



# Casa Bella<sup>®</sup>

WoodFired Pizza • Pasta • Grills

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# Main Menu

*In Italy, a meal without  
wine is like a village  
without people.*

*For the complete  
Casa Bella experience,  
please enjoy the  
recommended wines on  
our Wine List.*

Prices include VAT

# STARTERS

## PLATTERS TO SHARE

*Good food is best shared*

### ANTIPASTO PLATTER 265

*(Recommended for 4 or more)*

Salami, Parma ham, chorizo, Gorgonzola, Camembert, Brie, grilled artichokes, zucchini fries, marinated olives, aubergines and walnuts. Served with your choice of a herb or garlic pizza bread.

### CURED MEAT PLATTER 162

*(Recommended for 2 - 4)*

Salami, Parma ham and chorizo. Served with your choice of a herb or garlic pizza bread.

### CHEESE PLATTER 125

*(Recommended for 2)*

Gorgonzola, Camembert, Brie, grilled artichokes, walnuts, marinated olives and fig preserve. Served with Melba toast.



### GARLIC OR HERB 55

Lightly salted and flavoured with garlic or herbs and extra virgin olive oil.

### THREE CHEESE 95

A magnificent blend of Gorgonzola, Danish feta and mozzarella.

## LIGHT DISHES

### OSTRICH CARPACCIO 90

Thinly sliced ostrich, topped with fresh rocket, capers, red onions, chillies, extra virgin olive oil, balsamic glaze and grated Parmesan.

### MUSSEL POT 99

Mussels in a creamy white wine sauce. Served with crispy garlic bruschetta.

### CHICKEN LIVERS 99

Sautéed in a peri-peri Napoletana sauce with pancetta, red onion and served with garlic bruschetta.

### CAPRESE SALAD 89

Buffalo mozzarella, wedged between thinly sliced tomato and fresh basil leaves, garnished with a touch of basil pesto and balsamic glaze.

### CALAMARI 89

Grilled Cajun-style calamari tubes and heads. Served with zucchini fries.

### GARLIC PRAWN TAILS 99

Shelled prawns, oven-baked in a creamy Parmesan garlic sauce. Served with a garlic bruschetta.

### GARLIC GORGONZOLA & PARMESAN SNAILS 96

Snails, oven-baked in a creamy garlic, Gorgonzola and Parmesan sauce. Served with garlic bruschetta.

*25cm Italian pizza bread with your favourite toppings. All our pizza breads are prepared with garlic or herbs and cooked in our wood-fired oven.*

### MOZZARELLA CHEESE 75

Classically Italian!

### CAPRESE 105

Buffalo mozzarella, topped with freshly sliced tomato, basil leaves, avocado\* and basil pesto. Superb with extra virgin olive oil and balsamic vinegar.

\* Available when in season.

 Contains nuts!

# SALADS



*Using fresh local and imported Italian ingredients, our salads are served with balsamic glaze and our home-made honey and mustard dressing.*

PARMA HAM SALAD	137
Mixed green leaves with Parma ham, avocado*, sliced pear, red onion, cherry tomatoes, cucumber and olives. Finished with grated Parmesan and croutons.	
GORGONZOLA & PEAR SALAD 	117
Mixed green leaves with avocado*, cherry tomatoes, sliced pear, walnuts and Gorgonzola.	
PRIMAVERA SALAD	92
Mixed green leaves with grilled aubergines, cherry tomatoes and artichokes. Finished with grated Parmesan.	

# CHOPPED SALADS

*Our "no lettuce" chopped salads are served with balsamic glaze, our home-made honey and mustard dressing and finished with grated Parmesan.*

CHOPPED CHICKEN SALAD	112
Grilled chicken breast, cherry tomatoes, cucumber, red onion, carrots, Danish feta, olives and avocado*.	
CHOPPED FILLET SALAD	137
Pepper-crusted fillet steak (cooked medium), cherry tomatoes, cucumber, red onion, carrots, Danish feta, olives and avocado*.	
INSALATA GRECA	92
Cherry tomatoes, olives, cucumber, carrots, red onion, avocado* and Danish feta drizzled with extra virgin olive oil.	

