

# CASA VOSTRA

## Starters

### Cheeky Croquetas .....9.00

Deep-fried beef cheek and bechamel croquettes, served with a smooth garlic cream & fresh chives

### Red Spread .....8.00

Creamy roasted bell pepper hummus, crispy chickpeas, pickled bell peppers, served with homemade focaccia sticks

### Potato Terrine .....7.00

Thinly sliced layered potatoes, sautéed in butter, served with whisky guanciale jam, confit garlic aioli, topped with curly spring onions

### Garlic and Tomato Focaccia .....6.00

Homemade focaccia bread, cherry tomatoes, rosemary confited garlic cloves and garlic infused oil

**Tip: add mozzarella for an extra €2** 

### Rubik's Parmigiana .....8.00

Deep-fried breaded aubergine parmigiana cubes, topped with parmesan fondue and cooked tomato sauce

OUR FAVORITE

### Stick with Me .....8.00

Layered skewer with ribeye, pancetta & minced beef, topped with cream cheese tzatziki and fresh tabbouleh

### Panelle .....7.00

Pan-fried chickpea fritters, served with almond ricotta and zucchini alla scapece (fried zucchini, marinated with mint and vinegar)

MIX AND MATCH! Any 3 starters for €20

## Aperitivi

### Castagner Barrel Aged

### Vermouth .....5.50

Served on the rocks with orange and rosemary

### Gin Basil Smash ..... 8.00

Basil infused Bombay gin, sugar syrup, fresh basil, lemon juice

### Signature Negroni ..... 9.00

Red vermouth, bitter Campari, Bombay gin, Cynar. Infused with local rosemary and orange peels

### Pane e Pomodoro ..... 8.00

Homemade focaccia vodka, Extra Dry vermouth, tomato water, a salty dash

### Cucumber Water ..... 7.00

Vodka, Dry vermouth, cucumber water, homemade jasmine cordial, soda water

### Berry Bubble - Alcohol Free ... 7.00

Homemade berry jam, homemade mango cordial, lemon juice, sparkles

Please ask for our full cocktail list!

 password: casavostra

 CELERY  GLUTEN  DAIRY  NUTS  EGG  SULPHITES  FISH  MUSTARD  SOY  SESAME  VEGETARIAN  VEGAN

In case of allergies, please do not hesitate to inform a member of staff.

We will do our best to cater to your needs, but please be aware that we can't guarantee against cross contamination.

## STARTERS - APERITIVI

# CASA VOSTRÀ

## Pasta

**Cheek, Saffron and Thyme**  .....16.00  
Pappardelle with braised beef cheeks, saffron-infused sauce enriched with beef jus, and fresh thyme

**Norma**  .....14.00  
Fusilli with tomato sauce, deep-fried aubergines, dry-aged salted ricotta cheese, and basil  
**Tip: swap the salted ricotta for almond ricotta and make it vegan for an extra €2** 

**All About Zucchini**  .....14.00  
Spaghetti with creamy zucchini sauce, pickled zucchini cubes, topped with crispy fried zucchini  
**Tip: add our homemade vegan nduja for a spicy kick for an extra €2**  **OUR FAVORITE**

We also offer gluten free pasta for €2 extra, kindly allow some extra time, as we boil fresh water for each portion to reduce the risk of cross-contamination.

## Doughn't Miss 'Em

**Dough-ble Trouble**  .....12.00  
Montanara pizza (fried for crispness, finished in the oven for perfect bake), with San Marzano DOP tomato sauce, red and yellow cherry tomatoes, cooked tomato sauce, rosemary-infused garlic oil, and fresh oregano

**Dough-licious**  .....15.00  
Padellino (double baked dough, light and airy inside, extra crunchy on the outside)  
filled with roast beef, fresh rocket, fresh tomatoes, and wholegrain mustard aioli **OUR FAVORITE**

**Brie-skot & Dough**  .....14.00  
Homemade crispy burger bun topped with a mix of seeds, filled with slow-cooked beef brisket, brie cheese, caramelised onions, and chimichurri mayo  
**Tip: add chips on the side for €3**

## Salads

**Thai Beef Salad**  .....15.00  
Grilled soy marinated beef, red cabbage, cucumber, cherry tomatoes, pickled red onions, crushed peanuts, fresh mint and parsley, with a sweet and sour vinaigrette

**Light Me Up**  .....14.00  
Roasted nectarines, green apple, pickled radish, fennel, rocket, roasted pecan nuts, with a miso-ginger lemon dressing **OUR FAVORITE**

**Mediterranean**  .....14.00  
Lentils, baby spinach, pickled onions, croutons, diced red peppers, cherry tomatoes, black olives\*, feta cheese, and a citric chilli vinaigrette

PASTA - DOUGHN'T MISS 'EM - SALADS

# CASA VOSTRA

## Pizza Napoletana

### Margherita .....8.00

Tomato sauce base, mozzarella, basil, extra virgin olive oil

### Diavola .....10.00

Tomato sauce base, mozzarella, spicy salami

### Capricciosa .....11.00

Tomato sauce base, mozzarella, ham, mushrooms, artichokes, black olive crumble\*

### 4 Formaggi .....11.00

Mozzarella, Brie, Gorgonzola, crispy Parmesan, thyme oil

### Veggie Crunch .....13.00

Homemade zucchini cream base, yellow cherry tomatoes, zucchini alla scapece (fried zucchini, marinated with mint and vinegar), almond ricotta, slightly spicy mixed nuts

