

Negroni	12,00€	Caipirinha (strawberry/passion fruit+2€)	9,00€
<i>Gin, Campari, Martini Riserva Rosso</i>			
Basil Smash	10,00€	Caipiroska (strawberry/passion fruit+2€)	9,00€
<i>Gin, lemon juice, basil, sugar</i>			
Margarita (Strawberry/Passion fruit+2€)	11,00€	Mojito (strawberry/passion fruit+2€)	10,00€
<i>Tequilla patron silver, Triple sec, lime, sugar</i>			
Moscow Mule	13,00€	Bellini /Mimosa /Kir Royale	7,00€
<i>Vodka, gingerbeer, lemon juice</i>			
Pistachio Martini	13,00€	Aperol Spritz	10,00€
<i>Baileys, vodka, blue curaçao, amaretto, pistachio</i>			
Espresso Martini	12,00€	Limoncello/Hugo/Safari Spritz	10,00€
<i>Vodka, Khalua, coffee</i>			
Cosmopolitan	12,00€	Porto Calem dry white	6,00€
<i>Vodka, Cointreau, cranberry, lime, sugar</i>			
		Martini Riserva Speciale Bianco/Rosso	7,00€
		Gin Gordons	7,00€
		Gin Pink	9,00€
		Gin Bulldog	10,00€
		Gin Tanqueray Ten/Hendricks	12,00€
		Vodka Smirnoff/ Grey Goose	7,00€/ 12,00€

ALCÓHOL FREE & MOCKTAILS

Limoncello 0% spirtz (Limoncello 0%, soda)	7,50€	Fresh orange juice	4,90€
Gin-tonico 0% (Gin 0% alcool, fevertree tonic)	10,90€	Mint Lemonade (cup/jug)	4,90€/13,50€
Passion virgin-mojito (passion, lime, mint, soda)	8,00€	Strawberry/Passion Lemonade	7,00€/18,50€
Cinderella (orange, pineapple, peach, grenadine)	7,00€	Coca-cola /Fanta	3,50€
Orange mule (orange, gingerbeer, mint)	8,00€	Fevertree Tonic/Slim/GingerAle/Soda	4,00€
Kombucha sunrise (kombucha, raspberry, orange)	7,00€	Still water (small/large)	2,50€/ 4,60€
Shirley temple (ginger ale, grenadine)	5,00€	Água das Pedras (small/large)	2,50€ 5,00€
Casavostra Ice Tea (glass/jug)	4,00€/ 12,00€	San Pellegrino (small/large)	3,50€/ 6,00€

BEER

SuperBock draft small/large	3,00€/ 6,00€	Local Craft Beer 0,33l	6,00€
Carlsberg draft small/large	4,00€/ 7,00€	0° Álcool/Gluten-free/Stout 0,33l	4,00€
Peroni (Italian) 0,33l	6,00€	Cider Somersby 0,33l	5,00€

DIGESTIVI & WHISKY

Limoncello	4,90€	Remy Martin	9,00€	Espresso/Decaf	1,95€
Amaretto/Grappa /Sambuca	5,00€	Red Label/Cutty Sark	7,00€	Café Luongo	2,50€
Amarguinha/Beirão	5,00€	Jameson/ Logan	7,00€	Latte*/Cappuccino*	4,30€
Porto Tawny/ LBV	4,50€ /6,50€	JB Reserve15/Jack Daniels	9,00€	Irish Coffee	7,00€
Moscatel/Macieira/Medronho	5,00€	Cardhu /Glenfiddich 12	12,00€	Milk on the side	1,00€
Aguardente CRF/Ricard	6,00€	Black Label	10,00€	Supl. plant milk	1,50€

COFFEE

FOTOS-FAQ-REVIEW



ALLERGENS - PRICES

ORGANIC TEA 3,00€

Açores Black Tea; Açores Green Tea,
Green tea with citrus, mango and passion fruit; Mint infusion;
Ginger and citrus infusion; Sleep infusion

All teas are available to buy in our shop!

