

CASA VOSTRÀ

Starters

Croquetas de Jamón7.00

Spanish-style bechamel and parma ham croquettes served with homemade marinara ketchup

Baba Ghanoush8.00

Aubergine hummus served with pickled aubergines, garlic oil, parsley and homemade crackers. (Swap crackers to vegetable sticks to make it gluten free!)

Polpette di Parmigiana9.00

Deep fried aubergine fritters served with tomato sauce and parmesan

OUR FAVORITE

Finger-Lickin' Fried Chicken7.00

Deep fried breaded chicken thighs topped with chimichurri and served with dijon mayo

Garlic Pizza Bread6.00

Pizza bread topped with mozzarella, garlic and oregano

Tomato Soup8.00

Creamy tomato soup topped with basil oil, crispy fried onions and balsamic glazed, served with homemade crackers

Montanara Trio12.00

Deep fried mini pizzas, one topped with tomato sauce and parmesan, one with mortadella, ricotta cheese and crushed pistachio and one with pulled beef and onion ragu. (Great to share!)

Aperitivi

Verney Vermouth5.00

Served on the rocks with orange peel and thyme

Castagner Barrel Aged Vermouth5.50

Served on the rocks with orange peel and rosemary

Winter Spritz8.00

Prosecco, Cynar and ginger beer

Signature Negroni 9.00

Vermouth Noveis, bitter Campari, Opihr London Dry gin, muddled with rosemary and orange peel

Gin Basil Smash 8.00

Bombay gin, fresh basil and lemon juice

Single Lady 8.00

Gordon's Strawberry Gin, Aperol and lemon juice

Bloody Mary 8.00

Vodka, tomato juice, lemon juice, Worcestershire sauce, Angostura bitters and horseradish

 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

Padellini

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

The Forbidden 16.00
Pulled chicken thighs, Asiago DOP cheese and roasted bell pepper sauce

The Dark Side of the Veg 16.00
Homemade lemon and almond ricotta, caramelized sous-vide baby carrots, black olive crumble and pickled red onions

The Vitello Tonnato 18.00
Thinly sliced sous-vide veal topped with Salsa Tonnata (anchovy and tuna mayo) and fried capers
OUR FAVORITE

The Genovese 18.00
Slow cooked beef and onion ragu with pecorino DOP cheese

Pasta

Gnocchi Pumpkin and Gbejna 15.00
Gnocchi with homemade pumpkin cream, fresh local sheep's cheese and crispy Parma ham.
(Make it vegetarian: swap the Parma ham for black olive crumble!)

Amatriciana 16.00
Short pasta with tomato sauce, guanciale and pecorino DOP cheese
OUR FAVORITE

Vegan Bolognese 15.00
Long pasta with homemade vegan ragu made of aubergines, zucchini, mushrooms, bell peppers, onions and tomato sauce

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
Pulled chicken thighs, sliced tomatoes, pickled onions, croutons, lettuce, parmesan shavings, guanciale, boiled egg and caesar dressing

La Vegana 14.00
Baby spinach, roasted cauliflower, chickpeas, fresh carrots, boiled potatoes, beetroot dressing, fried onions and croutons

Fruits & Nuts 15.00
Mixed leaves, fennel, seasonal fruits, black olives*, caramelised pecorino cheese, walnuts, hazelnuts and citrus dressing
OUR FAVORITE

PADELLINI - PASTA - SALADS

CASA VOSTRA

Pizza Napoletana

Marinara6.00

Tomato sauce, oregano, garlic, extra virgin olive oil

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 olives*

Say Cheese!14.00

Mozzarella, Asiago DOP, Parmesan, homemade Gorgonzola mousse, crushed walnuts and apple chutney

Pump-King10.00

Mozzarella, butternut squash, Asiago DOP, rosemary oil and black olive crumble

Kiss me11.00

Mozzarella, homemade red onion cream, tuna chunks, black olives* and pickled onions

Casa vostra15.00

Mozzarella, tomato sauce, guanciale, porcini mushrooms, sun-dried tomatoes, pecorino DOP cheese

Parmense14.00

Mozzarella, tomato sauce, parma ham, rocket, parmesan shavings

Nduja13.00

Mozzarella, tomato sauce, spicy nduja, fried aubergines, yellow tomatoes, stuffed crust with ricotta cheese

Col Cavolo!12.00

Mozzarella, butternut squash, sous-vide pork loin and crispy black kale

OUR FAVORITE

Ventaglio15.00

Semi-folded pizza filled with mortadella, pistachio pesto, burrata cheese

La Parmigiana Scomposta13.00

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

OUR FAVORITE

Veganized12.00

Homemade roasted bell pepper cream, friarielli, black olives*, homemade almond and lemon ricotta and hazelnuts

