

Desserts

Home-made Tiramisu

Home-made Crème caramel

Sticky Toffee Pudding

Italian Gelato

Casa Mia

Restaurant

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*Let's toast together for the
New Year at Casa Mia!*

*3 Course Dinner,
coffee or tea and a glass of
Prosecco!*

*Fireworks will be launched at
midnight!*

£59.95 per person

*10% service charge will be
added to your bill*



Primi - Starters

Cappesante al Forno

Baked Scallops with garlic, basil and lemon juice

Aragosta alla Griglia

Half Lobster grilled with olive oil, garlic and parmesan cheese

Formaggio di capra

Deep fried breaded goat cheese

Asparagi Gratinati (V)

Asparagus gratin with parmesan cheese

Crespelle alla Fiorentina (V)

Home-made pancake filled with ricotta cheese and spinach, with a touch of nutmeg and tomato sauce

Prosciutto e Fichi

Parma Ham with figs

Avocado Ripieno

Avocado filled with crayfish in a light lemon, honey and mustard dressing

Duetto di pesce afumicato

Smoked trout and salmon with horseradish

Secondi - Main Courses

Filetto Rossini

Fillet Steak on a bed of toasted bread topped with pâté and finished with brandy sauce

Anatra all' Arancia

Half of duck with orange sauce

Agnello Scottadito

Grilled lamb cutlets marinated in fresh mint, garlic and olive oil

Tagliatelle Porto Fino

Pasta with king prawns chilli, garlic, spinach, parsley and courgette topped with a fillet of sea bass

Capesante in Salsa di Zafferano

Scallops in saffron sauce

Fillete di Pesce Impanato con Pomodori

Crispy fillet of Salmon with cherry tomato and anchovy sauce

Risotto ai Funghi Selvatici (V)

Wild mushrooms, white wine fennel topped with rocket parmesan shavings and sun blushed tomato

Penne Campagnola (V)

Penne pasta, cooked green beans, garlic, sundried tomatoes, olives, chives and tomato sauce