

Casa Bella®

WoodFired Pizza • Pasta • Grills

STARTERS

SPRINGBOK CARPACCIO	89
<i>Topped with rocket, crispy capers, red onions, extra virgin olive oil, balsamic reduction and Parmesan.</i>	
MUSSEL POT ~ Mussels in a creamy white wine sauce. Served with crispy garlic bruschetta.	99
CHICKEN LIVERS	99
<i>Sautéed in a peri-peri Neapolitan sauce with pancetta, red onions and served with garlic bruschetta.</i>	
CAPRESE SALAD 	89
<i>Buffalo mozzarella, sliced tomato and fresh basil leaves, with a touch of basil pesto and balsamic reduction.</i>	
CALAMARI ~ Grilled Cajun-style or flash-fried calamari tubes and heads. Served with zucchini fries.	89
GARLIC PRAWN TAILS	99
<i>8 Shelled prawns, oven-baked in a creamy Parmesan garlic sauce. Served with garlic bruschetta.</i>	
CREAMY GARLIC SNAILS	96
<i>Oven-baked in a creamy Parmesan garlic sauce. Served with garlic bruschetta.</i>	
 Diemersdal Sauvignon Blanc	
SALMON CARPACCIO	89
<i>Topped with rocket, crispy capers, red onions, Parmesan, extra virgin olive oil and cream cheese.</i>	
MELANZANE PARMIGIANA	89
<i>Layers of aubergine, Neapolitan sauce, basil and buffalo mozzarella, baked in our wood-fired pizza oven. Topped with Parmesan.</i>	

PLATTERS & ITALIAN BREADS TO SHARE

ANTIPASTO PLATTER  (Share between 4)	265
<i>Salami, Parma ham, chorizo, Gorgonzola, Camembert, Brie, zucchini fries, marinated olives, aubergines, walnuts and hummus. Served with herb or garlic pizza bread.</i>	
 Waterside Chardonnay	
CURED MEAT PLATTER (Share between 2)	162
<i>Salami, Parma ham and chorizo. Served with Parmesan bread sticks, hummus and marinated olives.</i>	
CHEESE PLATTER  (Share between 2)	125
<i>Gorgonzola, Camembert, Brie, walnuts, hummus, marinated olives and fig preserve. Served with Parmesan bread sticks.</i>	
GARLIC OR HERB BREAD ~ Lightly salted and flavoured with garlic or herbs and extra virgin olive oil.	55
THREE CHEESE BREAD ~ A magnificent blend of Gorgonzola, Danish feta and mozzarella.	95
JALAPEÑO & FETA BREAD	85
<i>Garlic or herb bread, topped with mozzarella, Cheddar, Danish feta and jalapeños.</i>	
MOZZARELLA CHEESE BREAD	75
<i>Classically Italian!</i>	
BAMBINI MEALS <i>For our special little guests 12 years and younger.</i>	
FETTUCCHINE ALFREDO	65
SPAGHETTI BOLOGNESE	60
FRIED CALAMARI & CHIPS	79
CHICKEN & PINE PIZZA	60
SALAMI & CHEESE PIZZA	65
MARGHERITA PIZZA	45



Pizzas

Our wood-fired pizza is inspired by the original recipe from Naples, Italy. Authentic hand-pressed pizza, crafted from the highest quality imported Italian '00' pizza flour, baked in a wood-fired pizza oven to achieve an authentic finish. All our home-made pizza bases are vegan-friendly.

All our pizzas are made with mozzarella unless otherwise stated. Size: 30cm.

Tomato or butternut cream base ~ No extra cost

Wheat-free base ~ add R25 | Vegan cheese ~ add R20

Replace chicken, steak strips and mince with our plant-based alternatives ~ to make your meal vegetarian or vegan-friendly.

