



Buon
Appetito

CONNECT WITH US   www.CasaBellaDining.co.za

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. Prices include VAT. Service charge is not included. All items are subject to availability. Cheques are regrettably not accepted. E&OE.

STARTERS



Garlic Prawn Tails

SPRINGBOK CARPACCIO	110
<i>Thinly sliced springbok, topped with fresh rocket, crispy capers, red onions, chilli, extra virgin olive oil, balsamic reduction and shaved Parmesan cheese.</i>	
MUSSEL POT	103
<i>Mussels in a creamy white wine sauce. Served with crispy garlic bruschetta.</i>	
CHICKEN LIVERS	103
<i>Sautéed in a peri-peri Napoletana sauce with pancetta, red onions and served with garlic bruschetta.</i>	
CAPRESE SALAD 	93
<i>Buffalo mozzarella, wedged between thinly sliced tomato and fresh basil leaves, garnished with a touch of basil pesto and balsamic reduction.</i>	
CALAMARI	93
<i>Grilled Cajun-style or flash-fried calamari tubes and heads. Served with zucchini fries.</i>	
 Peacock Wild Ferment Sauvignon Blanc	
GARLIC PRAWN TAILS	110
<i>7 Shelled prawns, oven-baked in a creamy Parmesan garlic sauce. Served with garlic bruschetta. Our signature dish.</i>	
MELANZANE PARMIGIANA	94
<i>A classic Sicilian dish consisting of thinly sliced aubergine, layered with Napoletana sauce, Parmesan cheese, basil and buffalo mozzarella, baked in our wood-fired pizza oven. Topped with Parmesan cheese.</i>	
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ITALIAN BREAD TO SHARE	
GARLIC OR HERB BREAD	51
<i>Lightly salted and flavoured with garlic or herbs and extra virgin olive oil.</i>	
THREE CHEESE BREAD	103
<i>A magnificent blend of Gorgonzola, Danish feta and mozzarella.</i>	
MOZZARELLA CHEESE BREAD	73
<i>Classically Italian!</i>	

 Recommended pairing | Contains nuts! 

SALADS

We use only the best local and imported Italian ingredients.

PARMA SALAD	147
<i>Mixed green leaves with prosciutto crudo, avocado*, caramelised sliced pear, red onions, cherry tomatoes, cucumber, baby corn and olives. Topped with wild rocket, grated Parmesan cheese and balsamic glaze.</i>	
CHICKEN CAESAR SALAD	110
<i>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.</i>	
CAPRESE BURRATA 	110
<i>A simple Italian salad consisting of burrata cheese surrounded by freshly sliced tomatoes, basil pesto, fresh basil leaves and seasoned with salt, pepper and extra virgin olive oil. Big enough to share with a friend.</i>	

CHOPPED SALADS No lettuce & finished with grated Parmesan cheese

All our salads are served with our home-made honey and mustard dressing.

CHOPPED CHICKEN SALAD	120
<i>Grilled chicken breast, cherry tomatoes, cucumber, red onions, carrots, baby corn, Danish feta, olives and avocado*. Topped with wild rocket, Parmesan cheese and balsamic glaze.</i>	
CHOPPED FILLET SALAD	147
<i>Pepper-crusted fillet steak (cooked medium), cherry tomatoes, cucumber, red onions, carrots, baby corn, Danish feta, olives and avocado*. Topped with wild rocket, Parmesan cheese and balsamic glaze.</i>	
INSALATA GRECA	94
<i>Cherry tomatoes, olives, cucumber, carrots, red onions, baby corn, avocado* and Danish feta drizzled with extra virgin olive oil. Topped with wild rocket, grated Parmesan cheese and balsamic glaze.</i>	

Add burrata cheese to any salad 55

o Olives may contain pits. * Available when in season. Contains nuts! 

Fresh & Delicious



Chicken Caesar Salad

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 'OO' pizza flour, baked in a wood-fired pizza oven to achieve an authentic finish.

Size: 30cm.
Wheat-free base ~ add R25

All our home-made pizza bases are vegan-friendly and are made with mozzarella unless otherwise stated.

VEGAN ALTERNATIVES

To make your meal vegetarian or vegan-friendly, swap mozzarella, chicken, steak strips and pasta with our plant-based alternatives at no extra cost.

