

CASA VOSTRÀ

Starters

Parmigiana Another Way 9.00

Cooked tomato sauce, pan-fried breaded aubergine, Parmesan fondue and basil oil

Garlic Focaccia Bread 6.00

Homemade focaccia bread, garlic oil, confit garlic, fresh oregano

(Add mozzarella for an extra €2) 

Polentone 8.50

Fried polenta, braised beef ossobuco with jus, Parmesan cheese

OUR FAVORITE

Potato Terrine 7.00

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

B&B 10.00

Homemade brioche bun filled with slow-cooked beef brisket, caramelised onions, Brie cheese and chimichurri mayo

Crunch & Melt 9.00

Deep fried breaded Caciocavallo cheese, served with spicy honey sauce

Back To The Roots 7.00

Creamy roasted leek and parsnip soup, topped with almond & chilli oil and served with homemade focaccia sticks

Aperitivi

Verney Vermouth 5.00

Served on the rocks with orange peel and thyme

Castagner Barrel Aged Vermouth 5.50

Served on the rocks with orange peel and rosemary

Winter Spritz 8.00

Prosecco, Cynar and ginger beer

Signature Negroni  9.00

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

Gin Basil Smash  8.00

Bombay gin, sugar syrup, fresh basil and lemon juice

Il Botanico  9.00

Fennel-infused gin, lime juice, homemade strawberry & pink pepper syrup, Martini Extra Dry, homemade basil tincture

Berry Bubble - Alcohol Free  ... 6.00

Apple juice, lime juice, sprite, homemade berry jam

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 VOSTRA

Padellini

Extra crunchy, super tasty, another way to enjoy our pizza

Piggy Blinder  18.00
Filled with homemade Porchetta (slow roasted pork belly), melted Provolone cheese and roasted bell peppers

CapoNuts    16.00
Filled with homemade Sicilian caponata and topped with roasted almonds

OUR FAVORITE

Pumpkin Blues  16.00
Filled with oven-roasted pumpkin, Gorgonzola sauce and crispy pancetta

Pasta

Tortelli di Zucca     16.00
Tortelli filled with pumpkin cream, served with sauteed mushrooms, mushroom sauce and topped with Pecorino cheese and fried leeks

Pasta e Ceci    14.00
Short pasta served with chickpea and potato sauce, roasted potatoes and topped with fresh parsley

OUR FAVORITE

Ragu Rustico    17.00
Tagliatelle with slow-cooked beef cubes, simmered in a rich tomato sauce, topped with Parmesan fondue. A hearty, rustic twist on the classic.

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.

Salads

Chicken Salad    15.00
Romaine lettuce, homemade anchovy and mayo dressing, cherry tomatoes, pickled onions, crispy pancetta, fried chicken breast, focaccia croutons and shredded Parmesan

Winter is Coming    15.00
Fresh kale, orange wedges, pomegranate seeds, roasted walnuts, grilled halloumi cheese and honey-mustard vinaigrette

OUR FAVORITE

Not Another Boring Salad    15.00
Quinoa, roasted pumpkin, kale chips, sundried tomatoes, grilled marinated tofu and tahini dressing

PADELLINI - PASTA - SALADS

CASA VOSTRA

Pizza Napoletana

Margherita8.00

Tomato sauce, mozzarella, basil, extra virgin olive oil

Diavola10.00

Tomato sauce, mozzarella, spicy salami

Capricciosa11.00

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

4 Formaggi11.00

Mozzarella, Provolone cheese, Gorgonzola, crispy Parmesan, thyme oil

Fun-kale12.00

Roasted leek cream, sauteed kale, spicy marinated oranges, fried leeks and toasted pine nuts

Nduja13.00

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

Caramella14.00

Mozzarella, tuna chunks, caramelised onions, Burrata** cheese

Ġbejna10.00

Roasted bell pepper cream, pickled fennel, black olive crumble*, fresh Ġbejna (local sheep cheese)

Pump it!14.00

Mozzarella, homemade pumpkin cream, Parma ham, spicy marinated oranges, Parmesan chips