REGULAR MARGHERITA ~ Tomato and mozzarella.	90
AUTHENTIC MARGHERITA	100
<i>Buffalo mozzarella, Italian cherry tomatoes and basil leaves.</i>	
PISA ~ Pancetta, Danish feta and avocado*.	125
FILETTO	145
<i>Pepper-crusted fillet strips (cooked medium), caramelised onions, mixed mushrooms, wild rocket, Parmesan and balsamic reduction.</i>	
LAMB	140
<i>Deboned roast lamb shank, rosemary, Danish feta and tzatziki.</i>	
AL CAPONE	125
<i>Tikka chicken, red onions, Italian cherry tomatoes, gherkins and chillies.</i>	
CARNE	155
<i>Salami, pancetta, chorizo and caramelised onions.</i>	
MILANO	120
<i>Salami, avocado* and wild rocket.</i>	
FRUTTI DI MARE	155
<i>Calamari tubes and heads, prawns, mussels and seafood dressing.</i>	
SARDINIA	125
<i>Sweet pulled pork with jalapeños, fig preserve and Parmesan.</i>	

MESSICANA	115
<i>Slow-cooked beef and pork Bolognese mince, red peppers, red onions, garlic and chilli.</i>	
CASA BELLA GORGONZOLA ~ unforgettable!	135
<i>Gorgonzola with pancetta and fig preserve.</i>	
MODENA 	105
<i>Italian cherry tomatoes, olives*, Danish feta and basil pesto.</i>	
PARMA HAM	140
<i>Parma ham, fresh tomato, wild rocket and Parmesan.</i>	
CAPRI	110
<i>Oven-roasted vegetables, Danish feta, dressed with wild rocket, fresh basil and balsamic vinegar.</i>	
NAPOLI	110
<i>An Italian classic. Anchovies, olives* and capers.</i>	

BURRATA PIZZAS

Burrata is a fresh Italian cow's milk cheese made from mozzarella and cream. The outer shell is solid mozzarella, while the inside is a creamy soft texture.

TERENZO	180
<i>Burrata, Parma ham, fresh tomato, wild rocket and Parmesan.</i>	
POMPEII	170
<i>Burrata, anchovies, olives*, capers and roasted Italian cherry tomatoes.</i>	
PICCANTE	175
<i>Burrata, salami, Peppadew*, red onions, chilli oil and wild rocket.</i>	

Add burrata cheese to any pizza 45

PIZZA BIANCO

An alternative to the traditional tomato base, cream cheese mixed with lemon, Parmesan and garlic to create a white base.

LAMB, POTATO AND ROSEMARY	130
<i>Dressed with wild rocket, grated Parmesan and balsamic reduction.</i>	
SALMON	125
<i>Dressed with wild rocket and balsamic reduction.</i>	

PIZZA TOPPINGS

Personalise your favourite pizza with additional toppings.

CHEESE ~ Danish Feta, Mozzarella, Gorgonzola	25ea
SAUCES ~ Tzatziki, Sweet Chilli Mayo, Fig Preserve, Peri-Peri, Basil Pesto 	10ea
SEAFOOD	30ea
<i>Calamari Tubes and Heads, Anchovies, Mussels</i>	
GOURMET	45ea
<i>Buffalo Mozzarella, Burrata Cheese, Springbok Carpaccio, Prawns, Pulled Pork, Deboned Roast Lamb Shank, Pepper-crusted Fillet (cooked medium), Salami, Chorizo Sausage, Pancetta, Parma Ham</i>	
DELI	28ea
<i>Avocado*, Slow-cooked Bolognese (beef and pork), Olives*, Roast Chicken, Brown and Portabellini Mushrooms, Oven-roasted Vegetables</i>	
FRESCA	12ea
<i>Gherkins, Banana, Fresh Basil, Wild Rocket, Fresh Tomato Slices, Red Onions, Sweet Italian Cherry Tomatoes, Sliced Pear, Red Peppers, Pineapple, Jalapeños, Peppadew*</i>	
VEGAN ~ Plant-based Chicken, Steak Strips and Mince, Vegan Mozzarella	20ea

SALADS

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

PARMA HAM SALAD 139
Mixed leaves with Parma ham, avocado*, sliced pear, red onions, cherry tomatoes, cucumber, baby corn and olives. Topped with Parmesan and balsamic glaze.

CHICKEN CAESAR SALAD 105
Mixed leaves, baby corn, cherry tomatoes, grilled chicken breast and anchovies topped with Parmesan and a boiled egg. Served with Parmesan bread sticks and a creamy anchovy Caesar dressing on the side.