PLANT-BASED ALTERNATIVES

- Chicken Strips • Steak Strips
- Zucchini Spaghetti • Vegan Mayo
- Vegan Mozzarella

Beyond Beef® Bolognese ~ add R30



Gluten-free pasta ~ add R24

REGULAR MARGHERITA ~ Tomato and mozzarella.	90
AUTHENTIC MARGHERITA ~ Buffalo mozzarella, sweet Italian cherry tomatoes and basil leaves.	100
PISA ~ Pancetta, Danish feta and avocado*.	141
FILETTO Pepper-crusted fillet strips (cooked medium) with caramelised onions, brown and Portabellini mushrooms, wild rocket, grated Parmesan cheese and balsamic reduction.	157
LAMB ~ Deboned roast lamb shank, fresh rosemary, Danish feta and tzatziki.	147
AL CAPONE ~ Roasted tikka chicken strips, red onions, sweet Italian cherry tomatoes, gherkins and chillies.	141
CARNE Salami, pancetta, chorizo and caramelised onions.	162
FRUTTI DI MARE ~ Calamari tubes and heads, prawns, mussels and seafood dressing.	178
MILANO ~ Salami, avocado* and wild rocket.	141
SARDINIA ~ Sweet pulled pork with jalapeños, fig preserve and grated Parmesan cheese.	147
MESSICANA ~ Slow-cooked beef and pork bolognese mince, red peppers, red onions, garlic and chilli.	136
CASA BELLA GORGONZOLA Unforgettable! Gorgonzola cheese with pancetta and fig preserve. A Casa Bella signature creation.	147
MODENA ~ Sweet Italian cherry tomatoes, olives, Danish feta and basil pesto.	115
PARMA ~ Prosciutto crudo, fresh tomato slices, wild rocket and grated Parmesan cheese.	152
CAPRI ~ Oven-roasted vegetables, Danish feta, dressed with wild rocket, fresh basil and balsamic vinegar.	115
NAPOLI An Italian classic. Anchovies, olives and capers.	120
CESENA ~ NEW Pancetta, chorizo, brown and Portabellini mushrooms, red peppers, red onions and chilli.	162
DIAVOLA ~ NEW Salami, red onions, Peppadew®, wild rocket and fermented chilli oil.	141

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.

PARMA CON BURRATA Burrata, prosciutto crudo, fresh tomato slices, wild rocket and grated Parmesan cheese.	195
DIAVOLA CON BURRATA Burrata, salami, Peppadew®, red onions, fermented chilli oil and wild rocket.	185
BOSCAIOLA CON BURRATA Burrata, brown and Portabellini mushrooms infused with truffle oil.	185

Add burrata cheese to any pizza 55

PIZZA TOPPINGS Personalise your favourite pizza with additional toppings.

CHEESE ~ Danish Feta, Mozzarella, Gorgonzola	31ea
SEAFOOD Calamari Tubes and Heads, Anchovies, Smoked Mussels, Creamy Mussels, Mussels in Seafood Dressing	41ea
DELI Avocado*, Slow-cooked Bolognese (beef and pork), Olives, Roast Chicken Strips, Brown and Portabellini Mushrooms, Oven-roasted Vegetables	36ea
FRESCA Gherkins, Fresh Basil, Wild Rocket, Fresh Tomato Slices, Red Onions, Sweet Italian Cherry Tomatoes, Sliced Caramelised Pear, Red Peppers, Pineapple, Jalapeños, Peppadew®	19ea
GOURMET Buffalo Mozzarella, Springbok Carpaccio, 7 Shelled Prawns, Pulled Pork, Deboned Roast Lamb Shank Strips, Pepper-crusted Fillet (cooked medium), Salami, Chorizo Sausage, Pancetta, Prosciutto Crudo	58ea
VEGAN ~ Plant-based Chicken, Steak Strips Vegan Mozzarella, Beyond Beef® Bolognese	26ea 30ea

◉ Olives may contain pits.

* Available when in season. Contains nuts!

Parma con Burrata

PASTAS

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

Gluten-free pasta ~ R24



Pasta di Pollo with Zucchini Spaghetti

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

FETTUCCHINE ALFREDO ~ Pancetta with brown and Portabellini mushrooms in a creamy white sauce.	126
PENNE ARRABBIATA ~ Arrabbiata means 'angry' in Italian. Neapolitan sauce with chilli and garlic.	94
SPAGHETTI BOLOGNESE ~ An Italian classic! Pork and beef bolognese in a Neapolitan sauce. Slow-cooked and reduced in quality red wine for 5 hours.	120
SPAGHETTI AGLIO E OLIO Garlic, chilli, parsley and extra virgin olive oil tossed with freshly made spaghetti, topped with grated Parmesan cheese. Simple yet delicious!	94
PASTA DI POLLO ~ Spaghetti, roast chicken strips, brown and Portabellini mushrooms, red peppers and Parmesan cheese in a creamy white sauce.	131
CHORIZO FETTUCCHINE Chorizo sausage, brown and Portabellini mushrooms, red onions and olives in a creamy Neapolitan sauce.	126
SPINACH & RICOTTA RAVIOLI Delicious-filled ravioli in a creamy Parmesan sauce.	141
FETTUCCHINE CON PESCE ~ Prawns, mussels and calamari tubes cooked with white wine and garlic in a creamy Neapolitan sauce, with a slight dash of chilli.	184

WOOD-FIRED OVEN BAKES

Baked to perfection in our wood-fired pizza oven.

