

APERITIVI & COCKTAILS

<< COCKTAILS >>

Negroni	12,00€
<i>Gin, Campari, Martini Riserva Rosso</i>	
Aperol Sour / Disaronno Sour	10,00€
<i>Aperol / Disaronno, Gin, lemon juice, sugar, foam</i>	
Strawberry Margarita	13,00€
<i>Tequilla patron silver, Triple sec, lime, strawberry</i>	
Dark n' stormy	10,00€
<i>Rum Plantation, gingerbeer, lemon juice</i>	
Moscow Mule	13,00€
<i>Vodka, gingerbeer, lemon juice</i>	
Espresso Martini	12,00€
<i>Vodka, Khalsa, coffee</i>	
Cosmopolitan	12,00€
<i>Vodka, Cointreau, cranberry, lime, sugar</i>	
Caipirinha/Caipiroska	9,00€
Mojito/ Passion fruit Mojito	10,00€/12,00€

<< FLUTES >>

Bellini	7,00€
Mimosa	7,00€
Kir Royale	7,00€

<<SPRITZ >>

Aperol Spritz	9,00€
Limoncello Spritz	9,00€
Hugo Spritz	9,00€
Campari Spritz	9,00€

<< VERMOUTH >>

Martini Riserva Speciale Bianco/Rosso	7,00€
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<< TONICS >> (Doesn't include tonic)

Porto Calem dry white	6,00€
Gin Gordons	7,00€
Gin Pink / Tanqueray	8,00€/ 9,00€
Gin G'Vine / Hendricks	12,00€
Vodka Smirnoff/ Beluga	7,00€/12,00€

ALCOHOL FREE & MOCKTAILS

Casavostra Soda (strawberry puré, lemon, soda)	5,80€	Natural orange juice	4,90€
Limoncello 0% spirtz (Limoncello 0%, soda)	7,00€	Mint lemonade (glass/jar)	4,90€/13,50€
Gin tonic 0% Alcohol (Gin 0%, fevertree tonic)	10,90€	Strawberry/Passion Lemonade	7,00€/18,50€
Passion virgin-mojito (passion, lime, mint,soda)	7,00€	Coca-cola /Fanta	3,20€
Cinderella (orange, pineapple, peach, grenadine)	7,00€	Fevertree Tonic/Slim/GingerAle/Soda	3,90€
Orange mule (orange, gingerbeer, mint)	7,00€	Still water (small/large)	2,50€/4,50€
Kombucha sunrise(kombucha,raspberry, orange)	7,00€	Água das Pedras (small/large)	2,50€/5,00€
Casavostra icetea (glass/jar)	4,00€/ 12,00€	San Pellegrino (psmall/large)	3,00€/5,90€

BEER

SuperBock draft small/large	3,00€ / 6,00€	Local Craft beer 0,33l	5,90€
Carlsberg draft small/large	4,00€ / 7,00€	0% alcohol/Glutenfree/Stout 0,33l	4,00€
Peroni (Italian) 0,33l	5,90€	Cider Somersby 0,33l	4,90€

DIGESTIVI & WHISKY

Limoncello	4,50€	Ricard	6,00€	Espresso/Decaf	1,90€
Amaretto	5,00€	Remy Martin	9,00€	Café Luongo	2,50€
Grappa / Sambuca	5,00€	Red Label/Cutty Sark	6,00€	Latte*/Cappuccino*	4,00€
Amarguinha/Beirão	5,00€	Jameson Jack Daniels	6,00€	Irish Coffee	7,00€
Porto Tawny/LBV	4,50€/6,50€	Black Label	9,00€	Tea /Infusion	2,50€
Moscatel/Macieira	5,00€	Cardhu /Logan	9,00€	Milk on the side	1,00€
Medronho	5,00€	JB Reserve	9,00€	Supl. plant milk	1,50€
Aguardente CRF	6,00€	Glenfiddich 12	9,00€		

COFFEE & TEA

VAT included at the current tax rate.

