



ANTIPASTO-STARTER



ANTIPASTO FREDDI-COLD STARTER

Melone E Mandarin	A fan of honeydew melon with mandarin segments, seasonal fruits and raspberry coulis.	5.75
Prosciutto E Melon	Parma ham and honeydew melon.	6.50
Insalata Di Gambretti	Icelandic prawns with "Marie Rose" sauce and fresh crispy salad garnish.	6.25
Anti Pastomisto	A selection Italian cured meats served with a fresh crispy salad garnish.	6.95

ANTIPASTO CALDO-HOT STARTER

Funghi Casanova	Fresh mushroom sautéed in fresh garlic, fresh basil and olive oil in our own napoli sauce and topped with mozzarella cheese.	6.25
Camembert Fritti	Wedges of Camembert cheese in our special crispy coating and presented with Cumberland sauce.	5.50
Funghi Fritti	Fresh mushrooms in our special crispy coating served with garlic mayonnaise and presented in a crispy salad garnish.	6.25
Funghi Alla Panna	Fresh mushrooms, sautéed with white wine fresh garlic, parsley and cream sauce.	6.25
Bianchettini Fritti	Crispy coating whitebait with a crispy salad garnish tartar sauce and a wedge of lemon.	5.95
Calamari Fritti	Squid rings cut from the whole squid, deep fried and served with a fresh crispy salad garnish, tartar sauce and wedge of lemon.	5.95
Gamberetti Cesare	Icelandic prawns in a garlic, parsley and cream sauce, presented on a bed of basmati rice	6.25
Scampi Fritti	Whole tail Whitby scampi in a crispy coating an accompanied with tarter sauce ,fresh crispy salad garnish and wedge of lemon.	5.95
Gamberoni Alla Griglia	King prawns in their shells and cooked in white wine and garlic with fresh parsley.	6.95
Cozze Alla Casanova	Large mussels in concussed of red peppers, leeks with white wine, cream served with fresh crispy salad garnish.	5.95
Pollo Diavola	Chicken wings with our own special Napoli and chilli sauce.	5.95
Crespella Alla Pompei	A homemade pancake filled with ham, mushrooms presented with white wine and cream served with fresh crispy salad garnish.	6.25
Crespella Frutti Di Mare	A homemade pancake filled with assorted seafood in light white wine and cream served with fresh crispy salad garnish, tartar sauce and wedge of lemon.	6.25
Sardines	Large char grilled sardines with crispy salad garnish, tartar sauce and wedge of lemon	5.95
Insalatina	Fresh crispy mixed salad with black olives.	3.75

ZUPPA-SOUP

Minestrone	Home made traditional Italian vegetable soup.	4.95
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FRESH BREAD

Garlic bread	Two slices of fresh bread with garlic butter.	2.95
Garlic bread cheese	Two slices of fresh bread with garlic butter topped with mozzarella cheese.	3.95
Piedina	Pizza bread topped with garlic butter and fresh herbs	4.25
Bruschetta	Two slices of garlic bread topped with chopped tomato, basil, garlic and olive oil.	3.75
Pedina with tomato	Pizza bread with chopped tomato and olive oil.	4.95
Bread & butter	Fresh bread and butter.	0.75

INSALATA-LARGE SALAD

Insalata Italian	Fresh crispy salad Cheese, mushrooms, pineapple and black and green olives.	6.75
Insalata Casanova	Fresh crispy salad an accompanied with Tuna, artichokes and black olives.	6.95
Insalata Mediterranea	Fresh crispy salad and presented in a Tuna, onions and black & green olives.	6.75
Pasta Starter		5.95

ALL PASTA DISHES ARE AVAILABLE AS STARTER PORTIONS.

PIZZA-PASTA~PESCE ~FISH



Freshly Baked Pizza

(All our pizzas have tomato sauce, mozzarella and oregano)

Margherita	Tomato sauce, mozzarella cheese and oregano.	7.95
Pompei	Ham and fresh mushrooms, tomato sauce and mozzarella cheese.	8.50
Quatro stagione	Assorted seafood, peppers, mushrooms and artichokes.	9.50
Marinara	Icelandic prawns mussels, squid, tuna and anchovies.	9.50
Gustosa	Hot, spicy salami and fresh mushrooms.	8.50
Casanova	Hot spicy salami and ham.	8.50
Calzone	A folded pizza filled with hot spicy salami ham ,topped mozzarella cheese with extra sauce .	9.50
Tropicale	Ham and pineapple.	8.50
Pollo	Home cooked chicken and sweet corn.	8.95
Extra Toppings	Each	1.00

