

## APERITIVI & COCKTAIL

Bellini / Kir Royal / Mimosa	4,00€	Martini tonic (Martini dry, tonic, basil)	6,00€
👉 Limoncello Spritz (Lcello,prosecco,soda)	7,00€	Porto tonic (White Port Calem, tonic)	6,00€
Aperol Spritz (Aperol, prosecco, soda)	7,00€	Vodka tonic (Smirnoff, tonic)	6,50€
Caipirinha/Caipiroska/Mojito	6,00€	Gin tonic (Gordon's, tonic)	6,50€
👉 Grapparita (Grappa, Triple-sec, lemon)	7,00€	Hendricks tonic (Gin premium, tonic)	11,00€
Expresso Martini (Vodka,coffee,chocolate)	7,00€	👉 Villa Ascenti tonic (Italian Gin, tonic)	11,00€

## PORTUGUESE WINE

### Red Glass Bottle

Vinho Casavostra	3,70€	14,50€
Alento	4,00€	16,50€
Vinha do Mouro		17,80€
Alento Reserva		25,00€
Casa dos Zagalos	½14,00€	26,00€
Quinta do Mouro		39,00€
Monte Branco		40,00€
LOUca		45,00€
Quinta do Mouro Dourado		79,00€
Ferro by Ferradosa	4,50€	22,00€
Ferradosa		28,00€
Ferradosa Vinhas Velhas		34,00€

### White

Vinho Casavostra	3,70€	14,50€
Alento	4,00€	16,50€
Alento Reserva		25,00€
louCA		43,00€
Ferro by Ferradosa	4,50€	22,00€
Ferradosa Vinhas Velhas		30,00€

### Rosé & Verde

Alento Rosé	3,90€	17,00€
ErroZ	4,50€	22,00€
Sagrado Rosé	4,20€	21,00€
Ameal (Verde DOC)	4,20€	20,00€

## ITALIANO WINE

### Red

Lambrusco (E. Romagna)		18,00€
Chianti Clássico (Toscana)		28,00€
Valpolicella DOC		25,00€
Primitivo Salento		30,00€

### White

Lambrusco		18,00€
Pinot Grigio (Veneto)	5,20€	23,00€
Sauvignon Blanc	5,30€	24,00€
Verdicchio Le Vele		23,00€

### Rosé

Lambrusco		18,00€
-----------	--	--------

## SPARKLING WINE

Prosecco draft	3,20€	11.16,00€
Prosecco Albino Armani DOC		24,00€
Champagne Moët & Chandon		80,00€

## SANGRIA

Sangria Casavostra	½	10,00€	1L.	18,50€
Sangria Red or White	½	8,50€	1L.	16,00€

## BEER

Cider Somersby				3,80€
Sagres/SuperBock	0,2l.	2,50€	0,5l.	4,50€
Heineken	0,2l.	2,80€	0,5l.	5,00€
👉 Birra Moretti L' autentica (0,33l.)				4,50€
Portuguese craft beer (0,33l.)				4,50€
Alcohol-free /Stout (0,33l.)				3,20€

## ALCOHOL-FREE

Still Water	1,00€	3,50€
San Pellegrino	2,30€	4,50€
Coca-cola /Fanta /Ginger ale		2,50€
Tonic Water/Slim		2,00€
👉 Casavostra Ice-Tea	2,20€	7,00€
Fresh orange juice		3,80€
Lemonade with mint		3,80€
Virgin Mojito		4,50€
Fizzy Lime (Soda, lime juice, mint)		3,20€

## GIN, VODKA & RUM (+ mixer)

Gin Gordon's/B Sapphire		4,50€/7,00€
Gin Tanqueray 10/Hendricks		8,00€/9,00€
👉 Gin Villa Ascenti (Italian Premium)		9,00€
Vodka Smirnoff/Absolut		4,50€/6,00€
Vodka premium		8,00€
Rum Bacardi /Havana 7Años		5,00€/7,50€

## DIGESTIVI, CAFFÈ E TÈ

Limoncello		4,00€
Grappa		5,00€
Calem Port Wine / LBV	4,00€/	6,50€
Medronho		4,00€
Amarguinha/Beirão/Moscatel		4,00€
Aguardante CRF		5,00€
Whisky Novo/ Velho	5,00€/	8,00€
Tea pot		2,00€
Espresso /Decaf		1,20€
Café Latte		2,20€
Cappuccino		2,80€
Plant-based milk supplement		0,50€

# Casavostra

All our ingredients are carefully selected. We have our own vegetable garden for natural and local produce. And when it comes to Italian specialities, we work mostly with products with Denominazione di origine controllata (DOC) certificate from Italy.