No food or drink item can be charged unless requested or opened by the customer. This establishment has a complaint book.

pizzeriacasavostra.com +351 289 397 565 Av 5 Outubro 302, Almancil

CASAVOSTRA

Fresh ingredients from our garden and DOP products from Italy

BITES

Homemade Grissini 2,70€

With rosemary from our garden and sea salt

Focaccia (1/4 or 1 pizza) 3,70€ /11,90€

Our thin crust pizza dough with rosemary and:

- [or] Seasoned olive oil and olives
- Homemade Pesto genovese

Olives 2,50€

Seasoned with garlic, lemon and oregano

Board 15,90€

Italian DOP cheeses and charcuterie, grapes, seasoned olives, pickles from our garden, bread

ANTIPASTI & INSALATE

Soup of the day 4,60€

Check the blackboard or ask us

Garlic bread (2 un.) 4,90€

- [or] Mozzarella and oregano on fluffy focaccia
- Tomato sauce and basil on sourdough bread

Garlic pizza 12,60€

- [or] Mozzarella, garlic, oregano
- Tomato sauce, garlic and basil

Bruschetta (1un. / 2un.) 5,40€ / 9,90€

Mozzarella di bufala DOP, cherry tomato, pesto and arugula on sourdough bread

Crostini (1un. / 2un.) 6,70€ / 12,50€

Smoked salmon, mozzarella di bufala DOP capers and dill on sourdough bread

Rotoli (4 un.) 9,50€

- [or] Mozzarella and ventricina
- Spinach, goats cheese, pinenuts & honey

Burrata 14,90€

With prosciutto di Parma DOP, grilled veggies, arugula & pergamena

Veggie carpaccio 9,90€

Grilled courgette, aubergine and asparagus with mint pesto and parmesan DOP

Arugula salad (½ 6,00€) 9,00€

Arugula from our garden, Grana Padano DOP, olives and balsamic reduction

Caprese (½ 6,70€) 11,80€

Tomato, mozzarella di bufala DOP pesto and grissini

Casavostra Salad 15,00€

Gorgonzola DOP, goats cheese, mango, crispy prosciutto, lettuce, arugula, toasted pinenuts

Mediterranean salad 14,00€

Grilled veggies, Portuguese quinoa, arugula, avocado, pecorino DOP, pesto and pinenuts

Prawn salad 16,50€

Mixed lettuces, prawns, avocado, grapes, pineapple, basil, pickled red onion and cocktail sauce

FRUTTI DI MARE

- Served with brown bread -

Pomodoro Mussels 13,70€

In a tomato sauce, with garlic, basil and piri-piri

Gamberi(½ 10€) 19,50€

Sautéed prawns with garlic, cherry tomato and piri-piri

Amêijoas Casavostra €29,90

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

PIZZA

classics

Margherita 13,00€

Tomato sauce, mozzarella, basil

Funghi 13,90€

Tomato sauce, mozzarella, mushrooms, oregano

Rústica 15,30€

Tomato sauce, mozzarella, mushrooms, Italian ham, oregano

👍 Diavola 15,70€

Tomato sauce, mozzarella, ventricina, oregano

Nuova Vegetariana 15,50€

Tomato sauce, mozzarella, courgette, aubergine, pepper, parmesan DOP 12 months, basil

4 Formaggi 15,50€ (no Tomato sauce)

Mozzarella, asiago DOP, provola affumicata and gorgonzola DOP

Siciliana 13,90€ (no cheese)

Tomato sauce, tuna, onions, olives and oregano

Calabria 13,90€ (no cheese)

Tomato sauce, capers, anchovies, olives, garlic and oregano

👍 Affumicata 16,50€

Mozzarella, queijo provola affumicata, salmão fumado & espinafres da horta

Speciali

Finished with premium

ingredients after the oven

Prosciutto & Funghi 16,40€

Mozzarella, mushrooms and prosciutto di parma DOP

Parma Pesto 17,50€

Mozzarella, roast cherry tomato, prosciutto di Parma DOP, mozzarella di bufala DOP, pesto

👍 Nuova Casavostrea 15,90€

Mozzarella, mozzarella di bufala DOP, cherry tomato, arugula from our garden, drizzle of olive oil