YOUR CHOICE OF PASTA

Spaghetti - Tagliatelli - Penne - Fusilli - Tortelloni
Tortelloni (Pasta parcels filled with beef and pork meat)

YOUR CHOICE OF SAUCE

Diavola	Tomato, garlic , fresh parsley in a red wine and chilli (HOT!!!)	8.50
Bolognese	A red wine in rich tomato and meat sauce.	8.75
Amatriciana	Ham in a red wine tomato, garlic and chilli with herbs.	8.75
Panna	Ham and fresh mushrooms in a white wine and rich cream sauce.	8.75
Carbonara	Strips of smoked bacon ,white wine, egg in a cream, parsley and touch of nutmeg.	9.25
Frutti Di Mare	Assorted seafood in a red wine tomato, chilli, garlic finished with Icelandic prawns	9.25

PASTA AL FORNO-PASTA FROM THE OVEN

Lasagne Meat	Egg pasta layered with Bolognese ,topped with further Bolognese and béchamel sauce .	9.95
Cannelloni Al Forno	Pasta tubes filled with meat, topped with Bolognese and béchamel sauce.	9.50
Combinazuone Meat	A combination of pasta topped with a Bolognese and béchamel sauce.	9.75

PESCE-FISH

Dover Sole	Oven cooked whole Dover sole dressed with butter, lemon served with crispy salad garnish.	17.95
Filet Sea Bass	Char grilled filet of sea bass served with crispy salad garnish.	16.50
Gamberoni All Formaggio	King prawns in a white wine, stilton cheese, cream and presented on a bed of basmati rice.	15.95
Gamberoni All Provenciale	King prawns in a tomato, red wine, garlic, cream, and presented on a bed of basmati rice.	15.95
Halibut	Char grilled Halibut steak served with Icelandic prawns garlic red wine tomatoes & dill sauce.	16.95
Lemon sole	Pan fried filet of lemon sole lightly coating with plain flour served with crispy salad garnish.	16.95
Salmon Casanova	Fresh salmon in a white wine with Icelandic prawns, cream and touch of Napoli sauce.	15.75
Salmon Griglia	Fresh char grilled Salmon presented on a bed of seasoned spinach with white wine cream.	15.75
Salmone Rustico	Salmon filled steamed ginger currants, wrapped in puff pastry garlic, served with cream sauce.	15.95
Sword fish	Char grilled Sword fish steak in a light cream, tomato, prawns, fresh garlic and herb sauce.	15.95
Scampi Fritti	Whole tail Whitby scampi in a crispy coating, served with fresh crispy salad garnish.	11.95
Sardines	Large char grilled sardines served crispy salad garnish tartar sauce and wedge of lemon.	11.25
Tuna Steak	Char grilled Tuna steak in tomato, garlic, mussels red wine dill and fresh herbs sauce.	15.95

All our fish are thoroughly cooked.

ALL OF THE ABOVE FISH DISHES ARE SERVED WITH FRENCH FRIES OR MARKET VEGETABLES AND POTATOES



CASANOVA SPECIALTIES



We are proud of our reputation of choosing only the finest , Extra mature Welsh beef for our steak dishes, please enjoy your meal, a great deal of care and dedication has gone into it.

FILLET STEAK DISHES

8/9OZ (227/255 GRAMS) UNCOOKED

Tornados Della Cassa	Fillet steak on a crouton, topped with paté and presented with a rich masrsala wine with chasseur sauce.	19.95
Filetto Rustico	Fillet steak topped with Brussels smooth paté and fresh mushrooms, concussed in puff pastry and presented with chasseur sauce.	19.95
Filetto Al Funghi	Fillet steak in a brandy and cream sauce with fresh mushrooms, onions and a hint of garlic.	19.95
Filetto Strogonoff	Strips of fillet steak with onions, mushrooms, peppers in a cream with touch of red wine, and presented on a bed of basmati rice.	17.95
Filetto Bismark	Medallions of fillet steak, pan fried in a rich French mustard in a brandy and cream sauce .	19.75
Filetto Pepé	Fillet steak served with cream ,brandy, garlic and soft green peppercorns sauce.	19.95
Rib Eye Steak	Steak served on a bed of roast onions, peppers with cream, brandy and truffle sauce.	17.50
Steak Diane	Fillet steak in butter, onions. mushrooms, French mustard, cream, and flame with brandy.	19.95
Vittello Marsala	Thin medallions of veal in a fry ham, onions mushrooms, cream with touch of marsala wine.	17.95
Filetto Al Gorgonzola	Fillet steak served with brandy, garlic, cream, parsley with gorgonzola cheese sauce .	18.95

