

Dessert

Home-made Crème Caramel

Home-made Tiramisu

Home-made Panna Cotta

Mix Italian Ice cream

Profiteroles

Home-made Bread and Butter Pudding



Casa Mia
Restaurant



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or www.casamia-restaurant.co.uk

Available At Lunch Time

Or

Make an Early Start
Early Bird Menu

£16.95 + 10% Service Charge

Starter and Main Course or
Main Course and Dessert

Place your order by 6.45pm and Leave before 8.00pm

Starters

Soup of the day / Minestrone Soup (V)

Bruschetta con Pomodori (V)

Parma Ham Contadino

Parma ham with olives, artichokes and gherkins on a bed of lettuce

Coppa di Gamberetti

Prawn Cocktail

Melon (V)

Fried Whitebait

Tagliatelle Alfredo (V)

Pasta with cream and mushroom sauce

Sardina Ripiena

Stuffed Sardine with spinach, ricotta cheese and mascarpone cream served with tomato and garlic

Gamberi Tempura

Deep fried tempura prawns served with sweet chilli sauce

Antipasto di Verdura (V)

Grilled vegetables served hot with balsamic glaze, oregano and sunflower oil

Calamari Fritti

Deep fried squid rings

Avocado Fantasia

Avocado with prawns and cheese served hot (baked)

Terrine di Pesce

Home-made pâté of smoked salmon and trout served on toasted ciabatta bread

Insalata Caprese (V)

Tomato and Mozzarella Salad on a bed of lettuce

Duetto di Pesce Affumicato

Smoked trout and smoked salmon on a bed of lettuce

Melanzane alla Parmigiana

Pan fried sliced aubergine, layered with cheese, tomato sauce and basil.

Spaghetti Napoli (V)/ Spaghetti Bolognese

Crespelle alla Fiorentina (V)

Pancake filled with ricotta cheese and spinach with a touch of nutmeg, served with cheese and tomato sauce

Extra olives £ 1.50 / Extra bread, butter £ 1.50

Olives may contain stones.

Main Courses

Veal Milanese or Pollo Milanese

Pan fried Veal or Chicken in breadcrumbs served with pasta or vegetables

Shank of Lamb - extra charge £2.50

Slow cooked in a Casa Mia Sauce

Pollo alla Boscaiola

Breast of Chicken cooked in mushrooms, peppers, red wine sauce

Fegato alla Salvia or Lionesse

Calves Liver cooked in butter and sage or with sautéed onions

Sole Principessa

Pan fried fillet of Sole in egg, flour served with a tip of asparagus on top

Haddock Pasquale

Fillet of Haddock on a bed of spinach with cheese and cream sauce gratin

Salmone Venere

Salmon in cream and fresh dill sauce

Filetti di Branzino

Pan fried fillet of Sea Bass

Vitello Crema e Funghi

Veal cooked in a mushrooms and cream sauce

Penne Arrabiata (V)

Penne pasta cooked in a tomato sauce with garlic and chilli

Risotto alla Nonna (V)

Rice, asparagus, courgettes, sundried tomatoes & mushrooms in a cream and tomato sauce

Meat or Vegetarian Lasagna

Pizza Casa Mia

Tomato sauce, mozzarella, ham & mushrooms

Ravioli al Burro e Salvia (V)

Spinach and ricotta ravioli cooked in butter and sage

Cod Provençale

Cod in a Provençale sauce

All Meat and Fish Dishes will be served with Casa Mia Vegetables.

If you have any allergies, please inform our staff before you order.