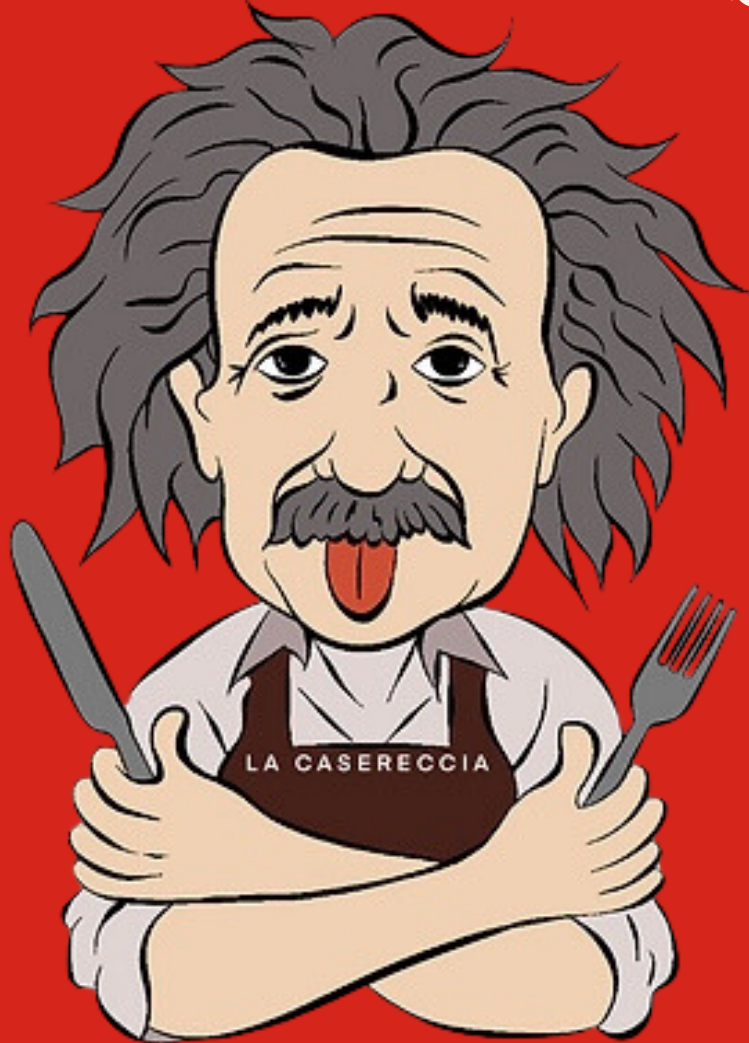


LA CASERECCIA



Menú

Appetizers

Ground appetizers

RUSTIC APPETIZER OF THE HOME **€18 EACH.** **MIN. 2 PERS**

Mixed local cured meats, whole artichokes in oil and fried, DOP buffalo mozzarella, vegetable frittata, caramelized onion, Romagna piadina, fancy bruschetta.

CLASSIC EMILIAN TIGELLE WITH CURED MEATS AND CHEESES **€14**

PARMA HAM **€16**
with sweet and sour Abate pear cubes and flaked Grana cheese

BUFFALO MOZZARELLA DOP BELL **€16**

200gr with cherry tomatoes and basil

BEEF CARPACCIO **€23**

Scottona France-Italy, Chives, Candied Citron, Hazelnuts and Parmigiano Reggiano DOP Cream

BEEF TARTARE **€16**

Scottona, oil, salt, lemon, pepper, brandy, worchester, capers, anchovies, spring onions, gherkins and fresh burrata

Seafood appetizers

FRESH OCTOPUS **€19**

with Potatoes, Cherry Tomatoes and Taggiasche Olives

SEA SALAD **€18**

with Prawns, Calamari, Octopus, Mussels and Fresh Vegetables

SALMON CARPACCIO **€14**

Citrus marinade with dried mixed herbs and pink pepper

SWORDFISH CARPACCIO **€15**

Marinated with fine herbs and pink grapefruit juice

MUSSELS SAUTE **€15**

with Tomato with Crunchy Bread Crostini

OCTOPUS AND CUTTLFISH IN TEAP **€16**

with Polenta Crostone

CANTABRIAN ANCHOVIES **€18**

with Crispy Bread and Cream Butter

First

First of the land

"Only homemade pasta"