# PIZZA TOPPINGS

*Personalise your favourite pizza with additional toppings.*

CHEESE	30ea
Danish Feta, Mozzarella, Gorgonzola	
CURED MEAT	46ea
Chorizo Sausage, Salami, Pancetta, Parma Ham	
SAUCES	18ea
Tzatziki, Sweet Chilli Mayo, Fig Preserve, Peri-Peri, Basil Pesto 	
SEAFOOD	36ea
Calamari Tubes and Heads, Anchovies, Mussels	

GOURMET	50ea
Buffalo Mozzarella, Prawns, Pulled Pork, Deboned Roast Lamb Shank, Pepper-crusted Fillet (cooked medium)	
DELI	33ea
Avocado*, Bolognese (beef and pork), Olives, Roast Chicken, Brown and Portabellini Mushrooms, Oven-roasted Vegetables	
VEGETABLES	22ea
Gherkins, Banana, Fresh Basil, Wild Rocket, Fresh Tomato Slices, Red Onion, Sweet Italian Cherry Tomatoes, Sliced Pear, Red Peppers, Pineapple, Jalapeños	

\* Available when in season.

 Contains nuts!

# PIZZA

**INSPIRED BY THE ORIGINAL RECIPE FROM NAPLES, ITALY.** Authentic hand-pressed pizza, crafted from imported Italian “OO” pizza flour, baked in a wood-fired pizza oven to achieve an authentic finish. All our pizzas are made with mozzarella unless otherwise stated. Size: 30cm. ~ **BUON APPETITO** ~

*Make some additions to your pizza from our toppings section.*

REGULAR MARGHERITA Tomato and mozzarella.	90	MESSICANA Beef and pork Bolognese mince, red peppers, red onion, garlic and chilli.	115
AUTHENTIC MARGHERITA Buffalo mozzarella, sweet Italian cherry tomatoes and basil leaves.	100	CASA BELLA GORGONZOLA ~ unforgettable! Gorgonzola cheese with pancetta and fig preserve. A Casa Bella signature creation.	135
NAPOLI Anchovies, olives and capers.	110	MODENA  Sweet Italian cherry tomatoes, olives, Danish feta and basil pesto.	105
PISA Pancetta, Danish feta and avocado*.	125	PARMA HAM Parma ham, fresh tomato slices, wild rocket and grated Parmesan.	140
FILETTO Pepper-crusted fillet strips (cooked medium) with caramelised onions, wild rocket, brown and Portabellini mushrooms, grated Parmesan and balsamic glaze.	140	SORRENTO Buffalo mozzarella, sweet Italian cherry tomatoes, Danish feta, wild rocket and grated Parmesan.	110
LAMB Deboned roast lamb shank, fresh rosemary, Danish feta and tzatziki.	140	CAPRI Oven-roasted vegetables, Danish feta, dressed with wild rocket, fresh basil and balsamic vinegar.	110
AL CAPONE Tikka chicken, red onions, sweet Italian cherry tomatoes, gherkins and chillies.	122		
CARNE Salami, pancetta, chorizo and caramelised onions.	155		
CHICKEN LIVERS Tender chicken livers, sautéed in a peri-peri Neapolitan sauce with pancetta and red onion.	120		
MILANO Salami, avocado* and wild rocket.	120		
FRUTTI DI MARE Calamari tubes and heads, prawns, mussels and seafood dressing.	155		
SARDINIA Sweet pulled pork with jalapeños.	125		

## PIZZA BIANCO

*The Pizza Bianco offers an alternative to the traditional tomato base that we know and love. Cream cheese mixed with lemon, Parmesan cheese and garlic creates a white base. Choose one of the below:*

LAMB, POTATO AND ROSEMARY Dressed with wild rocket and balsamic reduction.	125
OVEN-ROASTED VEGETABLES Dressed with wild rocket.	110
SALMON Dressed with wild rocket and balsamic reduction.	125

*Wheat-free base ~ add R25*

\* Available when in season.

 Contains nuts!

# PASTA

FRESHLY MADE DAILY FROM 100% DURUM WHEAT USING OUR IMPORTED ITALIAN PASTA MACHINE. SAVOUR THE THEATRE AND ART OF PASTA-MAKING.

