

**Aperol Spritz** 7  
soda and prosecco

**Bellini** 7  
peach purée and prosecco

**Bellucci** 7  
limoncello, lemon  
and basil

**Manzini** 7  
Disaronno amaretto, lemon  
and sugar

**Passione** 7  
Absolut vodka, passion fruit,  
red berries and prosecco

**Corleone** 7  
tequila, pear purée and cinnamon

ALCOHOL FREE

**Fragoleto** 5  
red berries and mint

## ANTIPASTI

<b>Burrata con Prosciutto crudo Langhirano</b> ..... and olive oil	14
<b>Insalata Caprese</b> ..... mozzarella di bufala, tomato and basil	12
<b>Carpaccio di Manzo</b> ..... artichokes, pine nuts, Grana Padano cheese and truffle olive oil	16
<b>Bruschetta di Verdure &amp; Provola Affumicata</b> ..... with pepper, courgette, eggplant, carrot and broccoli	8
<b>Frittura di Calamari</b> ..... with pepper, courgette, eggplant, carrot and broccoli	10
<b>Arancini al Ragù</b> ..... of sicilian rice, stuffed with ragù	10

## INSALATE

<b>Caesar</b> ..... lettuce heart, Grana Padano, garlic croutons, crispy speck and caesar sauce	13,5
di <b>Pollo</b> .....	15,5
di <b>Gamberi</b> .....	17,5
<b>Couscous con Tataki di Tonno</b> ..... with avocado purée and sautéed vegetables	17,5

## PIZZA

<b>Margherita</b> ..... tomato, mozzarella fiordilatte and basil	13,5
<b>Diavola</b> ..... tomato, mozzarella fiordilatte, spicy Calabrian ventricina and basil	17,5
<b>Tonno e Cipolla</b> ..... tomato sauce, mozzarella fiordilatte, tuna, Kalamata olives and red onion	16,5
<b>Capriccio</b> ..... tomato, mozzarella fiordilatte, ham, mushrooms and artichokes	17
<b>Prosciutto Arrosto e Funghi</b> ..... tomato, mozzarella fiordilatte, ham and mushrooms	16,5
<b>Funghi</b> ..... tomato, mozzarella fiordilatte, mushrooms and oregano	15
<b>4 Formaggi</b> ..... mozzarella fiordilatte, gorgonzola, asiago, Grana Padano cheese and basil	17,5
<b>Ortolana</b> ..... tomato, mozzarella fiordilatte, eggplant, courgette, peppers, mushrooms and Grana Padano cheese	16,5
<b>Primavera</b> ..... tomato, mozzarella di bufala Campana DOP, marinated cherry tomato and basil	15,5
<b>Burrata</b> ..... tomato, mozzarella fiordilatte, rocket and basil pesto	17,5
<b>Tartufi e Porcini</b> ..... mozzarella fiordilatte, porcini mushrooms, asiago cheese and black truffle cream	17,5
<b>Gamberi</b> ..... tomato, mozzarella fiordilatte, shrimp, marinated cherry tomato and courgette	19
<b>Pugliese</b> ..... tomato, mozzarella fiordilatte, prosciutto crudo Langhirano, ricotta, egg and Grana Padano cheese	19
<b>Prosciutto Crudo di Langhirano e Mozzarella di Bufala</b> ..... tomato, mozzarella di bufala, Langhirano cured ham and arugula	19
<b>Scamorza Affumicata e Speck di Asiago</b> ..... tomato, mozzarella fiordilatte, smoked scamorza cheese, Grana Padano cheese, Asiago speck and truffle oil	17,5
<b>Calzone Classico</b> ..... tomato sauce, mozzarella fiordilatte, ricotta, sopressa Vicentina, ham and egg	19
<b>A gusto</b> ..... Base (tomato sauce and mozzarella fiordilatte) + ingredients	PV

## PASTA &amp; RISOTTO

<b>Penne con Verdure alla Griglia</b> ..... with tomato sauce, pistachio and basil pesto	14,5
<b>Spaghetti alla Carbonara</b> .....	14,5
<b>Linguini ai Gamberi e Peperoncino</b> .....	18
<b>Lasagna al Ragù</b> .....	16
<b>Paccheri al Ragù</b> .....	16
<b>Tagliatelle ai Funghi e Pecorino</b> ..... with truffle oil	16,5
<b>Ravioli di Ricotta e Spinaci</b> ..... with walnuts and cheese sauce	18
<b>Risotto ai Gamberi e Asparagi</b> .....	18,5
<b>Risotto ai Funghi e Tartufo Nero</b> .....	17,5

## CLASSICI

<b>Polpo al Forno</b> ..... with roast potatoes, Kalamata olives, olive oil and garlic	18,5
<b>Vitello alla Milanese</b> ..... with spaghetti al pomodoro	17,5

## DOLCI &amp; GELATI

<b>Tiramisù Classico</b> 6
<b>Torta Caprese</b> 6 chocolate and almond cake with cream ice-cream
<b>Panna Cotta ai Frutti di Bosco</b> 6
<b>Crostata di Mele</b> 6 apple pie with vanilla ice-cream
<b>Copa di Gelato Artigianale</b> 6 TWO SCOOPS chocolate · vanilla · cream · pistachio strawberry · lemon

🌿 Vegetarian 🌶️ Spicy 🍷 Glúten free 🍕 Pizza bianca

Prices shown in €, VAT included at the applicable rate. No dish, food product or beverage, including couvert, may be charged if not requested or consumed by the customer, in accordance with Decree-Law 10/2015 | Cork stopper rate per bottle: 18€

The fresh ingredients capture the true Italian essence, combining quality and authenticity in its preparation.

Casa Mia's handmade pizza is light due to the slow fermentation of the dough and, with a thin and crispy base, which is the result of our wood-fired oven cooking.

***Tutto fatto in casa, correttamente!***



**CASA MIA**