NOODLES WITH MEAT SAUCE €15

TORTELLINI BOLOGNESI DOP €16
with fresh porcini mushrooms and truffle cream

GRICIA TAGLIOLINI €15
with crispy bacon, Pecorino Romano Dop and pepper

SPAGHETTI WITH BACON AND EGG €15

EARS €16
with Sausage, Local Friarielli, Tarallo Crumbs and Fresh Burrata

PUMPKIN GNOCCHI €18
with Grana Padano Fondue, Porcini Mushrooms and Fresh Black Truffle

STUFFED CANDY €16
of Scamorza and Radicchio with Milk Cream, Walnuts and Crispy Speck

POTATO GNOCCHI €16
with Fontina d'Alpeggio fondue and Mortadella nuanced with Gran Marnier

RAVIOLI DEL PLIN €16
with meat sauce and fresh black truffle

PURPLE POTATO GNOCCHI €18
with Castelmagno cream, Porcini mushrooms and crunchy bacon

First courses from the sea

"Only homemade pasta"

TORTELLONI NERI AL SALMON €18
sautéed with cuttlefish tomatoes and asparagine

SPAGHETTI CHITARRA WITH CLAMS €18

PACCHERI WITH THREE TOMATOES €16
with chopped prawns and fresh burrata

SCIALATIELLI ALL ROCK €23

SQUID WITH CHEESE PEPPER AND SCAMPI €18

WHEAT TAGLIOLINI SARACEN €20
with chopped prawns, porcini mushrooms, dried tomatoes and clams

STROZZAPRETI €18
with Fresh Tuna, Tomatoes, Thyme and Lemon

Seconds

Seconds of land

MIXED GRILLED MEATS

Grill for one person	€25
Grill for two people	€45
Grill for three people	€88
Grill for six people	€110
Grill for eight people	€150

SCOTTONA RIB

€27

GRILLED BAVARIAN

~700gr

SLICED ROAST BEEF

€28

of Scottona France - Italy with Rosemary

~300gr

FREE-FREE COOKER TO HELL

€18

SLICED CHICKEN NOSTRANO

€18

Seconds of the sea

SLICE OF ROMAGNA-STYLE SWORDFISH

€18

with bread flavored with fine herbs

OMBRINA ALLA MEDITERRANEAN

€23

Fillet cooked at low temperature

MIXED FRIED

€20

of Calamari, Shrimps and Courgettes

SLICE OF SALMON

€19

served with Rosty of Gratin Potatoes, Guanciale and Courgettes

Side Dishes

BAKED POTATOES

€5

GRILLED VEGETABLES

€7

MIXED SALAD

€6

FRENCH FRIES

€5

VEGETABLE CAPONATA

€6

BUTTERED SPINACH

€6

TOMATOES, ONION TROPEA AND BASIL

€6

Cutlet shop

Our cutlets are the latest innovation in the Casereccia, we purchase directly from the slaughterhouse to obtain a constantly fresh and supply chain product Italian. We use a selected cut of meat, precisely it is called Padova cut which consists of the whole narra plus the rib part. The pigs they are raised in the Romagna countryside and are fed feed rich in fiber to allow the meat, once slaughtered, to be tender and soft even after cooking and to preserve all its organoleptic substances.

CLASSIC CUTLET €20

COUNTRY CUTLET €22

Classic cutlet with fontina cheese, dried tomato pesto and mixed grilled vegetables

SPRING CUTLET €22

Classic cutlet with rocket, cherry tomatoes and parmesan flakes

MILANES CUTTLET €22

Classic cutlet with caramelized onion, gorgonzola flakes and peppered bacon

TYROLEAN STYLE CUTLET €23

Classic cutlet with black truffle cream, speck, fontina cheese, walnuts

APPETIZING CUTLET €22

Classic cutlet with rosemary sausage bruscit and burrata

BOLOGNESE CUTLET €22

Classic cutlet with fontina cheese, Parma ham, flaked Parmigiano Reggiano

* all our cutlets are accompanied by french fries

Unique dishes

Unique dishes with Milanese risotto

VEAL SHANK with Milanese risotto	€26
LAMB RIBS BREADED with Milanese risotto	€26
SLICED BEEF AL ROSEMARY with Milanese risotto	€32
BEEF STRACOOT with Milanese risotto	€26
VEAL KNOT with Butter, Sage and Fontina Fondue with Milanese Risotto	€28
STRIPS OF FILLET BEEF with porcini mushrooms and Milanese risotto	€32

