

PIZZAS

SIZE:
30CM.



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

Tomato or butternut cream base ~ no extra cost
Wheat-free base ~ add R25 | Vegan cheese ~ add R30

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

REGULAR MARGHERITA <i>Tomato and mozzarella.</i>	90	MILANO <i>Salami, avocado* and wild rocket.</i>	135
AUTHENTIC MARGHERITA <i>Buffalo mozzarella, sweet Italian cherry tomatoes and basil leaves.</i>	100	SARDINIA <i>Sweet pulled pork with jalapeños, fig preserve and grated Parmesan cheese.</i>	140
PISA <i>Pancetta, Danish feta and avocado*.</i>	135	MESSICANA ~ Slow-cooked beef and pork bolognese mince, red peppers, red onions, garlic and chilli.	130
FILETTO <i>Pepper-crusted fillet strips (cooked medium) with caramelised onions, brown and Portabellini mushrooms, wild rocket, grated Parmesan cheese and balsamic reduction.</i>	150	CASA BELLA GORGONZOLA <i>Unforgettable! Gorgonzola cheese with pancetta and fig preserve. A Casa Bella signature creation.</i>	140
LAMB ~ Deboned roast lamb shank, fresh rosemary, Danish feta and tzatziki.	145	MODENA <i>Sweet Italian cherry tomatoes, olives*, Danish feta and basil pesto.</i>	110
AL CAPONE <i>Tikka chicken, red onions, sweet Italian cherry tomatoes, gherkins and chillies.</i>	135	PARMA HAM <i>Parma ham, fresh tomato slices, wild rocket and grated Parmesan cheese.</i>	145
CARNE ~ Salami, pancetta, chorizo and caramelised onions.	155	CAPRI ~ Oven-roasted vegetables, Danish feta, dressed with wild rocket, fresh basil and balsamic vinegar.	110
FRUTTI DI MARE <i>Calamari tubes and heads, prawns, mussels and seafood dressing.</i>	170	NAPOLI ~ An Italian classic. Anchovies, olives* and capers.	115

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.

PRIMAVERA CON BURRATA <i>Burrata, Parma ham, fresh tomato slices, wild rocket and grated Parmesan cheese.</i>	195
DIAVOLA CON BURRATA ~ NEW <i>Burrata, salami, Peppadew*, red onions, chilli oil and wild rocket.</i>	185
BOSCAIOLA CON BURRATA ~ NEW <i>Burrata, brown and Portabellini mushrooms infused with truffle oil.</i>	185
Add burrata to any pizza	55

PIZZA BIANCO 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.

LAMB, POTATO & ROSEMARY <i>Dressed with wild rocket, grated Parmesan cheese and balsamic reduction.</i>	145
VEGETARIANA ~ NEW Oven-roasted veg, Danish feta and avocado*.	135
SMOKED MUSSELS & PRAWNS ~ NEW <i>Garlic-infused prawns, red onions and smoked mussels topped with crispy capers.</i>	165
<i>Boschendal Le Bouquet</i>	

PIZZA TOPPINGS Personalise your favourite pizza with additional toppings.

CHEESE ~ Danish Feta, Mozzarella, Gorgonzola	30ea
SEAFOOD ~ Calamari Tubes and Heads, Anchovies, Smoked Mussels, Creamy Mussels, Mussels in Seafood Dressing	40ea
GOURMET ~ Buffalo Mozzarella, Burrata Cheese, Prawns, Pulled Pork, Deboned Roast Lamb Shank, Pepper-crusted Fillet (cooked medium), Salami, Chorizo Sausage, Pancetta, Parma Ham	55ea
DELI ~ Avocado*, Slow-cooked Bolognese (beef and pork), Olives*, Roast Chicken, Brown and Portabellini Mushrooms, Oven-roasted Vegetables	35ea
FRESCA ~ Gherkins, Banana, Fresh Basil, Wild Rocket, Fresh Tomato Slices, Red Onions, Sweet Italian Cherry Tomatoes, Caramelised Sliced Pear, Red Peppers, Pineapple, Jalapeños, Peppadew*, Basil Pesto	18ea
VEGAN ~ Plant-based Chicken, Steak Strips, Mince ~ 25ea Vegan Mozzarella ~ 30ea	

