh sea bass oven baked with fresh mussels, Kalamata olives, cherry tomato and lemon zest in a light white wine sauce. Served with fries or salad. | <b>£26.95</b> |
| <b>FRITTO MISTO</b><br>King prawns, squid rings and sea bass lightly dusted in flour and deep fried until crispy, served with lemon wedge and tartare sauce.  | <b>£26.95</b> |

## SUNDAY ROAST

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| <b>CHILDREN’S SUNDAY ROAST</b><br>Mini version of our classic Sunday Roast. | <b>£10.95</b> |
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