OXTAIL LASAGNE ~ Rich, slow-cooked deboned oxtail layered between tender lasagne sheets and a creamy white sauce, topped with mozzarella cheese.	220
 Brompton Cabernet Sauvignon	
VEGAN LASAGNE Layers of tender lasagne sheets, Beyond Beef® bolognese in a Neapolitan sauce, topped with vegan mozzarella.	195
LASAGNE BOLOGNESE ~ Layers of tender lasagne sheets, rich slow-cooked beef and pork bolognese, in a creamy white sauce, topped with mozzarella.	141

RISOTTO CON PESCE ~ Prawns, mussels and calamari tubes cooked with white wine and garlic in a creamy Neapolitan sauce, with a slight dash of chilli.	194
RISOTTO AI FUNGHI ~ A creamy risotto with brown and Portabellini mushrooms. Served with or without truffle oil.	126
GNOCCHI AL GORGONZOLA Bite-sized Italian dumplings in a creamy Gorgonzola sauce.	136
CREAMY PORK FETTUCCHINE Pulled pork, brown and Portabellini mushrooms, caramelised onions and rocket in a creamy white sauce.	136
LAMB FETTUCCHINE Slow-cooked lamb shank strips, sautéed in red peppers with brown and Portabellini mushrooms in a creamy lamb sauce.	173
PASTA BURRATA ~ Penne in a Neapolitan sauce with chilli and garlic. Topped with creamy burrata cheese.	141
PENNE ALLA SICILIANA ~ Made the traditional way. Anchovies, olives and capers in a Neapolitan sauce.	110
SMOKED MUSSELS & PRAWNS Garlic-infused prawns, red onions, brown and Portabellini mushrooms with smoked mussels in a creamy Parmesan sauce with a dash of chilli. Drizzled with smoked mussel oil.	194

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

CREAMY ROAST CHICKEN PASTA ~ NEW	63
SPAGHETTI BOLOGNESE	63
FRIED CALAMARI & CHIPS	68
CHICKEN & PINE PIZZA	63
SALAMI & CHEESE PIZZA	63
MARGHERITA PIZZA	57
SHAKES ~ Banana, Lime, Chocolate, Bubblegum, Strawberry	20
Crème Brûlée, Black Forest, Turkish Delight, Iced Coffee, Fruit Shake	26

CASA BELLA GRILLS

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

CAST IRON RIBEYE STEAK 350g 245

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.

RIBEYE STEAK 350g 215

28-Day aged ribeye steak, basted or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and cracked black pepper.

T-BONE FLORENTINA 600g 236

2 Weeks dry-aged and 1 week wet-aged prime T-bone steak. Rubbed in olive oil, cracked pepper and Maldon salt. Served on the bone, cooked medium rare to medium.

FILLET STEAK FLAMBÉ 250g 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.

🍷 **Nederburg Cabernet Sauvignon**

RUMP 250g 173

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

OXTAIL 210

Slow-cooked rich oxtail braised in red wine and stock, with red onions and carrots. Served with delicious Parmesan and herb mash.

🍷 **Laborie Shiraz**

LAMB SHANK 260

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

🍷 **Hartenberg Doorkeeper Shiraz**

PORK BELLY 200

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

LAMB CHOPS 185

2x 150g Succulent thick-cut chops, basted or rubbed in olive oil, cracked pepper and Maldon salt.

PARMESAN-CRUSTED CHICKEN 141

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 of your choice.

SPATCHCOCK CHICKEN 183

Full spatchcock chicken, grilled in your choice of lemon & herb, peri-peri or BBQ sauce.

CHICKEN LIMONE 151

Grilled chicken breasts sautéed to perfection and topped with a delicious creamy lemon butter sauce, infused with capers, garlic and white wine.

