

Casa Romana

Cumbria's favourite Italian restaurant since 1993

Christmas 2017

"Fresh Italian food. Handmade, here, by us!" Riccardo

Come & enjoy some traditional Italian tapas to start, a great choice of main courses to suit every taste & delightful desserts...all handmade here! *The only thing missing is you!*

18.95 per head (Mon-Sat Lunch & Mon-Thurs Dinner)
& 22.95 per head (Fri & Sat Evening Dinner) For parties of 8 and over

We also have **Gluten Free, Vegan/Dairy Free & Children's** Menu options available too.

Buon Natale e felice Anno Nuovo da Casa Romana!

(Merry Christmas and Happy New Year from Casa Romana, Thanks for your great support in 2017)

Go on, treat yourself to one of our Christmas Pre-Dinner Aperitifs!

The dictionary says "Aperitif; refreshing, bitter sweet drink served before a meal to stimulate the appetite" *But we prefer to think of them as liquid starters! 5.95 each*

CHRISTMAS BELLINI; Luscious strawberry puree & Prosecco

GINBERRY COCKTAIL; Gin, cranberry juice & frosted winterberries

AMARETTO SPARKLE; Iced Amaretto, orange & sparkling wine

Cicchetti (Pronounced 'Chi-Kettee' are traditional small snacks & appetisers (Italian Tapas) served in the 'Bacari' (little bars) of Venice, where everyone enjoys getting loud & sociable)

V = vegetarian VOA = Vegetarian option available VGN = Vegan/Dairy free NGI = Non Gluten Ingredients

CICCHETTI STARTERS

(all served to your table tapas style, so enjoy & be sociable!)

MIXED CROSTINI 3 mixed ciabatta with; creamed Italian cheese, tasty red pepper pesto & creamy garlic mushrooms V

RAVIOLI FRITTI Tasty little crispy cheese parcels, breaded & fried with a fresh tomato dip V

PIZZA ALL'AGLIO our fantastic pizza with garlic butter, tomato sauce, herbs and oil V

SALSICCE MISTO Tuscan pork and fennel sausage bites with baby chorizino in red wine & honey glaze

HOT CHEESY DOUGH STICKS baked fresh and smothered in cheesy garlic butter with juicy tomato dip V

Home made. Here. In Our Kitchen!

MAIN COURSE

Pizza are hand rolled to 10 inches, topped with fresh, tomato sauce & 100% mozzarella. Also available LEGGERA (smaller with salad) or for £2 surcharge, XL thin Romana pizza base

PIZZA MARGHERITA V (or add up to 3 toppings of your choice free of charge)

FUSILLI ARRABBIATA a hot, spicy tomato sauce. V (Add chicken or bacon for 85p)

LASAGNE BOLOGNESE pasta, Bolognese & Béchamel baked with cheese

PENNE POSITANO chicken, smoked bacon, caramelised onions & sweet white balsamic

CHICKEN PARMA BURGER Crispy chicken, creamy cheese sauce, parmesan, garlic mayo, brioche bun, seasoned fries & dip

CREPELLE baked stuffed pancake with sun dried tomatoes, spinach & goats cheese V

PIZZA DIAVOLA hot spiced pizza with bacon, cheese, jalapenos, chilli & pepperoni

SPAGHETTI TOSCANA sliced Tuscan pork & fennel sausages, olives, paprika & red wine. Simple, authentic & very tasty!

ROAST PEPPER RISOTTO red onions, sun dried tomatoes, olives & spices VGN, NGI

PIZZA CARBONARA with garlic, carbonara sauce, mozzarella cheese, bacon and parmesan with a baked egg in the middle

CANNELLONI crêpe rolled with minced beef & spinach baked in tomato with cheese

FUSILLI FORMAGGIO creamy 4 cheese sauce with bacon & leeks under mozzarella VOA

SEAFOOD RISOTTO king prawns, calamari, smoked salmon, peas & mussels NGI

#Upgrade to the following main courses for only £5 extra.

#PORCHETTA melt in the mouth slow roasted pork medallion, black pudding and gratin potatoes in a honey mustard sauce

#KING PRAWN THERMIDOR Peeled king prawns in a delicious buttery sauce with onion, mushroom, brandy, mustard, cream & spaghetti (NGI if with rice)

#TAGLIATELLE DELLA CASA Our 'Best Pasta 2016' finalist; tender ground Cumbrian lamb, garlic, rosemary, aubergine and tomato ragu with a little chilli and a few olives

#MUSHROOM & CHICKEN STROGANOV with smoked paprika, tomato, mustard & soured cream on a bed of Arborio rice NGI (Vegan or vegetarian option available if required. Please state your preference)

HANDMADE DESSERTS

SICILIAN CRÈME BRULEE deliciously sweet, tangy lemon cream with juicy raspberries under a caramel glaze NGI, V

WINTER BERRY CRUMBLE with ice cream and pouring cream V (Vegan? Try it with our delicious coconut caramel sauce & wild blueberry ice cream)

ICE CREAM BOMBE meringue & honeycomb Ice cream bomb topped with frosted berries & white chocolate sauce NGI, V

CUMBRIAN STICKY TOFFEE PUDDING smothered in hot toffee sauce with ice cream and whipped cream NGI, V

ITALIAN CHEESE & BISCUITS individual plate of Italian Dolcelatte and creamy Fontina cheese with cream crackers

IRISH CREAM 'AFFOGATO' English Lakes caramel ice cream with hot coffee & Irish Cream liqueur NGI, V

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