

Casanova Main Menu

Starter

ZUPPA DEL GIORNO V

Soup of the Day

£ 5.00

SARDE AL SAOR

(Traditional Venetian recipe of fresh sardines marinated with sweet and sour onions, served on toasted bread)

£ 6.00

BRUSCHETTA AI PEPERONI V

(Bruschetta with peppers cooked with onions in balsamic vinegar topped with goat cheese)

£ 6.00

CAPESANTE

(Pan fried diver's caught scallops, served with crushed potato salad with crab and spring onion)

£ 10.00

FRITTATA DI ASPARAGI

(Asparagus and artichokes omelette served with mixed leaves and truffle oil)

£ 6.00

ANTIPASTO MISTO

(Platter of mixed italian salami and cold meats, traditional cheeses sundried tomatoes and marinated olives)

£ 9.00

Main Courses

RISOTTO AL GRANCHIO

(Carnaroli rice with crab, asparagus and aged parmesan)

£ 15.00

RISOTTO MELANZANE V

(Carnaroli rice with aubergine, cherry tomato and spinach)

£ 13.00

COSTATA DI MAIALE

(Pork cutlet served with lentils spinach and wild mushrooms)

£ 15.00

RISOTTO AI FUNGHI V

(Risotto of Carnaroli rice with wild mushrooms, finished with truffle oil)

£ 14.00

AGNELLO ARROSTO

(Noisette of salt marsh lamb with aubergine compote and roast potatoes)

£ 18.00

FUSILLI ALL SICILIANA V

(Fusilli pasta cooked with aubergine, tomato, garlic and chili. Topped with fresh basil and pine nuts)

£ 12.00

PACCHERI ALLA GENOVESE

(Traditional Neapolitan recipe. Large tube pasta with tender pieces of beef and onions cooked in white wine and extra virgin olive oil)

£ 14.00

PACCHERI CARCIOFI E BOTTARGA

(Large tube pasta with artichokes lemon and prawns. Served with grated bottarga (cured grey mullet roe))

£ 15.00