



*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

<b>GARLIC PRAWN TAILS</b>	137
<i>Shelled prawns, oven-baked in a creamy Parmesan garlic sauce. Served with garlic bruschetta. Our signature dish.</i>	
<b>SPRINGBOK CARPACCIO</b>	120
<i>Thinly sliced springbok, topped with fresh rocket, red onions, chilli, extra virgin olive oil, balsamic reduction and shaved Parmesan cheese.</i>	
<b>CREAMY PARMESAN MUSSELS</b>	115
<i>Mussels in a creamy white wine sauce with Parmesan cheese. Served with crispy garlic bruschetta.</i>	
<b>CHICKEN LIVERS</b>	95
<i>Sautéed in a peri-peri Napoletana sauce with red onions and served with garlic bruschetta.</i>	
<b>CALAMARI</b>	115
<i>Grilled Cajun-style or flash-fried calamari tubes and heads. Served with zucchini fries.</i>	
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<b>ITALIAN BREAD TO SHARE</b>	
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<b>GARLIC OR HERB BREAD</b> ♻️	60
<i>Lightly salted and flavoured with garlic or herbs and extra virgin olive oil.</i>	
<b>THREE CHEESE BREAD</b> ♻️	115
<i>A magnificent blend of Gorgonzola, Danish feta and mozzarella.</i>	
<b>MOZZARELLA CHEESE BREAD</b> ♻️	78
<i>Classically Italian!</i>	

Contains nuts! 🥜 Vegetarian ♻️

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# SALADS

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

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<b>CASA BELLA</b> ♻️	115
<i>Mixed green leaves with avocado*, red onions, cherry tomatoes, cucumber, baby corn and olives. Topped with wild rocket, grated Parmesan cheese and honey mustard dressing.</i>	
<b>CHICKEN CAESAR</b>	135
<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>	
<b>CAPRESE</b> 🥜 ♻️	115
<i>Buffalo mozzarella, wedged between thinly sliced tomato and fresh basil leaves, garnished with a touch of basil pesto and balsamic reduction.</i>	
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<b>CHOPPED SALADS</b> <small>No lettuce &amp; finished with grated Parmesan cheese</small>	
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<i>All our salads are served with our home-made honey and mustard dressing.</i>	
<b>CHOPPED CHICKEN</b>	135
<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>	
<b>INSALATA GRECA</b> ♻️	115
<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>	

🍯 Olives may contain pits. \* Available when in season.  
Contains nuts! 🥜 Vegetarian ♻️



Chicken  
Caesar Salad

# PIZZAS

Pepperoni Grande

Peri-Peri Gamberi

*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 R30

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 and pasta with our plant-based alternatives at no extra cost.*

## PLANT-BASED ALTERNATIVES

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

Vegan Bolognese ~ add R40  
Gluten-free pasta ~ add R30

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REGULAR MARGHERITA	95
<i>Tomato and mozzarella.</i>	
AUTHENTIC MARGHERITA	125
<i>Buffalo mozzarella, sweet Italian cherry tomatoes and basil leaves.</i>	
PISA ~ Bacon, Danish feta and avocado*	145
FILETTO	185
<i>Pepper-crust fillet strips (cooked medium) with caramelised onions, brown and Portabellini mushrooms, wild rocket, grated Parmesan cheese and balsamic reduction.</i>	
LAMB	175
<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.	150
CARNE	170
<i>Salami, pepperoni, bacon and caramelised onions.</i>	
FRUTTI DI MARE ~ Calamari tubes and heads, prawns, mussels and seafood dressing.	235
MILANO ~ Salami, avocado* and wild rocket.	155
SARDINIA ~ Sweet pulled pork with jalapeños and grated Parmesan cheese.	175
MESSICANA ~ Slow-cooked beef and pork bolognese mince, red peppers, red onions, garlic and chilli.	150
PERI-PERI GAMBERI ~ Peri-peri-infused prawns.	195
MODENA   ~ Sweet Italian cherry tomatoes, olives <sup>o</sup> , Danish feta and basil pesto.	135
PARMA ~ Prosciutto crudo, fresh tomato slices, wild rocket and grated Parmesan cheese.	165
CAPRI  ~ Oven-roasted vegetables, Danish feta, dressed with wild rocket, fresh basil and balsamic vinegar.	135
NAPOLI ~ An Italian classic. Anchovies, olives <sup>o</sup> and capers.	135
PEPPERONI GRANDE	140
<i>Pepperoni, garlic and red onions.</i>	



