

CASA ROMANA CHILDREN'S MENU

all freshly handmade here!

£5.95 with a dessert or for bigger kids, upgrade & get a 3/4 size main for £1.50 extra
(let us know if you'd like your child's meal immediately, with your starters or mains)

PIZZA MARGHERITA plain or with up to 2 free toppings.

(ham, chicken, salami, olives, mushroom, pepperoni, peppers,
sausage, sweetcorn, pineapple, tuna or onion)

SPAGHETTI BOLOGNESE

SPAGHETTI CARBONARA

CREAMY CHICKEN RISOTTO NGI

FUSILLI NAPOLI (pasta twists in a tomato sauce) V

FUSILLI PANNA (pasta twists in creamy ham & cheese sauce) VOA

CHICKEN BREAST NUGGETS 100% breast meat

(with chips & salad garnish or vegetables & baby potatoes)

Followed by DESSERT;

(to keep any desserts NGI, avoid any wafers etc. We also offer Dairy Free/Vegan Ice creams should you require it)

TRIPLE CHOCOLATE BROWNIE

Gooey & dreamy with hot chocolate sauce & whipped cream. Inspired by Jack's recipe (ice cream £1 extra) V, NGI

MINI TOFFEE SUNDAE

with crushed meringue, ice cream, whipped cream and caramel sauce. Matty's favourite flavours! V, NGI

DOUBLE SCOOP ICE CREAM SUNDAE

pick any two flavours, sauce & cream V, NGI

ICE CREAM FLOAT (ask mum or dad)

Retro style Vanilla ice cream & lemonade float with raspberry sauce V, NGI

CHILDREN'S DRINKS (charged separately)

Milkshake (chocolate, strawberry or banana) J20, Pepsi, diet or lemonade,

Ribena, fresh fruit juice, cold milk, cordials or hot chocolate

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



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We're allergy aware & can adapt most dishes to suit. We have a gluten free menu including GF pasta & our homemade GF pizza* bases (*contains egg) and a whole page of homemade Vegan/Dairy free dishes available.

If you have any food allergies, please ask to see our allergen guide or check with our chef.

We trust that you will enjoy your meal but if you are not happy with anything, please let us know so we may have the chance to put it right. Thank you, Richard, chef, patron Casa Romana