CARNE ALL GRIGLIA (Prime char grilled extra mature Welsh beef)

Fillet Steak	8/9 OZ (227/255 grams uncooked), with grilled tomato and mushroom.	17.95
Sirloin Steak	8/9 OZ (227/255 grams uncooked), with grilled tomato and mushroom.	16.95
T Bone Steak	12/13 OZ (312/340 grams uncooked), with grilled tomato and mushroom.	18.95

SIRLOIN STEAK DISHES

8/9OZ(227/255 GRAMS) UNCOOKED

Bistecca Alla Pizzaiola	Sirloin steak in a red wine fresh garlic, parsley and topped with tomato sauce.	17.25
Bistecca Alla Zingara	Sirloin steak in a onions, fresh mushrooms, peppers, red wine, with chasseur sauce and hint of garlic.	17.25
Bistecca Alla Casanova	Sirloin steak in a rich stilton sauce, white wine, cream. accompanied with Icelandic prawn.	17.25

CHICKEN DISHES

Pollo Alla Tivoli	A supreme of chicken topped with mozzarella cheese in a white wine, sun dried tomato, mushroom cream sauce.	14.95
Pollo Crema	Strips of supreme chicken in a white wine, onion, garlic and cream sauce presented on a bed of basmati rice.	14.95
Pollo Casanova	A supreme of chicken, bread crumb and topped with herbs garlic served with white wine sauce.	14.25
Pollo Boscaila	A supreme of fresh chicken cooked in red wine with fresh mushrooms, onions, peppers, tomato and herbs.	14.95
Pollo Rustico	A supreme of chicken topped with paté and ham, encased in puff pastry and presented with a light cream sauce.	15.50
Pollo Stroganoff	Strips of chicken with white wine, cream onions, peppers mushrooms and presented on a bed of basmati rice.	14.95
Pollo Cacciatore	Strips of chicken, smoked bacon in a Napoli sauce mushrooms, onions,garlic presented on a bed of basmati rice	14.95
Pollo Alla Griglia	A supreme of fresh char grilled chicken served with grilled tomato and mushroom.	12.95

All of the above dishes are served with chips or fresh market vegetable and potatoes or pasta or mix salad.

Extra portion	Chips or fresh market vegetable and potatoes.	2.95
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RISOTTI

(Easy cook basmati rice served with our risotti)

Risotto Milanese	Pieces of prime steak in Milanese sauce with ham, cream, fresh mushrooms, peppers, onions red wine garlic, presented on a bed basmati of rice.	14.95
Risotto Vesuvio	An assortment of seafood in a white wine and cream sauce, presented on a bed of basmati rice.	13.25
Risotto Vegetariano	Selection of market vegetables in a red wine and light Napoli sauce, presented on a bed of basmati rice.	12.25



Vegetarian Dishes



STARTER

Garlic Bread	Two slices of fresh bread with garlic butter.	2.95
Garlic Bread with cheese	Two slices of fresh bread with garlic butter topped with mozzarella cheese.	3.95
Piedina	Pizza bread topped with garlic butter and fresh herbs.	4.25
Bruschetta	Two slices of fresh bread topped with chopped tomato, fresh basil, garlic and olive oil.	3.95
Bread and butter	Fresh bread and butter.	.75
Melon E 'Mandarin	A fan of honey dew melon with mandarin segments seasonal fruit and raspberry caulis.	5.50
Funghi Fritti	Mushrooms in our own crispy coating served with garlic mayonnaise, salad garnish.	6.25
Funghi Alla Panna	Fresh mushrooms sautéed with white wine fresh garlic, persley and cream sauce.	6.25
Camembert Fritti	Wedges of camembert cheese in our special crispy coating presented with Cumberland sauce.	5.25
Minestrone soup	Home made traditional Italian vegetable soup.	4.95
Crespella All Formaggio	One homemade pancake filled with seasoned spinach and stilton cheese topped with a béchamel sauce.	5.95
Bowl of Olives	Black and green olives marinated in fresh garlic, herbs and extra virgin olive oil.	3.75

INSALATA-Large Fresh Salads

Insalata Vegetariano	Fresh crispy salad, tagliatelle, onions tomato and black and green olives.	6.75
Insalata Tropicale	Fresh crispy salad, tomato, fresh mushrooms, pineapple and melon.	6.75
Insalatina	Fresh mixed crispy salad with black olives.	3.75

MAIN COURSES

Rustico Vegetariano	A selection of fresh market vegetables with light stilton cheese, garlic, concussed in puff pastry and presented on a Napoli sauce.	13.95
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YOUR CHOICE OF PASTA

