



# Casa Bella®

WoodFired Pizza • Pasta • Grills

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# Main Menu

*In Italy, a meal without  
wine is like a village  
without people.*

*For the complete  
Casa Bella experience,  
please enjoy the  
recommended wines on  
our Wine List.*

Prices include VAT



# STARTERS

## PLATTERS TO SHARE

*Good food is best shared*

### ANTIPASTO PLATTER 249

*(Recommended for 4 or more)*

Salami, Parma ham, chorizo, Gorgonzola, Camembert, Brie, sweet Italian cherry tomatoes, zucchini fries, marinated olives and aubergines. Served with your choice of a herb or garlic pizza bread.

### CURED MEAT PLATTER 155

*(Recommended for 2 - 4)*

Salami, Parma ham and chorizo. Served with your choice of a herb or garlic pizza bread.

### CHEESE PLATTER 99

*(Recommended for 2)*

Gorgonzola, Camembert, Brie, sweet Italian cherry tomatoes, marinated olives and fig preserve. Served with Melba toast.



### GARLIC OR HERB 49

Lightly salted and flavoured with garlic or herbs and extra virgin olive oil.

### BUFFALO MOZZARELLA & PESTO 89

Buffalo mozzarella and basil pesto drizzled with extra virgin olive oil.

### MOZZARELLA CHEESE 72

Classically Italian!

## LIGHT DISHES

### OSTRICH CARPACCIO 84

Thinly sliced ostrich, topped with fresh rocket, capers, red onions, chillies, extra virgin olive oil, balsamic glaze and grated Parmesan.

### MUSSEL POT 89

Mussels in a creamy white wine sauce. Served with crispy garlic bruschetta.

### CHICKEN LIVERS 85

Sautéed in a peri-peri Napoletana sauce with pancetta, red onion and served with garlic bruschetta.

### CAPRESE SALAD 84

Buffalo mozzarella, wedged between thinly sliced tomato and fresh basil leaves, garnished with a touch of basil pesto and balsamic glaze.

### CALAMARI 74

Grilled Cajun-style calamari tubes and heads.

### GARLIC PRAWN TAILS 95

Shelled prawns, oven-baked in a creamy Parmesan garlic sauce. Served with a garlic bruschetta.

*25cm Italian pizza bread with your favourite toppings. All our pizza breads are prepared with garlic or herbs and cooked in our wood-fired oven.*

### THREE CHEESE 89

A magnificent blend of Gorgonzola, Danish feta and mozzarella.

### TOMATO & MOZZARELLA 72

### CAPRESE 99

Buffalo mozzarella, topped with freshly sliced tomato, basil leaves, avocado\* and basil pesto. Superb with extra virgin olive oil and balsamic vinegar.


\* Available when in season.

Contains nuts!



## SALADS

*Using fresh local and imported Italian ingredients, our salads are served with balsamic glaze and our home-made honey and mustard dressing.*

PARMA HAM SALAD	125
Mixed green leaves with Parma ham, avocado*, sliced pear, red onion, cherry tomatoes, cucumber and olives. Finished with grated Parmesan and croutons.	
GORGONZOLA & PEAR SALAD 	105
Mixed green leaves with avocado*, cherry tomatoes, sliced pear, walnuts and Gorgonzola.	
PRIMAVERA SALAD	85
Mixed green leaves with grilled aubergines, cherry tomatoes and artichokes. Finished with grated Parmesan.	

## CHOPPED SALADS

*Our "no lettuce" chopped salads are served with balsamic glaze, our home-made honey and mustard dressing and finished with grated Parmesan.*


CHOPPED CHICKEN SALAD	99
Grilled chicken breast, cherry tomatoes, cucumber, red onion, carrots, Danish feta, olives and avocado*.	
CHOPPED FILLET SALAD	119
Pepper-crusted fillet steak (cooked medium), cherry tomatoes, cucumber, red onion, carrots, Danish feta, olives and avocado*.	
INSALATA GRECA	85
Cherry tomatoes, olives, cucumber, carrots, red onion, avocado* and Danish feta drizzled with extra virgin olive oil.	

## PIZZA TOPPINGS

*Personalise your favourite pizza with additional toppings.*

CHEESE	25	GOURMET	45
Danish Feta, Mozzarella, Gorgonzola		Buffalo Mozzarella, Prawns, Ostrich Carpaccio, Deboned Roast Lamb Shank, Pepper-crusted Fillet (cooked medium)	
CURED MEAT	42	DELI	28
Chorizo Sausage, Salami, Pancetta, Parma Ham		Avocado*, Bolognese (beef and pork), Olives, Roast Chicken, Brown and Portabellini Mushrooms	
SAUCES	15	VEGETABLES	18
Tzatziki, Sweet Chilli Mayo, Fig Preserve, Peri-Peri, Basil Pesto 		Gherkins, Banana, Fresh Basil, Wild Rocket, Fresh Tomato Slices, Red Onion, Sweet Italian Cherry Tomatoes, Sliced Pear, Red Peppers	
SEAFOOD	30		
Calamari Tubes and Heads, Anchovies, Mussels			

\* Available when in season.