Nuova Don Corleone 18,50€

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

Tartufo 17,60€

Mozzarella, black truffles and truffle oil

👍 Burrata salami 23,00€

Tomato sauce, mozzarella, truffled salami and whole burrata

CALZONI (with salad)

Partenope 15,30€

Mozzarella, ventricina, Italian ham and egg

Primavera 14,80€

Tomato sauce, mozzarella and grilled veggies from our garden

FRESH PASTA

Spaghetti carbonara 14,70€

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

Spaghetti bolognese 14,70€

With tomato sauce minced meat and basil

Rigatoni all' arrabbiata 15,30€

With tomato sauce, porcini mushrooms, grilled aubergine, pecorino DOP, parmesan DOP, arugula from our garden and piri-piri

👍 Linguine gambas 17,50€

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

Salmon Linguine nero 17,00€

With smoked salmon, gorgonzola DOP, arugula from our garden, dill and cream

Pear-ricotta Fagottini 17,00€

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

Prawn Ravioli 18,40€

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

👍 Tagliatelle di manzo e tartufo 19,90€

With beef loin, mushrooms, truffles parmesan DOP and cream

PER BAMBINI

Rigatoni bambini 8,00€

With ham and cream sauce

Spaghetti carbonara 1/2 9,00€

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

Spaghetti bolognese 1/2 9,00€

With tomato sauce minced meat and basil

CARNI

Scaloppine (½ 10,20€) 16,40€

Breaded turkey escalopes with spaghetti pomodoro

👍 Hamburgini de la nonna (3 un.) 17,40€

Homemade burgers with a porcini mushroom cream sauce, served with tagliatelle aglio olio

Free-range lamb chops 28,00€

Grilled free-range lamb chops with mint sauce arugula from our garden and roast potatoes

Tagliata 31,00€

Grilled filé mignon 250gr with arugula, parmesan 12 month DOP, roast potatoes and homemade mustard

Spaghetti 4,00€

Spaghetti aglio e olio / Pomodoro 5,20€

Truffled Tagliatelle 7,00€

CONTORNI

Roast potatoes w/ rosemary 4,00€

Sautéed garden vegetables 6,00€

Mixed salad/tomato salad 4,00€

DOLCI

Tiramisu 6,70€

Italian classic with coffee, mascarpone and cacao

👍 Pannacotta 6,50€

With red berry sauce and crumble

Banoffee 6,40€

Banana, caramel, cookie and cream

👍 Chocolate mousse 6,50€

Indulgent dark chocolate with a hint of orange

Pizzetta Nocciola ½ 7,50€/11,90€

With nutella, fudge and toasted peanuts

Fini premium gelato 125ml 5,00€

Ice-cream: Vanilla/ Chocolate/ Pistachio/ Salted Caramel Sorbets: Strawberry / Lemon

Mandorla 3,70€ (2Un.)

Artisanal almond & caramel thins

Fruit 4,90€

Mango/ Pineapple/ Orange/ Grapes

EXTRAS

Please note: all menu modifications incur a charge and add prep time.
Tell us about any allergies - our team will be most careful but cannot guarantee no cross-contamination.
Full price and allergen lists are displayed and available on request.

Onion/garlic/basil 1,00€

Olives/capers 1,00€

Pineapple/ mushrooms/egg/anchovies 1,50€

Bacon/tuna 2,50€

Avocado /pinenuts /pesto 3,00€

Smoked salmon 4,00€ /Prawns 4,50€

Truffles 5,00€ /Whole Burrata 8,00€

Italian charcuterie DOP (ventricina, ham, prosciutto di Parma) 3,50€

Italian cheeses DOP (mozzarella, gorgonzola, búfala, pecorino, provola affumicata) 3,50€

👍 Supl. gluten-free: Spaghetti/Pizza 2,50/3,50€

👍 Supl. gluten-free bread 1,50€

👍 Supl. vegan cheese 1,50€

Takeaway: box 0,50€ bag 0,30€

👍 Vegetarian (speak with us for vegan options)

👍 Gluten-free (speak with us for details)

👍 Spicy! We also have homemade piri-piri

👍 Specialities / New dishes