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 ~ Mixed green leaves with Parma ham, avocado*, caramelised sliced pears, red onions, cherry tomatoes, cucumber, baby corn and olives*. Topped with grated Parmesan cheese and balsamic glaze.	140
CHICKEN CAESAR SALAD ~ Mixed green leaves, baby corn, cherry tomatoes, grilled chicken breast and anchovies topped with Parmesan cheese and a boiled egg. Served with Parmesan bread sticks and a creamy anchovy Caesar dressing on the side.	105
CAPRESE BURRATA ~ A simple Italian salad of burrata cheese surrounded by fresh sliced tomatoes, basil pesto, fresh basil leaves and seasoned with salt, pepper and olive oil. Big enough to share with a friend.	110

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CHOPPED SALADS No lettuce & finished with grated Parmesan cheese.

CHOPPED CHICKEN SALAD ~ Grilled chicken breast, cherry tomatoes, cucumber, red onions, carrots, baby corn, Danish feta, olives* and avocado*.	115
CHOPPED FILLET SALAD ~ Pepper-crusted fillet steak (cooked medium), cherry tomatoes, cucumber, red onions, carrots, baby corn, Danish feta, olives* and avocado*.	140
INSALATA GRECA ~ Cherry tomatoes, olives*, cucumber, carrots, red onions, baby corn, avocado*, Danish feta and rocket, drizzled with balsamic glaze.	90

All chopped salads are served with balsamic glaze and our honey and mustard dressing.

Add burrata to any salad 55

BAMBINI MEALS For our special little guests 12 years and younger.

FETTUCCHINE ALFREDO	60	MARGHERITA PIZZA	55
SPAGHETTI BOLOGNESE	60	PRAWNS & CHIPS ~ NEW	75
FRIED CALAMARI & CHIPS	65	SHAKES NEW ~ Banana & Lime, Chocolate, Bubblegum, Strawberry	20
CHICKEN & PINE PIZZA	60	Crème Brûlée, Black Forest, Turkish Delight, Iced Coffee, Fruit Shake	25
SALAMI & CHEESE PIZZA	60		

SIDE ORDERS

Thick-cut Potato Chips, Grilled Sweet Potatoes, Parmesan & Herb Mash, Zucchini Shoestring Fries, Creamed Spinach OR Side Pasta.	35ea
Portabellini Pan-fried Mushrooms, Broccoli & Cauliflower (Served with Parmesan White Sauce), Oven-roasted Vegetables, Side Chopped Insalata Greca OR Thick-cut Truffle & Parmesan Chips.	45ea

DESSERTS Delicious mouthfuls of decadence, prepared for your enjoyment.

BANOFFEE PIE <i>Delicious pie made from bananas, cream and toffee on a caramel biscuit base.</i>	65
TIRAMISU ~ A popular Italian dessert. Finger biscuits infused with a coffee liqueur, layered with smooth cream cheese, grated chocolate, and topped with cocoa powder.	65
WARM CHOCOLATE PUDDING <i>A rich, dark chocolate cake with a warm chocolate centre. Served with vanilla gelato.</i>	65
LIMONCELLO CHEESECAKE <i>Lemon lover's delight! Oven-baked creamy cheesecake made with cream cheese flavoured with Limoncello liqueur ~ our signature dessert!</i>	65
PANNA COTTA ~ Deliciously light and creamy, vanilla-flavoured Italian pudding topped with a mixed berry compote.	65
GELATO ~ Ask your waitron for our selection.	35
HENNESSY 3 C'S <i>Hennessy Very Special Cognac perfectly paired with warm chocolate pudding and coffee.</i>	110
CASSATA <i>A delicious sweet Italian ice cream, infused with currants, cranberries, raspberries, lemon zest, pistachio nuts and Amaretto liqueur, served on a bed of pistachio biscuit crumble.</i>	65
CHEESE PLATTER (Recommended for up to 2 people) <i>Gorgonzola, Camembert, Brie, walnuts, hummus, marinated olives* and fig preserve. Served with Parmesan bread sticks.</i>	140



Casa Bella is not a gluten or allergen free environment, and while the utmost care is taken to minimise contact with allergens when requested, traces of gluten or other allergens may appear in the final dish served. Our meals are produced in kitchens containing allergens including nuts, gluten, wheat, shellfish, lactose and egg. Every effort is made to ensure vegan meals are cooked on separate surfaces, keep in mind that our plant-based meals are prepared in a kitchen that does handle animal products. Prices include VAT. Service charge is not included. All items are subject to availability. Cheques are regrettably not accepted. E&OE.

