

Primi

Soup of the day / Minestrone (V)

Calamari Fritti

Fried squid rings

Mellanzane alla Parmigiana

Sliced aubergines pan fried in egg and flour, layered with mozzarella, parmesan, tomato sauce and basil

Crespelle alla Fiorentina (V)

Home-made pancakes filled with ricotta cheese and spinach with a touch of nutmeg

Terrine di Pesce

Smoked salmon, trout and herring pâté served on toasted bread

Insalata Toscana

Avocado salad, smoked salmon, and roast artichokes

Insalata Tricolore

Avocado, tomato, and mozzarella salad

Funghi Saltati

Chopped Mushrooms cooked in a garlic, butter, parsley sauce

Gamberoni Tempura

Deep fried tempura prawns served with sweet chilli sauce

Secondi

Tacchino di Natale

Norfolk roast Turkey served with traditional trimmings

Agnello al Forno

Roasted Lamb Shank cooked in a home-made sauce served with mash potatoes

Pollo Don Pepe

Grilled Chicken breast with mushrooms, red onions, peppercorn in white wine sauce

Fegato alla Veneziana

Strips of calves' liver cooked in red wine and onion sauce

Penne Rustiche (V)

Penne Pasta with onions and broccoli cooked in a cream sauce crowned with chicken strips

Risotto e Funghi

Risotto with mushrooms, onions, parmesan cheese and a touch of butter

Spigola del Cuore

Sea bass fillet rolled in a salmon and broccoli mash served with tagliatelle in a green pesto sauce(*contain nuts)

Bistecca al Ferri

Grilled Ribeye Steak

Vegetarian (V) /Meat Lasagna

If you have any allergies, please inform your waitress

All our Meat and Fish dishes are served with Casa Mia Vegetables

Desserts

Christmas pudding
Home-made Tiramisu
Home-made Crème caramel
Home-made Panna Cotta
Home-made bread and butter pudding



Tel: 020 8428 0079

455 Uxbridge Road, Hatch End, Pinner, Middlesex, HA54JS

Email: casamiahatchend@gmail.com

Web: www.casamia-restaurant.co.uk

Christmas Lunch and Dinner

at Casa Mia

**3 Course Menu -
£28.95/person**

**2 Course Menu -
£25.50/person**

10% service charge will be added to your bill

Not available in 25th or 31st December

**Available all December month except 25th and
31st of December*

Primi

Soup of the day / Minestrone (V)

Mellanzane alla Parmigiana (V)

Sliced aubergines, layered with parmesan, tomato sauce and basil

Parma e Melone

Parma ham and melon

Funghi Ripieni(V)

Breaded mushrooms with gorgonzola sauce

Gamberoni alla Diavola

Prawns cooked in tomato sauce, with garlic and chilli

Cozze al Vino/ alla Crema / Provençale

Fresh mussels in your preferred sauce
White wine and garlic/ Cream and onions/ Tomato Provençale sauce

Brie in Carrozza (V)

Deep fried brie and sautéed courgettes served with cranberry sauce

Bianchetti Fritti

Deep fried Whitebait

Secondi

Arrosto di Tacchino

Roast turkey served with traditional trimmings

Stinco d'Agnello

Lamb Shank cooked in a home-made Casa Mia sauce

Penne Campagnola (V)

Penne pasta, green beans, garlic, sundried tomatoes, olives, chilli, cream, and tomato sauce with a touch of pesto (*contain nuts)

Risotto di Mare

Risotto with seafood, onions, garlic, and a touch of tomato sauce

Bistecca Bardolese

Sirloin Steak with mushrooms, red onions in a red wine sauce

Pizza Pollo

Tomato sauce, mozzarella, chicken, mushrooms, and sweetcorn

Scaloppina al Limone

Veal escalope in lemon butter sauce

Vegetarian (V) / Meat Lasagne

Misto di Ravioli Aurora (V)

Mix of porcini, ricotta, and spinach ravioli with pink sauce

If you have any allergies, please inform your waitress

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Desserts

Christmas pudding

Home-made Tiramisu

Home-made Crème caramel

Profiteroles

Apple pie

Chocolate Soufflé



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Christmas Lunch

at

Casa Mia Restaurant

3 courses with coffee or

tea

£62.95/person

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

Menu available only on 25th December

Primi

Minestrone/Soup of the Day(V)

Aragosta alla Griglia

Half Lobster grilled with olive oil, garlic and parmesan cheese

Antipasto Italiano

Selection of cured meats, fish, and vegetables

Fritto Misto di Mare

Fried mix fish

Gamberoni Diavola

Prawns cooked in a spicy tomato sauce

Insalata Pescatora

Mixed leaves with smoked salmon, prawns, crab meat in a lemon dressing served with garlic toast

Asparagi Gratinati

Asparagus gratin with parmesan cheese

Crespelle alla Fiorentina (V)

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

Funghi Impanati (V)

Deep fried mushrooms in breadcrumbs served in a garlic, butter sauce

Secondi

Filetto Dolce Latte

Grilled Fillet Steak with melted Dolce Latte Cheese in a Port wine sauce

Centrini di Pescatrice

Halibut cooked in a garlic, butter, herbs, cherry tomatoes, and olives

Costolette d'Agnello

Lamb cutlets in breadcrumbs

Lasagna

Meat or Vegetarian (V) Lasagna

L'Oratta alla Griglia

Grilled Sea Bream

Risotto ai Funghi Selvatici (V)

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

Penne Campagnola (V)

Penne pasta, green beans, garlic, sundried tomatoes, olives, chilli, cream, and tomato sauce with a touch of pesto (*contain nuts)

Straciatta di Pollo alla crema

Strips of chicken cooked with mushrooms and cream served with rice

Fegato Venere

Pan fried calves' liver, bacon in red wine gravy served with mashed potato

If you have any allergies, please inform your waitress

All our Meat and Fish dishes are served with Casa Mia Vegetables

Desserts

Chocolate Fudge Cake

Strawberry Cheese Cake

Profiteroles

Home-made Tiramisu

Home-made Pana Cotta



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New Year's Eve

at Casa Mia

3 Course Menu plus

a glass of Prosecco!

£63.95 / person

*Fireworks will be launched at
midnight*

10% service charge will be added to your bill