Spaghetti - Tagliatelle - Penne - Fusilli -Tortelloni
(Tortelloni (Pasta parcels filled with spinach and ricotta cheese)

YOUR CHOICE OF SAUCE

Diavola	Tomato, garlic, fresh parsley in a red wine and chilli (HOT!!!)	8.50
Funghi	Fresh mushrooms, onions in a white wine rich cream sauce.	8.50
Vegetariana	Fresh market vegetables in a red wine, garlic, fresh parsley and tomato sauce.	8.50

PASTA AL FORNO-Pasta from the oven

Lasagne Vegetariana	Layers of egg pasta filled with market vegetables topped with tomato, garlic & béchamel sauce.	8.95
Veg Combinazuone	A combination of pasta in tomatoes topped with béchamel sauce and mozzarella cheese	9.50
Crespella Al Formaggio	Two home made pancake filled with seasoned spinach and stilton cheese topped with béchamel sauce and mozzarella cheese.	9.25

PIZZA

Margherita	Tomato, mozzarella cheese and oregano.	7.95
Vegetariano	Tomato, onions, fresh mushrooms, peppers and oregano.	8.75
Tropicana	Tomato, mozzarella, pineapple, mushrooms and sweet corn.	8.75



SET MENU



HOMEMADE MINISTRONE SOUP

Home made traditional Italian Vegetable soup.

OR

MELONE E MANDARIN

A fan of chilled melon with mandarin segments, seasonal soft fruit and raspberry coulis.

OR

FUNGHI FRITTI

Fresh mushrooms in a crispy coating, served with garlic mayonnaise and crispy salad. garnish.

OR

SARDINES

Large char grilled sardines served with crispy salad garnish, tartar sauce and wedge of lemon.

POLLO ALLA ITALIENNE

Strips of fresh chicken cooked in red wine, with fresh mushrooms, onions, peppers in tomatos, served with tagliatelle.

OR

FILLETTO STROGONOFF

Strips of prime Welsh steak with fresh mushrooms, onions and peppers in a red wine finished with fresh cream and presented on a bed of basmati rice.

OR

RUSTICO VEGETARIANO

A selection of fresh market vegetables with light stilton cheese, garlic, concussed in puff pastry and presented on a Napoli sauce

OR

SWORD FISH

Chargrilled swordfish steak in light cream, prawns white wine, garlic and touch of Napoli sauce.

TIRAMISU FREEZER CAKE

Coffee soaked sponge filled with zabaglione cream and coffee cream

OR

BUTTERSCOTCH AND MERINGUE SUNDAY

Vanilla ice cream with butterscotch sauce and meringue topped with fresh wiped cream.

OR

CHOCOLATE FUDGE CAKE

Chocolate sponge layered and enrobed with chocolate flavour icing

COFFEE AND CHOCOLATE MINT

£21.95



LISTA DEL VINI WINE LIST



Glass (125ml)
Large glass
(175ml)
Half litre
1 Litre

House Wine 11.5%



2.75
3.50
7.25
13.50

Bianco delle Venezie 11.5% vol Pale straw yellow colour ; dry, very well balanced and harmonic taste; characteristic and very delicate smell.
Merlot delle Venezie 11.5% vol Shiny ruby red aspect, with rust red reflections; velvety taste with light fruit in the finish; vinous smell, medium bodied.

Vini Rossi in Bottiglia (Bottled red wine)