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 2,80€ ●	Focaccia (1/4 or 1 pizza) 3,70€ /11,90€ ●
With sea salt and rosemary from our garden	Our thin crust pizza dough with rosemary, seasoned olive oil and olives
Olives 2,50€ ●	Focaccia Pesto (1/4 or 1 pizza) 3,90€ /12,30€ ●
Seasoned withn garlic, lemon and oregano	Our thin crust pizza dough with rosemary, with homemade pesto
Board 16,50€	
Italian DOP cheeses and charcuterie, grapes, seasoned olives, pickles from our garden, bread	

ANTIPASTI & INSALATE

Cold soup of the day 4,80€	Veggie Carpaccio 10,20€ ●🌱
Check the blackboard or speak with us	Courgette, aubergine, grilled asparagus, with mint pesto and grana padano DOP shavings
Garlic bread (2 un.) 5,10€ ●	👍 Arugula Salad (½ 6,20€) 9,30€ ●🌱
[or] Mozzarella and oregano on fluffy focaccia	Arugula from our garden, grana padano DOP shavings, black olives, balsamic reduction
Tomato sauce and basil on sourdough bread	Caprese (½ 7,00€) 12,20€ ●
Garlic pizza 13,00€ ●	Tomato, mozzarella di búfala DOP, homemade pesto and grissini
[or] Mozzarella, garlic, oregano	Casavostra Salad 15,50€ 🌱
Tomato sauce and garlic	Gorgonzola DOP, goat cheese, mango, crispy prosciutto, lettuce, arugula, toasted pine-nuts
Bruschetta (1un. / 2un.) 5,60€ /10,20€ ●	Mediterranean Salad 14,50€ ●
Mozzarella di búfala DOP, cherry tomato, pesto, arugula on sourdough bread with seeds	Grilled veggies, avocado, pecorino cheese DOP, pine-nuts, arugula, portuguese quinoa, pesto
Crostini (1un. / 2un.) 7,00€ / 12,90€	Prawn Salad 17,00€ 🌱
Smoked salmon, mozzarella búfala DOP, capers, dill on sourdough bread with seeds	Prawns, avocado, grapes, pineapple, mixed lettuces, homemade red onion pickle, cocktail sauces, basil
👍 Rotoli (4 un.) 9,80€	👍 Fig Salad 17,60€ 🌱
[or] Mozzarella and spicy ventricina	Fresh figs, prosciutto di parma DOP, mozzarella di búfala DOP, mixed lettuces, toasted almond
Spinach, goat cheese, pine-nuts, honey ●	
Burratina 15,40€	
With prosciutto di Parma DOP, tomatoes from our garden, grilled veggies and pergamena	

FRUTTI DI MARE

- Served on dark bread -

Pomodoro Mussels 14,50€ 🌱	Gamberi (½ 10,00€) 19,50€ 🌱	👍 Casavostra Clams €30,80
With tomato sauce, garlic, basil, and piri-piri	Sauteed prawns with garlic, cherry tomato and piri-piri	With olive oil, garlic & coriander, covered with pizza dough

PIZZA

classics

Margherita 13,40€ 🍄
Tomato sauce, mozzarella, basil

Funghi 14,40€ 🍄
Tomato sauce, mozzarella, mushrooms, oregano

Rústica 15,80€
Tomato sauce, mozzarella, mushrooms.
italian ham, oregano

👏 **Diavola 16,20€** 🍄
Tomato sauce, mozzarella, ventricina, oregano

Nuova Vegetariana 16,00€ 🍄
Tomato sauce, mozzarella, courgette, aubergine,
pepper, grana padano DOP shavings, basil

4 Formaggi 16,00€ 🍄 (no tomato sauce)
Mozzarella, asiago DOP, provola affumicata,
gorgonzola DOP

Siciliana 14,40€ (no cheese)
Tomato sauce, tuna, onion, olives, oregano

Calabria 14,40€ (no cheese)
Tomato sauce, capers, anchovies, olives,
garlic and oregano

Speciale

*Finished with premium ingredients
after the wood-fired oven*

Prosciutto & Funghi 16,90€ (no tomato sauce)
Mozzarella, mushrooms, prosciutto di Parma DOP

Parma Pesto 18,10€ (no tomato sauce)
Mozzarella, roast cherry tomato, prosciutto di
Parma DOP, mozzarella de bufala DOP, pesto

Nuova Casavostra 16,40€ 🍄
Tomato sauce, mozzarella, roast cherry tomato,
mozzarella de búfala DOP, parmesan, arugula

👏 **Fichi & Prosciutto 18,60€** (no tomato sauce)
Mozzarella, prosciutto di Parma DOP,
fresh figs, arugula, basil, drizzle of olive oil

Nuova Don Corleone 19,10€ (no tomato sauce)
Mozzarella, gorgonzola DOP, goats cheese, prosciutto
di parma DOP, grapes, toasted pine-nuts

Tartufo 18,20€ 🍄 (no tomato sauce)
Mozzarella, black truffles, truffle oil

👏 **Burrata Mare 23,50€**
Tomato sauce, prawns, garlic oil,
anchovies, whole burrata

CALZONI (with salad)