FILLET SALTIMBOCCA 236

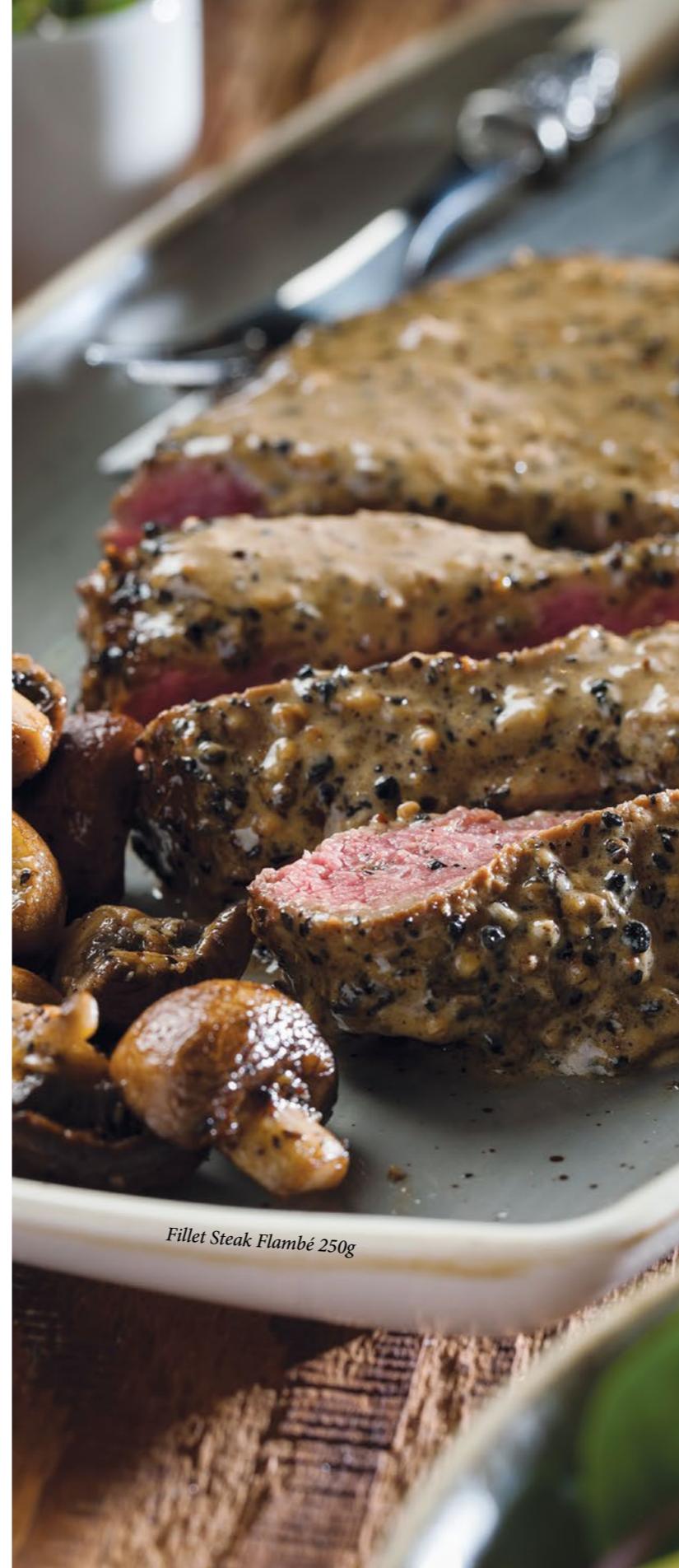
Pepper-crust fillet medallions sautéed in herbed olive oil, served on a bed of fettuccine layered with mozzarella cheese, prosciutto crudo, pancetta, and brown and Portabellini mushrooms in a creamy white sauce.

🍷 **Peacock Wild Ferment Merlot**

FILLET GORGONZOLA 199

Pepper-crust fillet medallions pan-fried with Gorgonzola cheese in a creamy white sauce. Served on a bed of fettuccine.

🍷 *Recommended pairing*



Fillet Steak Flambé 250g

ITALIAN COMBOS

Served with a side of your choice.

RUMP 250g & CALAMARI 204

28-Day aged rump steak basted or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and cracked black pepper. Served with grilled Cajun-style or flash-fried calamari tubes and heads, with lemon butter or tartare sauce.

RUMP 250g & PRAWNS 225

28-Day aged rump steak basted or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and cracked black pepper, then grilled to your liking. Served with 3 queen prawns in either lemon butter, garlic butter or peri-peri sauce.

RUMP 250g & LAMB CHOP 220

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 cracked black pepper.