CAPRESE BURRATA 110
Burrata cheese with fresh tomatoes, basil leaves, basil pesto and seasoned with salt, pepper and olive oil. Big enough to share with a friend.

Burrata is a fresh Italian cow's milk cheese made from mozzarella and cream. The outer shell is solid mozzarella, while the inside is a creamy soft texture.

CHOPPED SALADS

No lettuce & finished with grated Parmesan cheese

CHOPPED CHICKEN SALAD 114
Grilled chicken breast, cherry tomatoes, cucumber, red onions, carrots, baby corn, Danish feta, olives and avocado*.

CHOPPED FILLET SALAD 139
Pepper-crusted fillet steak (cooked medium), cherry tomatoes, cucumber, red onions, carrots, baby corn, Danish feta, olives and avocado*.

INSALATA GRECA 89
Cherry tomatoes, olives, cucumber, carrots, red onions, baby corn, avocado* and Danish feta drizzled with extra virgin olive oil.

Add burrata cheese to any salad 45

SEAFOOD

All our seafood is served with a side of your choice, unless otherwise stated.

CALAMARI 140
Grilled Cajun-style or flash-fried calamari tubes and heads. Served with tartare sauce.

CASA BELLA QUEEN PRAWNS 6 ~ 165
Grilled in lemon butter, garlic butter or home-made peri-peri sauce, served with your choice of side. 12 ~ 275

KINGKLIP THERMIDOR ~ NEW 235
Succulent fillet of Kingklip topped with our creamy, thermidor sauce, cooked with prawns, red onions, fresh herbs and mixed mushrooms.

KINGKLIP LIMONE ~ 195
Fillet of Kingklip pan-grilled and topped with creamy lemon butter sauce, infused with capers, garlic and white wine.

OVEN-BAKED SALMON ~ 150
Norwegian salmon fillet, oven-baked medium, and seasoned with olive oil, Maldon salt and cracked black pepper.

SALMON SALSA ~ 180
Norwegian salmon fillet seasoned in our Italian rub and oven-baked to medium. Topped with fresh salsa and served on baby spinach drizzled with balsamic reduction.

TUSCAN SALMON ~ 190
Norwegian salmon fillet oven-baked to medium. Served in a creamy Neapolitan sauce with chorizo, red onions and mixed mushrooms.

SIDE ORDERS

Thick-cut Potato Chips, Grilled Sweet Potatoes, Parmesan & Herb Mash, Zucchini Shoestring Fries, Portabellini Pan-fried Mushrooms, Creamed Spinach, Broccoli & Cauliflower (Served with Parmesan White Sauce), Oven-roasted Vegetables, Side Chopped Insalata Greca, Thick-cut Truffle & Parmesan Chips OR Side Pasta 35

PASTAS

Freshly made daily from 100% Durum wheat and our imported Italian pasta machine.

For a low-carb, lower calorie, gluten-free alternative, swap your pasta for zucchini spaghetti at no extra cost. Gluten and egg free fusilli pasta ~ R24



FETTUCCHINE ALFREDO 120
Pancetta with mixed mushrooms in a creamy white sauce.

PENNE ARRABBIATA 90
Neapolitan sauce with chilli and garlic.

SPAGHETTI BOLOGNESE 99
Pork and beef Bolognese in a Neapolitan sauce, slow-cooked in red wine for 5 hours.

SPAGHETTI AGLIO E OLIO 80
Garlic, chilli, parsley, extra virgin olive oil and fresh spaghetti, topped with Parmesan.

PASTA DI POLLO 115
Spaghetti, chicken, mixed mushrooms, red peppers and Parmesan in creamy white sauce.

CHORIZO FETTUCCHINE 110
Chorizo, mixed mushrooms, red onions and olives in creamy Neapolitan sauce.

SPINACH AND RICOTTA RAVIOLI 129
Delicious filled ravioli in a creamy white sauce.

FETTUCCHINE OR RISOTTO CON PESCE 165
Prawns, mussels and calamari tubes in a creamy Neapolitan sauce, with a dash of chilli.

