

Casa Mia

La fragranza, la qualita` e la presentazione dei piatti, cose a cui noi teniamo molto, non sono possibili senza il tempo, ci scusiamo fin d'ora se a volte puo` capitare di aspettare un po' di piu`.

The quality, presentation and flavours of every dish are prepared with the utmost of care and with our love for cooking. Freshly cooked food takes a little longer to prepare. However, we assure you that it is worth the wait!

Thank you for your patience and understanding.

Angelo Usai
Executive Chef

Filiberto Magnati
Manager

For all Health conscious diners, Chef Angelo recommends the selection from the healthy options section on the next page.

ENJOY RARE SELECTION OF OLIVE OILS

Olive oil is obtained by crushing olives, the fruit of a tree (*Olea europaea sativa* of the family Oleaceae), originally from Asia Minor and cultivated in the Mediterranean basin since ancient times. Almost every Italian region produces olive oils. Because of differences in olive varieties, types of soil and climate, altitudes and processing, each production area has its own peculiarities and each olive oil can be quite unique. Please test your palate by tasting these following oils which has been as well suggested for different type of dishes.

Extra Virgin Olive Oil "Terre Bormane" (Liguria)

Dhs 6
(10 ml)

The Liguria, before the Roman Legions came to our valleys, adored "BORMANO's", The God of woods and waters. The tradition of the good oil continues from these forgotten legends of faunas and divinities. BORMANO, the severe guardian of the woods, guarantees the genuineness of this very special Liguria Extra Virgin Olive Oil. It is a genuine Olive Oil, with a delicate and gentle scent, a sweet and fragrant aroma, tending toward a delicate taste of almond. It is produced with ripe olives of "TAGGIASCA" quality, respecting ancient methods handed down for many centuries.

Extra Virgin Olive Oil "Il Trappeto" (Puglia)

Dhs 5
(10 ml)

An Extra Virgin Olive Oil produced from stone - milling and first cold pressing of the best quality Coratina and Ogliarola olives cultivated and hand - gathered by the 2000 producers from Apulian estates located to the north of Bari in South East Italy.

Color Golden with olive green reflections
Aroma Clean Olive
Flavour Fruity with almond aftertaste
Acidity Max 0,45% Panel Test Minimum 6,5

Etra Virgin Olive Oil Il Boschetto (Toscana)

Dhs 9
(10 ml)

Consorzio dell'olio Toscano I.G.P

During the last three years il Boschetto has concentrated on the production of IGP Extra Virgin Olive Oil (Protected Geographical Indication) through our mill. The family owned olive groves cover more than eight hectares with 2500 olives trees including the frantoio, leccino, moraiolo and pendolino varieties.

Extra Virgin Olive Oil Smeralda (Sardinia)

Dhs 6
(10 ml)

Extra virgin Oil and olives: from the Sardinian olive grove the most simple and precious fruit of the Mediterranean tradition. Smeralda selects the best Sardinian extra virgin oil, ready for any use. Sardinian olives are pickled, ready to enrich your salads, prepare snacks or make brand new recipes.

Elle Esse Italian Truffle Extra Virgin Olive Oil (Umbria)

Dhs 12
(10 ml)

Ingredients Extra virgin olive oil and Tuber Magnatum Pico, flavouring, dried truffles, white spring truffle (*Tuber Albidum*). This condiment was made by extended infusion of white truffles in excellent extra virgin olive oil.

PIATTI A BASSO CONTENUTO CALORICO

Healthy Options

	FIRST COURSE	MAIN COURSE
Mozzarella di bufala con pomodori e basilico freschi Italian D.O.P. buffalo mozzarella served with fresh tomatoes and basil Calories 405, total fat 30g, cholesterol 98mg, protein 26g With Extra Virgin Olive Oil Smeralda (Sardinia)		55 58
Trucchioli integrali della casa con spinaci e pomodori di collina Homemade whole wheat strips pasta with cherry tomatoes and fresh spinach Calories 303, total fat 6g, cholesterol 0mg, protein 12g	41	48
Vegetali di stagione grigliati 🥕 Grilled mixed seasonal vegetables Calories 158, total fat 5g, cholesterol 0mg, protein 6g With Extra Virgin Olive Oil Il Boshetto (Toscana)		40 49
Filetto di branzino alla griglia, con vegetali misti di stagione Grilled seabass fillet with steamed vegetables Seabass:- calories 257, total fat 10g, cholesterol 120mg, protein 30g With Raineri Extra Virgin Olive Oil (Liguria)		118 124
Filetto di vitello arrosto con zucchine alla menta Oven roasted veal tenderloin with mint flavoured zucchini		180
Petto di pollo ai ferri con vegetali di stagione Grilled chicken breast with steamed vegetables		80
Pizza Vegetariana 🥕 Tomatoes, mozzarella, oregano and mixed vegetables Calories 689, total fat 15g, cholesterol 2mg, protein 22g	35	45
Piatto di frutta mista Assorted fresh fruit platter Calories 146, total fat 1g, cholesterol 0mg, protein 2g		35



