



Casa Bella®

WoodFired Pizza • Pasta • Grills

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Buon Appetito



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

*Meals made with the utmost care and
attention merit wines of distinguished heritage.
Please enjoy our recommended wine pairings for
selected Casa Bella dishes throughout our menu.*

Please refer to the full wine list for pricing.

*We trust our selection will delight and
captivate you.*

Prices include VAT

❧ *First we eat, then we do everything else* ❧

STARTERS

PLATTERS TO SHARE

Good food is best shared

ANTIPASTO PLATTER 265

(Recommended for 4 or more)

Salami, Parma ham, chorizo, Gorgonzola, Camembert, Brie, grilled artichokes, zucchini fries, marinated olives, aubergines and walnuts. Served with your choice of a herb or garlic pizza bread.

 *Waterside Chardonnay*

CURED MEAT PLATTER 162

(Recommended for 2 - 4)

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

CHEESE PLATTER 125

(Recommended for 2)

Gorgonzola, Camembert, Brie, grilled artichokes, walnuts, marinated olives and fig preserve. Served with Melba toast.




GARLIC OR HERB 55

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

THREE CHEESE 95

A magnificent blend of Gorgonzola, Danish feta and mozzarella.

* Available when in season.  Contains nuts!

LIGHT DISHES

SPRINGBOK CARPACCIO 90

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

MUSSEL POT 99

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

CHICKEN LIVERS 99

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

CAPRESE SALAD 89

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

CALAMARI 89

Grilled Cajun-style or flash-fried calamari tubes and heads. Served with zucchini fries.

GARLIC PRAWN TAILS 99

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

CREAMY GARLIC SNAILS 96

Snails, oven-baked in a creamy garlic and Parmesan sauce. Served with garlic bruschetta.

 *Diemersdal Sauvignon Blanc*

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.

MOZZARELLA CHEESE 75

Classically Italian!

CAPRESE 95

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

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 137

Mixed green leaves with Parma ham, avocado*, sliced pear, red onion, cherry tomatoes, cucumber and olives. Finished with grated Parmesan and croutons.

SALMON SALAD 125

Mixed green leaves with cherry tomatoes, salmon and cream cheese. Finished with grated Parmesan.

 *Peacock Wild Ferment Sauvignon Blanc*

CHICKEN CAESAR SALAD 105

Mixed green leaves with anchovies, chicken breast strips, cherry tomatoes, boiled egg and Parmesan. Served with bread sticks and a creamy Caesar dressing on the side.

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 112

Grilled chicken breast, cherry tomatoes, cucumber, red onion, carrots, Danish feta, olives and avocado*.

CHOPPED FILLET SALAD 137

Pepper-crusted fillet steak (cooked medium), cherry tomatoes, cucumber, red onion, carrots, Danish feta, olives and avocado*.

INSALATA GRECA 92

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 30ea

Danish Feta, Mozzarella, Gorgonzola

CURED MEAT 46ea

Chorizo Sausage, Salami, Pancetta, Parma Ham

SAUCES 15ea

Tzatziki, Sweet Chilli Mayo, Fig Preserve, Peri-Peri, Basil Pesto 

SEAFOOD 36ea

Calamari Tubes and Heads, Anchovies, Mussels

GOURMET 50ea

Buffalo Mozzarella, Springbok Carpaccio, Salmon, Prawns, Pulled Pork, Deboned Roast Lamb Shank, Pepper-crusted Fillet (cooked medium)


DELI 33ea

Avocado*, Slow Cooked Bolognese (beef and pork), Olives, Roast Chicken, Brown and Portabellini Mushrooms, Oven-roasted Vegetables

VEGETABLES 15ea

Gherkins, Banana, Fresh Basil, Wild Rocket, Fresh Tomato Slices, Red Onion, Sweet Italian Cherry Tomatoes, Sliced Pear, Red Peppers, Pineapple, Jalapeños

* Available when in season.

 Contains nuts!

PIZZA

INSPIRED BY THE ORIGINAL RECIPE FROM NAPLES, ITALY. Authentic hand-pressed pizza, crafted from the highest quality imported Italian "OO" pizza flour, baked in a wood-fired pizza oven to achieve an authentic finish.

All our pizzas are made with mozzarella unless otherwise stated. Size: 30cm. ~ **BUON APPETITO** ~

Make some additions to your pizza from our toppings section.