 Contains nuts!



# NEAPOLITAN-STYLE PIZZA

**INSPIRED BY THE ORIGINAL RECIPE FROM NAPLES, ITALY.**


Authentic hand-pressed pizza crafted from imported Italian "OO" pizza flour, baked in a wood-fired pizza oven to achieve an authentic Neapolitan finish. All our pizzas are made with mozzarella unless otherwise stated. Size: 30cm.

~ BUON APPETITO ~

REGULAR MARGHERITA Tomato and mozzarella.	85	CHICKEN LIVERS Tender chicken livers, sautéed in a peri-peri Napoletana sauce with pancetta and red onion.	110
AUTHENTIC MARGHERITA Buffalo mozzarella, sweet Italian cherry tomatoes and basil leaves.	95	FRUTTI DI MARE Calamari tubes and heads, prawns, mussels and seafood dressing.	145
NAPOLI Anchovies, olives and capers.	105	CASA BELLA GORGONZOLA ~ unforgettable! Gorgonzola cheese with pancetta and fig preserve. A Casa Bella signature creation.	128
PISA Pancetta, Danish feta and avocado*.	118	MESSICANA Beef and pork Bolognese mince, red peppers, red onion, garlic and chilli.	105
FILETTO Pepper-crusted fillet strips (cooked medium) with caramelised onions, wild rocket, brown and Portabellini mushrooms, grated Parmesan and balsamic glaze.	135	MODENA  Sweet Italian cherry tomatoes, olives, Danish feta and basil pesto.	98
LAMB Deboned roast lamb shank, fresh rosemary, Danish feta and tzatziki.	130	MILANO Salami, avocado* and wild rocket.	115
AL CAPONE Tikka chicken, red onions, sweet Italian cherry tomatoes, gherkins and chillies.	110	PARMA HAM Parma ham, fresh tomato slices, wild rocket and grated Parmesan.	135
SAN MARCO Pancetta, banana and avocado*.	118	SORRENTO Buffalo mozzarella, sweet Italian cherry tomatoes, Danish feta, wild rocket and grated Parmesan.	105
CARNE Salami, pancetta, chorizo and caramelised onions.	145		

*Make some additions to your Neapolitan-style pizza from our toppings section.*

\* Available when in season.

 Contains nuts!



# PASTA

FRESHLY MADE DAILY FROM 100% DURUM WHEAT USING OUR IMPORTED ITALIAN PASTA MACHINE. SAVOUR THE THEATRE AND ART OF PASTA-MAKING.

FETTUCCINE ALFREDO	105
Pancetta with brown and Portabellini mushrooms in a creamy white sauce.	
PENNE ARRABBIATA	80
Napoletana sauce with chilli and garlic.	
SPAGHETTI BOLOGNESE	90
An Italian classic! Pork and beef Bolognese in a Napoletana sauce.	
PENNE SICILIANA	85
Made the traditional Italian way. Anchovies, olives and capers in a Napoletana sauce.	
PASTA DI POLLO	105
Spaghetti, chicken, brown and Portabellini mushrooms, red peppers and Parmesan in a creamy white sauce.	

CHORIZO FETTUCCINE	105
Chorizo sausage, brown and Portabellini mushrooms, red onions and olives in a creamy Napoletana sauce.	
FETTUCCINE CON PESCE	145
Prawns, mussels and calamari tubes in a creamy Napoletana sauce, with a slight dash of chilli.	
FETTUCCINE VEGETARIANA	99
Brown and Portabellini mushrooms, red onion, cherry tomatoes, red peppers, zucchini and asparagus in a Napoletana sauce.	
SPINACH AND RICOTTA RAVIOLI	120
Delicious filled ravioli in a creamy white sauce.	
GORGONZOLA GNOCCHI	105
Bite-size Italian dumplings in a creamy Gorgonzola sauce.	

*For a low-carb, lower calorie, gluten-free alternative, swap your pasta for zucchini spaghetti.*

## BAKED PASTA

TOPPED WITH  
MOZZARELLA CHEESE AND  
BAKED IN OUR  
WOOD-FIRED PIZZA OVEN

VEGETARIAN LASAGNE	99
Layers of tender lasagne sheets, brown and Portabellini mushrooms, zucchini and marinated aubergines in a Napoletana sauce. Baked to golden perfection.	
LASAGNE BOLOGNESE	115
Layers of tender lasagne sheets, rich beef and pork Bolognese, in a creamy white sauce, topped with mozzarella.	

## BAMBINI MEALS

*For our special little customers  
12 years and younger.*

FETTUCCINE ALFREDO	55
SPAGHETTI BOLOGNESE	55
PANCETTA PIZZA	55
CHICKEN PIZZA	55
MARGHERITA PIZZA	40



# GRILLS

*Expertly prepared and lovingly adorned with the finest sauces, herbs, spices and essential ingredients.  
Our A-grade beef steaks are carefully aged in our cold rooms.*

## T-BONE FLORENTINA 600g 189

Two weeks dry-aged & 1 week wet-aged prime T-Bone steak.  
Rubbed in olive oil, cracked pepper and Maldon salt.  
Served on the bone with a side of your choice.  
Cooked medium-rare to medium.