Partenope 15,80€ 🍄
Mozzarella, ventricina,
italian ham and egg

Primavera 15,30€ 🍄
Tomato sauce, mozzarella,
grilled veggies

FRESH PASTA

Spaghetti carbonara 15,20€
With crispy bacon, egg yolk, grana padano DOP,
pecorino DOP, dash of cream

Spaghetti bolognese 15,20€
Tomato sauce, minced meat,
and basil

👏 **Paccheri al pesto 15,80€** 🍄
Homemade pesto, mozzarella de búfala DOP,
arugula toasted pine-nuts

👏 **Linguine gambas 18,10€** 🍄
Prawns, tomato sauce,
parsley, garlic, piri-piri

Salmon Linguine nero 17,60€
Smoked salmon, gorgonzola DOP,
arugula and dill from our garden, cream

Pear-ricotta Fagottini 17,60€ 🍄
Fresh pasta stuffed with pear and ricotta,
in a chive and cream sauce

Prawn Ravioli 19,00€
Fresh pasta stuffed with prawns and scallops,
in a leek and cream sauce

👏 **Tagliatelle di manzo e tartufo 20,50€**
Beef loin, mushrooms, black truffles,
grana padano DOP and cream

PER BAMBINI

Spaghetti bambini 8,00€
With ham and cream

Spaghetti carbonara 1/2 9,30€
With crispy bacon, egg yolk, grana padano DOP,
pecorino DOP, dash of cream

Spaghetti bolognese 1/2 9,30€
Tomato sauce, minced meat,
and basil

CARNI

Scaloppine (½ 10,60€) 16,90€
Breaded turkey escalopes with
spaghetti pomodoro

👏 **Hamburgini de la nonna (3 un.) 18,00€**
Homemade burgers with porcini mushroom
cream sauce, tagliatelle aglio olio

Free-range lamb chops 28,90€ 🍄
Grilled free range lamb chops 250gr,
mint sauce, roast potatoes, arugula

Tagliata 32,00€ 🍄
Filé mignon 250gr grilled with arugula,
grana padano DOP 12 months shavings,
roast potatoes and homemade mustard

Spaghetti 4,00€

Spaghetti aglio olio 🍄 / Pomodoro 5,20€

Truffled tagliatelle 7,00€

FORNO A LEGNA

Lasagna 16,50€ (W/salada 20,50€)
With bolognese sauce, spinach pasta,
bechamel, mushrooms and mozzarella

👏 **Cannelloni 15,50€** (W/salada 19,50€) 🍄
Stuffed with spinach from our garden,
sheep ricotta and mascarpone,
with bechamel and grated grana padano DOP

Chicken al Limone 17,60€ 🍄
In the wood fired oven with potatoes,
cherry tomato and olives (W/salada 21,60€)

CONTORNI

Roast potatoes with rosemary 4,00€ 🍄

Sautéed garden vegetables 6,00€ 🍄

Mixed Salad/tomato salad 4,00€ 🍄

DOLCI

Tiramisu 7,00€
Sponge cake with marsala wine, coffee,
mascarpone and cacao (contains alcohol)

👏 **Pannacotta 6,70€**
With red berry sauce and crumble

Banoffee 6,60€
Banana, caramel, cookie base and fresh cream

👏 **Chocolate Mousse 6,70€** 🍄 🍄
Indulgent dark chocolate mousse with hint of orange

Pizzetta Nocciola ½ 7,80€/12,30€ 🍄
Nutella, caramel fudge and toasted peanuts

Fini premium gelato 125ml 5,20€ 🍄 🍄
Ice-cream: Vanilla/ Chocolate/ Pistachio
Sorbets: Strawberry / Lemon / Mango

Mandorla 3,70€ (2Un.) 🍄 🍄
Artisanal almond & caramel thins

Strawberry Salad 6,20€ 🍄 🍄
With limoncello, sugar and mint

Fruit 5,10€ 🍄 🍄
Mango/ Pineapple / Figs/ Grapes

EXTRAS

Please note: all menu modifications incur a charge and add prep time.

Onion/garlic/basil 1,10€

Olives/capers 1,10€

Pineapple/ mushrooms/ egg/ anchovies 1,60€

Bacon/tuna 2,60€

Avocado / pine-nuts / pesto 3,10€

Smoked salmon 4,20€ / Prawns 4,70€

Truffles 5,00€ / Burrata whole 8,00€

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

Italian DOP cheese (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€

Inform us about allergies, our team will be most careful (we cannot guarantee 0% cross-contamination).

🍄 Vegetarian (speak with us for vegan options)

🍄 Gluten-free (speak with us for details)

🍄 Spicy! (We also have homemade piri-piri)

👏 Specialities / New dishes