Vegetarian dishes

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ANTIPASTI FREDDI

Cold Starters

Affettati misti prosciutto di parma, coppa, mortadella salame piccante Contains pork	75
Assorted mixed cold cuts of parma ham, coppa, mortadella, porchetta, spicy salami	
Affettato di Porchetta arrostita in casa Contains pork	48
Cold cuts of fresh home-roasted pork leg	
Carpaccio di manzo, servito con insalatina, fiocchi di pecorino, olio e limone	53
Beef carpaccio, served with salad seasoned with pecorino cheese, lemon dressing	
Tonno marinato alle erbe, crostini, trito di olive Kalamata, cipollotto fresco e salsa al limone	79
Marinated sako tuna fillet with herbs, bread croûtons, Kalamata olives mousse, spring onions and lemon sauce	
Insalata di mare alla sarda	75
Sardinian seafood salad marinated in white vinegar	
Carpaccio di salmone e capesante servito con agretto di olive nere	62
Salmon carpaccio and sea-scallops served with tapenade sauce	
Misticanza con bresaola, Asiago, scalogno e funghetti freschi	55
Mix salad of dry beef Bresaola, Asiago cheese, shallots, fresh bottom mushrooms and balsamic dressing	



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ANTIPASTI CALDI

Hot Starters

Zuppetta di cozze alla marinara, servite con crostone di pane all aglio	60
Marinara style mussels with olive oil, garlic and white wine Contains alcohol	
Fegato di anatra con tortino di cipolla e mais,	130
insalatina al balsamico vecchio	
Duck liver served with onion and mais cake, mix salad with old Balsamic	
Maruzzelle di mare saltati con aglio e prezzemolo serviti	75
con salsa piccante al pomodoro	
Sautéed whelks with garlic and parsley served with spicy fresh tomato sauce	

PRIMI PIATTI

First Course

MAIN
COURSE

Stracciatella di ricotta	45	
"Stracciatella" soup with ricotta cheese		
Minestrone di verdure 	38	
Traditional Italian vegetable soup served with homemade pasta		
Fusilli tricolori con pollo al rosmarino cipolle rosse, panna, e zucchine	46	54
Homemade tree-colors fusilli pasta with rosemary chicken, red onions, cream and zucchini		
Timballo di tagliolini della casa con ricotta di pecora e spinaci freschi	80	90
gratinati con parmigiano		
Homemade gratinated tagliolini timbale with ricotta cheese, fresh spinach and parmesan		



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Tagliatelle della casa con gamberi e asparagi	72	81
Homemade fresh tagliatelle pasta with asparagus, prawns and cherry tomatoes		
Ravioli ai formaggi con sugo leggero al pomodoro e pecorino semistagionato	50	57
Homemade ravioli pasta filled with mixed cheese served with light tomato sauce and ewe cheese		
Risotto con carciofi freschi e bottarga della casa	85	95
Risotto with fresh artichoke and homemade Bottarga		
Risotto alla pescatora Contains alcohol	67	78
Traditional mix seafood risotto		
Bucatini della casa all'Amatriciana Contains pork	47	55
Homemade Bucatini pasta Amatriciana sauce		
Tipici gnocchetti alla Campidanese con salsiccia fresca, profumo allo zafferano e semi di finocchio Contains pork	47	55
Sardinian style homemade typical semolina gnocchetti pasta with pork sausage saffron and fennel seeds		
Zuppa di fregula fatta in casa, con Cicale di mare e vegetali		99
Homemade Fregula pasta soup with cigaly and vegetable		