## ANTIPASTI

Homemade Grissini 2,50€ Rosemary and sea salt

### Cold Soup 3,50€

With seasonal products, many from our garden

### Focaccia (1/4 or 1 pizza) 2,80€ / 9,90€

-Aromatized olive oil and seasoned olives  
-Homemade Pesto

### Garlic bread (2 un.) 3,90€

-Mozzarella and oregano  
-Tomato and basil

### Bruschetta 6,50€

👉 -Buffalo mozzarella DOP, cherry tomato and rocket  
-Organic scrambled eggs, truffles and spinach

### Crostini (3 un.) 7,30€

Smoked salmon, buffalo mozzarella DOP and capers

### 👉 Rotoli (4 un.) 6,40€

-Mozzarella and Italian spicy salami \*\*  
-Spinach, goats cheese, pine nuts and honey ●  
- Bambini - mozzarella and Italian ham

### Bresaola 9,80€

With rocket from our garden, parmesan DOP, capers and pergamena

### Tábua DOP 7,90€

3 Italian cheeses DOP, prosciutto di Parma DOP, grapes. Served with bread and pergamena.

### 👉 Burratina 9,80€

With pesto, mixed tomatoes and pergamena

## FRUTTI DI MARE

### 👉 Casavostra Clams (2P) 19,50€

With olive oil, garlic and coriander, finished in the wood oven with pizza dough

### Gamberi Aglio e Olio\*\* ½8,50€ 16,00€

Wild prawns sautéed with olive oil, garlic, piri-piri and cherry tomato, served with bread

## INSALATE

### Rocket Salad ½ 5,00€ 8,00€

👉 Rocket from our garden, parmesan DOP olives and homemade balsamic reduction

### Mediterranean Salad 12,00€

With grilled veggies, quinoa, rocket, avocado, pecorino cheese DOP, pesto and pine nuts

### 👉 Casavostra Salad 12,30€

With gorgonzola DOP, goat cheese, mango, bacon and pine nuts

### 👉 Fig Salad 12,90€

With fresh figs, prosciutto di Parma DOP, buffalo mozzarella DOP, mixed lettuces and rocket

### Super salad 12,30€

With raspberries, asiago and parmesan DOP, beetroot, orange, walnuts, toasted seeds and alfalfa sprouts

### Caprese 9,40€

With mixed tomatoes from our garden, buffalo mozzarella DOP and pergamena

### Prawn salad 13,50€

With wild prawns, avocado, cherry tomato, radishes in homemade pickle and croutons

No food or drink item can be charged unless requested or opened by the customer.  
VAT included at the current tax rate. This establishment has a complaint book.

## PIZZA

### garlic pizza 10,00€

Mozzarella, garlic and oregano

### Margherita 10,90€

Tomato, mozzarella and basil

### Nuova Pesto 11,90€

Mozzarella, buffalo mozzarella, pesto, cherry tomato

### 👍 Diavola \*\* 12,60€

Tomato, mozzarella, italian spicy salami and oregano

### 4 Formaggi 12,50€

Mozzarella, asiago DOP, provola affumicata, gorgonzola DOP

### Prosciutto e Funghi 12,90€

Mozzarella, mushrooms and prosciutto di Parma DOP

### Rústica 12,90€

Tomato, mozzarella, mushrooms, Italian ham, oregano

### Funghi 12,00€

Tomato, mozzarella, mushrooms and oregano

### Nuova Vegetariana 12,80€

Tomato, mozzarella, courgette, aubergine, red pepper, parmesan DOP and basil

### Siciliana 12,00€ (no cheese)

Tomato, tuna, onion, olives and oregano

### Calabria 12,00€ (no cheese)

Tomato, capers, anchovies, olives, garlic and oregano

### San Daniele 12,50€

Tomato, mozzarella, prosciutto DOP, cherry tomato, oregano

### Casavostra 12,90€

Mozzarella, buffalo mozzarella DOP, cherry tomato and rocket

### Affumicata 13,90€

Mozzarella, provola affumicata cheese, smoked salmon, and spinach

### 👍 Nuova Don Corleone 13,50€

Mozzarella, gorgonzola DOP, goats cheese, prosciutto di parma DOP, grapes and pine nuts

