

LA CASERECCIA

LA RICETTA È SEMPLICE..
"MANGIARE BENE
E FARE L'AMORE"



MENU

SCANSIONAMI



+39 0298670156

www.lacaserecciaristorante.com

Viale delle Industrie, 2 - Cambiagio

MAXI SCHERMI



PER GODERTI TUTTE LE MIGLIORI PARTITE

TUTTI I VENERDI



CON DJ ENZO GIUNTA

LA CASERECCIA

MENU EN

Coperto 1.50€

THE BUTCHER

★ OLD FASHIONED ROAST BEEF SCALOPPATA

€ 44.00

△ Price applies to a 2-people
portion △

Extremely tender and tasty beef,
thanks to its 21 days 'hanging'
and to the healthy green feed
(cereal) diet of our cows, bred in
the hills.

Served in a hot iron pan and
enriched with sautéed seasonal
vegetables

Aggiunta di Funghi Porcini / €7.00



★ VEAL OSSOBUCO WITH RISOTTO ALLA MILANESE € 25.00

Loved not only by the
sophisticated palates of Sforza's
noblemen, but also by all
medieval knights, Ossobuco is
about 4 cm thick, distinguished by
its central bone marrow, richer in
fat but extremely tasteful and
important. In order to be eaten
you will need - as stated by
tradition - a special little spoon.
Tradition also states that bone
marrow has to be present in the
risotto butter, for an extra tasty
touch.



SCOTTONA RIB-EYE STEAK - 600G € 25.00

Extremely tender and tasty heifer,
thanks to its 21 days 'hanging'
and to the healthy green feed
(cereal) diet of our cows, bred in
the hills.

WE RECOMMEND IT RARE
COOKED

served with crispy roast potatoes



★ STUFFED CASERECCIA TIGELLE

€ 13.00



EMILIAN CHARCUTERIE SELECTION

€ 15.00

Parma Ham, Campagnolo Salami,
Pancetta al Pepe, Mortadella with
Piadina Romagnola, Frittata la
Casereccia, Caramelized Onion
and Stracchino

Piadina Extra / €3.00



PARMA CHARCUTERIE SELECTION

€ 15.00

Parma Ham with Piadina
Romagnola, Frittata la
Casereccia, Caramelized Onion
and Stracchino

Piadina Extra / €3.00



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THE BUTCHER

★ OLD FASHIONED FASSONA TARTARE

€ 18.00

150g



SCOTTONA FILLET LIMOUSINE FRANCE\ITALY 250 GRAMS

€ 27.00

Obtained from the best French beef females ever impregnated and bred exclusively in the Italian territory to ensure fair compliance in the distribution of fat, in fact it turns out to be a very tender and little bleeding meat.



FIorentina DI SCOTTONA LIMOUSINE CHEVROLET FRANCE- ITALY 1,100 GRAMS

€ 48.00

Extremely tender and tasty meat thanks to the maturation of 21 days and the healthy diet based on green feed (cereals) and breeding in the best hills with favorable climatic conditions. WE RECOMMEND COOKING TO THE BLOOD accompanied with crispy baked potatoes



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THE BUTCHER

SLICED SIRLOIN OF SCOTTONA FRANCE- ITALY ABOUT 300 GRAMS € 27.00

Sirloin is cut from the upper middle of the young animal, where the tenderloin and top loin meet. This is a great all-rounder that is lean, tender, flavoursome and juicy steak

**WE RECOMMEND IT RARE
COOKED**

Served with pepper, juniper and rosemary potato schiacciata (flatbread)

Served with arugula salad, Grana cheese and cherry tomatoes

Served with r sautéed porcini mushrooms

served with chicory, pecorino cheese flakes and honey

Served with aubergine, basil tomatoes and pepper flavoured bacon

SERVITO CON SCHIACCIATA DI
PATATE AL PEPE NERO CON
ROSMARINO E GINEPRO

SERVITO CON RUCOLA, GRANA,
POMODORINI

SERVITO CON PORCINI
TRIFOLATI

SERVITO CON RADICCHIO
TREVISANO PECORINO A
SCAGLIE E MIELE

SERVITO CON MELANZANE,
POMODORO AL BASILICO E
PANCETTA AL PEPE



HOME RAISED DEVILED WHOLE ROOSTER € 18.00

Bred into the hills between Forlì and Cesena, our rooster is raised on natural feed in the open countryside.

