




First we eat,  
then we do  
everything else

CONNECT WITH US   [www.CasaBellaDining.co.za](http://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. E&OE.*

# STARTERS



Garlic  
Prawn  
Tails


**GARLIC PRAWN TAILS** 137  
*Shelled prawns, oven-baked in a creamy Parmesan garlic sauce. Served with garlic bruschetta. Our signature dish.*

**SPRINGBOK CARPACCIO** 124  
*Thinly sliced springbok, topped with fresh rocket, red onions, chilli, extra virgin olive oil, balsamic reduction and shaved Parmesan cheese.*

**CREAMY PARMESAN MUSSELS** 123  
*Mussels in a creamy white wine sauce with Parmesan cheese. Served with crispy garlic bruschetta.*

**CHICKEN LIVERS** 95  
*Sautéed in a peri-peri Napoletana sauce with red onions and served with garlic bruschetta.*


**CALAMARI** 124  
*Grilled Cajun-style or flash-fried calamari tubes and heads. Served with zucchini fries.*

**FRIED RAVIOLI**  99  
*Delicious spinach and ricotta-filled pasta pockets, dipped in a Parmesan crumb, fried and served on spicy tomato arrabiata sauce.*

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## ITALIAN BREAD TO SHARE

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**GARLIC OR HERB BREAD**  65  
*Lightly salted and flavoured with garlic or herbs and extra virgin olive oil.*

**THREE CHEESE BREAD**  115  
*A magnificent blend of Cheddar, Danish feta and mozzarella.*

**MOZZARELLA CHEESE BREAD**  78  
*Classically Italian!*

Contains nuts!  Vegetarian 

# SALADS

*We use only the best local and imported Italian ingredients.*



## CASA BELLA 125

Mixed green leaves with avocado\*, red onions, cherry tomatoes, cucumber, baby corn and olives<sup>o</sup>. Topped with wild rocket, grated Parmesan cheese and honey mustard dressing.

## CHICKEN CAESAR 139

Mixed green leaves, baby corn, cherry tomatoes, grilled Cajun-style 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.

## CAPRESE 125

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

## CHOPPED SALADS No lettuce & finished with grated Parmesan cheese

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

## CHOPPED CHICKEN 139

Grilled chicken breast, cherry tomatoes, cucumber, red onions, carrots, baby corn, Danish feta, olives<sup>o</sup> and avocado\*. Topped with wild rocket, Parmesan cheese and balsamic glaze.

## INSALATA GRECA 125

Cherry tomatoes, olives<sup>o</sup>, 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.

<sup>o</sup> Olives may contain pits. \* Available when in season.  
Contains nuts!  Vegetarian 



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 R35

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, swop mozzarella, chicken  
and pasta with our plant-based  
alternatives at no extra cost.*

## PLANT-BASED ALTERNATIVES

- Chicken Strips • Zucchini Spaghetti
- Vegan Mozzarella

Gluten-free pasta ~ add R35

Parma

REGULAR MARGHERITA ⑤	99
<i>Tomato and mozzarella.</i>	
AUTHENTIC MARGHERITA ⑤	130
<i>Buffalo mozzarella, sweet Italian cherry tomatoes and basil leaves.</i>	
PISA ~ Bacon, Danish feta and avocado*	147
FILETTO	189
<i>Pepper-crust ed fillet strips (cooked medium) with caramelised onions, brown and Portabellini mushrooms, wild rocket, grated Parmesan cheese and balsamic reduction.</i>	
LAMB	179
<i>Roast lamb, fresh rosemary, Danish feta and tzatziki.</i>	
AL CAPONE ~ Roasted tikka chicken strips, red onions, sweet Italian cherry tomatoes, gherkins and chillies.	155
CARNE	179
<i>Salami, pepperoni, bacon and caramelised onions.</i>	
FRUTTI DI MARE ~ Calamari tubes and heads, prawns, mussels and seafood dressing.	240
MILANO ~ Salami, avocado* and wild rocket.	159
SARDINIA ~ Sweet pulled pork with jalapeños and grated Parmesan cheese.	179
MESSICANA ~ Slow-cooked beef and pork bolognese mince, red peppers, red onions, garlic and chilli.	155
PERI-PERI GAMBERI ~ Peri-peri-infused prawns.	205
MODENA ④ ⑤ ~ Sweet Italian cherry tomatoes, olives®, Danish feta and basil pesto.	140
PARMA ~ Prosciutto crudo, fresh tomato slices, wild rocket and grated Parmesan cheese.	169
CAPRI ⑤ ~ Oven-roasted vegetables, Danish feta, dressed with wild rocket, fresh basil and balsamic vinegar.	139
NAPOLI ~ An Italian classic. Anchovies, olives® and capers.	145
PEPPERONI GRANDE	145
<i>Pepperoni, garlic and red onions.</i>	



