



A LA CARTE MENU

STARTERS

BRUSCHETTA CLASSIC VG GF 6.50
CHOPPED TOMATOES, RED ONION, GARLIC AND BASIL ON A TOASTED CROSTINI BREAD, TOPPED WITH FRESH ROCKET AND OLIVE OIL

GARLIC MUSHROOMS V 7.00
SAUTÉED MUSHROOMS WITH GARLIC IN A CREAMY MUSTARD SAUCE

HALLOUMI FRIES V 6.50
GOLDEN FRIED HALLOUMI SERVED WITH SWEET CHILLI DIP

FISH CAKE 6.50
PANKO BREADED FISH CAKE, SERVED WITH A MIXED SALAD AND A TARTAR DIP

WHITEBAIT 7.00
CRISPY PANKO BREADED WHITEBAIT, SERVED WITH A MIXED SALAD AND A TARTAR DIP

CREAMY GARLIC PRAWNS GF 8.50
KING PRAWNS SAUTÉED WITH SUN-DRIED TOMATOES, WHITE WINE, LEMON, CHILLI FLAKES AND BUTTER, FINISHED WITH FRESH PARSLEY

CALAMARI 8.50
TENDER CALAMARI RINGS COATED IN GOLDEN PANKO BREADCRUMBS, SERVED WITH A FRESH LIME AND A TARTARE DIP

HUMMUS KAVURMA 8.50
FINELY CHOPPED PAN-FRIED LAMB, PINE NUTS ON HOMEMADE HUMMUS

POLPETTE 7.50
A BLEND OF MINCED MEATS, SAGE, BREADCRUMBS, PARSLEY, ONIONS AND GARLIC, SERVED IN A LIGHTLY SPICED TOMATO SAUCE, FINISHED WITH PARMESAN CHEESE

CAPRESE SALAD 6.50
SLICES OF FRESH MOZZARELLA, TOMATOES AND BASIL, DRIZZLED WITH OLIVE OIL AND BALSAMIC GLAZE

SALSICCIA ALLA GRIGLIA GF 6.50
GRILLED SPICY BEEF SAUSAGE SERVED WITH A MIXED SALAD

PARMA HAM CROSTINI 7.50
WRAPPED MOZZARELLA WITH PARMA HAM, OVEN-BAKED, TOPPED WITH PANCETTA, SERVED ON CROSTINI BREAD

HUMMUS AND PITTA VG GF 5.50

GARLIC BREAD V 6.50

GARLIC BREAD WITH CHEESE V 7.50

MARINATED OLIVES VG GF 3.50

BREAD BASKET V 5.50

SIDE DISHES

HOUSE SEASONAL SALAD VG GF 5.50

TOMATO & ONION SALAD VG GF 4.50

GREEN BEANS VG GF 4.50

BROCCOLI VG GF 4.50

FRIES VG 4.50

SALT AND PEPPER FRIES VG 7.00

PASTA RISOTTO

ARRABBIATA VG GFA 12.50
PENNE TOSSED WITH GARLIC AND CHILLI, IN A LIGHT TOMATO SAUCE (ADD CHICKEN, PRAWNS OR PEPPERONI 2.50)

BOLOGNESE GFA 14.50
CLASSIC TAGLIATELLE SERVED WITH A RICH, SLOW-COOKED BEEF MINCE AND TOMATO SAUCE, TOPPED WITH PARMESAN

CARBONARA GFA 14.50
SPAGHETTI IN A CREAMY SAUCE WITH PANCETTA AND PARMESAN

LINGUINE PESCATORE GFA 16.50
LINGUINE TOSSED WITH A MEDLEY OF FRESH SEAFOOD, CHILLI, RED ONION AND PEPPERS, IN A GARLIC TOMATO SAUCE

LASAGNE 15.50
LAYERS OF PASTA, RICH BOLOGNESE, CREAMY BÉCHAMEL AND MELTED MOZZARELLA, OVEN-BAKED TOPPED WITH PARMESAN

SPINACH AND RICOTTA RAVIOLI V 16.50
RAVIOLI FILLED WITH SPINACH AND RICOTTA IN A GARLIC BUTTER SAUCE, TOPPED WITH FRESH ROCKET AND PARMESAN

GAMBERONI LINGUINE GFA 16.50
LINGUINE TOSSED IN A GARLIC LIME AND DILL SAUCE, WITH KING PRAWNS, RED ONIONS, MIXED PEPPERS AND FRESH CHILLI