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ABBIAMO DISPONIBILE ANCHE

Also available

	FIRST COURSE	MAIN COURSE
Lasagna vegetariana 		52
Vegetable lasagna		
Lasagna di carne		58
Meat Lasagna		
Spaghetti alle vongole veraci Contains alcohol	66	75
Spaghetti with fresh clams sautéed in olive oil and garlic with cherry tomatoes and white wine		
With Extra Virgin Olive Oil Smeralda (Sardinia)	69	77
Spaghetti all'aragosta locale Contains alcohol	85	110
Spaghetti with fresh local rock lobster		
With Extra Virgin Olive Oil Smeralda (Sardinia)	88	109
Spaghetti ai frutti di mare con pomodoro fresco Contains alcohol	78	90
Spaghetti with mixed seafood and fresh tomato		
Spaghetti alla Bolognese	50	57
Spaghetti with Bolognese sauce		
Spaghetti con pomodoro e basilico 	43	51
Spaghetti with tomato sauce and basil		
Penne all'arrabiata 	43	50
Penne with tomato, chilli and black olives		
Linguine alla Ligure, con tradizionale pesto *	43	51
Linguine pasta with fresh basil pesto sauce		
Spaghetti alla Carbonara Contains pork	43	51
Spaghetti with Carbonara sauce		



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PIATTI DI PESCE

Fish Course

Bocconcini di cernia in salsa Mediterranea Contains alcohol	110
Hammour cubes in light spicy Mediterranean sauce, served with basil pesto flavoured mashed potatoes	
Darna di ricciola alla griglia	90
Grilled fillet of halwayoo fish	
With Raineri Extra Virgin Olive Oil (Liguria)	91
Aragosta alla griglia	160
Grilled local rock lobster	
Gamberi alla griglia	140
Grilled jumbo prawns	
Zuppa di pesce del giorno Contains alcohol	120
Fish soup of the day	
Orata alla griglia (350 - 400 gr)	120
Grilled whole sea-bream	
Filetto di orate al forno con asparagi cozze e salsa allo zafferano	94
Roasted sea-bream fillet with asparagus, mussels and saffron sauce	
With Raineri Extra Virgin Olive Oil (Liguria)	100
Grigliata di pesce misto del giorno, vegetali saltati e salsa Mediterranea	220
Mix grilled fish of the day, sautéed seasonal vegetables and Mediterranean sauce	



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SECONDI PIATTI

Second Course

Tagliata di costata di manzo Angus	142
Sliced prime rib Angus New Zealand (500 gr.)	
With Extra Virgin Olive Oil "Il Trappeto" (Puglia)	147
Costolette di agnello arrostite e marinate in erbe selvatiche	115
Roasted lamb chops marinated Mediterranean herbs	
Filetto di manzo alla griglia	138
Grilled beef fillet New Zealand (200 gr.)	
With Elle Esse Italian Truffle Extra Virgin Olive Oil	139
Costoletta alla Milanese	120
"Milanese style " breaded veal cutlet	
Tradizionale ossobuco alla milanese	125
"Milanese style" veal shank saffron risotto	
Petto di pollo ruspante servito con salsa di funghi	90
Roasted chicken breast served with mushrooms sauce	
With Elle Esse Italian Truffle Extra Virgin Olive Oil	102
Lombata di vitello, con salsa ai porcini	198
Veal rack with porcini mushrooms sauce	



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SIDE ORDERS

Patate arrostitute Roast potatoes	25
Purea di patate Mashed potatoes	25
Vegetali misti saltati Mixed sautéed vegetables	25
Spinaci saltati all'aglio Sautéed spinach	25
Funghi saltati all'aglio e prezzemolo Sautéed mushrooms	25

PIZZA

From our traditional wood-fired pizza oven
All large pizzas are available for take - away

	SMALL	LARGE
Radicchio fresco e taleggio  Tomato, mozzarella, red chicory and taleggio cheese	46	55
Bianca  White pizza with mozzarella, virgin olive oil and basil	33	42
Margherita  Tomato, mozzarella and oregano	35	45
Diavola  Tomato, mozzarella, basil, marinated onions, marinated peppers and chilli	36	47
Capricciosa  Tomato, mozzarella, oregano, black olives, mushrooms, artichokes and marinated peppers	42	50
Vegetariana  Tomato, mozzarella, oregano and mix grilled vegetables	37	46