Authentic Margherita

## PIZZA TOPPINGS Personalise your favourite pizza with additional toppings.

CHEESE	39ea
<i>Cheddar, Danish Feta, Mozzarella, Gorgonzola</i>	
SEAFOOD	55ea
<i>Calamari Tubes and Heads, Anchovies, Prawns</i>	
DELI	42ea
<i>Avocado*, Slow-cooked Bolognese (beef and pork), Bacon, Pepperoni, Chorizo, Salami, Roast Chicken Strips</i>	
FRESCA	25ea
<i>Olives®, Brown and Portabellini Mushrooms, Gherkins, Fresh Basil, Wild Rocket, Fresh Tomato Slices, Red Onions, Sweet Italian Cherry Tomatoes, Red Peppers, Pineapple, Jalapeños, Peppadew® Peppers</i>	
GOURMET	55ea
<i>Pulled Pork, Roast Lamb, Buffalo Mozzarella, Prosciutto Crudo</i>	
VEGAN ~ Plant-based Chicken, Vegan Mozzarella	50ea

® Olives may contain pits. \* Available when in season.  
Contains nuts! ④ Vegetarian ⑤

# PASTAS

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

*Gluten-free pasta ~ R35*

*Lamb  
Fettuccine*



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



<b>FETTUCCINE ALFREDO</b>	<b>139</b>
<i>Bacon with brown and Portabellini mushrooms in a creamy white sauce.</i>	
<b>PENNE ARRABBIATA</b> (V)	<b>115</b>
<i>Arrabbiata means 'angry' in Italian. Neapolitan sauce with chilli and garlic.</i>	
<b>SPAGHETTI BOLOGNESE</b> ~ An Italian classic!	<b>135</b>
<i>Pork and beef bolognese in a Neapolitan sauce. Slow-cooked and reduced in quality red wine for 5 hours.</i>	
<b>MUSHROOM TORTELLINI</b> (V)	<b>155</b>
<i>Ring-shaped pasta filled with mushrooms and tossed in a creamy Parmesan sauce, drizzled with rosemary-infused truffle oil.</i>	
<b>BUTTERNUT PANZEROTTI</b> (V)	<b>155</b>
<i>Pasta shells filled with butternut and tossed in a creamy Parmesan sauce with garlic, chilli and parsley.</i>	
<b>PASTA DI POLLO</b>	<b>145</b>
<i>Spaghetti, chicken strips, brown and Portabellini mushrooms, red peppers and Parmesan cheese in a creamy white sauce.</i>	
<b>SPAGHETTI DI POLLO LIMONE</b>	<b>135</b>
<i>Creamy lemon-infused chicken with garlic and parsley.</i>	
<b>CHORIZO FETTUCCINE</b>	<b>139</b>
<i>Chorizo, brown and Portabellini mushrooms, red onions and olives in a creamy Neapolitan sauce.</i>	
<b>SPINACH &amp; RICOTTA RAVIOLI</b> (V)	<b>165</b>
<i>Delicious-filled ravioli in a creamy Parmesan sauce.</i>	

**FETTUCCINE CON PESCE** **239**  
*Prawns, mussels and calamari tubes cooked with white wine and garlic in a creamy Neapolitan sauce, with a dash of chilli.*

**GNOCCHI AL GORGONZOLA** (V) **155**  
*Bite-sized Italian dumplings in a creamy Gorgonzola sauce.*

**CREAMY PORK FETTUCCINE** **169**  
*Pulled pork, brown and Portabellini mushrooms, caramelised onions and rocket in a creamy white sauce.*

**LAMB FETTUCCINE** **179**  
*Slow-cooked lamb sautéed in red peppers with brown and Portabellini mushrooms in a creamy lamb sauce.*

**FILLET SALTIMBOCCA** **275**  
*Pepper-crust fillet medallions sautéed in herbed olive oil, served on a bed of fettuccine layered with mozzarella cheese, prosciutto crudo, bacon, and brown and Portabellini mushrooms in a creamy white sauce.*

**FILLET GORGONZOLA** **235**  
*Pepper-crust fillet medallions pan-fried with Gorgonzola cheese in a creamy white sauce. Served on a bed of fettuccine.*

## WOOD-FIRED OVEN BAKES

*Baked to perfection in our wood-fired pizza oven.*

**LASAGNE BOLOGNESE** **179**  
*Layers of tender lasagne sheets, rich slow-cooked beef and pork bolognese, in a creamy white sauce, topped with mozzarella.*

**VEGETARIAN LASAGNE** (V) **165**  
*Layers of tender lasagne sheets, brown and Portabellini mushrooms, zucchini and marinated aubergines in a Neapolitan sauce. Baked to golden perfection.*

# CASA BELLA GRILLS

*All grills are aged for a minimum of 28 days, and served with a side of your choice, unless otherwise stated.*