It is marinated with typical spices, including sweet and slightly spicy paprika, which gives meat a little extra flavour on the grill.

**SERVED WHEN COOKING TIME
IS OVER** with crispy roast potatoes



CHICKEN BREAST TAGLIATA € 16.00

White meat, from biologically raised chicken without the use of artificial hormones or antibiotics. Chicken are only fed with rich-in-fiber natural feeds.

**SERVED WHEN COOKING TIME
IS OVER** with grilled vegetables



LA CASERECCIA

MENU EN

Coperto 1.50€

THE PASTA FACTORY

Our strictly fresh pasta is hand made by the expert hands of our 'sfogline ferraresi' (capable ladies from Ferrara who make pasta), based on the ancient recipe which provides the use of 1 egg every 100gr of flour, keeping the original textured dough and perfectly even, and making it excellent for the sauce.

★ SCIALATIELLI PASTA WITH SEAFOOD

€ 22.00



★ IGP PUMPKIN GNOCCHI, SOFT AND TASTY, WITH TALEGGIO CHEESE CREAM, TOMATO SAUCE, CRISPY SPECK AND AMIATA PECORINO CHEESE FLAKES

€ 15.00



LOCAL BOLOGNESE TAGLIATELLE

€ 14.00



ALLA CASERECCIA LOCAL BOLOGNESE TAGLIATELLE WITH COTTO (COOKED) HAM, SHALLOT AND CHEESE ZAFFERANO CREAM

€ 15.00



CACIO E PEPE TAGLIOLINI NOODLES

€ 14.00



STROZZAPRETI PASTA WITH SAUSAGE, NDUJA AND GORGONZOLA CHEESE DOP

€ 15.00



TORTELLONI PASTA STUFFED WITH PARMA HAM AND BUFALA MOZZARELLA CHEESE DOP WITH TOMATO SAUCE, CRISPY GUANCIALE AND PECORINO CHEESE FLAKES

€ 15.00



CARBONARA SPAGHETTI

€ 14.00



PACCHERI PASTA WITH TOMATO SAUCE, SHRIMPS AND BURRATA CHEESE

€ 16.00



SPAGHETTI ALLA CHITARRA WITH GORO CLAMS

€ 16.00



TROFIE PASTA WITH SWORDFISH BITES, CHERRY TOMATOES AND TAGGIASCHE OLIVES

€ 16.00



PESCATORA RISOTTO

€ 16.00

MIN 2 PEOPLE PRICE APPLIES
TO A SINGLE PORTION



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OUR SEAFOOD

★ MOSAIC OF FISH OF CASERECCIA

€ 25.00

Salmon tartare, cuttlefish, shrimp, calamari, scallop, steam-cooked prawns served with a crispy tomato anchovy bread crouton



★ OCTOPUS STEW WITH TRADITIONAL POLENTA

€ 16.00



★ FISH STEW SERVED IN A CAST-IRON COCOTTE WITH POLENTA AND CRISPY CROUTONS

€ 20.00

MIN 2-PEOPLE
PRICE APPLIES TO A SINGLE
PORTION



SHRIMP AND CUTTLEFISH SALAD WITH CHERRY TOMATOES, FRESH CELERY AND GRANA CHEESE FLAKES

€ 15.00



MARINATED SALMON WITH CITRUS AND PINK PEPPER

€ 14.00



PISTACCHIO SWORDFISH STEAK SERVED WITH BAKES POTATOES

€ 18.00



GRILLED FISH € 29.00

Swordfish, prawn, scallop, cuttlefish skewers, sea bass fillet and traditional polenta