Pork Fiction13.00

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

OUR FAVORITE

Ventaglio15.00

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

La Parmigiana Scomposta13.00

Homemade aubergine purée, mozzarella, tomato sauce, Parmesan, basil, aubergine chips

OUR FAVORITE

F-leek-ing Good12.00

Mozzarella, roasted leek cream, crispy pancetta and Parmesan chips

La Campana10.00

Buffalo mozzarella, tomato sauce, basil, extra virgin olive oil

The “Inčova”14.00

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

The Ultimate Calzone16.00

Folded pizza stuffed with slow cooked beef brisket, Provolone cheese, caramelised onions and champignon mushrooms

Zola e Pere12.00

Mozzarella, Gorgonzola cheese, pears, walnuts

Mortazza e Burrata15.00

Mozzarella, roasted bell pepper cream, mortadella, Burrata** and black olive crumble*



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
Ginger Beer.....	4.00
Fanta.....	2.80
Coke.....	2.80
Coke Zero.....	2.80
Sprite.....	2.80
Chinotto.....	4.00
Apple Juice.....	2.50
Orange Juice.....	2.50

Winter Lemonade.....3.50
Made of fresh lime and lemon juice, mixed with
a homemade honey and ginger syrup

Homemade Lemon Ice Tea.....3.50
Homemade lemon, lime and Black Tea infusion,
mixed with a homemade sugar syrup

Beers and Ciders

Lord Chambray - Draught Beers (Brewed in Gozo)

Casa Vostra Hoppy Crust  **Small 3.00**
ABV 4.0% - IBU 35 **Large 5.50**

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 3.00**
An English IPA style amber beer, tropical caramel aroma, **Large 5.50**
balanced bitterness and citrusy taste.

Coral Cave - ABV 4.9% - IBU 19  **Small 3.00**
A light gold lager beer, with high clarity and white head. **Large 5.50**
Delicate fruit, low pilsner malts and noble hops on the nose,
a bready and honey-like malt taste.

Special Draught Beer **Small 3.00**
ABV Variable - IBU Variable **Large 5.50**
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.

Somersby Apple Cider 33cl ABV 4.5%   **5.00**
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 33cl ABV 4.5%  .. **5.00**
A refreshing apple Cider with an intense blackberry taste.
Pleasant smooth, sweet and slightly sour for a full berry experience.

DRINKS

CASA VOSTRA

White Wine

'Caravaggio' Chardonnay and Girgentina, Marsovin (Malta) 	22.00
'Costa Degli Angeli' Manzoni Bianco, Case Paolin (Veneto, Italy) 	29.00
Sauvignon Blanc, Lis Neris (Friuli Venezia Giulia, Italia)	30.00
Pinot Grigio, Borgia (Veneto, Italia) 	24.00
Gavi del Comune di Gavi, Nicola Bergaglio (Piemonte, Italia)	26.00
'Ciprea' Pecorino, Simone Capecci (Marche, Italia) 	27.00
'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) 	26.00
Alcohol free 0.0% Chardonnay, Night Orient (Belgium)	16.00

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, Coesel (Veneto, Italia)	29.00
Moscato d'Asti, Pico Maccario (Piemonte, Italia)	28.00
Alcohol free 0.0% Sparkling Rosé, Night Orient (Belgium)	16.00

Red Wine

'Caravaggio' Cabernet Franc, Marsovin (Malta)	22.00
Lagrein DOC, Cantina Kurtatsch (Alto Adige, Italia)	28.00
Merlot, Borgia (Veneto, Italia) 	24.00
Valpolicella Classico Superiore, Buglioni (Veneto, Italia) 	30.00
'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)	28.00
'QVIS' Negroamaro del Salento, Tenuta Giustini (Puglia, Italia)	25.00
'Susumaniello' Puglia Rosso IGP, Masca del Tacco (Puglia, Italia)	26.00
'Campo Dei Morer' Cabernet Sauvignon, Case Paolin (Veneto, Italia) 	28.00

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