*For a low-carb, lower calorie, gluten-free alternative, swap your pasta for zucchini spaghetti.*

FETTUCCINE ALFREDO	120	FETTUCCINE VEGETARIANA	95
Pancetta with brown and Portabellini mushrooms in a creamy white sauce.		Brown and Portabellini mushrooms, red onion, cherry tomatoes, red peppers, zucchini and asparagus in a Napoletana sauce.	
PENNE ARRABBIATA	89	SPINACH AND RICOTTA RAVIOLI	129
Napoletana sauce with chilli and garlic.		Delicious filled ravioli in a creamy white sauce.	
SPAGHETTI BOLOGNESE	99	GORGONZOLA GNOCCHI	115
An Italian classic! Pork and beef Bolognese in a Napoletana sauce.		Bite-size Italian dumplings in a creamy Gorgonzola sauce.	
PENNE SICILIANA	95	<i>Add Mushrooms</i>	<i>Add 10</i>
Made the traditional Italian way. Anchovies, olives and capers in a Napoletana sauce, with a dash of chilli.		CREAMY PORK FETTUCCINE	125
PASTA DI POLLO	110	Pulled pork, mushrooms and caramelised onion in a creamy white sauce.	
Spaghetti, chicken, brown and Portabellini mushrooms, red peppers and Parmesan in a creamy white sauce.		SPICY PULLED PORK PENNE	125
CHORIZO FETTUCCINE	110	Pulled pork with Portabellini mushrooms, dressed in olive oil and mixed with wild rocket and a dash of chilli.	
Chorizo sausage, brown and Portabellini mushrooms, red onions and olives in a creamy Napoletana sauce.		SALMON FETTUCCINE	165
FETTUCCINE CON PESCE	165	Salmon in a creamy Parmesan sauce with red peppers and a hint of chilli.	
Prawns, mussels and calamari tubes in a creamy Napoletana sauce, with a slight dash of chilli.			

## BAKED PASTA

TOPPED WITH  
MOZZARELLA CHEESE AND  
BAKED IN OUR  
WOOD-FIRED PIZZA OVEN

VEGETARIAN LASAGNE	110
Layers of tender lasagne sheets, brown and Portabellini mushrooms, zucchini and marinated aubergines in a Napoletana sauce. Baked to golden perfection.	
LASAGNE BOLOGNESE	125
Layers of tender lasagne sheets, rich beef and pork Bolognese, in a creamy white sauce, topped with mozzarella.	

## BAMBINI MEALS

*For our special little customers 12 years and younger.*

FETTUCCINE ALFREDO	65
SPAGHETTI BOLOGNESE	60
PANCETTA PIZZA	65
CHICKEN & PINE PIZZA	60
SALAMI & CHEESE PIZZA	65
MARGHERITA PIZZA	45

# GRILLS

*Expertly prepared and lovingly adorned with the finest sauces, herbs, spices and essential ingredients.  
Our A-grade beef steaks are carefully aged in our cold rooms.*

## T-BONE FLORENTINA 600g 215

Two weeks dry-aged & 1 week wet-aged prime T-Bone steak. Rubbed in olive oil, cracked pepper and Maldon salt. Served on the bone with a side of your choice. Cooked medium-rare to medium.

## FILLET STEAK FLAMBÉ 300g 225

A delectable choice. Coated in our secret rub of crushed black peppercorns, mustard seeds and fresh herbs, flambéed in brandy and finished off in cream. Cooked medium-rare to medium.

## STEAK & 3 QUEEN PRAWNS 200

250g Rump basted and grilled or done the Italian way - rubbed in extra virgin olive oil, Maldon salt and black pepper, and grilled to your liking. Served with 3 queen prawns in either lemon butter, garlic butter or peri-peri sauce and your choice of side.

## RUMP 250g 155

Aged for a minimum of 28 days. Basted and grilled or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and black pepper, and grilled to your liking.

## ADD A SAUCE 25

Mushroom, cheese, pepper, peri-peri, mustard cheese, Gorgonzola.

## OXTAIL 190

Rich oxtail braised in red wine and stock, with red onions and carrots. Served with Parmesan and herb mash.

## LAMB SHANK 230

Tender, hearty slow-roasted lamb shank in a deep red wine and vegetable jus. Served with delicious Parmesan and herb mash.

## PORK BELLY 195

Slow-roasted rolled pork belly with a cranberry and pork stuffing. Served with gravy on Parmesan and herb mash and topped with crispy crackling.

