CASA VOSTRA

Starters

Bleu Me Away 8.00
Homemade cordon bleu (golden panko-breaded chicken, stuffed with cooked ham and white cheddar cheese), served with Dijon mayonnaise & homemade tomato ketchup

One More Bite! 7.00
Crispy potato terrine, inspired by patatas bravas, served with homemade garlic aioli & spicy vegan nduja sauce
OUR FAVORITE

Tonnato Bombs 8.00
Soft brioche bites filled with salsa tonnata, topped with thin slices of roasted beef and crispy fried capers

Rubik's Parmigiana 8.00
Deep-fried breaded aubergine parmigiana cubes, topped with parmesan fondue and cooked tomato sauce

Stick with Me 8.00
Beef and pancetta layered skewer, topped with a creamy mint yoghurt and tabbouleh

Garlic and Tomato Focaccia 7.00
Homemade focaccia bread, confit cherry tomatoes, garlic cloves, fresh oregano and garlic-infused olive oil
Tip: add mozzarella for an extra €2

Frittelle 7.00
Light and crispy sweet potato fritters served with a refreshing yoghurt and mint cream

MIX AND MATCH! Any 3 starters for €20

Aperitivi

Homemade Vermouth 6.00
Served on the rocks with an orange slice

Gin Basil Smash 8.00
Basil infused Bombay gin, sugar syrup, fresh basil, lemon juice

Signature Negroni 9.00
Homemade vermouth, bitter Campari, Bombay gin, Cynar. Infused with local rosemary and orange peels

Let's Get Started 7.00
Fino sherry, Martini bianco, Averna, lemon juice, black olive crumble dust

Homemade Limoncello Spritz 8.00
Homemade Limoncello, prosecco, soda, a bourbon & lemon dust

Daydreaming - Alcohol Free ..7.00
Blackberry and raspberry infusion, spicy mango, sugar syrup, fresh lemon juice

Please ask for our full cocktail list!

password: casavostra

CELERY GLUTEN DAIRY NUTS EGG SULPHITES FISH MUSTARD SOY 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

Pasta

Salsiccia e Zucca 14.00
Fusilli with homemade pork sausage and pumpkin cream, finished with taleggio fondue & crispy fried parsley
Tip: swap the sausage for mushrooms to make it vegetarian!
OUR FAVORITE

Vegan Bolognese 12.00
Spaghetti with homemade vegan ragu made of seasonal vegetables in a rich tomato sauce
Tip: add our homemade vegan ricotta for an extra €2

Amatriciana 14.00
Bucatini with rich tomato sauce & crispy guanciale, topped with pecorino cheese

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.

Burgers & More

The Pig Deal 14.00
Homemade brioche bun, filled with slow-cooked pork, melted provolone cheese, fresh rocket, pickled red onions and Dijon mayonnaise

Are you Chicken Me? 14.00
Homemade brioche bun, filled with panko-breaded chicken breast, confit cherry tomatoes, burrata cheese**, homemade tomato ketchup and fresh basil & parsley

Porkstar 15.00
Homemade crunchy focaccia bread, filled with crispy sweet potato chips, homemade pork sausage, taleggio fondue and salsa verde (a fresh green sauce made with parsley, garlic, olive oil & lemon)
OUR FAVORITE

Capolove 13.00
Padellino (double-baked dough, light and airy inside, extra crunchy outside), filled with Sicilian caponata and topped with black olive crumble*

Add chips on the side with homemade ketchup and garlic aioli for €4.00

Salads

Chick & Chic 14.00
Red chicory, kale, grilled chicken, sautéed pear, croutons & pickled onions, tossed in honey mustard vinaigrette

Cauli Me 13.00
A warm salad with quinoa, finely grated broccoli & cauliflower, crispy breaded pumpkin, dressed with a parsley & onion vinaigrette, topped with pickled broccoli

Brie-lliant 15.00
Sweet potato purée, baby spinach, pecan nuts, fennel & cranberries, topped with crispy fried Brie and finished with pickled onions and a drizzle of tomato-infused oil
OUR FAVORITE