## FILLET STEAK FLAMBÉ 300g 199

A delectable choice. Coated in our secret rub of crushed black peppercorns, mustard seeds and fresh herbs, flambéed in brandy and finished off in cream.  
Cooked medium-rare to medium.

## STEAK & PRAWNS 180

200g Rump basted and grilled or done the Italian way - rubbed in extra virgin olive oil, Maldon salt, black pepper and grilled to your liking. Served with 4 prawns in either lemon butter, garlic butter or peri-peri sauce and your choice of side.

## RUMP 200g ~ 135 300g ~ 150

Aged for a minimum of 28 days. Basted and grilled or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt, black pepper and grilled to your liking.

## ADD A SAUCE 23

Mushroom, cheese, pepper, peri-peri, mustard cheese, Gorgonzola.

## OXTAIL 175

Rich oxtail braised in red wine and stock, with red onions and carrots. Served with herb and Parmesan mash.

## LAMB SHANK 215

Tender, hearty slow-roasted lamb shank in a deep red wine and vegetable jus. Served with delicious Parmesan and herb mash.

## PARMESAN CRUSTED CHICKEN 110

Chicken breasts coated in breadcrumbs, mixed herbs and Parmesan cheese, pan-fried until golden brown. Served with a sauce and side dish of your choice.

## SPATCHCOCK CHICKEN 159

Full spatchcock chicken, grilled in your choice of peri-peri sauce or grill basting.

## FILLET SALTIMBOCCA 215

Fillet medallions sautéed in herbed olive oil, served on a bed of fettuccine layered with mozzarella cheese, Parma ham and brown and Portabellini mushrooms in a creamy white sauce.

## FILLET GORGONZOLA 165

Fillet medallions, pan-fried with Gorgonzola cheese in a creamy white sauce. Served on a bed of fettuccine.

## CALAMARI 120

Grilled Cajun-style calamari tubes and heads.

## CASA BELLA PRAWNS x12 ~ 135 x20 ~ 190

Grilled in either lemon butter, garlic butter or peri-peri sauce, served with your choice of side.

## SIDE ORDERS

*All our grills are served with a side of your choice, unless otherwise stated.*

### THICK-CUT POTATO CHIPS 22

### GRILLED SWEET POTATOES 22

### ZUCCHINI SHOESTRING FRIES 22

### PARMESAN & HERB MASH 22

### CREAMED SPINACH 22

### SIDE CHOPPED INSALATA GRECA SALAD 27

### BROCCOLI & CAULIFLOWER 27

Served with Parmesan white sauce.



# DESSERTS

*Delicious mouthfuls of decadence,  
prepared for your enjoyment.*

## FUDGE PICASSO

White chocolate mousse, loaded with chunks of home-made fudge, coated with a white chocolate ganache and painted with strokes of dark chocolate. Served with vanilla gelato.

49

## BANOFFEE PIE

Delicious pie made from bananas, cream and toffee on a caramel biscuit base.

47

## TIRAMISU

A popular Italian dessert. Finger biscuits infused with a coffee liqueur, layered with mascarpone cheese, grated chocolate, and topped with cocoa powder.

49

## PANNA COTTA

Deliciously light and creamy, vanilla-flavoured Italian pudding topped with a mixed berry glaze. Served in a Martini glass.

49

## CHOCOLATE FONDANT

A rich, dark chocolate cake with a warm, oozing chocolate centre. Served with vanilla gelato.

49

## LIMONCELLO CHEESECAKE ~ Lemon lover's delight!

Oven-baked creamy cheesecake made with a combination of ricotta and cream cheese flavoured with Limoncello liqueur.

65

## GELATO

Ask your waitron for our selection.

32

📌 *Desserts may contain traces of NUTS!*

# DRINKS

## HOT BEVERAGES

Espresso	24
Single	24
Double	30
Americano	24
Decaffeinated Coffee	24
Cappuccino	27
Caffé Latte	27
Caffé Mocha	27
Macchiato	25
Hot Chocolate	27
Milo	27
Tea (Ceylon or Rooibos)	21

## SPECIALITY TEA

Red Cappuccino	27
Hazelnut Tea	27
Spiced Chai Tea	27

## MILKSHAKES

Crème Brûlée, Black Forest, Turkish Delight, Peanut Butter, Hazelnut, Ice Coffee, Tiramisu, Fruit Shake or Spiced Chai.	42
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## DON PEDRO

Vanilla gelato with your choice of Whisky, Kahlúa, Mint Liqueur, Frangelico or Amarula.

43

## SPECIALITY COFFEE

Your choice of Amarula, Kahlúa Irish Whiskey or Frangelico.

48

## AFTER-DINNER DELIGHTS

Refer to the wine list for our selection of Whiskies, Liqueurs, Bourbons, Digestifs, Brandies and Ports.

## SOFT DRINKS

Refer to the wine list for our full selection.

Prices include VAT