

Negroni	12,00€	Caipirinha (strawberry/passion fruit+2€)	9,00€
Gin, Campari, Martini Riserva Rosso		Caipiroska (strawberry/passion fruit+2€)	9,00€
Amaretto Sour	10,00€	Mojito (strawberry/passion fruit+2€)	10,00€
Disaronno, Jameson, lemon juice, sugar		Bellini /Mimosa /Kir Royale	7,00€
Margarita (strawberry/passion fruit+2€)	11,00€	Aperol Spritz	10,00€
Tequilla patronsilver, Triple sec, lime, sugar		Limoncello/Hugo/Safari Spritz	10,00€
Moscow Mule	13,00€	Porto Calem dry white	6,00€
Vodka, gingerbeer, lemon juice		Martini Riserva Speciale Bianco/Rosso	7,00€
Pistachio Martini	13,00€	Vodka Smirnoff*/GreyGoose*	7,00€/12,00€
Baileys, vodka,blue curaçao, amaretto, pistachio		Gin Gordons*	7,00€
Espresso Martini	12,00€	Gin Pink*	9,00€
Vodka, Khalua, coffee		Gin Mare*	10,00€
Cosmopolitan	12,00€	Gin Tanqueray Ten/Hendricks*	12,00€
Vodka, Cointreau, cranberry, lime, sugar		Gin 0% *	7,00€

*tonic water not included

ALCOHOL FREE & MOCKTAILS

Limoncello 0% spritz (Limoncello 0%, soda)	7,50€	Natural orange juice	5,00€
Passion virgin-mojito (passion, lime, mint, soda)	8,00€	Mint lemonade (glass/jar)	5,00€/13,50€
Cinderella (orange, pineapple, peach, grenadine)	7,00€	Strawberry/Passion Lemonade	7,00€/18,50€
Orange mule (orange, gingerbeer, mint)	8,00€	Coca-cola /Fanta	3,50€
Kombucha sunrise(kombucha, raspberry, orange)	7,00€	Fevertree Tonic/Slim/GingerAle/Soda	4,00€
Shirley temple (ginger ale, grenadine)	5,00€	Still water (small/large)	2,50€/ 4,60€
Casavostra icetea (glass/jar)	4,00€/12,00€	Água das Pedras (small/large)	2,50€/ 5,00€
		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% alcohol/Glutenfree/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	2,00€
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	4,50€	JB Reserve15/Jack Daniels	9,00€	Irish Coffee	7,00€
Moscatel/Medronho	5,00€	Cardhu/Glenfiddich 12	9,00€	Milk on the side	1,10€
CRF/Ricard/Macieira	6,00€	Black Label	10,00€	Supl. plant milk	1,50€

COFFEE & TEA

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€

With sea salt and rosemary from our garden

Olives 2,50€

Seasoned with garlic, lemon and oregano

Board 16,50€

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

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

Our thin crust pizza dough with rosemary,
seasoned olive oil and olives

Focaccia Pesto (1/4 or 1 pizza) 3,90€ / 12,30€

Our thin crust pizza dough with rosemary,
served with homemade pesto

ANTIPASTI & INSALATE

Soup of the day 4,80€

Check the blackboard or ask us

Garlic bread (2 un.) 5,10€

Mozzarella and oregano on fluffy focaccia
Tomato sauce and basil on sourdough bread

Garlic pizza 13,00€

Mozzarella, garlic, oregano
Tomato sauce, olive oil, garlic

Bruschetta (1 un. / 2 un.) 5,60€ / 10,20€

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

Crostini (1un. / 2un.) 7,00€ / 12,90€

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

Rotoli (4 un.) 9,80€

Mozzarella and spicy ventricina
Spinach, goat cheese, pine nuts, honey

Burratina 15,40€

With prosciutto di Parma DOP,
tomatoes, grilled veggies and pergamena

Veggie carpaccio 10,20€

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

Arugula salad (½ 6,20€) 9,30€

Arugula from our garden, Grana Padano DOP shavings,
black olives, balsamic reduction

Caprese (½ 7,00€) 12,20€

Tomato, mozzarella di búfala DOP,
homemade pesto and grissini

Casavostra Salad 15,50€

Gorgonzola DOP, goat cheese, mango,
crispy prosciutto, lettuce, arugula, toasted pine nuts

Mediterranean salad 14,50€

Grilled veggies, avocado, pecorino cheese DOP,
pine nuts, arugula, portuguese quinoa, pesto

Prawn salad 17,00€

Prawns, avocado, grapes, pineapple, mixed lettuces,
homemade red onion pickle, cocktail sauces, basil

FRUTTI DI MARE

- Served with brown bread -

Pomodoro Mussels 14,50€

With tomato sauce, garlic,
basil, piri-piri

Gamberi (½ 10,00€) 19,50€

Sautéed prawns with garlic,
cherry tomato, piri-piri

Casavostra Clams 30,80€

With oliveoil, garlic and coriander,
covered with pizza dough

FOTOS-FAQ-REVIEW



ALLERGENS - PRICES

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, parmesan DOP 12 months, basil

4 Formaggi 16,00€ (no Tomato sauce)

Mozzarella, asiago DOP, provola affumicata, gorgonzola DOP

Siciliana 14,40€ (no cheese)

Tomato sauce, tuna, onions, olives, oregano

Calabria 14,40€ (no cheese)

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

Affumicata 17,00 €

Tomato sauce, mozzarella, smoked salmon, smoked provola cheese & spinach from our garden

Speciali

Finished with premium ingredients after the oven

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

Parma Pesto 18,10€ (no tomato sauce)

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

Nuova Casavostra 16,40€

Tomato Sauce, Mozzarella, mozzarella di bufala DOP, roast cherry tomato, parmesan DOP, arugula, 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 salami 23,00€

Tomato sauce, mozzarella, truffled salami, 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, parmesan DOP, pecorino DOP, dash of cream

Spaghetti bolognese 15,20€

Tomato sauce, minced meat, basil

Mafaldine al pesto 15,80€

Homemade pesto, pumpkin, parmesan DOP shavings, toasted seeds

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, cream

PER BAMBINI

Spaghetti bambini 8,00€

With ham and cream

Spaghetti carbonara ½ 9,30€

With crispy bacon, egg yolk, grana padano DOP, pecorino DOP, dash of cream

Spaghetti bolognese ½ 9,30€

Tomato sauce, minced meat, basil

CARNI

Scaloppine (½ 10,60€) 16,90€

Breaded turkey escalopes with spaghetti pomodoro

Hamburgini de la nonna (3un.) 18,00€

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

Free-range lamb chops 28,90€

Grilled free-range lamb chops 250gr, mint sauce, arugula from our garden and roast potatoes

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 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 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 and cream

Chocolate mousse 6,70€

Indulgent dark chocolate with a 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

Fruit 5,10€
Mango/Pineapple/Orange/Grapes

EXTRAS

Please note: all menu modifications incur a charge and can take more time.

Onion/garlic/basil/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€ / Whole Burrata 8,00€

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

Italian DOP cheeses (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 any allergies, our team will be most careful (we cannot guarantee 0% cross-contamination)

Vegetarian (speak with us for options)

Gluten-free (speak with us for details)

Spicy! (We also have homemade piri-piri)

Specialities / New dishes