

CASANOVA

& daughters

DRINKS

WHITE WINE

House wine - Grecanico Sicilia - 2021	£6 - £29
Catarratto - Il Pioppo - organic - 2021	£8 - £39
Etna bianco - Nenti - DOC - 2019	£9 - £44
Manzoni bianco - Maso Furlì - <i>natural wine</i> - 2019	£11 - £54

ORANGE WINE

Orange Puglia - Calcarius (1 L) - <i>natural wine</i> - 2020	£10 - £48
Dondghlabi - Archil Guniava (Georgia) - <i>natural wine</i> - 2020	£11 - £54

RED WINE

House wine - Frappato Sicilia - 2021	£6 - £29
Nero d'Avola - Il Pioppo - organic - 2021	£8 - £39
Etna rosso - Nuddu - DOC - 2017	£9 - £44
Kaid Syrah - Alessandro Camporeale - organic - 2015	£10 - £48
SP68 - Arianna Occhipinti - <i>natural wine</i> - 2021	£11 - £54

ROSÉ

Langhe rosato - Chiaro di luna - 2019	£9 - £44
Cancelli - Agricola Rabasco - <i>natural wine</i> - 2021	£10 - £48

SPARKLING

Prosecco extra dry Torresella - D.O.C. - 2021	£8 - £39
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WINE TASTING

3 natural wines (75ml each) with explanation and bites	£24
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COCKTAILS

Sicilian Gin and Tonic , double gin, tonic, fermented lemon	£8
Neal's Yard escape , basil flower sirop, gin, prosecco	£8
Aperol Spritz / Spritz Select , with prosecco	£8
Negroni , gin, campari, vermouth	£8

BEER

Birra Moretti , bottle 330ml	£5
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SOFT DRINKS

Lemonade/blood orange/Chinotto , bottle 275ml	£4
San Pellegrino sparkling water , bottle 250ml	£3

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FOOD

BOARDS

Sicilian platter , olives, beef bresaola, anchovies, pecorino, sun-dried tomatoes, ciabatta	£15
Cheese board , selection of 4 cheeses with bread	£15

SNACKS

Olive oil bread dip , extra-virgin olive oils, ciabatta	£4
Olives , nocellara	£4
Roasted almonds , extra-virgin olive oil, salt	£5

SMALL PLATES

Sun-dried tomatoes , extra-virgin olive oil, basil flowers	£5
Hummus , chickpeas, tahini, olive oil, ciabatta	£6
Tapenade , black olives, extra-virgin olive oil, bread	£6
Pecorino cheese	£6
Anchovies , wild oregano, white wine vinegar	£7
Whipped ricotta , lemon, extra-virgin olive oil, bread	£7
Caponata , sweet and sour aubergine, ciabatta	£9
Burrata , with seasonal accompaniments	£10
Carpaccio di bresaola , rocket, pecorino, wild fennel seeds	£11

BRUSCHETTA

Vegetarian with sun-dried tomatoes, rocket, ricotta cheese	£7
Tuna , rocket, capers, lemon juice	£8
Anchovies , rocket, wild oregano	£8

MAIN

Main of the day	£10
Salad of the day	£9

DESSERT

Dessert of the day	£6
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Specials on the board.

Please ask a member of staff if you need additional information on food allergens

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