Recommended pairing | Contains nuts! *Olives may contain pits. * Available when in season.



Casa Bella®

WoodFired Pizza • Pasta • Grills

www.CasaBellaDining.co.za @casabelladining

STARTERS

SPRINGBOK CARPACCIO	105	GARLIC PRAWN TAILS	105
<i>Thinly sliced springbok, topped with fresh rocket, crispy capers, red onions, chillies, extra virgin olive oil, balsamic reduction and shaved Parmesan cheese.</i>		<i>8 Shelled prawns, oven-baked in a creamy Parmesan garlic sauce. Served with garlic bruschetta. Our signature dish.</i>	
MUSSEL POT	99	CREAMY GARLIC SNAILS	96
<i>Mussels in a creamy white wine sauce. Served with crispy garlic bruschetta.</i>		<i>Snails, oven-baked in a creamy garlic and Parmesan sauce. Served with garlic bruschetta.</i>	
CHICKEN LIVERS	99	 Diemersdal Sauvignon Blanc	
<i>Sautéed in a peri-peri Napoletana sauce with pancetta, red onions and served with garlic bruschetta.</i>		MELANZANE PARMIGIANA	89
CAPRESE SALAD 	89	<i>A classic Sicilian dish consisting of thinly sliced aubergine, layered with Napoletana sauce, basil and buffalo mozzarella, baked in our wood-fired pizza oven. Topped with Parmesan cheese.</i>	
<i>Buffalo mozzarella, wedged between thinly sliced tomato and fresh basil leaves, garnished with a touch of basil pesto and balsamic reduction.</i>		CALAMARI, CHORIZO & OLIVES ~ NEW	105
CALAMARI	89	<i>Pan-seared calamari tubes and heads, chorizo and red onions, infused with olives in a creamy lemon and Cajun-style sauce with a hint of chilli. Served with garlic bruschetta.</i>	
<i>Grilled Cajun-style or flash-fried calamari tubes and heads. Served with zucchini fries.</i>			
 Peacock Wild Ferment Sauvignon Blanc			

PLATTERS & ITALIAN BREADS TO SHARE

ANTIPASTO PLATTER  <i>(Recommended for up to 4 people)</i>	270
<i>Salami, Parma ham, chorizo, Gorgonzola, Camembert, Brie, zucchini fries, marinated olives, aubergines, walnuts and hummus. Served with your choice of a herb or garlic pizza bread.</i>	
 Waterside Chardonnay	
CURED MEAT PLATTER <i>(Recommended for up to 2 people)</i>	165
<i>Salami, Parma ham and chorizo. Served with Parmesan bread sticks, hummus and marinated olives.</i>	
 Guardian Peak Merlot	
CHEESE PLATTER  <i>(Recommended for up to 2 people)</i>	140
<i>Gorgonzola, Camembert, Brie, walnuts, hummus, marinated olives and fig preserve. Served with Parmesan bread sticks.</i>	
GARLIC OR HERB BREAD	49
<i>Lightly salted and flavoured with garlic or herbs and extra virgin olive oil.</i>	
THREE CHEESE BREAD	99
<i>A magnificent blend of Gorgonzola, Danish feta and mozzarella.</i>	
JALAPEÑO & FETA BREAD	85
<i>Garlic or herb bread, topped with mozzarella, Cheddar, Danish feta and jalapeños.</i>	
MOZZARELLA CHEESE BREAD ~ <i>Classically Italian!</i>	70