RISOTTO AI FUNGHI ~ A creamy risotto 105
with brown and Portabellini mushrooms.

GNOCCHI AL GORGONZOLA 115
Bite-sized Italian dumplings in creamy Gorgonzola sauce.

CREAMY PORK FETTUCCHINE 125
Pulled pork, mushrooms and caramelised onions in a creamy white sauce.

LAMB FETTUCCHINE ~ 160
Slow-cooked lamb shank sautéed in red peppers and mixed mushrooms in a creamy sauce.

PASTA BURRATA ~ 155
Penne in a Neapolitan sauce with chilli and garlic, topped with creamy burrata cheese.

SALMON FETTUCCHINE ~ Salmon in a creamy 165
Parmesan sauce with red peppers and a hint of chilli.

PENNE ALLA SICILIANA ~ 90
Made the traditional way. Anchovies, olives and capers in a Neapolitan sauce.

BAKED PASTAS

Topped with mozzarella and baked in our wood-fired pizza oven.

OXTAIL LASAGNE ~ 195
Slow-cooked oxtail layered between tender lasagne sheets and a creamy white sauce, topped with mozzarella.

VEGETARIAN LASAGNE 120
Layers of tender lasagne sheets, mixed mushrooms, zucchini and marinated aubergines in creamy Neapolitan sauce.

LASAGNE BOLOGNESE ~ Layers of tender 130
lasagne sheets, slow-cooked beef and pork Bolognese, in a creamy white sauce topped with mozzarella.

GRILLS

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

T-BONE FLORENTINA 600g 225
Two weeks dry-aged and one 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 250g 200
Coated in our delectable rub of crushed black peppercorns, mustard seeds and fresh herbs, flambéed in brandy and finished off in cream. Cooked medium rare to medium.

Rustenberg Cabernet Sauvignon

STEAK & 3 QUEEN PRAWNS 210
250g Rump basted and grilled or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and black pepper. Served with 3 queen prawns in 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.

OXTAIL 190
Slow-cooked and braised in red wine with red onions and carrots. Served with Parmesan and herb mash.

LAMB SHANK 245
Slow-roasted lamb shank in a red wine and vegetable jus. Served with Parmesan and herb mash.

PORK BELLY 195
Slow-roasted rolled pork belly with a cranberry and pork stuffing. Served on Parmesan and herb mash with gravy and crispy crackling.

LAMB CHOPS 2 ~ 170
150g Succulent thick-cut chops, basted or done the Italian way ~ rubbed in olive oil, cracked pepper and Maldon salt. 3 ~ 230

PARMESAN-CRUSTED CHICKEN 120
Chicken breasts coated in breadcrumbs, mixed herbs and Parmesan, pan-fried until golden brown. Served with a sauce and side of your choice.

SPATCHCOCK CHICKEN 169
Grilled in your choice of home-made peri-peri or BBQ sauce.

CHICKEN LIMONE 140
Grilled chicken breasts topped with creamy lemon butter sauce, infused with capers, garlic and white wine.

FILLET SALTIMBOCCA 210
Pepper-crusted fillet medallions sautéed in herbed olive oil, served on fettuccine layered with mozzarella, Parma ham, pancetta and mushrooms in a creamy white sauce.

Peacock Wild Ferment Merlot

FILLET GORGONZOLA 185
Pepper-crusted fillet medallions, pan-fried with Gorgonzola in a creamy white sauce. Served on a bed of fettuccine.

HOME-MADE SAUCES ~ 25
Mixed mushroom (brown and Portabellini), mature cheese, green & black peppercorn, peri-peri, truffle mushroom

DESSERTS

BANOFFEE PIE 60

TIRAMISU 60

WARM CHOCOLATE PUDDING 60

LIMONCELLO CHEESECAKE 60

PANNA COTTA 60

GELATO 35

HENNESSY 3 C'S 110

CASSATA 60

CHEESE PLATTER (Share between 2) 125
Gorgonzola, Camembert, Brie, walnuts, hummus, marinated olives and fig preserve. Served with Parmesan bread sticks.

ASK YOUR SERVICE AMBASSADOR FOR OUR SELECTION OF HOT & COLD BEVERAGES