HOME-MADE SAUCES ~ 31

Mixed Mushroom (brown and Portabellini), Mature Cheese, Green & Black Peppercorn, Peri-peri, Parmesan Mushroom

SIDE ORDERS

Thick-cut Potato Chips, Grilled Sweet Potatoes, Parmesan & Herb Mash, Zucchini Shoestring Fries OR Creamed Spinach 36ea

Portabellini Pan-fried Mushrooms, Broccoli & Cauliflower (served with Parmesan white sauce), Oven-roasted Vegetables OR Side Chopped Insalata Greca 47ea

🍷 *Recommended pairing*



SEAFOOD

Enjoy our selection of sustainably sourced seafood.

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

CALAMARI 165
Grilled Cajun-style or flash-fried calamari tubes and heads. Served with tartare sauce.

CASA BELLA QUEEN PRAWNS 6 ~ 190
Grilled in either lemon butter, garlic butter or peri-peri sauce. 12 ~ 305

KINGKLIP THERMIDOR 280
Succulent fillet of kingklip topped with our creamy thermidor sauce, consisting of prawns, red onions, fresh herbs, brown and Portabellini mushrooms with a hint of mustard.

KINGKLIP LIMONE 240
Fillet of kingklip pan-grilled and topped with our creamy lemon butter sauce, infused with capers, garlic and white wine.

 *Diemersdal Sauvignon Blanc*

OVEN-BAKED SALMON 195
Norwegian salmon fillet, oven-baked medium, and seasoned with olive oil, Maldon salt and cracked black pepper.

SALMON SALSA 205
Norwegian salmon fillet delicately seasoned and oven-baked medium. Topped with zesty fresh salsa and served on a bed of fresh baby spinach drizzled with balsamic reduction.

SEAFOOD TRIO ~ MUSSELS, PRAWNS & CALAMARI 205
3 of the best ~ 6 creamy garlic mussels, 3 queen prawns, grilled Cajun-style or flash-fried calamari tubes and heads. Served with either lemon butter, garlic butter, peri-peri sauce or tartare sauce.

SIDE ORDERS

Thick-cut Potato Chips, Grilled Sweet Potatoes, Parmesan & Herb Mash, Zucchini Shoestring Fries OR Creamed Spinach 36ea

Portabellini Pan-fried Mushrooms, Broccoli & Cauliflower (served with Parmesan white sauce), Oven-roasted Vegetables OR Side Chopped Insalata Greca 47ea

Our salmon is cooked to medium. If you would like your salmon cooked to your personal preference, please inform your service ambassador.

Salmon Salsa



Tiramisu



Banoffee Pie

DESSERTS



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

BANOFFEE PIE 69

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

TIRAMISU 69

A popular home-made Italian dessert. Layers of finger biscuits infused with a coffee liqueur, smooth cream cheese, grated chocolate, topped with cocoa powder.

WARM CHOCOLATE PUDDING 69

A rich, dark chocolate cake with a warm chocolate centre. Drizzled with warm chocolate sauce, served with vanilla gelato.

LIMONCELLO CHEESECAKE 69

Lemon lover's delight! Home-made, oven-baked creamy cheesecake with cream cheese flavoured with Limoncello liqueur ~ our signature dessert!

GELATO ~ Ask your waitron for our selection. 36

DON PEDROS

Vanilla gelato with your choice of Jameson, Kahlúa, Mint Liqueur, Limoncello, Frangelico, Amarula or Disaronno Amaretto. Select any other liqueur or spirit of your choice to create your own Don Pedro.

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

GRAPPA & ESPRESSO ~ Single 55

HOT BEVERAGES

Complimentary almond milk alternative 

Espresso Single ~ 25
Double ~ 31

Americano 27

Decaffeinated Coffee 27

Cortado ~ **NEW** 28

Cappuccino Single ~ 30
Double ~ 38

Caffè Latte 30

Caffè Mocha 30

Macchiato 28

Hot Chocolate 34

Milo 34

Tea (Ceylon or Rooibos) 24

Red Cappuccino 30

SPECIALITY COFFEES

Your choice of Amarula, Kahlúa, Jameson, Frangelico or Disaronno Amaretto. 55

SHAKES

Banana, Lime, Chocolate, Bubblegum, Strawberry 40

Crème Brûlée, Black Forest, Turkish Delight, Iced Coffee, Fruit Shake 47

SOFT DRINKS Refer to the wine list for our full selection.

 Contains nuts!

Irish Coffee

Don Pedro



Cappuccino

Espresso



*First we eat,
then we do
everything else*

Casa Bella[®]

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