## CAST IRON RIBEYE STEAK 300g 315

*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.*

## T-BONE FLORENTINA 500g 299

*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.*

## PORK BELLY 225

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

## RUMP 250g 179

*Basted and grilled, or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and cracked black pepper, then grilled to your liking.*

## OXTAIL 275

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

## LAMB CHOPS 310

*4x 100g Succulent chops, basted or rubbed in olive oil, cracked pepper and Maldon salt.*

## LAMB SHANK 325

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

## FILLET STEAK FLAMBÉ 250g 285

*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.*

## PARMESAN-CRUSTED CHICKEN 160

*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 225

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

## CHICKEN LIMONE 169

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

## BAMBINI MEALS

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

## CREAMY ROAST CHICKEN PASTA 80

## SPAGHETTI BOLOGNESE 80

## CHICKEN STRIPS & CHIPS 80

## CHICKEN & PINE PIZZA 80

## PEPPERONI PIZZA 80

## MARGHERITA PIZZA 75

## SHAKES ~ Banana, Lime, Chocolate, Bubblegum, Strawberry 25





Rump 250g  
& Calamari

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## ITALIAN COMBOS

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*Served with a side of your choice.*

### RUMP 250g & CALAMARI 275

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 275

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 CHOPS 295

28-Day aged rump steak and 2x 100g lamb chops, basted or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and cracked black pepper.

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### HOME-MADE SAUCES 38ea

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

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## SIDE ORDERS 52ea

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Thick-cut Potato Chips, Grilled Sweet Potatoes,  
Parmesan & Herb Mash, Zucchini Shoestring Fries,  
Creamed Spinach, Savoury Rice

Portabellini Pan-fried Mushrooms,  
Oven-roasted Vegetables,  
Side Chopped Insalata Greca

# SEAFOOD

*Kingklip  
Limone*

# Enjoy our selection of sustainably sourced seafood.



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

## CALAMARI 239

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

## CASA BELLA QUEEN PRAWNS (6) 268

*Grilled in either lemon butter, garlic butter or peri-peri sauce.*

## KINGKLIP THERMIDOR 315

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

## KINGKLIP LIMONE 275

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

## OVEN-BAKED SALMON 275

*Norwegian salmon fillet, oven-baked medium, and seasoned with olive oil, Maldon salt and cracked black pepper.*

## SALMON SALSA 295

*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 295

*3 of the best ~ 6 creamy Parmesan mussels, 3 queen prawns, and 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, Creamed Spinach, Savoury Rice* 40ea

*Portabellini Pan-fried Mushrooms, Oven-roasted Vegetables, Side Chopped Insalata Greca* 52ea

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

# DESSERTS



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

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|---|----|
| <b>CRÈME BRÛLÉE</b>   | 80 |
| <i>Silky smooth custard topped with crunchy caramelised sugar.</i>  |    |
| <b>BANOFFEE PIE</b>   | 82 |
| <i>Delicious home-made pie made from bananas, cream and toffee, on a caramel biscuit base.</i>  |    |
| <b>TIRAMISU</b>   | 84 |
| <i>A popular home-made Italian dessert. Layers of finger biscuits infused with a coffee liqueur, smooth cream cheese, and grated chocolate, topped with cocoa powder.</i> |    |
| <b>WARM CHOCOLATE PUDDING</b>   | 84 |
| <i>A rich, dark chocolate cake with a warm chocolate centre. Drizzled with warm chocolate sauce, served with vanilla gelato.</i>  |    |
| <b>LIMONCELLO CHEESECAKE</b>  | 84 |
| <i>Lemon lover's delight! Home-made, oven-baked creamy cheesecake with cream cheese flavoured with Limoncello liqueur ~ our signature dessert!</i>                        |    |




Banoffee Pie

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## HOT BEVERAGES *Contains nuts!*

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*Complimentary almond milk alternative *

Espresso	Single ~ 30	Double ~ 36
Americano		34
Decaffeinated Coffee		34
Cortado		36
Cappuccino	Single ~ 38	Double ~ 44
Caffè Latte		40
Caffè Mocha		42
Hot Chocolate		40
Tea (Ceylon or Rooibos)		32
Red Cappuccino		38

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## SPECIALITY COFFEES & DON PEDROS

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*Enjoy with Amarula, Kahlúa, Jameson, Frangelico or Disaronno Amaretto*

SPECIALITY COFFEE ~	60
DON PEDRO ~	60

*Select any other liqueur or spirit from our wine list to create your own!*

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## SHAKES

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<i>Banana, Lime, Chocolate, Bubblegum, Strawberry</i>	50
<i>Black Forest, Turkish Delight, Iced Coffee, Fruit Shake</i>	55

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

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**Alcohol Not for Persons Under the Age of 18.**





Casa Bella®

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