Pizzeria

Our dough is naturally leavened. we use a patented and young flour, but at the same time intense and rich in antioxidants, i.e. natural substances which help fight free radicals such as aging and other common human diseases. It turns out to be a good, delicate, light pizza also more digestible, thanks to the long 48-hour leavening that accompanies our dough and the skill of our master pizza chef. All our pizzas are before serving, season with gluten-free cured meats, fior di latte mozzarella and San Marzano tomatoes.
Only High Quality ingredients.

CLASSIC FOCACCIA	€4.50
Oregano, garlic extra virgin olive oil, salt	
MARINARA	€6
San Marzano Tomato, Oregano, Extra Virgin Olive Oil with Garlic	
MARGHERITA PIZZA	€8
San Marzano Tomato, Mozzarella Fior di Latte Campana DOP, Basil	
QUEEN MARGARET	€9
San Marzano Tomato, Mozzarella di Bufala Campana DOP, Basil	
FRANKWITTER	€9.50
San Marzano Tomato, Fior di Latte Mozzarella, Sausage	
BAKED HAM	€9.50
San Marzano Tomato, Mozzarella Fior di Latte, Cooked Ham	
NAPLES	€10
San Marzano Tomato, Mozzarella Fior di Latte, Anchovies, Oregano	
SPICY SALAMI	€10
San Marzano Tomato, Fior di Latte Mozzarella, Spicy Calabra Spianata	
COOKED HAM AND MUSHROOMS	€11
San Marzano Tomato, Mozzarella Fior di Latte, Cooked Ham, Mushrooms	
4 CHEESES	€11
San Marzano Tomato, Mozzarella Fior di Latte, Gorgonzola, Taleggio Lombardo, Emmenthal, Smoked Scamorza	
POTATOUS	€11
San Marzano Tomato, Mozzarella Fior di Latte, Sausage, French Fries	
ROMAN	€11
San Marzano Tomato, Mozzarella Fior di Latte, Capers, Black Olives, Anchovies, Oregano	
ORTOLANA	€12
San Marzano Tomato, Mozzarella Fior di Latte, Radicchio and Grilled Vegetables	
PARMESAN	€12
San Marzano Tomato, Mozzarella Fior di Latte, Grilled Aubergines, Grana Cheese Flakes, Basil	
CAPRICCIOUS	€12
San Marzano Tomato, Mozzarella Fior di Latte, Capers, Cooked Ham, Mushrooms, Artichokes, Sausage	

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RUSTIC	€12
Mozzarella Fior di Latte, Grilled Peppers, Sausage, Braised Onion	
FROM THERE	€12
Double San Marzano Tomato, Garlic Oil, Anchovies, Capers, Black Olives, Braised Onion, Oregano	
BRIANZOLA	€12
San Marzano Tomato, Mozzarella Fior di Latte, Taleggio Lombardo, Sausage	
4 SEASONS	€12
San Marzano Tomato, Mozzarella Fior di Latte, Black Olives, Artichokes, Cooked Ham, Mushrooms	
MODEST	€13
San Marzano Tomato, Mozzarella Fior di Latte, Cooked Ham, Grilled Courgettes, French Brie	
MONTANARA	€13
San Marzano Tomato, Mozzarella Fior di Latte, Gorgonzola, Walnut Cream, Speck	
GOURMET	€13
San Marzano Tomato, Mozzarella Fior di Latte, Mushrooms, Gorgonzola, Speck	
SUNSET	€13
San Marzano Tomato, Mozzarella Fior di Latte, Scamorza, Artichokes, Speck	
CASADEI	€13
San Marzano Tomato, Mozzarella Fior di Latte, Fried Eggplant, Scamorza, Speck	
THREE EMME	€13
Mozzarella Fior di Latte, Fried Eggplant, Mascarpone, Speck	
HELL AND HEAVEN	€14
San Marzano Tomato, Mozzarella Fior di Latte, Gorgonzola, Spianata Calabra Spicy, Braised Onion	
BIZ	€14
Mozzarella Fior di Latte, Gorgonzola, Porcini mushrooms, Speck, Rocket, Grana flakes	
BLANKO	€14
Fior di Latte Mozzarella, Grilled Courgettes, Parma Ham, Parmesan Flakes	
CIOCIARA	€14
San Marzano Tomato, Mozzarella Fior di Latte, Bacon with Pepper, Pecorino di Fossa, Braised Onion	
ALPINE	€14
Tomato, Fior di Latte Mozzarella, Porcini Mushrooms, Sausage, Parmesan Flakes	