Authentic Margherita

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

CHEESE	37ea
<i>Cheddar, Danish Feta, Mozzarella, Gorgonzola</i>	
SEAFOOD	50ea
<i>Calamari Tubes and Heads, Anchovies, Prawns</i>	
DELI	40ea
<i>Avocado*, Slow-cooked Bolognese (beef and pork), Bacon, Pepperoni, Chorizo, Salami, Roast Chicken Strips</i>	
FRESCA	20ea
<i>Olives<sup>o</sup>, Brown and Portabellini Mushrooms, Gherkins, Fresh Basil, Wild Rocket, Fresh Tomato Slices, Red Onions, Sweet Italian Cherry Tomatoes, Red Peppers, Pineapple, Jalapeños, Peppadew<sup>®</sup> Peppers</i>	
GOURMET	50ea
<i>Pulled Pork, Roast Lamb</i>	
VEGAN ~ Plant-based Chicken,	40ea
<i>Vegan Mozzarella, Vegan Bolognese</i>	

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

# PASTAS

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

Gluten-free pasta ~ R30

Pasta  
Di Pollo

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

<b>FETTUCCINE ALFREDO</b>	135
<i>Bacon with brown and Portabellini mushrooms in a creamy white sauce.</i>	
<b>PENNE ARRABBIATA</b> ⑤	110
<i>Arrabbiata means 'angry' in Italian. Neapolitan sauce with chilli and garlic.</i>	
<b>SPAGHETTI BOLOGNESE</b> ~ An Italian classic!	130
<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> ⑤	150
<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> ⑤	150
<i>Pasta shells filled with butternut and tossed in a creamy Parmesan sauce with garlic, chilli and parsley.</i>	
<b>PASTA DI POLLO</b>	140
<i>Spaghetti, roast chicken strips, brown and Portabellini mushrooms, red peppers and Parmesan cheese in a creamy white sauce.</i>	
<b>SPAGHETTI DI POLLO LIMONE</b>	130
<i>Creamy lemon-infused chicken with garlic and parsley.</i>	
<b>CHORIZO FETTUCCINE</b>	135
<i>Chorizo, brown and Portabellini mushrooms, red onions and olives in a creamy Neapolitan sauce.</i>	
<b>SPINACH &amp; RICOTTA RAVIOLI</b> ⑤	165
<i>Delicious-filled ravioli in a creamy Parmesan sauce.</i>	

<b>FETTUCCINE CON PESCE</b>	235
<i>Prawns, mussels and calamari tubes cooked with white wine and garlic in a creamy Neapolitan sauce, with a dash of chilli.</i>	
<b>GNOCCHI AL GORGONZOLA</b> ⑤	145
<i>Bite-sized Italian dumplings in a creamy Gorgonzola sauce.</i>	
<b>CREAMY PORK FETTUCCINE</b>	165
<i>Pulled pork, brown and Portabellini mushrooms, caramelised onions and rocket in a creamy white sauce.</i>	
<b>LAMB FETTUCCINE</b>	175
<i>Slow-cooked lamb sautéed in red peppers with brown and Portabellini mushrooms in a creamy lamb sauce.</i>	
<b>WOOD-FIRED OVEN BAKES</b>	
<i>Baked to perfection in our wood-fired pizza oven.</i>	
<b>LASAGNE BOLOGNESE</b>	175
<i>Layers of tender lasagne sheets, rich slow-cooked beef and pork bolognese, in a creamy white sauce, topped with mozzarella.</i>	
<b>VEGETARIAN LASAGNE</b> ⑤	165
<i>Layers of tender lasagne sheets, brown and Portabellini mushrooms, zucchini and marinated aubergines in a Neapolitan sauce. Baked to golden perfection.</i>	
<b>BAMBINI MEALS</b>	
<i>For our special little guests 12 years and younger.</i>	
<b>CREAMY ROAST CHICKEN PASTA</b>	75
<b>SPAGHETTI BOLOGNESE</b>	75
<b>FRIED CALAMARI &amp; CHIPS</b>	95
<b>CHICKEN &amp; PINE PIZZA</b>	75
<b>PEPPERONI PIZZA</b>	75
<b>MARGHERITA PIZZA</b> ⑤	65
<b>SHAKES</b> ~ Banana, Lime, Chocolate, Bubblegum, Strawberry	25