Tip: add our homemade vegan nduja for a spicy kick for an extra €2   

OUR FAVORITE

### Nduja .....13.00

Homemade aubergine cream base, mozzarella, spicy nduja, sun-dried tomatoes, stuffed crust with ricotta cheese

Tip: make it vegan with our homemade vegan nduja and almond ricotta   

### Love it or Leave it .....12.00

Homemade zucchini cream base, mozzarella, tuna chunks, burrata, black olive crumble\*

### Greek Freak .....12.00

Homemade roasted bell pepper cream base, mozzarella, red onions, roasted bell peppers, black olive crumble\*, tzatziki cream cheese

### Life's A Peach .....14.00

Mozzarella, roasted peaches, capocollo, ricotta cheese, homemade rocket pesto

### Pork Fiction .....14.00

Homemade roasted bell pepper cream base, mozzarella, homemade Porchetta (slow roasted pork belly), spicy mango

OUR FAVORITE

### Ventaglio .....16.00

Semi-folded pizza filled with mortadella, pistacchio pesto, burrata\*\* cheese

### La Parmigiana Scomposta .....13.00

Homemade aubergine cream base, mozzarella, tomato sauce, Parmesan, basil, aubergine chips

### Capo's Way .....14.00

Homemade zucchini cream base, mozzarella, capocollo, Parmesan, zucchini chips

### San Marzano .....12.00

San Marzano DOP tomato sauce base, mozzarella di bufala, basil, olive oil

### The "Incova" .....14.00

Little bit of tomato sauce on the base, mozzarella, caramelised onions, black olive crumble\*, citrus marinated anchovies, oregano

### Perfect Feel-lings .....16.00

Semi-folded pizza filled with slow-cooked beef brisket, roasted bell peppers, red onions, tzatziki cream cheese

### Pop Art .....13.00

Mozzarella, Parmesan fondue, red and yellow cherry tomatoes, homemade rocket pesto

Tip: stuff the crust with ricotta cheese for an extra €2

### Mortazza e Burrata .....16.00

Homemade roasted bell pepper cream base, mozzarella, mortadella, Burrata\*\* and black olive crumble\*

## Crust Dippers - €3

Tzatziki   / Basil Pesto   / Spicy Vegan Nduja     / Garlic Sauce  



All pizzas contain gluten

\*Black olive crumble may contain pits

\*\*Burrata may be swapped for Stracciatella according to availability

Please ask your server to find out more about the homemade desserts of the day!

# PIZZA

# CASA VOSTRÀ

## Soft Drinks

|                            |      |
|----------------------------|------|
| Still Water Large.....     | 3.20 |
| Still Water Small.....     | 2.00 |
| Sparkling Water Large..... | 3.20 |
| Sparkling Water Small..... | 2.00 |
| Fanta.....                 | 2.80 |
| Coke.....                  | 2.80 |
| Coke Zero.....             | 2.80 |
| Sprite.....                | 2.80 |
| Kinnie.....                | 2.80 |
| Apple Juice.....           | 2.80 |
| Orange Juice.....          | 2.80 |

|                                                                                   |      |
|-----------------------------------------------------------------------------------|------|
| Summer Lemonade.....                                                              | 3.50 |
| Made of fresh lime and lemon juice,<br>mixed with a demerara sugar syrup          |      |
| Homemade Lemon Ice Tea.....                                                       | 3.50 |
| Homemade lemon, lime and Black Tea infusion,<br>mixed with a homemade sugar syrup |      |

## Ciders

**Somersby Apple Cider**   ...5.30  
**33cl ABV 4.5%** - An easy-drinking apple Cider, with a unique balanced taste. Pleasant sparkling sweetness with a fruity and sour balance for a refreshing sip!

**Somersby Blackberry Cider**  .5.30  
**33cl ABV 4.5%** - A refreshing apple Cider with an intense blackberry taste. Pleasant smooth, sweet and slightly sour for a full berry experience.

## Beers

### Lord Chambray - Draught Beers (Brewed in Gozo)

**Casa Vostra Hoppy Crust**  ..... **Small 3.50**  
**ABV 4.0% - IBU 35** **Large 6.00**

A light and dry Session IPA, made just for Casa Vostra to perfectly match our pizza napoletana and padellini! A soft and biscuity flavour at first, followed by tropical fruit and citrus aromas. Light and easy to drink, you'll certainly want a second one!

**San Blas** - ABV 5.5% - IBU 50  ..... **Small 3.50**  
An English IPA style amber beer, tropical caramel aroma, **Large 6.00**  
balanced bitterness and citrusy taste.

**Coral Cave** - ABV 4.9% - IBU 19  ..... **Small 3.50**  
A light gold lager beer, with high clarity and white head. **Large 6.00**  
Delicate fruit, low pilsner malts and noble hops on the nose, a bready and honey-like malt taste.