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-
- GRAND DUKE** €14
Mozzarella Fior di Latte, baked potatoes, Gorgonzola, bacon with pepper
- 4 MEATS** €14
San Marzano Tomato, Fior di Latte Mozzarella, Spicy Calabra Spianata, Cooked Ham, Sausage, Sausage
- CHALLENGING** €14
San Marzano Tomato, Mozzarella Fior di Latte, Corn, Beans, Braised Onion, Sausage, Chopped Spicy Peppers
- LIGHTNING STRIKE** €14
San Marzano Tomato, Mozzarella Fior di Latte, Parma Ham, French Brie
- MYTHICAL** €14
San Marzano tomato, Mozzarella Fior di Latte, Spicy Calabra Spianata, Porcini mushrooms, Grana flakes
- MONZESE** €14
Mozzarella Fior di Latte, Fried Courgettes, Taleggio Lombardo, Sausage, Grana Flakes
- PUGLIAN** €14
San Marzano Tomato, Mozzarella Fior di Latte, Braised Onion, Black Olives, Capers, Anchovies, Burrata
- CASANOVA** €14
San Marzano Tomato, Mozzarella Fior di Latte, Sausage, Black Olives, Porcini, Scamorza
- YOU KNOW** €14
Mozzarella Fior di Latte, Walnut Cream, Sausage, Scamorza, Rocket
- EXCELLENT** €14
San Marzano Tomato, Mozzarella Fior di Latte, Fried Courgettes, Pecorino Romano, Bacon with Pepper
- VAN GOHG** €15
Mozzarella Fior di latte, grilled courgettes, speck, cherry tomatoes, burrata
- SAINT DANIEL** €15
San Marzano Tomato, Mozzarella Fior di Latte, Raw Ham, Burrata
- BELL** €15
Mozzarella Fior di Latte, Friarielli, Luganega DOP sausage, Burrata
- MICHELANGELO** €15
San Marzano Tomato, Mozzarella Fior di Latte, Rocket, Datterini Tomatoes, Burrata

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SICILIAN	€15
Basil Pesto, Mozzarella Fior di Latte, Sausage, Pistachios, Burrata	
DELICATE	€15
San Marzano Tomato, Fior di Latte Mozzarella, Spicy Calabra Spianata, Friarielli, Parmesan Flakes, Burrata	
GRAMIR	€15
San Marzano tomato, mozzarella fior di latte, bacon with pepper, porcini mushrooms, burrata	
SPRING	€15
San Marzano Tomato, Mozzarella Fior di latte, Raw Ham, Rocket, Cherry Tomatoes, Grana Cheese Flakes, Burrata	
MEAT SAUCE	€15
Focaccia with Black Truffle Cream, Baked Potatoes, Fontina Cheese, PGI Mortadella, Grana Flakes	
BUFFALINA	€15
Focaccia with raw Parma ham, DOP buffalo mozzarella, cherry tomatoes, Grana flakes	
STELVIO	€15
Fior di Latte Mozzarella, Fresh Rocket, Bresaola Punta D'Anca, Cherry Tomatoes, Grana Padano Flakes	
GIOTTO	€15
San Marzano Tomato, Mozzarella Fior di Latte, Fried Eggplant, Sausage, Tarallo Crumbs, Burrata	
TONNARELLA	€15
San Marzano Tomato, Mozzarella Fior di Latte, Braised Onion, Tuna in Oil, Fresh Rocket, Cherry Tomatoes	
Wow, WHAT A BOMB	€15
San Marzano Tomato, Mozzarella Fior di Latte, Spicy Calabrian Spianata, Peppers, Black Olives, Braised Onion, Chopped Very Hot Chilli Peppers, Burrata	
HOLY COW	€15
San Marzano Tomato, Mozzarella Fior di Latte, Porchetta di Ariccia PGI, Pecorino Romano, Black Pepper, Burrata	
NORCINA	€15
Black Truffle Cream, Fior di Latte Mozzarella, Smoked Provola, Speck, Porcini	
ZEUS	€15
San Marzano tomato, Mozzarella Fior di Latte, Porcini mushrooms, Bresaola, Grana flakes	
ATOMIC	€15
San Marzano tomato, Mozzarella Fior di Latte, Porcini mushrooms, Sausage, Gorgonzola, Rocket, Grana flakes	