La Campana10.00

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

Piemontese14.00

Mozzarella, parma ham, fresh ricotta cheese, roasted hazelnuts, truffle honey

Mediterranea11.00

Homemade red onion cream, anchovies, yellow tomatoes, fried capers and oregano

Ripieno Classico12.00

Folded pizza stuffed with spicy salami and ricotta cheese, topped with tomato sauce and mozzarella

Pe-pa Pig13.00

Mozzarella, homemade roasted bell pepper cream, homemade potato chips, sous-vide pork loin and rosemary oil

Mortazza e Burrata15.00

Mozzarella, roasted bell pepper cream, mortadella, burrata and black olive crumble



All pizzas contain gluten

*Olives may contain pits

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
Homemade Lemon Ice Tea.....	3.50
Ginger Beer.....	4.00
Fanta.....	2.80
Coke.....	2.80
Coke Zero.....	2.80
Sprite.....	2.80
Chinotto.....	3.50
Apple Juice.....	3.00
Orange Juice.....	3.00
Pineapple Juice.....	3.00

Homemade Lemonade - 3.50

made with fresh lime and lemon juice,
homemade sugar syrup and served with fresh mint

Beers

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, high clarity with white head, **Large 5.50**
Koln-Style beer. 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.

Brunehaut Blonde Beer 33cl ABV 6.5%   **6.50**
An organic blond beer with a light golden colour, floral aromas of white flowers, with a hint of pollen. Balanced, smooth and thirst quenching taste.

Brunehaut Amber Beer 33cl ABV 6.5%   **6.50**
An organic complex amber beer with a strong red hue, with flavours of pine nuts, and biscuity, slightly caramelised notes. A very unique beer with intriguing aromas and flavours.

Brunehaut White Beer 33cl ABV 5.5%   **6.50**
The perfect organic beer for good weather!
Super thirst quenching and not too bitter, with a very light golden colour, and delicate balanced flavours.

DRINKS

CASA VOSTRA

White Wine

'Caravaggio' Chardonnay, Marsovin (Malta) 	22.00
'Caravaggio' Chenin Blanc, Marsovin (Malta) 	22.00
Veneto Bianco IGT, Veneto Italy - Organic & Biodynamic  	20.00
Pinot Grigio, Borga (Veneto, Italia) 	24.00
'Branciforti' Catarratto, Firriato Vini (Sicilia, Italia)	25.00
Gavi del Comune di Gavi, Nicola Bergaglio (Piemonte, Italia)	26.00
Sauvignon Blanc, Lis Neris (Friuli Venezia Giulia, Italia)	30.00
'Ciprea' Pecorino, Simone Capecci (Marche, Italia)	27.00
'Mandicardo' Catarratto IGP, Luna Gaia (Sicilia, Italia) - Organic & Biodynamic  	29.00

Rosè Wine

'Rosacipolla' Rose, Buglioni (Veneto, Italia)	29.00
Rosé d'Anjou, Reve de Loire (France)	20.00

Sparkling Wine

'Fontana Vecia' Prosecco Superiore DOCG di Valdobbiadene Extra Dry, Colesel (Veneto, Italia)	29.00
Moscato d'Asti, Pico Maccario (Piemonte, Italia)	28.00

Red Wine

'Caravaggio' Cabernet Franc, Marsovin (Malta)	22.00
Veneto Rosso IGT, Veneto Italy - Organic & Biodynamic  	20.00
Merlot, Borga (Veneto, Italia) 	24.00
Valpolicella Classico Superiore, Buglioni (Veneto, Italia)	30.00
'Branciforti' Nero D'Avola, Firriato Vini (Sicilia, Italia)	25.00
Roma DOC, Poggio le Volpi (Lazio, Italia)	34.00
'Passofino' Montepulciano D'Abruzzo, Feudi Bizantini (Abruzzo, Italia)	27.00
'AD HOC' Primitivo di Manduria DOC, Tenuta Giustini (Puglia, Italia)	28.00
'QVIS' Negroamaro del Salento, Tenuta Giustini (Puglia, Italia)	25.00
'Logistilla' Nerello Mascalese IGP, Luna Gaia (Sicilia, Italia) - Organic & Biodynamic  	29.00

By the Glass

White Wine

Chardonnay (Veneto, Italia)	4.50
Sauvignon Blanc (Veneto, Italia)	5.50
Catarratto (Sicilia, Italia)	6.50

Red Wine

Merlot (Veneto, Italia)	4.50
Primitivo Mannara (Puglia, Italia)	5.50
Nero d'Avola (Sicilia, Italia)	6.50

Rosé Wine

Feu Rosé d'Anjou (France)	5.50
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All wines contain sulphites
unless indicated otherwise.