## PARMESAN CRUSTED CHICKEN 120

Chicken breasts coated in breadcrumbs, mixed herbs and Parmesan cheese, pan-fried until golden brown. Served with a sauce and side dish of your choice.

## SPATCHCOCK CHICKEN 170

Full spatchcock chicken, grilled in your choice of peri-peri sauce, BBQ sauce or sriracha sauce.

## FILLET SALTIMBOCCA 235

Fillet medallions sautéed in herbed olive oil, served on a bed of fettuccine layered with mozzarella cheese, Parma ham and brown and Portabellini mushrooms in a creamy white sauce.

## FILLET GORGONZOLA 180

Fillet medallions, pan-fried with Gorgonzola cheese in a creamy white sauce. Served on a bed of fettuccine.

## CALAMARI 140

Grilled Cajun-style calamari tubes and heads.

## CASA BELLA QUEEN PRAWNS x6 ~ 165

Grilled in either lemon butter, garlic butter or peri-peri sauce, served with your choice of side. x12 ~ 275  
x18 ~ 355

## SIDE ORDERS

*All our grills are served with a side of your choice, unless otherwise stated.*

THICK-CUT POTATO CHIPS	35
TRUFFLE & PARMESAN THICK-CUT CHIPS	40
GRILLED SWEET POTATOES	35
PARMESAN & HERB MASH	35
ZUCCHINI SHOESTRING FRIES	35
CREAMED SPINACH	35
BROCCOLI & CAULIFLOWER	40
Served with Parmesan white sauce.	
OVEN-ROASTED VEGETABLES	40
SIDE CHOPPED INSALATA GRECA SALAD	40

# DESSERTS

*Delicious mouthfuls of decadence,  
prepared for your enjoyment.*

## FUDGE PICASSO

White chocolate mousse, loaded with chunks of fudge, coated with a white chocolate ganache and painted with strokes of dark chocolate. Served with vanilla gelato.

60

## BANOFFEE PIE

Delicious pie made from bananas, cream and toffee on a caramel biscuit base.

60

## TIRAMISU

A popular Italian dessert. Finger biscuits infused with a coffee liqueur, layered with smooth cream cheese, grated chocolate, and topped with cocoa powder.

60

## CHOCOLATE FONDANT

A rich, dark chocolate cake with a warm, oozing chocolate centre. Served with vanilla gelato.

60

## LIMONCELLO CHEESECAKE ~ Lemon lover's delight! 70

Oven-baked creamy cheesecake made with cream cheese flavoured with Limoncello liqueur.

## GELATO

Ask your waitron for our selection.

35

## CARROT CAKE

Incredibly moist and flavoursome carrot cake with a delicious cream cheese frosting. Served with vanilla gelato.

55

## CHOCOLATE TORTE

Combining sweet and salty flavours, a decadent dark chocolate torte with salted caramel sauce. Served with strawberries, cream and berry compote.

60

 *Desserts may contain traces of NUTS!*

# DRINKS

## HOT BEVERAGES

Espresso	Single	24
	Double	28
Americano		26
Decaffeinated Coffee		26
Cappuccino	Single Shot	29
	Double Shot	37
Caffé Latte		29
Caffé Mocha		29
Macchiato		27
Hot Chocolate		29
Milo		29
Tea (Ceylon or Rooibos)		23

## SPECIALITY TEA

Red Cappuccino	29
Herbal Tea	24
<i>Ask your waitron for our selection.</i>	

## MILKSHAKES

Crème Brûlée, Black Forest, Turkish Delight, Peanut Butter, Iced Coffee, Tiramisu or Fruit Shake	45
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## SOFT DRINKS

Refer to the wine list for our full selection.

## DON PEDRO

Vanilla gelato with your choice of Whisky, Kahlúa, Limoncello, Frangelico or Amarula. Select any other liqueur or spirit of your choice to create your own Don Pedro.