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SPACE

€15

San Marzano Tomato, Mozzarella Fior di Latte, Porcini Mushrooms, French Brie, Raw Ham

SUPERB

€15

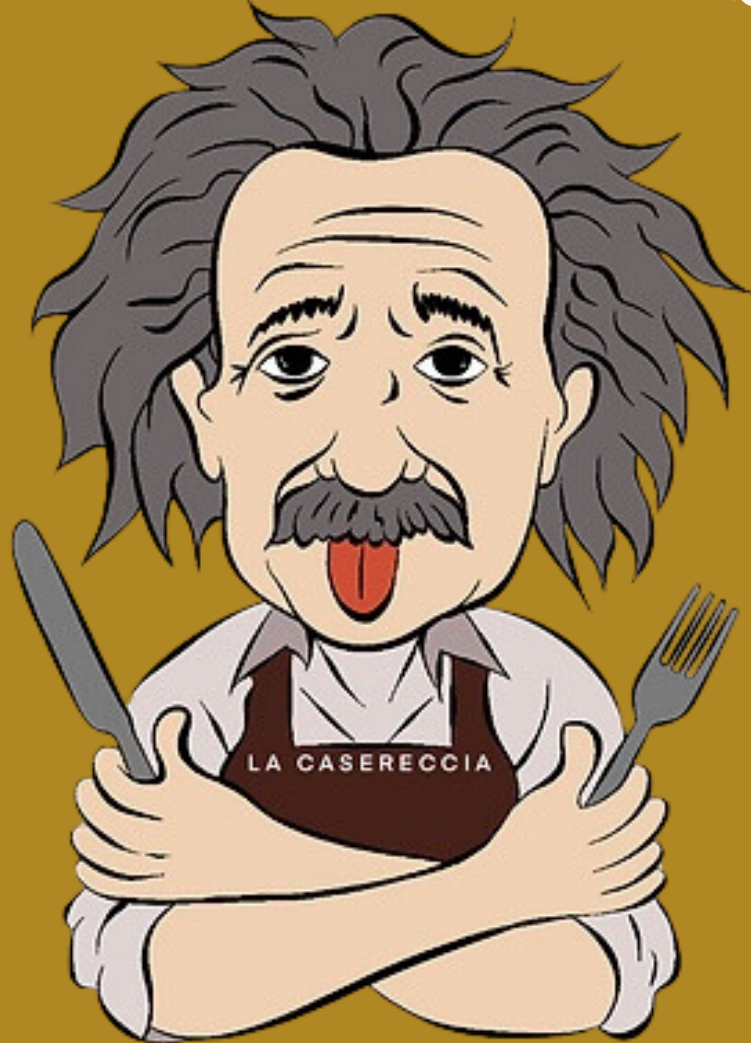
San Marzano Tomato, Mozzarella Fior di Latte, Braised Onion, Fried Courgettes, Sausage, Porcini Mushrooms, Parmesan Flakes