CALAMARI, PRAWN AND ZUCCHINI FRY MIX

€ 20.00



CUTTLEFISH SREW WITH PEAS AND TRADITIONAL POLENTA

€ 15.00



MUSSELS AND CLAMS SAUTÉE

€ 15.00

with basil, tomato and crispy bread croutons



SALMON STEAK SPINACH PIE

€ 18.00



PEPPERED MUSSELS

€ 11.00



SCALLOPS WITH PRAWN AU GRATIN € 25.00



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THE COTOLETTERIA OF CASERECCIA

Our cutlets are the exciting news of La Casereccia, directly purchased from our trusted butcher, in order to get the fresh product every day, from Italy. We only use selected meat, the Padova cut, which consists in the whole carrè plus a part of the cutlet. Our pigs are bred in Romagna's countryside and are only fed natural feeds, rich in fiber, to ensure their meat remains tender and tasty, preserving all organoleptic properties.

★ INCLUDED

All our cutlets are served with french fries

★ CUTLET PORKY PIG € 20.00

Classic cutlet with Ariccia roast Porchetta, pecorino romano cheese flakes and honey

CLASSIC CUTLET € 18.00



CUTLET SPRING € 19.00

Classic cutlet with arugula and cherry tomatoes salad, plus grana cheese flakes



CUTLET BOLOGNESE € 20.00

Classic cutlet with prosciutto crudo (raw ham), dried tomatoes pesto and Parmigiano cheese flakes



CUTLET OF LA CASERECCIA € 20.00

Classic cutlet with Mortadella ham, Burrata cheese and pistacchio grain



FARMER'S CUTLET € 20.00

Classic cutlet with fontina cheese and grilled vegetables mix



TASTY CUTLET € 20.00

Classic cutlet with sausage rosemary bruscit and burrata cheese



MILANESE'S CUTLET € 20.00

Classic cutlet with caramelized onion, gorgonzola cheese flakes and pepper flavoured bacon



MOUNTAIN STYLE CUTLET € 20.00

Classic cutlet with fontina cheese, speck and sautéed porcini mushrooms



SOUTHERN STYLE CUTLET € 21.00

Classic cutlet with tomato sauce aubergine, tomatoes and basil, sautéed peppers, spicy Spianata bread and burrata cheese



LA CASERECCIA

MENU EN

Coperto 1.50€

THE POPULAR PIZZERIA

We only use sourdough and a young, patented flour, intense and rich in antioxidants, natural substances that help fight free radicals, which are often cause of aging or human illnesses. Our pizza is good, delicate, light and digestible, thanks to its 48 hours leavening and to the expertise fo our Maestro Pizzaiolo. All pizzas can be cooked, on request, for our clients with gluten intolerance, they're all topped with gluten free Rovagnati charcuterie, Mozzarella fior di latte and San Marzano tomato. Only high quality ingredients.

★ ADDITIONS



★ DOUGH



MARINARA € 5.00

San Marzano tomato, oregano, garlic flavoured extravirgin olive oil

MARGHERITA € 6.50

San Marzano tomato, mozzarella fior di latte, basil

NAPLES € 7.50

San Marzano tomato, mozzarella fior di latte, anchovies, oregano

HAM AND MUSHROOMS € 8.50

San Marzano tomato, mozzarella fior di latte, cooked ham (prosciutto cotto), sautéed mushrooms

PEPPERONI € 8.50

San Marzano tomato, mozzarella fior di latte, pepperoni

FOUR CHEESES € 9.00

San Marzano tomato, mozzarella fior di latte, Gorgonzola Cadematori cheese, Taleggio cheese from Lombardia, Scamorza cheese

ORTOLANA € 8.50

San Marzano tomato, mozzarella fior di latte, courgettes, aubergines, Radicchio, pepper mix

PATATOSA € 7.50

San Marzano tomato, mozzarella fior di latte, corn dog, french fries

ROMAN € 8.50

San Marzano tomato, mozzarella fior di latte, capers, anchovies, oregano and pecorino cheese

PARMIGIANA € 8.50

San Marzano tomato, mozzarella fior di latte, grilled aubergines, Grana cheese, basil

CAPRICCIOSA € 9.00

San Marzano tomato, mozzarella fior di latte, pickled vegetables mix, capers, cooked ham