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Ai quattro formaggi Tomato, basil and four kinds of cheese	47	56
Porcini 🥕 Tomato, mozzarella and boletus mushrooms	44	53
Calzone con vegetali e formaggi misti 🥕 Calzone pizza with tomato, mozzarella, oregano, mixed cheese and vegetables		55
Napoletana Tomato, mozzarella, oregano, anchovies and garlic	35	45
Bresaola e rucola Tomato, mozzarella, oregano with air-dried beef and roquette leaves	52	61
Tonno e cipolla Tomato, mozzarella, tuna fish, oregano, onions	40	50
Ai frutti di mare Tomato, mozzarella, oregano and mixed seafood	52	61
Porchetta fatta in casa, pomodori freschi e rosmarino Contains pork Tomato, mozzarella, cold cuts of homemade pork leg, fresh tomato and rosemary	55	63
Quattro stagioni Contains pork Tomato, mozzarella, oregano, artichokes, black olives, cooked ham, mushrooms and sweet peppers	52	61
Parmense Contains pork Tomato, mozzarella, oregano, Parma ham and parmesan cheese	55	63
Casa Mia Contains pork Tomato, mozzarella, basil and spicy pork salami	52	61
Vulcano Contains pork (Recommended for two) Tomato, mozzarella, cooked ham, artichokes, parmesan, extra virgin olive oil and boletus mushrooms		69
Extra Toppings	SMALL	LARGE
Vegetables, mozzarella cheese	08	12
Parma ham, cooked ham, salami Contains pork	14	20
Homemade Porchetta Contains pork	16	22
Buffalo mozzarella 130 gram	45	45



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FORMAGGI

Cheese

Lo chef consiglia, la selezione dei formaggi con mostarde di frutta e sapa della casa Asiago, parmesan reggiano, gorgonzola, taleggio 64

The chef's suggestion of Casa Mia's cheese selection, served with mixed fruit "chutney" and traditional "sapa" sauce

Scelta di formaggi individuale 45

Cheese of your choice: parmigiano, asiago, gorgonzola or taleggio

DOLCI FREDDI

Cold Dessert

Tradizionale Tiramisu' della casa 34

Homemade traditional Tiramisu

Semifreddo cassata all'italiana, con mandorle caramellate * e salsa al cioccolato 31

Traditional Italian cassata

Crema cotta con amaretti di mandorle fatti in casa accompagnati da un bicchiere di vino Recioto **Contains alcohol *** 86

Crème brûlée with homemade almond cookies accompanied by a glass of Recioto sweet wine

Crema bruciata alle bacche di vaniglia 31

Vanilla crème brûlée



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DOLCI CALDI

Hot Dessert

Tortino con cuore di cioccolato fuso e gelato alla vaniglia 37
Melted heart of dark chocolate cake with vanilla ice cream

Soffiato alla cannella 31
Cinnamon souffle

Tortino di mele servito con gelato alla cannella 31
Apple tart served with cinnamon ice cream, (20 minutes)

COPPE DI GELATO

Ice Cream Coup

Tipico gelato chiamato tartufo **Contains alcohol *** 31
Vanilla and hazelnut ice cream, whipped cream,
rum and crushed nougat

Espresso freddo con gelato alla vaniglia e panna montata 31
Cold espresso with vanilla and coffee ice cream, whipped cream

**Spaghetti di gelato alla vaniglia, con salsa di lampone e scaglie
di cioccolato bianco** 31
Vanilla ice cream spaghetti, raspberry sauce and white chocolate flacks

**Coppa pesca melba, stracciatella, vaniglia, pesche, panna montata
e salsa al cioccolato** 31
Peach Melba with chocolate chip and vanilla ice cream,
whipped cream and chocolate sauce



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Coppa di nocciola croccante Contains alcohol *	31
Vanilla and hazelnut ice cream, whipped cream, egg brandy, crunchy nougat and cookies	
Coppa all'amarena Contains alcohol *	31
Vanilla, strawberry and chocolate chip ice cream, amarena cherries, kirsch, whipped cream and chopped fresh pistachios	
Coppa di gelato vaniglia e frutta mista	31
Vanilla ice cream, fresh fruit salad, whipped cream and raspberry sauce	

SELEZIONE DI GELATI

Selection of ice cream

Pallina di gelato a scelta	10
Selection of home ice cream your choice	
	by scoop

Lemon sorbet	Café
Strawberry	Vanilla
Cinnamon	Choco chips
Pistachio *	Dark chocolate
Hazelnut *	

VINO DA DOLCE

Dessert Wine

	BY GLASS (75ml)	BOTTLE
Vin Santo 1993	44	420
Az. Castello di Ama, Toscana		



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