SEAFOOD

€16

Double San Marzano Tomato, Garlic Oil, Sauteed Seafood, Basil

LA CASERECCIA



Beverage

Drinks

STILL / SPARKLING WATER €2.50

DRINKS IN CANS 33CL COCA €3

COLA

COCA COLA ZERO

FANTASY

SPRITE

CHINOTTO

LEMON TEA / ORANGE

PEACH

BITTER WATER

TONIC + €0.50

REDBULL + €1

DRINK

SPRITZER €10

GIN TONIC €10

PREMIUM GIN TONIC €15

REDBULL VODKA €10

MOJITO €10

AMERICAN €10

NEGRONI €10

WRONG €10

GIN LEMON €10

CAIPIRINHA €10

COFFEE BAR

COFFEE €2

ILLY ROASTING

MACCHIATO €2

ILLY ROASTING

COFFEE DEK €2.30

AMERICAN COFFEE €2.50

COFFEE WITH ALCOHOL €2.50

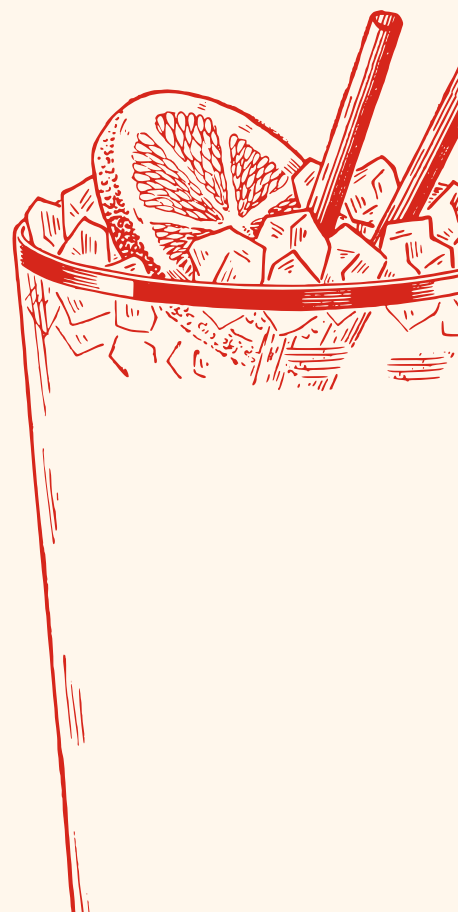
CAPPUCCINO €3

GINGSENG COFFEE €2.50

BARLEY COFFEE 2.50

INFUSION TEA €4

CHAMOMILE INFUSION €4



Drinks

BEERS ON DRAFT

ARTISAN VERGOT IPA 5.3%

SMALL €4.50

AVERAGE €7

ICHNUSA UNFILTERED 5%

SMALL €4

AVERAGE €6.50

BLONDE MENABREA 5%

SMALL €3.50

AVERAGE €5.50

MENABREA RED 7.5%

SMALL €4

AVERAGE €6.50

MENABREA WAIS 5.2%

SMALL €4

AVERAGE €6.50

BOTTLED BEERS

HEINEKEN - 5%

33CL - €5

MESSINA SALT CRYSTALS - 6%

50CL - €6

FLEA ISABELLA - 4.00%

33CL - €6

UNFILTERED ICHNUSA - 5%

50CL - €6

TENNETS - 9%

33CL - €6

MORETTI COLD FILTERED - 4.3%

55CL - €6.50

ARTISAN RED BEER MASTRI BIRRAI

BELGIUM - LEFFE - 6.6%

75CL - €15

MASTRI BIRRAI BELGIUM ARTISAN BLOND BEER - LEFFE - 6.6%

75CL - €15

DIGESTIVES

BITTER

FROM €3.50 TO €6

GRAPPAS

FROM €5 TO €10

VODKA

FROM €3.50 TO €10

RUM

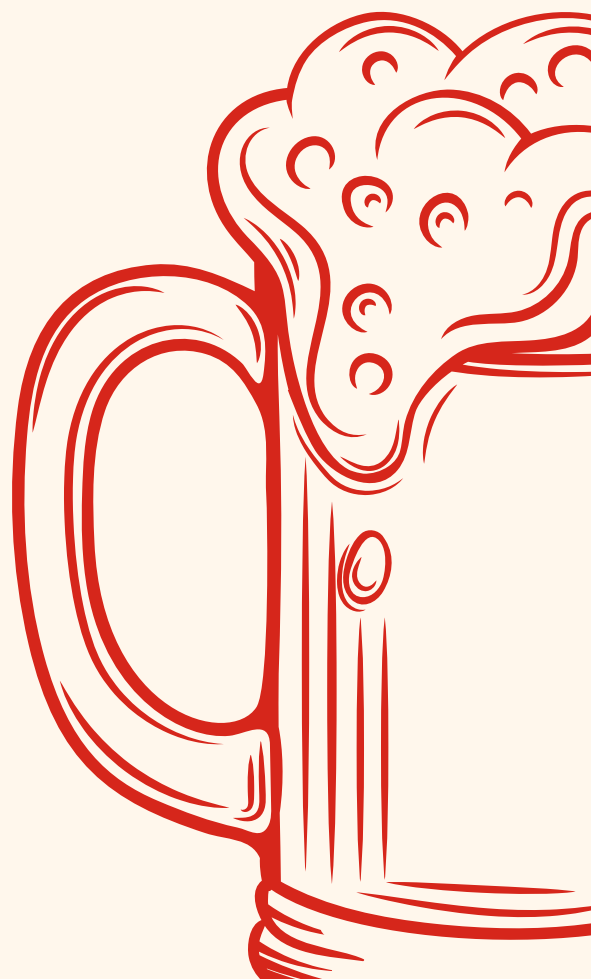
FROM €8 TO €12

WHISKEY

FROM €8 TO €12

COGNAC

FROM €6 TO €8



wine list

Red wines

