



Casanova

ITALIAN RESTAURANT
WINE & COCKTAIL BAR



GARLIC BREAD

Garlic Bread Tomato	£ 5.95	Garlic Bread Tomato Cheese	£ 6.95
Garlic Bread Tomato Chilli	£ 5.95	Garlic Bread Tomato, Cheese, Chilli	£ 6.95

OLIVE **GFVG** £ 4.00

Mix of green Cerignola olives and Tagiasche olives, marinated with olive oil, garlic and oregano.

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SCHIACCIATA ROMANA **VG** £ 4.00

Traditional Italian flat bread. A type of focaccia from wheat flour, with an open crumb structure, extra virgin olive oil and baked on stone.

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BREAD BASKET **VG** £ 7.50

Basket with a selection of typical Italian bread, such as slice of Altamura bread, schiacciata romana and carasau bread.

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SALAD OF CAPRI **GFV** £ 8.25

Caprese salad is an Italian salad, made of sliced fresh mozzarella, Vine tomatoes, and fresh basil, seasoned with salt, and olive oil. It's served on bed of rocket.

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BRUSCHETTA CLASSICA **VG** £ 7.50

Classic bruschetta with tomato and basil! Chopped fresh cherry tomatoes with garlic, fresh basil and extra-virgin olive oil, served on toasted slices of Altamura bread.

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ANTIPASTO VEGETARIANO **V** £ 9.95

Mixed platter of grilled vegetables, aubergines, courgettes and peppers, accompanied by Sicilian caponata (aubergines, peppers, onions, tomatoes and potatoes, fried all together in a pan), pecorino cheese, artichokes and Altamura bread. (**Gluten Free or Vegan available**)

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TAGLIERE DEI SALUMI E FORMAGGI £ 10.95

Platter with a selection of typical Italian quality cured meat, such as Napoli salami, Mortadella, Ventricina, Parma ham, accompanied with pecorino cheese, grapes, pears and carasau bread.

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POLPETTE AL SUGO £ 8.95

The classic meatballs, made with beef minced meat, bread, garlic, parsley, parmesan and pecorino grated, and eggs. Fried and then cooked in tomato sauce. Serve with flakes of Parmesan and Altamura bread.

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ARANCINI AL RAGU £ 8.25

Arancini are Italian rice balls that are stuffed, coated with breadcrumbs and deep fried, and are a staple of Sicilian cuisine. we serve the most classic with Bolognese sauce, cheese and peas. Served in a bed of tomato sauce and pistachio powder.

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GAMBERI AL LIMONE £ 7.85

Fresh king prawns sautéed with butter, garlic, chilli, parsley, white wine, cherry tomato and lemon zest. Served with toasted bread Altamura.

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CALAMARI FRITTI £ 7.95

Delicate baby calamari rings breaded in a mix of flours and deep-fried. Served on a bed of rocket and garlic mayonnaise on the side.

SCHIACCIATA CON PORCHETTA £ 6.85

Soft focaccia stuffed with tasty slices of roasted porchetta, rocket, pecorino cheese and balsamic vinegar.

GREAT TO SHARE (2 PEOPLE)

FRITTO MISTO **£ 26.95**

Mixed fried fish and seafood with classic Italian breading, served on a plate with baby squid, king prawns, whitebait and Argentina king prawns. With the addition of courgette in batter. Served with Garlic Mayo on the side.

Add extra Argentina Prawns £ 2.95 each.

TAGLIERE MISTO **£ 19.75**

A platter with a selection of Italian cured meats such as Salame Finocchiona, Coppa, Spianata Calabrese, Parma ham, and a selection of grilled vegetables, zucchini, aubergines and peppers. accompanied with pecorino cheese, Sicilian caponata, artichokes, grapes, and the classic caprese salad.

PINSA ROMANA

The Pinsa has different characteristics compared to pizza. The Pinsa has a rigorously handmade dough, and with sourdough. The type of leavening it does makes the Pinsa digestible and fragrant. It results, in particular, from the soft consistency on the inside and crunchy on the outside. Furthermore, the Pinsa, unlike pizza, always has an oval shape and is made with a mixture of different flours: wheat, rice, soy.

MARGHERITA **V** **£ 10.45**

Pinsa base, Tomato sauce, Mozzarella cheese, Basil.

ORTOLANA **V** **£ 13.25**

Pinsa base, Tomato sauce, Mozzarella cheese, Grilled aubergine, Courgette, Roasted peppers, Mushrooms.

CASANOVA **V** **£ 12.45**

Pinsa base, Tomato sauce, Mozzarella cheese, Roasted Peppers, Olive, Basil pesto.

FUNGI E SALSICCIA **£ 13.85**

Pinsa base, Tomato sauce, Mozzarella cheese, Porcini Mushrooms, Champignon Mushrooms, Sausage.

PORCHETTA E PATATE **£ 12.95**

Pinsa base, Tomato sauce, Mozzarella cheese, Roasted Porchetta, Roasted Potatoes.

SALAMI **£ 11.50**

Pinsa base, Tomato sauce, Mozzarella cheese, Salami Finocchiona.

CALABRESE **£ 12.50**

Pinsa base, Tomato sauce, Mozzarella cheese, Spice Salami, Chilli, Olive.

KIDS MENU **£ 7.45**

OUR 2 COURSE MENU FOR YOUR CHILDREN. CHOOSE ONE OF THE FOLLOWING RECIPES AND SMALL PORTION OF FRENCH FRIES.

SPAGHETTI BOLOGNESE

PIZZA MARGHERITA

RIGATONI 4 FORMAGGI

Some of our menu items contain nuts, seeds and other allergens. Therefore there maybe some risk that traces of these could be in any dish served here. Please discuss with your server if you have any concerns or allergies so we can ensure the safety of your meal.