TAGLIATELLE AL SALMONE 15.50
TAGLIATELLE TOSSED IN A CREAMY GARLIC AND WHITE WINE SAUCE, WITH SUN-DRIED TOMATOES AND MIXED HERBS, TOPPED WITH A CHARGRILLED SALMON FILLET AND PARMESAN

POLLO PICANTE GFA 14.50
PENNE TOSSED IN A CREAMY SAUCE WITH DICED CHICKEN, MUSHROOMS, PEAS, BROCCOLI AND CHILLI FLAKES (ADD PRAWNS 3.50)

WILD MUSHROOM LINGUINE VG GFA 14.50
LINGUINE TOSSED WITH SAUTÉED WILD MUSHROOMS, MIXED PEPPERS, ONIONS, GARLIC AND FRESH CHILLI, IN A GARLIC AND OLIVE OIL SAUCE

MEDITERRANEAN RISOTTO 14.50
CREAMY RISOTTO TOSSED WITH ROASTED PEPPERS, COURGETTE AND TOMATOES, INFUSED WITH OLIVE OIL, GARLIC AND MIXED HERBS, TOPPED WITH FRESH ROCKET AND PARMESAN

CHANGE YOUR PASTA TOO OR MAKE IT RISOTTO, PENNE, LINGUINE, SPAGHETTI OR TAGLIATELLE

FIRE OVEN PIZZA

MARGHERITA PIZZA V 11.50
CLASSIC TOMATO SAUCE, MELTED MOZZARELLA AND BASIL

PEPPERONI PIZZA 12.50
TOMATO SAUCE, MELTED MOZZARELLA AND ITALIAN PEPPERONI

VEGETARIAN PIZZA V 14.50
TOMATO SAUCE, MELTED MOZZARELLA, MUSHROOMS, PEPPERS, RED ONION, OLIVES AND FRESH CHILLI

CASA RONI PIZZA V 15.50
TOMATO SAUCE, MELTED MOZZARELLA, GOATS CHEESE AND CARMELISED ONION, TOPPED WITH FRESH ROCKET

INFERNO PIZZA 14.50
TOMATO SAUCE, MELTED MOZZARELLA, ITALIAN PEPPERONI, CARMELISED ONION AND FRESH CHILLI

HAWAIIAN PIZZA 14.50
TOMATO SAUCE, MELTED MOZZARELLA, HAM AND SWEET PINEAPPLE

BBQ MARINATED 15.50
BBQ SAUCE BASE, MELTED MOZZARELLA, CHICKEN, SUN-DRIED TOMATOES AND ROASTED PEPPERS

CALZONE CARNE 17.50
FOLDED PIZZA FILLED WITH TOMATO SAUCE, MELTED MOZZARELLA, ITALIAN PEPPERONI, HAM AND MUSHROOMS, SERVED WITH A SIDE OF ARRABBIATA SAUCE

QUATTRO FORMAGGI V 14.50
A RICH BLEND OF 4 CHEESE, MELTED TOGETHER, TOPPED WITH GREEN PESTO AND FRESH ROCKET

PARMA PIZZA V 15.50
TOMATO SAUCE, MELTED MOZZARELLA, PARMA HAM AND TOMATO, TOPPED WITH PARMESAN CHEESE AND FRESH ROCKET

ALL DIPS V 7.50
HOT HONEY 3 GARLIC AOLI 3 CHILLI CHEESE 3

MEAT & FISH

RIB-EYE STEAK 12oz 25.50
SUCCULENT BRITISH REARED, 30 DAY MATURE RIB-EYE STEAK COOKED TO YOUR PREFERENCE AND SERVED WITH FRIES AND PEPPERCORN SAUCE

SIRLOIN STEAK 12oz 24.50
SUCCULENT BRITISH REARED, 30 DAY MATURED, SIRLOIN STEAK COOKED TO YOUR PREFERENCE AND SERVED WITH FRIES AND PEPPERCORN SAUCE

CREMA DI POLO GF 18.50
TENDER CHICKEN BREAST IN A RICH, CREAMY SAUCE WITH GARLIC, PARMESAN AND SAUTÉED MUSHROOMS, SERVED WITH RICE