MONTEPULCIANO D'ABRUZZO DOC - HERMITAGE LANDS	€18
LAMBRUSCO - OTELLO CECI	€19
DOLCETTO D'ALBA DOC - LANDS OF BAROLO	€19
CHIANTI CLASSICO DOCG - LE GINESTRE	€19
NERO D'AVOLA DOC ORGANIC - NICOSIA	€19
GRILLO DOC - NICOSIA	€19
MORELLINO DI SCANSANO DOC - THE RASOLA DI SCANSANO	€21
THE SECRET SICILY DOC - PLANETA	€21
PRIMITIVE DI MANDURIA DOC - OPEN ONLY	€24
VALPOLICELLA RIPASSO DOC - BOLLA	€25
NEBBIOLO DOC - MARCHESI DI BAROLO	€29
ROSSO DI MONTALCINO - MARCHESI DI FRESCOBALDI	€30
BARBARESCO DOC - ALTE ROCCHIE BIANCHE	€35
FLORA MUNDI DOCG - DONNA FUGATA	€44
THE DEFENSES - TENUTA SAN GUIDO	€55
A THOUSAND AND ONE NIGHTS - ESCAPED WOMAN	€90

Wine list

White wines

VERMENTINO DI GALLURA DOCG - GEMELLAE	€19
RIBOLLA GIALLA IGT - FANTINEL SANTA CATERINA	€20
PECORINO DOCG - LA ROCCA	€20
FALANGHINA DOCG - BY MAJO NORANTE	€24
GRECO DI TUFO DOCG - MASTRO BERARDINO	€26
LUGANA - CAÀ DEI FRATI	€26
FIANO DI AVELLINO DOCG - MASTRO BERARDINO	€27
GEWURZTRAMINER SUD TIRÖL DOC - BOLZANO BOZEN	€28
SAUVIGNON COLLIO DOC - MARCO FELLUGA	€28
VIGNA DI GABRI - DONNA FUGATA	€29
PINOT GRIGIO COLLIO DOC - MARCO FELLUGA	€29
CHARDONNAY DOC - J. HOFSTATTER	€30
LUGANA - CÀ DEI FRATI MAGNUM 1.5L	€54
COUNT OF THE VIPER - ANTINORI	€60

Wine list

Red and White Wines

0,375cl bottles

Sweet wine and Liquorous

Bubbles

PROSECCO SUPERIORE DOCG - BISOL 1542	€24
FOSS MARAY PROSECCO EXTRA DRY SUPERIORE - STREET OF GUIDA VALDOBBIADENE	€29
TRENTODOC ROSÈ - RAETICUS	€38
FRANCIACORTA BRUT - LE MARCHESINE	€40
BARON PIZZINI GOLF 1927 - FRANCIACORTA	€55
CA' DEL BOSCO - FRANCIACORTA	€60
SATÈN - FRANCIACORTA	€60

