

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



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

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 


Bean Green 14.00
Spaghetti with homemade vegan basil pesto, boiled potatoes and green beans
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

Brie-sket & 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 **OUR FAVORITE**

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

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, Brie, Gorgonzola, crispy Parmesan, thyme oil

Veggie Crunch13.00

Homemade zucchini cream, 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

Nduja13.00

Homemade aubergine cream, 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 it12.00

Mozzarella, homemade zucchini cream, tuna chunks, burrata, black olive crumble

Greek Freak12.00

Roasted bell pepper cream, mozzarella, red onions, roasted bell peppers, black olive crumble, tzatziki cream cheese

Life's A Peach14.00

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

Pork Fiction13.00

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

OUR FAVORITE

Ventaglio16.00

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

La Parmigiana Scomposta13.00

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

Mr Beans15.00

Mozzarella, red and yellow cherry tomatoes, sautéed green beans, capocollo, ricotta cheese

San Marzano12.00

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

The "Incova"14.00

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

Perfect Feel-lings16.00

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

Pop Art13.00

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

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

Mortazza e Burrata16.00

Mozzarella, roasted bell pepper cream, 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 VOSTRA


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

Summer Lemonade.....	3.50
Made of fresh lime and lemon juice, mixed with a demerara sugar syrup	
Homemade Lemon Ice Tea.....	3.50
Homemade lemon, lime and Black Tea infusion, 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**
Large 6.00
 An English IPA style amber beer, tropical caramel aroma, balanced bitterness and citrusy taste.


Coral Cave - ABV 4.9% - IBU 19  **Small 3.50**
Large 6.00
 A light gold lager beer, with high clarity and white head. 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 seasonal 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.

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, Italia) 	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, Italia) 	24.00
Valpolicella Classico Superiore, Buglioni (Veneto, Italia) 	31.00
'Passolino' 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
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All wines contain sulphites