### Tartufo 14,90€

Mozzarella, black truffles and truffle oil

### 👍 Fichi e Prosciutto 14,90€

Mozzarella, fresh figs, prosciutto di parma DOP and rocket

## CALZONI

### Partenope \*\* 12,90€

Mozzarella, Italian spicy salami, ham and egg

### Primavera 12,90€

Mozzarella and grilled vegetables

## PASTA

### Spaghetti carbonara ½ 6,70€ 11,90€

With bacon, egg, parmesan DOP, pecorino DOP and cream

### Spaghetti bolognese ½ 6,70€ 11,90€

With minced meat, tomato sauce and basil

### Penne all arrabbiata \*\* 12,50€

Tomato sauce, porcini mushrooms, pecorino DOP, parmesan DOP, grilled aubergine, basil and piri-piri

### Tagliatelle with goats cheese 13,30€

With homemade pesto, goats cheese, rocket, pine nuts and cream

### Fagottini de pêra e ricotta 13,90€

Fresh pasta stuffed with pear and ricotta in a cream and chives sauce

### 👍 Ravioli de camarao e vieira 14,90€

Fresh pasta stuffed with prawns and scallops in a cream and leek sauce

### 👍 Linguine Nero alle Vongole \*\* 14,40€

Linguine nero aglio olio with clams from the Ria Formosa, bread crumbs and piri-piri

### Prawn linguine \*\* 14,20€

With wild prawns, tomato sauce, parsley, garlic and piri-piri

### Tagliatelle di manzo e tartufo 14,90€

With beef loin, mushrooms, truffles and cream

If you have food allergies please let us know.

🍌 Vegetarian (for vegan suggestions ask us)

🚫 Gluten-free (for details ask us)

\*\* Spicy

👍 New dishes/specialities

## CARNI

### Hamburgini (3 un.) 13,50€

Homemade hamburgers with a porcini mushroom cream sauce, served with linguini and salad

### Scaloppine Milanese ½ 8,50€ 13,50€

Breaded escalopes with spaghetti pomodoro and salad

### Free-range lamb chops 17,00€

Grilled lamb chops with roast potatoes, mint sauce and salad

### 👍 Tagliata 20,00€

Grilled filé mignon 250gr with roast potatoes and -Mediterranean sauce and salad

-Dijon mustard sauce, rocket and parmesan DOP

## FORNERIA (Side salad +1,50€)

### Lasagna 12,90€

With spinach pasta, our homemade bolognese sauce, mushrooms and mozzarella

### 👍 Green lasagna 12,00€

With spinach pasta, a courgette, broccoli and spinach filling, topped with mushrooms and mozzarella

### Frango al Limone 12,50€

Roast chicken with lemon, cherry tomato and olives, served with potatoes

## DOLCI

### Tiramisu 4,90€

Traditional Italian recipe

### 👍 Pannacotta 4,50€

With homemade red fruit sauce and crumble

### Banoffee 4,60€

With banana, caramel, cookie and cream

### Dark chocolate mousse 4,80€

This rich chocolate mousse is a homemade speciality

### 👍 Lime and basil mousse 3,50€

A fresh and light homemade mousse that is perfect for summer

### Pizzetta per bambini 6,00€/9,00€

Pizza with chocolate cream and sprinkles

### Ice-cream 1/ 2 scoops 2,50€/4,50€

Vanilla, Strawberry, Chocolate, Lemon or Tangerine

### Mandorla (2Un.) 2,00€

Homemade caramel and almond ultra thin crackers

### Cheeky strawberry salad 4,30€

With mint, sugar and limoncello

### Fruit / Mixes Fruit 3,50€/5,00€

## EXTRAS

(The customization of dishes can take longer)

Onion/garlic/oregano/basil/olives 0,50€

Anchovies/capers/vegetables/fruits 1,00€

Bacon/mushrooms/organic egg 1,50€

Italian ham / tuna 2,00€

Cheeses/Italiano salami/nuts/pesto 2,50€

Smoked salmon/bolognese 3,00€

Wild shrimp/truffles/bresaola 3,50€

🚫 Gluten-free Supplement: Spaghetti/Pizza 1,50/2,50€

Super food supplement: Toasted seed mix and alfalfa sprouts 2,00€



You can order takeaway and delivery (15Km) on our website [pizzeriacasavostra.com](http://pizzeriacasavostra.com)



PIZZERIACASAVOSTRA