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

CALAMARI	155
<i>Grilled Cajun-style or flash-fried calamari tubes and heads. Served with tartare sauce.</i>	
CASA BELLA QUEEN PRAWNS	6 ~ 180
<i>Grilled in either lemon butter, garlic butter or home-made peri-peri sauce.</i>	12 ~ 290
KINGKLIP THERMIDOR	265
<i>Succulent fillet of kingklip topped with our creamy, thermidor sauce, cooked with prawns, red onions, fresh herbs and brown and Portabellini mushrooms.</i>	
KINGKLIP LIMONE ~ <i>Fillet of kingklip pan-grilled and topped with our creamy lemon butter sauce, infused with capers, garlic and white wine.</i>	225
OVEN-BAKED SALMON ~ <i>Norwegian salmon fillet, oven-baked medium, and seasoned with olive oil, Maldon salt and cracked black pepper.</i>	180
SALMON SALSA ~ <i>Norwegian salmon fillet delicately seasoned in our Italian rub and oven-baked to medium. Topped with zesty fresh salsa and served on a bed of fresh baby spinach drizzled with balsamic reduction.</i>	190
TUSCAN SALMON ~ <i>Norwegian salmon fillet oven-baked to medium. Served in a creamy Napoletana sauce with chorizo sausage, red onions and brown and Portabellini mushrooms. Served with 3 slices of garlic bruschetta.</i>	220
SEAFOOD PLATTER ~ KINGKLIP, MUSSELS, PRAWNS & CALAMARI ~ NEW	365
<i>Delicious combination of our seafood dishes. Succulent fillet of kingklip, 6 creamy garlic mussels, 3 queen prawns, Cajun-style or flash-fried calamari tubes and heads. Served with any 2 of the following sauces: lemon butter, tartare, peri-peri, garlic butter.</i>	
SEAFOOD TRIO ~ MUSSELS, PRAWNS & CALAMARI ~ NEW	195
<i>3 of the best ~ 6 creamy garlic mussels, 3 queen prawns, grilled Cajun-style or flash-fried calamari tubes and heads. Served with 1 of the following sauces: lemon butter, tartare, peri-peri, garlic butter.</i>	

PASTA

For a low-carb, lower calorie, gluten-free alternative, swop your pasta for zucchini spaghetti at no extra cost.

Gluten free pasta ~ R25

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

FETTUCCINE ALFREDO	120
<i>Pancetta with brown and Portabellini mushrooms in a creamy white sauce.</i>	
PENNE ARRABBIATA	90
<i>Arrabbiata means 'angry' in Italian. Napoletana sauce with chilli and garlic.</i>	
SPAGHETTI BOLOGNESE ~ <i>An Italian classic! Pork and beef bolognese in a Napoletana sauce. Slow-cooked and reduced in quality red wine for 5 hours.</i>	115
SPAGHETTI AGLIO E OLIO	90
<i>Garlic, chilli, parsley and extra virgin olive oil tossed with freshly made spaghetti, topped with grated Parmesan cheese. Simple yet delicious!</i>	
PASTA DI POLLO ~ <i>Spaghetti, chicken, brown and Portabellini mushrooms, red peppers and Parmesan cheese in a creamy white sauce.</i>	125
CHORIZO FETTUCCINE ~ <i>Chorizo sausage, brown and Portabellini mushrooms, red onions and olives in a creamy Napoletana sauce.</i>	120
SPINACH & RICOTTA RAVIOLI	135
<i>Delicious-filled ravioli in a creamy white sauce.</i>	
FETTUCCINE CON PESCE ~ <i>Prawns, mussels and calamari tubes in a creamy Napoletana sauce, with a slight dash of chilli.</i>	175
RISOTTO CON PESCE ~ <i>Prawns, mussels and calamari tubes in a creamy Napoletana sauce, with a slight dash of chilli.</i>	185
RISOTTO AI FUNGHI	120
<i>A creamy risotto with brown and Portabellini mushrooms.</i>	
GNOCCHI AL GORGONZOLA	130
<i>Bite-sized Italian dumplings in a creamy Gorgonzola sauce.</i>	
CREAMY PORK FETTUCCINE ~ <i>Pulled pork, brown and Portabellini mushrooms, caramelised onions and rocket in a creamy white sauce.</i>	130
LAMB FETTUCCINE	165
<i>Slow-cooked lamb shank, sautéed in red peppers and brown and Portabellini mushrooms in a creamy sauce.</i>	
PASTA BURRATA	135
<i>Penne in a Napoletana sauce with chilli and garlic. Topped with creamy burrata cheese.</i>	
PENNE ALLA SICILIANA	105
<i>Made the traditional way. Anchovies, olives and capers in a Napoletana sauce.</i>	
SMOKED MUSSELS & PRAWNS ~ NEW	185
<i>Garlic-infused prawns, red onions, brown and Portabellini mushrooms with smoked mussels in a creamy Parmesan sauce with a dash of chilli.</i>	