GF= GLUTEN FREE VG= VEGAN V= VEGETARIAN



RISOTTO AI FRUTTI DI MARE GF £ 15.95

Marine experience on the plate: our Seafood Rice offers a mix of calamari, mussels and prawns, blended with white wine and flavored with garlic and parsley, with a touch of tomato sauce. A riot of sea flavors in every bite.

RISOTTO VEGETARIANO GF V VG=AVAILABLE £ 14.95

Explore lightness and freshness with our Vegetarian Rice. A colorful mix of aubergines, peppers and onions, with a touch of tomato sauce, cream and parmesan joins the rice, creating an explosion of natural flavours.

RISOTTO SALSICCIA E GUANCIALE GF £ 15.75

Explore robust flavors with our Sausage and Guanciale Rice. An enveloping combination of tasty sausage, crunchy Guanciale, Porcini mushrooms and Taleggio cheese, on a bed of creamy rice. A rich and satisfying gastronomic experience.

MEZZE LUNE VEGAN GF VG V £ 14.25

Delight your palate with our Stuffed Mezze Lune: an embrace of fresh pasta that contains a delicious filling of mushrooms and vegan feta. Accompanied by a touch of vegan butter and sage sauce.

RIGATONI AL PESCE SPADA GF= AVAILABLE £ 15.25

Explore the flavors of Sicily with our Rigatoni with Swordfish. The pasta envelops delicate slices of swordfish, cherry tomatoes, olives, garlic and white wine, with a touch of tomato sauce. A gustatory journey that celebrates tradition and the freshness of the sea in every bite.

RAVIOLI AL CINGHIALE £ 15.85

Experience excellence with our Wild Boar Ravioli. Fresh pasta envelops a rich heart of wild boar, accompanied by an indulgent pistachio sauce and crispy Guanciale.

GNOCCHETTI AL RAGU DI AGNELLO GF= AVAILABLE £ 15.95

Savor the essence of Sardinia with our shell-shaped Gnocchetti Sardi, generously coated in a flavorful sauce crafted from tender lamb fillet, tomato sauce and aromatic fennel seeds. Garnished with delicate shavings of Pecorino cheese for a truly authentic touch.

SPAGHETTI ALLA CASANOVA V GF= AVAILABLE £ 14.85

Our Spaghetti alla Casanova offer an explosion of flavor with their spicy tomato, garlic and chilli sauce. topped with fried aubergines and flaked Parmesan.

TORTELLI AL SALMONE £ 16.45

Savor our tortelli filled with salmon and dill, combined with prawns and cream sauce for a refined marine taste experience. A triumph of fine flavors in every bite.

LASAGNA £ 14.95

A rich and creamy fresh home made Lasagna, a layer of fresh egg pasta sheet, filled layer by layer by a mozzarella, parmesan cheese, home made bolognese sauce and bechamel baked in oven, served in a bed of tomato sauce e topped with a melted mozzarella cheese.

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AGNELLO AI FRUTTI DI BOSCO GF £ 21.25

Pan seared of Premium Quality Lamb chops sliced, served with a rich and home made Red wine & mix fruit sauce. accompanied with our tasty roasted potatoes. Great in the coming of summer.

FILETTO ALLA GRIGLIA £ 31.95

Grilled 8oz prime cut of Scottish beef Fillet, served with a choice of your favoured sauce listed below. Accompanied with roast potatoes.

DIANA (Mushrooms, onions, french mustard, white wine, demiglace, cream)

PEPE VERDE (Green peppercorn, french mustard, white wine, demiglace, cream)

TALEGGIO & PORCINI (Taleggio cheese, porcini mushrooms, white wine, demiglace, cream)

PEPERONI & CHILLI (Roasted peppers, tomato sauce, red wine, chilli)

TAGLIATA GF £ 28.95

Prime cut 8oz Sirloin steak grilled, served on a bed of rocket drizzle with olive oil and salt, topped with a parmesan shavings. Accompanied with potatoes shaving chips.

POLLO ALL' ORTOLANA GF £ 17.50

Supreme chicken breast filled with spinach, mozzarella cheese and roast peppers. Oven baked and Served on a bed of rich mushrooms cream sauce. Accompanied with mix vegetable.

POLLO ALLA PIZZAIOLA GF £ 17.25

Supreme chicken breast cooked in the oven with tomato sauce, Tagiasche olives, garlic and basil. Topped with grated mozzarella cheese. One of the most classic Italian recipes. Accompanied with mix vegetable.

POLLO ALLA DIAVOLA GF £ 17.45

Supreme chicken breast cooked in the oven with tomato sauce, roasted peppers, guanciale and chilli. Accompanied with mix vegetable.

SALMONE AL CARTOCCIO GF £ 17.85

Fresh Scottish Salmon parcel, oven baked with squid, king prawns, black mussels, garlic, chilli, parsley, white wine, cherry tomatoes and lemon zest. Accompanied with mix vegetable.

PESCA SPADA ALLA MEDITERRANEA GF £ 18.75

Slices of fresh swordfish cooked with tomatoes sauce, black olives, capers, garlic and parsley. A light and tasty dish that celebrates the authentic flavors of Mediterranean cuisine. Accompanied with mix vegetable.

PARMIGIANA VEGANA VG V £ 14.95

Our Melanzana Parmigiana is a vegan version, using fried aubergine, rich tomato sauce, basil, garlic and vegan cheese.

SIDE

MIX SALAD	£ 3.75	MIX VEGETABLE	£ 4.25
GRILL VEGETABLE	£ 4.75	FRENCH FRIES	£ 3.50