LAMB CHOPS GFA 19.50
GRILLED TENDER LAMB CHOPS COOKED TO YOUR PREFERENCE ON TORTILLA, SERVED WITH MIXED SALAD, RICE AND YOGHURT MINT SAUCE

SHISH DI POLLO GFA 18.50
MARINATED GRILLED CHICKEN SERVED ON TORTILLA BREAD, MIXED SALAD, RICE AND YOGHURT MINT SAUCE

LAMB SHANK 450gm GF 20.50
OVEN ROASTED LAMB SHANK ON A BED OF MASHED POTATOES, CARMELISED CARROTS AND BROCCOLI WITH A RED WINE GRAVY

CHICKEN MILANESE 18.50
CRISPY BREADED CHICKEN ON A BED OF SPAGHETTI ARRABBIATA, CHILLI AND TOPPED WITH PARMESAN

GRILLED DUCK GF 19.50
GRILLED SUCULANT DUCK, COOKED TO YOUR PREFERENCE, SERVED WITH ROAST POTATOES, BROCCOLI AND AN ORANGE BRANDY SAUCE

SALT AND PEPPER CHICKEN 18.50
CRISPY BATTERED CHICKEN STRIPS TOSSED WITH SWEET CHILLI SAUCE, GARLIC, CHILLI, ONIONS AND MIXED PEPPERS, FINISHED WITH SALT AND PEPPER SEASONING, SERVED WITH RICE

CASA RONI SPECIAL GF 18.50
A CHICKEN BREAST WITH MIXED PEPPERS, ONIONS, GARLIC, AND TOMATO SAUCE, TOPPED WITH MOZZARELLA, SERVED WITH RICE

SALT AND PEPPER KING PRAWNS 18.50
BATTERED KING PRAWNS, TOSSED WITH SWEET CHILLI SAUCE, GARLIC, ONIONS AND MIXED PEPPERS, FINISHED WITH SALT AND PEPPER SEASONING, SERVED WITH RICE

GRILLED SALMON 18.50
PAN-SEARED SALMON GLAZED WITH TERIYAKI SAUCE, SERVED WITH BROCCOLI AND CRISPY ROAST POTATOES

SEA BASS 18.50
LIGHTLY PAN-FRIED SEA BASS, ACCOMPANIED BY A MIXED SALAD, CRISPY FRIES, WITH A SPICY CHIMICHURRI SAUCE

IF YOU HAVE A FOOD ALLERGY OR WOULD LIKE TO KNOW MORE ABOUT THE FOOD IN OUR DISHES, PLEASE ASK A MEMBER OF OUR TEAM AND WE WILL BE HAPPY TO ADVISE YOU WHICH DISHES CONTAIN NUTS, DAIRY, etc.

V Vegetarian

VG Vegan

GF Gluten Free

GFA Gluten Free Available

Spicy

LUNCH MENU

2 COURSES 16.50



CASA RONI
MEDITERRANEAN CUISINE

STARTERS

LENTIL SOUP **V**

SERVED WITH HOMEMADE BREAD

BRUSCHETTA CLASSIC **VG GF**

CHOPPED TOMATOES, RED ONION, GARLIC AND BASIL ON A TOASTED CROSTINI BREAD, TOPPED WITH FRESH ROCKET AND OLIVE OIL

HUMMUS AND PITTA **V**

BLENDED WITH GARLIC AND FRESH HERBS, DRIZZLED WITH OLIVE OIL, SERVED WITH HOMEMADE BREAD

MOZZARELLA PARCELS **V**

CRISPY PASTRY PARCELS, FILLED WITH MELTED MOZZARELLA AND PARMESAN, SERVED WITH A GARLIC AOILI DIP

HALLOUMI FRIES **V**

GOLDEN FRIED HALLOUMI SERVED WITH A SWEET CHILLI DIP

GARLIC MUSHROOMS **V**

SAUTÉED MUSHROOMS WITH GARLIC IN A CREAMY MUSTARD SAUCE

FISH CAKE

PANKO BREADED FISH CAKE, SERVED WITH A MIXED SALAD AND A TARTARE DIP

CHILLI GARLIC PRAWNS **GF**

KING PRAWNS SAUTÉED WITH SUN-DRIED TOMATOES, WHITE WINE, LEMON, CHILLI FLAKES, AND BUTTER, FINISHED WITH FRESH PARSLEY

POLPETTE

A BLEND OF MINCED MEATS, SAGE, BREADCRUMBS, PARSLEY, ONIONS AND GARLIC, SERVED IN A LIGHTLY SPICED TOMATO SAUCE, FINISHED WITH PARMESAN CHEESE