# 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 350g 295

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 295

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 220

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 175

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 260

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

## LAMB CHOPS 295

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

## LAMB SHANK 315

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.

## FILLET SALTIMBOCCA 265

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 225

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

## PARMESAN-CRUSTED CHICKEN 155

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 165

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



Rump 250g & Prawns

## ITALIAN COMBOS

Served with a side of your choice.

### RUMP 250g & CALAMARI 265

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 265

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 285

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.

### HOME-MADE SAUCES 36ea

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

## SIDE ORDERS 38ea

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

Portabellini Pan-fried Mushrooms, Oven-roasted Vegetables, Side Chopped Insalata Greca 50ea

# SEAFOOD

Salmon  
Salsa

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## Enjoy our selection of sustainably sourced seafood.



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

<b>CALAMARI</b> <i>Grilled Cajun-style or flash-fried calamari tubes and heads. Served with tartare sauce.</i>	225	<b>SALMON SALSA</b> <i>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.</i>	285
<b>CASA BELLA QUEEN PRAWNS (6)</b> <i>Grilled in either lemon butter, garlic butter or peri-peri sauce.</i>	245	<b>SEAFOOD TRIO ~ MUSSELS, PRAWNS &amp; CALAMARI</b> <i>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.</i>	275
<b>KINGKLIP THERMIDOR</b> <i>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.</i>	295		
<b>KINGKLIP LIMONE</b> <i>Fillet of kingklip pan-grilled and topped with our creamy lemon butter sauce, infused with capers, garlic and white wine.</i>	245		
<b>OVEN-BAKED SALMON</b> <i>Norwegian salmon fillet, oven-baked medium, and seasoned with olive oil, Maldon salt and cracked black pepper.</i>	260		
		<b>SIDE ORDERS</b>	
		<i>Thick-cut Potato Chips, Grilled Sweet Potatoes, Parmesan &amp; Herb Mash, Zucchini Shoestring Fries, Creamed Spinach</i>	38 <sup>ea</sup>
		<i>Portabellini Pan-fried Mushrooms, Oven-roasted Vegetables, Side Chopped Insalata Greca</i>	50 <sup>ea</sup>

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



Banoffee Pie

# DESSERTS

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

CRÈME BRÛLÉE	80
<i>Silky smooth custard topped with crunchy caramelised sugar.</i>	
BANOFFEE PIE	80
<i>Delicious home-made pie made from bananas, cream and toffee on a caramel biscuit base.</i>	
TIRAMISU	80
<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>	
WARM CHOCOLATE PUDDING	80
<i>A rich, dark chocolate cake with a warm chocolate centre. Drizzled with warm chocolate sauce, served with vanilla gelato.</i>	
LIMONCELLO CHEESECAKE	80
<i>Lemon lover's delight! Home-made, oven-baked creamy cheesecake with cream cheese flavoured with Limoncello liqueur ~ our signature dessert!</i>	
AFFOGATO	60
<i>Classic vanilla gelato topped with a shot of espresso.</i>	

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## HOT BEVERAGES *Contains nuts!*

*Complimentary almond milk alternative*

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

## SPECIALITY COFFEES & DON PEDROS

*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!*

## SHAKES

Banana, Lime, Chocolate, Bubblegum, Strawberry	50
Crème Brûlée, Black Forest, Turkish Delight, Iced Coffee, Fruit Shake	55

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

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



Limoncello Cheesecake



Tiramisu



Casa Bella®

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