FOUR SEASONS € 9.50

San Marzano tomato, mozzarella fior di latte, black olives, cooked ham, sautéed mushrooms

SEAFOOD € 15.00

Double San Marzano tomato, garlic flavoured extravirgin olive oil, sautéed seafood, parsley

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PICASSO € 14.00

San Marzano tomato, mozzarella fior di latte, grilled courgettes, cherry tomatoes, steamed shrimp

WONDERFUL PIZZERIA

TONNARELLA € 10.00

San Marzano tomato, mozzarella fior di latte, braised onion, tuna in olive oil, fresh arugula, cherry tomatoes

STELVIO € 10.00

Mozzarella fior di latte, fresh arugula, Bresaola Punta D'Anca beef, Grana Padano cheese flakes

GRAN DUCATO € 10.00

Mozzarella fior di latte, baked potatoes, Gorgonzola cheese, pepper flavoured bacon

FOUR MEATS € 10.00

San Marzano tomato, mozzarella fior di latte, pepperoni, cooked ham, corn dog, sausage

RUSTIC € 10.00

San Marzano tomato, mozzarella fior di latte, grilled peppers, sausage, braised onion

AMAZING PIZZERIA

DELICATE € 11.00

San Marzano tomato, Mozzarella fior di Latte, grilled vegetables, Radicchio spinach, grana cheese flakes

HEAVEN AND HELL

€ 11.00

San Marzano tomato, Mozzarella fior di Latte, N'Duja, Gorgonzola cheese, Pepperoni, braised onion

BIZ € 11.00

San Marzano tomato, Mozzarella fior di Latte, Gorgonzola cheese, Porcini mushrooms, fresh arugula and Speck

LA CASERECCIA

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AMAZING PIZZERIA

BLANKO € 11.00

Mozzarella fior di Latte, grilled courgettes, Parma raw ham, Grana Padano cheese flakes

COCIARA € 11.00

San Marzano tomato, Mozzarella fior di Latte, pepper flavoured bacon, Fossa pecorino cheese, braised onion

ALPINA € 11.00

San Marzano tomato, Mozzarella fior di Latte, Porcini mushrooms, sausage, grana cheese

GREEDY € 11.00

San Marzano tomato, Mozzarella fior di Latte, mushrooms, Gorgonzola cheese, Speck

BUFFALO € 12.00

Focaccia with raw ham, Bufala Mozzarella and Grana cheese flakes

FITNESS € 12.00

Focaccia with Bufala Mozzarella, grilled courgettes and Bresaola

BURRA-TA' PIZZERIA

MICHELANGELO € 12.00

San Marzano tomato, Mozzarella fior di Latte, arugula, cherry tomatoes, Burrata cheese

SICILIAN € 12.00

Basil pesto, Mozzarella fior di Latte, sausage, pistacchio grain and burrata cheese

VAN GOHG € 12.00

Mozzarella fior di Latte, grilled courgettes, Speck, cherry tomatoes, burrata cheese

SAN DANIELE € 12.00

San Marzano tomato, Mozzarella fior di Latte, raw ham, burrata cheese

CAMPANIA € 12.00

Mozzarella fior di Latte, friarielli, Luganega sausage DOP, burrata cheese

GRAMIR € 12.00

San Marzano tomato, Mozzarella fior di Latte, sausage, porcini mushrooms, burrata cheese

SPRING € 12.00

Focaccia with raw ham, arugula, cherry tomatoes, Grana cheese flakes and burrata cheese

BOLOGNESE € 12.00

Focaccia with basil pesto, Mortadella igp ham, cherry tomatoes, burrata cheese

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OUR SIDE DISHES

★ GRILLED VEGETABLES

€ 7.00



MIXED GREENS SALAD

€ 5.00



BAKED POTATOES € 4.00



FRENCH FRIES € 4.00



CHERRY TOMATOES AND BASIL

€ 5.00



CANNELLINI BEANS AND TROPEA ONION

€ 5.00



BUTTER SPINACH € 5.00

