



Casa Bella[®]

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 259

(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 159

(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 49

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 88

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

MUSSEL POT 98

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

CHICKEN LIVERS 98

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

CAPRESE SALAD 88

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

CALAMARI 85

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

GARLIC PRAWN TAILS 98

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

GARLIC GORGONZOLA & PARMESAN SNAILS 95

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	135
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 	115
Mixed green leaves with avocado*, cherry tomatoes, sliced pear, walnuts and Gorgonzola.	
PRIMAVERA SALAD	90
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	110
Grilled chicken breast, cherry tomatoes, cucumber, red onion, carrots, Danish feta, olives and avocado*.	
CHOPPED FILLET SALAD	135
Pepper-crust fillet steak (cooked medium), cherry tomatoes, cucumber, red onion, carrots, Danish feta, olives and avocado*.	
INSALATA GRECA	90
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	28ea	GOURMET	49ea
Danish Feta, Mozzarella, Gorgonzola		Buffalo Mozzarella, Prawns, Pulled Pork, Deboned Roast Lamb Shank, Pepper-crust Fillet (cooked medium)	
CURED MEAT	44ea	DELI	30ea
Chorizo Sausage, Salami, Pancetta, Parma Ham		Avocado*, Bolognese (beef and pork), Olives, Roast Chicken, Brown and Portabellini Mushrooms, Oven-roasted Vegetables	
SAUCES	16ea	VEGETABLES	20ea
Tzatziki, Sweet Chilli Mayo, Fig Preserve, Peri-Peri, Basil Pesto 		Gherkins, Banana, Fresh Basil, Wild Rocket, Fresh Tomato Slices, Red Onion, Sweet Italian Cherry Tomatoes, Sliced Pear, Red Peppers, Pineapple, Jalapeños	
SEAFOOD	34ea		
Calamari Tubes and Heads, Anchovies, Mussels			

* 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.	89	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.	99	CASA BELLA GORGONZOLA ~ unforgettable! Gorgonzola cheese with pancetta and fig preserve. A Casa Bella signature creation.	133
NAPOLI Anchovies, olives and capers.	110	MODENA  Sweet Italian cherry tomatoes, olives, Danish feta and basil pesto.	103
PISA Pancetta, Danish feta and avocado*.	123	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.	139	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.	139	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.	119		
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.

FETTUCCHINE ALFREDO Pancetta with brown and Portabellini mushrooms in a creamy white sauce.	120	FETTUCCHINE VEGETARIANA Brown and Portabellini mushrooms, red onion, cherry tomatoes, red peppers, zucchini and asparagus in a Napoletana sauce.	95
PENNE ARRABBIATA Napoletana sauce with chilli and garlic.	85	SPINACH AND RICOTTA RAVIOLI Delicious filled ravioli in a creamy white sauce.	125
SPAGHETTI BOLOGNESE An Italian classic! Pork and beef Bolognese in a Napoletana sauce.	95	GORGONZOLA GNOCCHI Bite-size Italian dumplings in a creamy Gorgonzola sauce. <i>Add Mushrooms</i>	115 <i>Add 10</i>
PENNE SICILIANA Made the traditional Italian way. Anchovies, olives and capers in a Napoletana sauce.	95	PULLED PORK FETTUCCHINE Pulled pork and caramelised onion in a creamy white sauce.	125
PASTA DI POLLO Spaghetti, chicken, brown and Portabellini mushrooms, red peppers and Parmesan in a creamy white sauce.	110	PENNE BURRO Pulled pork with Portabellini mushrooms, dressed in olive oil and mixed with wild rocket and a dash of chilli.	125
CHORIZO FETTUCCHINE Chorizo sausage, brown and Portabellini mushrooms, red onions and olives in a creamy Napoletana sauce.	110	SALMON FETTUCCHINE Salmon in a creamy Parmesan sauce and a hint of chilli.	160
FETTUCCHINE CON PESCE Prawns, mussels and calamari tubes in a creamy Napoletana sauce, with a slight dash of chilli.	160		

BAKED PASTA

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

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

BAMBINI MEALS

For our special little customers 12 years and younger.

FETTUCCHINE 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 210
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 220
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 195
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 145
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 180
Rich oxtail braised in red wine and stock, with red onions
and carrots. Served with Parmesan and herb mash.

LAMB SHANK 225
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 115
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 165
Full spatchcock chicken, grilled in your choice
of peri-peri sauce, BBQ sauce or sriracha sauce.

FILLET SALTIMBOCCA 230
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 170
Fillet medallions, pan-fried with Gorgonzola cheese
in a creamy white sauce. Served on a bed of fettuccine.

CALAMARI 135
Grilled Cajun-style calamari tubes and heads.

CASA BELLA QUEEN PRAWNS x6 ~ 160
Grilled in either lemon butter, garlic butter or x12 ~ 270
peri-peri sauce, served with your choice of side. x18 ~ 350

SIDE ORDERS

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

THICK-CUT POTATO CHIPS	30
GRILLED SWEET POTATOES	30
PARMESAN & HERB MASH	30
ZUCCHINI SHOESTRING FRIES	30
CREAMED SPINACH	30
BROCCOLI & CAULIFLOWER	35
Served with Parmesan white sauce.	
OVEN-ROASTED VEGETABLES	35
SIDE CHOPPED INSALATA GRECA SALAD	35

DESSERTS

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

FUDGE PICASSO	60	LIMONCELLO CHEESECAKE ~ Lemon lover's delight!	70
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.		Oven-baked creamy cheesecake made with cream cheese flavoured with Limoncello liqueur.	
BANOFFEE PIE	60	GELATO	35
Delicious pie made from bananas, cream and toffee on a caramel biscuit base.		Ask your waitron for our selection.	
TIRAMISU	60	CARROT CAKE	55
A popular Italian dessert. Finger biscuits infused with a coffee liqueur, layered with smooth cream cheese, grated chocolate, and topped with cocoa powder.		Incredibly moist and flavoursome carrot cake with a delicious cream cheese frosting. Served with vanilla gelato.	
CHOCOLATE FONDANT	60	CHOCOLATE TORTE	60
A rich, dark chocolate cake with a warm, oozing chocolate centre. Served with vanilla gelato.		Combining sweet and salty flavours, a decadent dark chocolate torte with salted caramel sauce. Served with strawberries, cream and berry compote.	

 Desserts may contain traces of NUTS!

DRINKS

HOT BEVERAGES

Espresso	Single	24
	Double	32
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	25
<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

45
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.

SPECIALITY COFFEE

50
Your choice of Amarula, Kahlúa Irish Whiskey or Frangelico.

AFTER-DINNER DELIGHTS

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