WOOD-FIRED OVEN BAKES *Baked to perfection in our wood-fired pizza oven.*

OXTAIL LASAGNE	210
<i>Rich, slow-cooked oxtail layered between tender lasagne sheets and a creamy white sauce, topped with mozzarella cheese.</i>	
 Brampton Cabernet Sauvignon	
VEGAN LASAGNE ~ NEW	195
<i>Layers of tender lasagne sheets, Beyond Beef® bolognese in a Napoletana sauce, topped with vegan mozzarella.</i>	
LASAGNE BOLOGNESE	135
<i>Layers of tender lasagne sheets, rich slow-cooked beef and pork bolognese, in a creamy white sauce, topped with mozzarella.</i>	
MELANZANE PARMIGIANA ~ NEW	175
<i>A generous serving of our famous starter. Layers of thinly sliced aubergines, Napoletana sauce, basil and buffalo mozzarella, baked in our wood-fired pizza oven and topped with Parmesan cheese.</i>	

GRILLS

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

CAST IRON RIBEYE STEAK 350g ~ NEW	220
<i>28-Day aged ribeye steak, cooked medium rare to medium in a sizzling cast iron pan. Well-rested and served as mouth-watering slices, drizzled with garlic butter infused with fresh rosemary and thyme.</i>	
RIBEYE STEAK 350g ~ NEW	200
<i>28-Day aged ribeye steak, basted or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and black pepper.</i>	
 Hartenberg Doorkeeper	
T-BONE FLORENTINA 600g ~ 2 Weeks dry-aged and 1 week wet-aged	225
<i>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.</i>	
FILLET STEAK FLAMBÉ 250g ~ <i>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.</i>	215
 Rustenberg Cabernet Sauvignon	
RUMP 250g	165
<i>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.</i>	
OXTAIL ~ <i>Slow-cooked rich oxtail braised in red wine and stock, with red onions and carrots. Served with Parmesan and herb mash.</i>	195
LAMB SHANK ~ <i>Tender, hearty slow-roasted lamb shank in a deep red wine and vegetable jus. Served with delicious Parmesan and herb mash.</i>	250
PORK BELLY ~ <i>Slow-roasted rolled pork belly with a cranberry and pork stuffing. Served with gravy on Parmesan and herb mash and topped with crispy crackling.</i>	195
LAMB CHOPS ~ <i>150g succulent thick-cut chops, basted or rubbed in olive oil, cracked pepper and Maldon salt.</i>	2 ~ 185 3 ~ 245
PARMESAN-CRUSTED CHICKEN ~ <i>Chicken breasts coated in breadcrumbs, mixed herbs and Parmesan, pan-fried until golden brown. Crispy on the outside, juicy on the inside. Served with a sauce and side dish of your choice.</i>	135
SPATCHCOCK CHICKEN	175
<i>Full spatchcock chicken, grilled in your choice of lemon & herb, peri-peri or BBQ sauce.</i>	
CHICKEN LIMONE	145
<i>Grilled chicken breasts sautéed to perfection and topped with a delicious creamy lemon butter sauce, infused with capers, garlic and white wine.</i>	
FILLET SALTIMBOCCA ~ <i>Pepper-crust ed fillet medallions sautéed in herbed olive oil, served on a bed of fettuccine layered with mozzarella cheese, Parma ham, pancetta, and brown and Portabellini mushrooms in a creamy white sauce.</i>	225
 Peacock Wild Ferment Merlot	
FILLET GORGONZOLA	190
<i>Pepper-crust ed fillet medallions, pan-fried with Gorgonzola cheese in a creamy white sauce. Served on a bed of fettuccine.</i>	

ITALIAN COMBOS *Served with a side of your choice.*

RUMP 250g & CALAMARI ~ NEW	195
<i>28-Day aged rump steak basted or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and black pepper. Served with grilled Cajun-style or flash-fried calamari tubes and heads, with lemon butter or tartare sauce.</i>	
RUMP 250g & PRAWNS	215
<i>28-Day aged rump steak 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.</i>	
RUMP 250g & LAMB CHOP ~ NEW	210
<i>28-Day aged rump steak and succulent 150g lamb chop, basted or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and black pepper.</i>	
HOME-MADE SAUCES ~	30ea
<i>Mixed mushroom (brown and Portabellini), mature cheese, green & black peppercorn, peri-peri, truffle mushroom</i>	