

CASA VOSTRA

Starters

Crunch & Melt    9.00

Deep fried breaded Caciocavallo cheese, served with spicy honey sauce

Garlic Focaccia Bread  6.00

Homemade focaccia bread, garlic oil, confit garlic, fresh oregano
(Add mozzarella for an extra €2) 

Polpette di Parmigiana    9.00

Our classic deep fried aubergine fritters
served with Parmesan cheese and tomato jam

OUR FAVORITE

Panzanella Salad  7.00

Homemade focaccia bread croutons, local plum tomatoes, cucumber, pickled onions, fresh basil and parsley, tossed in white wine vinegar and olive oil dressing

Pork Cheek Croquetas with Nduja Sauce     ..8.00

Deep fried panko breaded croquettes, made of slow cooked braised pork cheeks and bechamel, served with smoked nduja sauce and chives

Potato Terrine  7.00

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

Mini Chicken Burger    8.00

Homemade brioche bun, sliced tomato, deep fried chicken breast, stracciatella cheese and fresh basil pesto.

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

No, Cucumber No! 8.00

Homemade raspberry and pepper gin infusion, tequila, cucumber juice and lime juice

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

Berry Bubble - Alcohol Free ... 6.00

Pineapple juice, lime juice, sprite, homemade berry jam

 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

Il Porchettone 16.00
Homemade Porchetta (slow roasted pork belly), Provolone cheese and gremolata (mix of parsley, garlic, and lemon zest)

OUR FAVORITE

The Vitello Tonnato 18.00
Thinly sliced sous-vide veal topped with salsa tonnata (anchovy and tuna mayo) and fried capers

CapoNuts 16.00
Filled with homemade Sicilian caponata topped with olive tapenade and caramelized almond crumble

Pasta

Ragù Rustico 16.00
Tagliatelle with slow-cooked beef cubes, simmered in a rich tomato sauce, topped with Parmesan cheese. A hearty, rustic twist on the classic

Pesto di Peperoni 14.00
Short pasta with roasted bell pepper pesto and wilted spinach, topped with pecan praline

OUR FAVORITE

Spaghetti alla Nerano 12.00
Spaghetti tossed with fried zucchini, fresh basil and Provolone 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.

Salads

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

Summer Salad 14.00
Baby spinach, lamb's lettuce, grapefruit, pomegranate seeds, nectarine, pecan praline, dill and a mint-chilli-lime vinaigrette

OUR FAVORITE

Quinoa & Bulgur Salad 15.00
Quinoa, bulgur, diced sweet potatoes, roasted onions, bell peppers and sweet corn, cherry tomatoes, feta cheese, and chimichurri-mayo dressing. (Add tuna chunks for €3 extra) 

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

Peach Me Up12.00

Mozzarella, nectarine, Parma ham, ricotta cheese, fresh rocket

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

Fichi e Zola15.00

Mozzarella, Gorgonzola cheese, figs, spicy honey

Parmense14.00

Mozzarella, tomato sauce, Parma ham, rocket, Parmesan shavings

Peas and Love10.00

Homemade pea cream, sun-dried tomatoes, black olive crumble*, roasted peas, almond praline

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

Less is More12.00

Homemade pea cream, guanciale, Pecorino DOP cheese

La Campana10.00

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

The “Incova”14.00

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

Crudo e Zucchine15.00

Mozzarella, Parma ham, ricotta cheese, pickled zucchini, spicy honey, hazelnuts

Ripieno Classico12.00

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

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

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.....	2.50
Orange Juice.....	2.50
Pineapple Juice.....	2.50

Homemade Lemonade - 3.50

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

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, balanced bitterness and citrusy taste. Large 5.50

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

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.

Apple Cider 33cl ABV 4.5% 4.50 An easy-drinking apple Cider, with a unique balanced taste. Pleasant sparkling sweetness with a fruity and sour balance for a refreshing sip!

Blackberry Cider 33cl ABV 4.5% 4.50 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
'Caravaggio' Chenin Blanc, Marsovin (Malta) 	22.00
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)	26.00
'Ciprea' Pecorino, Simone Capecci (Marche, Italia)	27.00
'People' Frascati Superiore, Poggio Le Volpi (Lazio, Italia)	22.00
Falanghina IGP, Tenuta Scuotto (Campania, Italia) 	26.00
Grillo Bio DOC, Villa Carumé (Sicilia, Italia) 	22.00
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)	22.00

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, Borga (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
Nero d'Avola Bio DOC, Villa Carumé (Sicilia, Italia) 	22.00

By the Glass (175ml)

White Wine

Chardonnay (Veneto, Italia)	4.50
Sauvignon Blanc (Veneto, Italia)	5.50
Grillo Bio (Sicilia, Italia) 	5.50

Red Wine

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

Rosé Wine

Nebbiolo Rosé (Piemonte, Italia)	5.50
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All wines contain sulphites