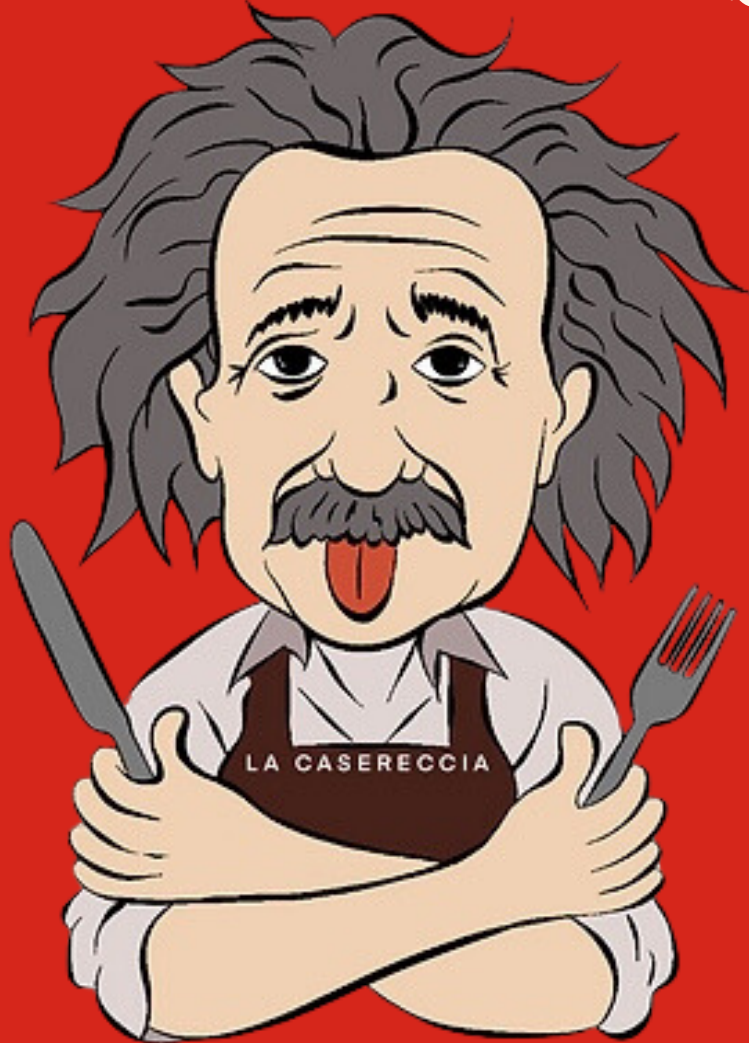
ZIBIBBO - BAGLIO BELVEDERE 75 CL	€16
KABIR - MOSCATO DI PANTELLERIA - WOMAN FUGATA 37.5 CL	€19
SWEET MOSCAT - ARIONE 75 CL	€20
PASSITO DI PANTELLERIA - TERRE DI ZAGARA 50 CL	€26

CHIANTI CLASSICO DOCG - TORRE DELLE GRAZIE	€12
MORELLINO DI SCANSANO DOCG - TORRE DELLE GRAZIE	€12
FALANGHINA IGT - LIVIA ANTICA	€12
ANTHILIA DOC - FUGATA WOMAN	€14

**DISCOVER OUR SELECTION OF THE
BEST WINES BY THE GLASS**

FROM €6 TO €12

LA CASERECCIA



Menú

Sweets

Our homemade desserts

CHOCOLATE CAKE with a Soft Heart served with Cream Ice Cream	€6
TIRAMISU	€6
MASCARPONE AND NUTELLA CREAM	€6
CHEESECAKE Nutella and Coconut Pistachio Berries	€6
APPLE TARTE TATIN served with Cream Ice Cream	€6
NEAPOLITAN PASTIERA	€6
MERINGUE FROM THE HEART SOFT	€6
CREAM MILLEFEUGLIE PASTRY CHEF	€6
LEMON SORBET	€5
COFFEE CREAM	€5
ICE CREAM CUP Cream Lemon Chocolate	€6
DROWNED TRUFFLE IN COFFEE OR GRAN MARNIER Dark Chocolate, White Coffee, Coconut and Hazelnut, Limoncello, Pistachio	€6.50