PASTA - BURGERS & MORE - SALADS

CASA VOSTRA

Pizza Napoletana

Margherita 8.50
Tomato sauce base, mozzarella, basil, extra virgin olive oil

Diavola 11.00
Tomato sauce base, mozzarella, spicy salami, basil
Tip: stuff the crust with Parmesan fondue for an extra €2

Capricciosa 11.50
Tomato sauce base, mozzarella, cooked ham, mushrooms, artichokes, black olive crumble*
Tip: MAKE IT VEGAN! Swap mozzarella and cooked ham for our homemade vegan nduja and vegan ricotta

4 Formaggi 13.00
Mozzarella, brie, gorgonzola, parmesan chips, thyme oil

Brock 'n' Roll 13.00
Tomato sauce base, mozzarella, broccoli, homemade vegan nduja, taleggio cheese

Tonno Tonnato 14.00
Mozzarella, tuna, pickled onions, salsa tonnata, black olive crumble*, fried capers
OUR FAVORITE

The "Inċova" 14.50
Little bit of San Marzano DOP tomato sauce base, mozzarella, caramelised onions, black olive crumble*, citrus marinated anchovies, oregano

Ventaglio 16.00
Semi-folded pizza filled with mortadella, pistachio pesto, crunchy pistachio, burrata** cheese

Pretty Mush 14.00
Homemade pumpkin cream base, smoked mozzarella di bufala, cooked ham, mushrooms, basil

Parmigiana Scomposta 13.00
Homemade aubergine cream base, mozzarella, tomato sauce, Parmesan, basil, aubergine chips

Who Missed Guanciale? 13.00
San Marzano DOP tomato sauce base, crispy guanciale, pecorino fondue, fresh pecorino

Blue-tiful 14.00
Mozzarella, gorgonzola, sweet potato chips, spicy honey, walnuts
OUR FAVORITE

Pump It 15.00
Homemade pumpkin cream base, mozzarella, parma ham, spicy marinated oranges, parmesan chips

Pork a Zozza 16.00
Semi-folded pizza filled with homemade aubergine cream, smoked mozzarella di bufala, homemade porchetta (slow-cooked pork belly), salsa tonnata

San Marzano 12.00
San Marzano DOP tomato sauce base, mozzarella di bufala, basil, olive oil

Pork Fiction 14.00
Homemade roasted bell pepper cream base, mozzarella, homemade porchetta (slow roasted pork belly), spicy mango

Mortazza e Burrata 16.00
Tomato sauce base, mozzarella, mortadella, burrata** cheese, black olive crumble*

Ta' Leggio 14.00
Homemade pumpkin cream base, mozzarella, parma ham, taleggio cheese, roasted pumpkin seeds

Absolute Pumpkin 12.00
Homemade pumpkin cream base, roasted pumpkin, homemade vegan ricotta, pickled pumpkin, roasted pumpkin seeds, sage oil
Tip: add our homemade spicy vegan nduja for an extra €2

Crust Dippers - €3

Garlic Aioli / Parmesan Fondue / Spicy Vegan Nduja / Marinara 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

Fanta.....2.80

Coke.....2.80

Coke Zero.....2.80

Sprite.....2.80

Kinnie.....2.80

Apple Juice.....2.80

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

Still not decided? Have a look at our separate cocktail list for more options!

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 menu! 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 - ABV5.5% - IBU 50 ..... **Small 3.50**
An English IPA style amber beer, tropical caramel aroma, balanced bitterness and citrusy taste. **Large 6.00**

Coral Cave - ABV4.9% - IBU 19 ..... **Small 3.50**
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. **Large 6.00**

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.

CASA VOSTRA

White Wine

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

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' Shiraz, Marsovin (Malta)..... 27.00
Lagrein DOC, Cantina Kurtatsch (Alto Adige, Italia)..... 29.00
Merlot, Borga (Veneto, Italia) Vegan 24.00
Valpolicella Classico Superiore, Buglioni (Veneto, Italia) ORGANIC 32.00
'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) 29.00
'Campo Dei Morer' Cabernet Sauvignon, Case Paolin (Veneto, Italia) ORGANIC 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

Rosé Wine

Nebbiolo Rosé - fresh, fruity..... 6.00

Red Wine

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

SULPHITES All wines contain sulphites