**Special Draught Beer** ..... **Small 3.50**  
**ABV Variable - IBU Variable** **Large 6.00**  
Ask your server to find out more about our seasonable beer on tap today!

**Paulaner Blonde 33cl ABV 4.9%**  ..... **3.80**  
A pure Bavarian-style Munchner Hell. The classic blonde beer which always goes down well: mild, elegant malts with a hint of hops in the background.

**Paulaner Weissbier 50cl ABV 5.5%**  ..... **5.50**  
A classic Weissbier, naturally cloudy with rich yeastiness and tropical fruit sweetness.

**Paulaner Dunkel 50cl ABV 5.3%**  ..... **5.50**  
A dark Weissbier, unfiltered, strong in taste but low in alcohol. Light chocolate, cocoa and roast aroma.

**0.0% Non Alcoholic**  
**Paulaner Weissbier 50cl ABV 0.0%**  ..... **5.50**  
A balanced combination of fine malts notes and refreshing fruity wheat beer aromas. A classic Weissbier dealcoholized only after extensive maturation, to not compromise its distinctive taste.

## DRINKS

# CASA VOSTRA

## White Wine

|                                                                                                                                                    |       |
|----------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 'Caravaggio' Chardonnay and Girgentina, Marsovin (Malta)          | 24.00 |
| 'Costa Degli Angeli' Manzoni Bianco, Case Paolin (Veneto, Italy)  | 35.00 |
| Sauvignon Blanc, Lis Neris (Friuli Venezia Giulia, Italia)                                                                                         | 30.00 |
| Pinot Grigio, Borga (Veneto, Italy)                               | 24.00 |
| Gavi del Comune di Gavi, Nicola Bergaglio (Piemonte, Italia)                                                                                       | 27.00 |
| 'Ciprea' Pecorino, Simone Capecci (Marche, Italia)                | 28.00 |
| 'People' Frascati Superiore, Poggio Le Volpi (Lazio, Italia)                                                                                       | 22.00 |
| 'Roma Bianco DOC' Malvasia, Poggio le Volpi (Lazio, Italia)                                                                                        | 25.00 |
| Falanghina IGP, Tenuta Scuotto (Campania, Italia)                 | 27.00 |

## Rosé Wine

|                                                        |       |
|--------------------------------------------------------|-------|
| 'Rosacipolla' Rosé, Buglioni (Veneto, Italia)          | 29.00 |
| 'Tinetta' Nebbiolo Rosé, La Bollina (Piemonte, Italia) | 25.00 |

## Sparkling Wine

|                                                                                              |       |
|----------------------------------------------------------------------------------------------|-------|
| 'Fontana Vecia' Prosecco Superiore DOCG di Valdobbiadene Extra Dry, Colesel (Veneto, Italia) | 31.00 |
| Moscato d'Asti, Pico Maccario (Piemonte, Italia)                                             | 30.00 |
| Alcohol free 0.0% 'ZeroTondo' Sparkling Wine, Astoria (Veneto, Italia)                       | 25.00 |

## Red Wine

|                                                                                                                                                         |       |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 'Caravaggio' Cabernet Franc, Marsovin (Malta)                                                                                                           | 24.00 |
| Lagrein DOC, Cantina Kurtatsch (Alto Adige, Italia)                                                                                                     | 29.00 |
| Merlot, Borga (Veneto, Italy)                                        | 24.00 |
| Valpolicella Classico Superiore, Buglioni (Veneto, Italia)           | 31.00 |
| 'Passofino' Montepulciano D'Abruzzo, Feudi Bizantini (Abruzzo, Italia)                                                                                  | 27.00 |
| Roma DOC, Poggio le Volpi (Lazio, Italia)                                                                                                               | 34.00 |
| 'AD HOC' Primitivo di Manduria DOC, Tenuta Giustini (Puglia, Italia)                                                                                    | 29.00 |
| 'QVIS' Negroamaro del Salento, Tenuta Giustini (Puglia, Italia)                                                                                         | 25.00 |
| 'Susumaniello' Puglia Rosso IGP, Masca del Tacco (Puglia, Italia)                                                                                       | 28.00 |
| 'Campo Dei Morer' Cabernet Sauvignon, Case Paolin (Veneto, Italia)  | 32.00 |

## By the Glass - 175ml (Italia)

### White Wine

|                                      |      |
|--------------------------------------|------|
| Chardonnay - dry, light              | 4.50 |
| Sauvignon Blanc - bold, fruity       | 5.50 |
| Malvasia - mineral, balanced acidity | 6.00 |

### Red Wine

|                                           |      |
|-------------------------------------------|------|
| Merlot - dry, delicate                    | 4.50 |
| Primitivo - juicy, velvety                | 5.50 |
| Montepulciano D'Abruzzo - intense, fruity | 6.00 |

### Rosé Wine

|                               |      |
|-------------------------------|------|
| Nebbiolo Rosé - fresh, fruity | 6.00 |
|-------------------------------|------|



All wines contain sulphites