45

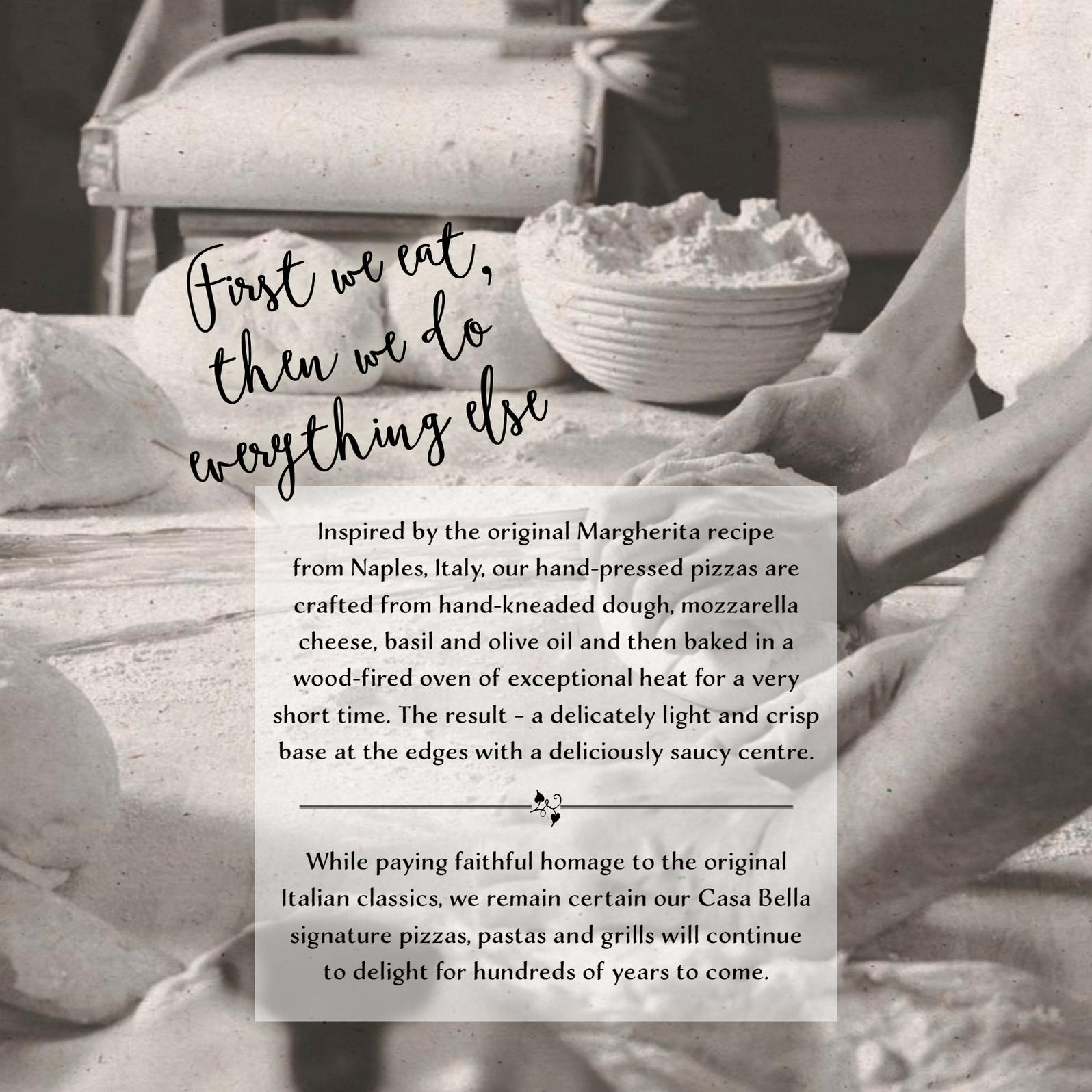
## SPECIALITY COFFEE

Your choice of Amarula, Kahlúa Irish Whiskey or Frangelico.

50

## AFTER-DINNER DELIGHTS

Refer to the wine list for our selection of Whiskies, Liqueurs, Bourbons, Digestifs, Brandies and Ports.



*First we eat,  
then we do  
everything else*

Inspired by the original Margherita recipe from Naples, Italy, our hand-pressed pizzas are crafted from hand-kneaded dough, mozzarella cheese, basil and olive oil and then baked in a wood-fired oven of exceptional heat for a very short time. The result - a delicately light and crisp base at the edges with a deliciously saucy centre.



While paying faithful homage to the original Italian classics, we remain certain our Casa Bella signature pizzas, pastas and grills will continue to delight for hundreds of years to come.

Casa Bella®

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