

A LA CARTE MENU



CASA RONI
MEDITERRANEAN CUISINE

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 TARTAR DIP
- MOZZARELLA PARCELS** 7.00
FRIED PASTRY PARCELS, FILLED WITH MOZZARELLA CHEESE, SERVED WITH A MIXED SALAD AND GARLIC AIOLI DIP
- 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 AND ONION SALAD** VG GF 4.50
- GREEN BEANS** VG GF 4.50
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I** 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 3.50)
- 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 PESTO** GFA 16.50
LINGUINE SERVED 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 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 WITH TOASTED PEPPERS, COURGETTE AND GARLIC, TOPPED WITH FRESH HERBS AND PARMESAN, INFUSED WITH TOMATO AND MIXED HERBS

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 PIZZA** V 15.50
TOMATO SAUCE, MELTED MOZZARELLA, GOATS CHEESE AND CARAMELISED ONION, TOPPED WITH FRESH ROCKET
- INFERNO PIZZA** 14.50
TOMATO SAUCE, MELTED MOZZARELLA, ITALIAN PEPPERONI, CARAMELISED ONION AND FRESH CHILLI
- HAWAIIAN PIZZA** 14.50
TOMATO SAUCE, MELTED MOZZARELLA, HAM AND 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 FOUR CHEESES, MELTED TOGETHER, TOPPED WITH GREEN PESTO AND FRESH ROCKET

- PARMA PIZZA** 15.50
TOMATO SAUCE, MELTED MOZZARELLA, PARMA HAM AND TOMATO, TOPPED WITH PARMESAN CHEESE AND FRESH ROCKET
- ALL DIPS** V 7.50
HOT HONEY 3.00 GARLIC AIOLI 3.00 CHILLI CHEESE 3.00

MEAT & FISH

- RIB-EYE STEAK 12oz** 25.50
SUCCULENT BRITISH REARED, MATURED RIB-EYE STEAK COOKED TO YOUR PREFERENCE, SERVED WITH FRIES AND PEPPERCORN SAUCE
- SIRLOIN STEAK 12oz** 24.50
SUCCULENT BRITISH REARED, MATURED, SIRLOIN STEAK COOKED TO YOUR PREFERENCE, 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 ON TILLA BREAD, MIXED SALAD, SERVED WITH RICE AND TOMATO SAUCE
- LAMB SHANK 450gm** GF 20.50
OVEN ROASTED LAMB SHANK ON A BED OF MASHED POTATOES, CARAMELISED CARROTS AND BROCCOLI WITH A RED WINE GRAY
- CHICKEN MILANESE** 18.50
CRISPY BREADED CHICKEN ON A BED OF SPAGHETTI ARRABBIATA, CHILLI AND TOPPED WITH PARMESAN
- GRILLED DUCK** GF 19.50
GRILLED SUCCULENT DUCK, SERVED WITH ROAST POTATOES, BROCCOLI AND AN ORANGE BRANDY SAUCE
- SALT AND PEPPER CHICKEN** 18.50
CRISPY BATTERED CHICKEN STRIPS WITH SWEET CHILLI SAUCE, GARLIC, CHILLI, ONIONS AND MIXED PEPPERS, FINISHED WITH SALT AND PEPPER SEASONING, SERVED WITH RICE
- CASA SPECIAL** GF 18.50
CHICKEN BREAST WITH MIXED PEPPERS, ONIONS, GARLIC, AND TOMATO SAUCE, TOPPED WITH MOZZARELLA, SERVED WITH RICE
- SALT AND PEPPER KING PRAWNS** 18.50
KING PRAWNS, WITH SWEET CHILLI SAUCE, GARLIC, ONIONS AND MIXED PEPPERS, TOSSED 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

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 AIOLI 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 TARTAR 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 3.50)

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

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 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