CASA NOSTRA

MODERN ITALIAN EATERY

MENU

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ANTIPASTI

Bruschetta Casa Nostra (v) 12,50
Tomatoes · garlic · shallots · basil pesto · burrata

Melanzana Ripiena (v) 14,50
Stracciatella · pistachios · basil oil · marinated red onions

Vitello Tonnato 16,90
Thinly sliced veal · tuna-caper cream · capers

Beef Tataki di Manzo 16,90
Beef fillet · Dijon honey cream · lemon · Parmigiano

Calamari Fritti 16,50
Crispy fried calamari · lime butter · parsley

INSALATA

La Pera 18,50
Honey-caramelised pear · Gorgonzola · walnuts · prosciutto · lamb's lettuce

Caesar Roma 17,90
Romaine lettuce · Caesar dressing · Parmigiano Reggiano

Tartare di Branzino 18,90
Fine sea bass tartare · mint-citrus dressing · baby rocket

Insalata Dolce Vita (v) 18,90
Lamb's lettuce · figs · walnuts · caramelised goat's cheese

CASA NOSTRA TAGLIERE
per person 16,90

Perfect for sharing · Salami, prosciutto crudo, prosciutto cotto, green olives, Pecorino, Parmigiano, Gorgonzola, grissini

OUR RECOMMENDATION
24,00

Finest beef tartare – freshly prepared at your table, just the way you like it.

(v) = vegetarian · (vg) = vegan
For more information on allergens and intolerances, please ask our Casa Nostra team.

PRIMI PIATTI

Fresh pasta from an Italian pasta maker, refined with homemade sauces, aromatic stocks and finely balanced creams.

Tagliatelle al Tartufo (v) 24,90
Fresh tagliatelle · in a delicate truffle cream · black truffle · Parmigiano Reggiano DOP

Rigatoni al Ragù di Manzo 21,90
Traditional ragù with beef fillet · Parmigiano Reggiano DOP

Spaghetti Carbonara 19,90
Crispy guanciale · Pecorino Romano DOP · creamy egg yolk · freshly ground black pepper

Bucatini all'Astice 34,00
Half lobster · cherry tomatoes · lobster bisque

Ravioli Ricotta e Limone 22,90
Prawn tartare · thyme butter · lemon zest

Linguine alla Zucca (v) 18,90
Pumpkin cream · Gorgonzola · hazelnuts · sage

SECONDI PIATTI

Filetto di Manzo 34,00
Beef fillet (200 g) · rosemary potatoes

Duck Breast all'Arancia 28,00
Wild broccoli · baby carrots · orange jus

Saltimbocca 26,00
Veal escalope · Parma ham · sage · white wine sauce · rosemary potatoes

Filetto di Tonno 29,90
Seared tuna · pumpkin purée · wild broccoli

Polpo alla Griglia 28,90
Grilled octopus · polenta · parsley aioli

Branzino in Crosta di Sale approx. 1 kg 80,00
For 2 people · wild broccoli · rosemary potatoes · carved at your table

CONTORNI · SIDES

Rosemary potatoes 7,90 · Wild broccoli 8,00 · Grilled vegetables 6,50 · Insalata Mista piccola 5,90

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CASA NOSTRA SIGNATURE

Pizza Étagère 33,00
Three small pizzas. Three times the Italian pleasure.

Branzino in Crosta di Sale 80,00
Whole sea bass (approx. 1 kg), gently cooked in a sea salt crust. For 2 people.

Beef Tartare at the Table 24,00
A classic – prepared live at your table.

Bucatini all'Astice 34,00
Italian finesse meets the finest seafood.

PIZZA

Our Neapolitan pizza dough rests for 48 hours with original Italian sourdough starter, made to the Casa Nostra recipe. Every pizza is also available gluten-free* on request (+3 €). Selected vegetarian pizzas can also be made vegan on request. Other classic pizzas are available on request.

*May still contain traces of flour, as the same work surfaces are used.

Bufalina (v) 17,90
Buffalo mozzarella · basil pesto · confit cherry tomatoes

Capri 17,50
Fior di latte · prosciutto cotto (cooked ham) · seasonal mushrooms · olives · grilled artichokes

Casa Nostra 21,90
Fior di latte · culatello · burrata · rocket · fig jam · walnuts

Regina Nostra 17,90
Fior di latte · prosciutto cotto (cooked ham) · seasonal mushrooms

Ruchi (vg) 18,90
Rocket · pear · walnuts · Greek White · fig mustard

Etna 17,90
Fior di latte · yellow tomato sauce · fennel salsiccia · porcini mushrooms

Tartufata (v) 24,90
Buffalo mozzarella · black truffle · truffle cream · truffle oil

Vesuvio 18,90
Spianata piccante (spicy salami) · 'nduja · jalapeño jam · chilli

Mortazza 22,90
Fior di latte · mortadella · burrata · pistachio pesto · pistachios

Malavoglia (v) 17,90
Fior di latte · courgette cream · grilled aubergine · aioli · vegetable crisps

Calzone Aperto Valtellina 20,90
Bresaola IGP · buffalo mozzarella · sun-dried tomatoes · balsamic cream

EXTRAS FOR ALL PIZZAS

+ Burrata 4,50 + Fresh truffle 8,00 + Rocket 2,00 + Mushrooms 2,00 + Olives 3,00

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DESSERT

Tiramisu 8,90
Savoiardi · mascarpone · cocoa · coffee

Dolce Piccante 8,90
Warm chocolate fondant with a molten centre and a subtle hint of chilli · mascarpone cream · wild berries

Tartufo Mango 10,90
Gluten-free

Crème Brûlée 9,90
Bourbon vanilla · caramelised sugar · lemon zest

Pizza Nutella e Fragole 12,00
Nutella · strawberries

LIQUID DESSERT

Espresso Martini 14,00
Vodka · espresso · coffee liqueur

DIGESTIVI

Limoncello 2 cl	4,00
Amaro Montenegro 2 cl	4,50
Amaro Nonino 2 cl	6,00
Averna 2 cl	4,50
Ramazzotti 2 cl	4,50
Fernet-Branca 2 cl	4,50

GRAPPA

Il Moscato di Nonino 2 cl	6,50
Quaglia Nebbiolo 2 cl	4,50

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