SALSICCIA ALLA GRIGLIA **GF**

GRILLED SPICY BEEF SAUSAGE SERVED WITH A MIXED SALAD

SIDE ORDERS

HOUSE SEASONAL SALAD **VG GF** 5.50

TOMATO AND ONION SALAD **VG GF** 4.50

GREEN BEANS **VG GF** 4.50

BROCCOLI **VG GF** 4.50

FRIES **VG** 4.50

SALT AND PEPPER FRIES **VG** 7.00

MARINATED OLIVES **VG GF** 7.50

GARLIC BREAD **V** 6.50

GARLIC BREAD WITH CHEESE **V** 7.50

BREAD BASKET **V** 5.50

MAINS

ARRABBIATA **VG GFA**

PENNE TOSSED WITH GARLIC AND CHILLI, IN A LIGHT TOMATO SAUCE (ADD CHICKEN, PRAWNS OR PEPPERONI 2.50)

BOLOGNESE **GFA**

CLASSIC TAGLIATELLE SERVED WITH A RICH, SLOW-COOKED BEEF MINCE AND TOMATO SAUCE, TOPPED WITH PARMESAN

CARBONARA **GFA**

SPAGHETTI IN A CREAMY SAUCE WITH PANCETTA AND PARMESAN

LASAGNE

LAYERS OF PASTA, RICH BOLOGNESE, CREAMY BÉCHAMEL AND MELTED MOZZARELLA, OVEN-BAKED TOPPED WITH PARMESAN

POLLO PICANTE **GFA**

PENNE PASTA, DICED CHICKEN, MUSHROOMS, BROCCOLI, PEAS, CHILLI FLAKES IN A CREAMY SAUCE (ADD PRAWNS - 3.50)

GAMBERONI LINGUINE **GFA**

LINGUINE TOSSED IN A GARLIC LIME AND DILL SAUCE, WITH KING PRAWNS, RED ONIONS, MIXED PEPPERS AND FRESH CHILLI

MARGHERITA PIZZA **V**

CLASSIC TOMATO SAUCE, MELTED MOZZARELLA AND BASIL

CASA RONI PIZZA **V**

TOMATO SAUCE, MELTED MOZZARELLA, GOATS CHEESE AND CARAMELISED ONION, TOPPED WITH FRESH ROCKET

INFERNO PIZZA

TOMATO SAUCE, MELTED MOZZARELLA, ITALIAN PEPPERONI, CARAMELISED ONION AND FRESH CHILLI

PARMA PIZZA **V**

TOMATO SAUCE, MELTED MOZZARELLA, PARMA HAM AND TOMATO, TOPPED WITH PARMESAN CHEESE AND FRESH ROCKET

SALT AND PEPPER CHICKEN **ADD - 4.00**

CRISPY BATTERED CHICKEN STRIPS TOSSED WITH SWEET CHILLI SAUCE, GARLIC, CHILLI, ONIONS AND MIXED PEPPERS, FINISHED WITH SALT AND PEPPER SEASONING, SERVED WITH RICE

SHISH DI POLLO **GFA** **ADD - 4.00**

MARINATED GRILLED CHICKEN SERVED ON TORTILLA, MIXED SALAD, RICE AND YOGHURT MINT SAUCE

CHICKEN MILANESE **ADD - 4.00**

CRISPY BREADED CHICKEN ON A BED OF SPAGHETTI ARRABBIATA, CHILLI AND TOPPED WITH PARMESAN

LAMB SHANK 450gm **GF** **ADD - 4.00**

OVEN ROASTED LAMB SHANK COOKED TO YOUR PREFERENCE ON A BED OF MASHED POTATOES, CARAMELISED CARROTS, BROCCOLI WITH A RED WINE GRAVY

SEA BASS **ADD - 4.00**

LIGHTLY PAN-FRIED SEA BASS, ACCOMPANIED BY A MIXED SALAD, CRISPY FRIES, WITH A SPICY CHIMICHURRI SAUCE

MONDAY TO FRIDAY ONLY 12 NOON - 4PM
EXCEPT BANK HOLIDAYS AND SPECIAL CALENDAR DAYS

V Vegetarian **VG** Vegan **GF** Gluten Free **GFA** Gluten Free Available Spicy