REGULAR MARGHERITA	90	SARDINIA	125
Tomato and mozzarella.		Sweet pulled pork with jalapeños.	
AUTHENTIC MARGHERITA	100	MESSICANA	115
Buffalo mozzarella, sweet Italian cherry tomatoes and basil leaves.		Slow cooked beef and pork Bolognese mince, red peppers, red onion, garlic and chilli.	
PISA	125	 <i>Nederburg Baronne</i>	
Pancetta, Danish feta and avocado*.		CASA BELLA GORGONZOLA ~ unforgettable!	135
FILETTO	140	Gorgonzola cheese with pancetta and fig preserve.	
Pepper-crusted fillet strips (cooked medium) with caramelised onions, wild rocket, brown and Portabellini mushrooms, grated Parmesan and balsamic glaze.		A Casa Bella signature creation.	
 <i>Beyerskloof Pinotage</i>		 <i>Black Oystercatcher Sauvignon Blanc</i>	
LAMB	140	MODENA 	105
Deboned roast lamb shank, fresh rosemary, Danish feta and tzatziki.		Sweet Italian cherry tomatoes, olives, Danish feta and basil pesto.	
AL CAPONE	122	PARMA HAM	140
Tikka chicken, red onions, sweet Italian cherry tomatoes, gherkins and chillies.		Parma ham, fresh tomato slices, wild rocket and grated Parmesan.	
 <i>Allesverloren Shiraz</i>		CAPRI	110
CARNE	155	Oven-roasted vegetables, Danish feta, dressed with wild rocket, fresh basil and balsamic vinegar.	
Salami, pancetta, chorizo and caramelised onions.			
CHICKEN LIVERS	120		
Tender chicken livers, sautéed in a peri-peri Napoletana sauce with pancetta and red onion.			
MILANO	120		
Salami, avocado* and wild rocket.			
FRUTTI DI MARE	155		
Calamari tubes and heads, prawns, mussels and seafood dressing.			

PIZZA BIANCO

The Pizza Bianco offers an alternative to the traditional tomato base that we know and love. Cream cheese mixed with lemon, Parmesan cheese and garlic creates a white base.

LAMB, POTATO AND ROSEMARY	125
Dressed with wild rocket and balsamic reduction.	
OVEN-ROASTED VEGETABLES	110
Dressed with wild rocket.	
SALMON	125
Dressed with wild rocket and balsamic reduction.	






PASTA



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

*For a low-carb, lower calorie, gluten-free alternative, swap your pasta for zucchini spaghetti ~ Complimentary
Gluten-free fusilli pasta ~ R24*

FETTUCCINE ALFREDO	120	CON PESCE FETTUCCINE OR RISOTTO	165
Pancetta with brown and Portabellini mushrooms in a creamy white sauce.		Prawns, mussels and calamari tubes in a creamy Napoletana sauce, with a slight dash of chilli.	
PENNE ARRABBIATA	89	 <i>Christina Brut MCC</i>	
Napoletana sauce with chilli and garlic.		SPINACH AND RICOTTA RAVIOLI	129
SPAGHETTI BOLOGNESE	99	Delicious filled ravioli in a creamy white sauce.	
An Italian classic! Pork and beef Bolognese in a Napoletana sauce. Slow cooked for 5 hours for extra flavour.		GORGONZOLA GNOCCHI	115
 <i>Nederburg Baronne</i>		Bite-size Italian dumplings in a creamy Gorgonzola sauce.	
SPAGHETTI AGLIO E OLIO	80	<i>Add Mushrooms</i>	<i>Add 10</i>
Garlic, chilli and extra virgin olive oil tossed with freshly made spaghetti. Simple yet delicious!		CREAMY PORK FETTUCCINE	125
PASTA DI POLLO	110	Pulled pork, mushrooms and caramelised onion in a creamy white sauce.	
Spaghetti, chicken, brown and Portabellini mushrooms, red peppers and Parmesan in a creamy white sauce.		 <i>Durbanville Hills Collectors Reserve Sauvignon Blanc</i>	
CHORIZO FETTUCCINE	110	SALMON FETTUCCINE	165
Chorizo sausage, brown and Portabellini mushrooms, red onions and olives in a creamy Napoletana sauce.		Salmon in a creamy Parmesan sauce with red peppers and a hint of chilli.	
		RISOTTO	105
		A creamy risotto with mixed brown and Portabellini mushrooms.	

BAKED PASTA

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

VEGETARIAN LASAGNE	115
Layers of tender lasagne sheets, brown and Portabellini mushrooms, zucchini and marinated aubergines in a Napoletana sauce. Baked to golden perfection.	
LASAGNE BOLOGNESE	125
Layers of tender lasagne sheets, rich slow cooked beef and pork Bolognese, in a creamy white sauce, topped with mozzarella.	

BAMBINI MEALS

For our special little guests 12 years and younger.

FETTUCCINE ALFREDO	65
SPAGHETTI BOLOGNESE	60
FRIED CALAMARI & CHIPS	79
CHICKEN & PINE PIZZA	60
SALAMI & CHEESE PIZZA	65
MARGHERITA PIZZA	45

GRILLS

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

T-BONE FLORENTINA 600g 215

Two weeks dry-aged & one 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 225

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.

 *Rustenberg Cabernet Sauvignon*

STEAK & 3 QUEEN PRAWNS 200

250g Rump basted and grilled or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and black pepper, and grilled to your liking. Served with 3 queen prawns in either lemon butter, garlic butter or peri-peri sauce and your choice of side.

 *Durbanville Hills The Collectors Reserve Pinotage*

RUMP 250g 155

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

ADD A SAUCE 25

Truffle mushroom, mushroom, cheese, pepper, peri-peri, blue cheese.

OXTAIL 190

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

LAMB SHANK 230

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

PORK BELLY 195

Slow-roasted rolled pork belly with a cranberry and pork stuffing. Served with gravy on Parmesan and herb mash and topped with crispy crackling.

LAMB CHOPS 170

2 x 150g succulent thick-cut chops, basted or rubbed in olive oil, cracked pepper and Maldon salt.

PARMESAN CRUSTED CHICKEN 120

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

SPATCHCOCK CHICKEN 169

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

FILLET SALTIMBOCCA 210

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

 *Peacock Wild Ferment Merlot*

FILLET GORGONZOLA 185

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

CALAMARI 140

Grilled Cajun-style or flash-fried calamari tubes and heads.

CASA BELLA QUEEN PRAWNS x6 ~ 165

Grilled in either lemon butter, garlic butter or peri-peri sauce, served with your choice of side. x12 ~ 275
x18 ~ 355

SIDE ORDERS

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

THICK-CUT POTATO CHIPS 35

GRILLED SWEET POTATOES 35

PARMESAN & HERB MASH 35

ZUCCHINI SHOESTRING FRIES 35

CREAMED SPINACH 35

BROCCOLI & CAULIFLOWER 40

Served with Parmesan white sauce.

OVEN-ROASTED VEGETABLES 40

SIDE CHOPPED INSALATA GRECA SALAD 40

DESSERTS

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

STICKY DATE BUTTERSCOTCH

A soft, spongy date pudding smothered in an indulgently rich butterscotch sauce. Served with vanilla gelato.

 *Nardini Grappa*

60

BANOFFEE PIE

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

60

TIRAMISU

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

60

WARM CHOCOLATE PUDDING

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

60

LIMONCELLO CHEESECAKE ~ Lemon lover's delight! 70

Oven-baked creamy cheesecake made with cream cheese flavoured with Limoncello liqueur.

ETON MESS

A divine combination of crunchy meringue, strawberry sauce, strawberries and whipped cream.

60

GELATO


Ask your waitron for our selection.

35

HENNESSY 3 C'S

Hennessy Very Special Cognac perfectly paired with warm chocolate pudding & coffee.

110

 *Desserts may contain traces of NUTS!*

DRINKS

HOT BEVERAGES

Espresso	Single	24
	Double	28
Americano		26
Decaffeinated Coffee		26
Cappuccino	Single Shot	29
	Double Shot	37
Caffé Latte		29
Caffé Mocha		29
Macchiato		27
Hot Chocolate		29
Milo		29
Tea (Ceylon or Rooibos)		23

SPECIALITY TEA

Red Cappuccino 29

MILKSHAKES

Crème Brûlée, Black Forest, Turkish Delight, Iced Coffee or Fruit Shake 45

SOFT DRINKS

Refer to the wine list for our full selection.

SPECIALITY COFFEE

Your choice of Amarula, Kahlúa Irish Whiskey, Frangelico or Disaronno Amaretto. 50

DON PEDRO

45

Vanilla gelato with your choice of Whisky, Kahlúa, Limoncello, Frangelico, Amarula or Disaronno Amaretto. Select any other liqueur or spirit of your choice to create your own Don Pedro.

AFTER-DINNER DELIGHTS

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

Grappa and Espresso	50
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Prices include VAT

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