Amarone Classico 1995 14%vol	Full bodied harmonic taste, garnet red colour, amply structured& long on the palate	80.00
Barolo DOCG 14% Vol	Soft, mature, fruit well rounded but still with very characteristic dry finish. Full and robust, but velvety and harmonious.	45.00
Chianti Riserva DOCG 13%vol	Bright ruby red colour; harmonious and fruity, flavour with vinous and fragrant odour.	19.95
Nebbiolo D'alba DOCG 13.5%vol	Deep ruby red, dry, full-bodied, appropriately tannic, when young. velvety and harmonious taste; delicate bouquet reminiscent of violets.	19.95
Chianti Classico 12.5%	Ruby red colour but developing garnet tones with ages; balanced & dry.	18.95
Mara Valpolicella DOC 13.50%vol	Full bodied, good bouquet with a velvety taste, The Grapes are refermented on the Amarone skins, delivering more body and alcohol.	17.95
Bricco Mango 13.5%vol	Very structured red wine, full, complex perfumes of vanilla, cacao & oak.	17.25
Primitivo Salento 13.5%	Ruby red colour with characteristic bouquet and full harmonic taste.	15.50
Bardolino classico 12%	Lightly ruby red with a fruity taste; dry, savoury and harmonic taste.	15.95
Montepulciano D'Abruzzo DOC 12%	Intense ruby red colouie with light purplish shadings. The odour is vinous tenuous & pleasant, while the flavour is dry, soft, sapid & slightly tannic.	15.25
Rosso Conero DOC 13.%	Only the best grapes for this Cru, aged in barriques and then refined in bottle. Full-bodied, intense perfume, excellent taste, balanced tannins.	17.95
Valpolicella Classico DOC 12.5%	Only the finest selected grapes from the Veneto hills. 'All rounder' Soft and supple with vanilla edged dark fruit aromas and deep raisin flavour.	17.25
Cabernet Sauvign DOC 12%vol	Full-bodied, well-rounded ,with excellent balance. Herbaceous nose laced with berry fruits. A skilfully blended union of cabernet varieties.	16.75
Chianti Sensi Flask DOCG 12.5% Vol	Lively, young and brimming with a berry and cherry fruit character. The wine is slightly dry and medium bodied with good depth of flavour.	15.95
Negroamaro Salento 13%vol	Fruity bouquet, ruby red colour, well balanced with smooth taste.	13.95

ROSATO (ROSE)

Chiaretto Classico DOC 12%vol	A stylish and light strawberry pink in colour wine from the area west of Verona reaching to Lake Garde. Fresh, fruity and juicy with plenty of soft red berry fruits.	16.50
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Glass (125ml)	2.95
Large glass (175ml)	4.25
Half litre	10.95

We no longer accept personal cheques as a method of payment in this restaurant

LISTA DEL VINI

Wine List

Vini Bianco in Bottiglia Bottled White Wine



Lacryma Cristi del vesuvio 12.5%	On of the oldest wines of campania, delicate fragrance, slightly floral taste.proudcce in the region of mount Vesuvius.	17.25
Verdicchio Classico DOC12%vol.	Straw-yellow, colour, delicate odour. dry flavour, harmonious with a pleasant aftertaste.	14.95
Orvieto Classico 12%vol.	A semi sweet pale wine, soft and well balanced with a medium body and a delicate floral scented bouquet.	17.50
Orvietto Classico Secco DOC12%vol	This delicious dry, fruity and full flavoured wine has an excellent structure with a subtle hint of almonds on the nose palate.	17.25
Soave Classico DOC12%	Dry, easy drinking wine, delicate and refined bouquet, straw coloured with light but well-balanced body.	15.50
Frascati Superiore DOC12%vol	Delicate, fruity and persistent on the nose and dry, flavoursome and well balanced on the palate.	16.50
Pinot Grigio Delle Venezie 12%vol	Strong aromatic fragrance; pale straw yellow aspect; full, soft taste with certain brightness; intense fragrance.	17.25
Chardonnay Dell venezie12% vol.	Straw-yellow colour. A fine characteristic elegant and noble odour and a dry occasionally soft inviting and extremely fine flavour.	15.95
Vernaccia San GimignanoDOC12%	Tenuous golden yellow colour, intense and flowery aromas with a dry, fresh flavour with tones of almonds.	15.95
Gavi di Gavi 12%vol	Pale straw colour with green tints; very delicate and fruity bouquet. dry, appealing, fresh and harmonious taste.	17.50
Bianco Imperiale Berlucchi	Very pleasant white wine of a light straw colour; notable for its persistent bouquet and bold taste.	16.95

Champagne

Moet et Chandon 12% Vol	Classic Champagne from te world-renowned house displaying fresh maturity, supple and refined lines, elegant and harmonious.	38.00
Bollinger Grande Annee12% Vol	The house of Bollinger only makes the Grande Annee in exceptional vintages, therefore this Champagne shows the specific character of it's year.	85.00

Vini Spumanti

Moscato Spumante 7.5%	Sparkling white wine with a sweet, aromatic flavour.	15.95
Asti Spumante7%	From the famous martini vineyards a clean, sweet sparkling white wine	14.95
Bortolomiol prosecco 11.5% vol extra dry	The sparkling wine process enhances the grape's natural character giving intense aromas of green apple and wisteria blossom.	17.95
Bortolomiol prosecco 11% vol frizzante	The fresh easy drinking style of semi-sparkling wine exudes lots of fruit character with light hints of tropical ripeness.	15.95

Beer and Cider

Peroni Nastro Azzurro66cl5.1%vol	Peroni Nastro Azzurro is a highly drinkable and refreshing premium	4.95
Peroni Nastro Azzurro33cl5.1%vol	lager, intensely crisp and lightly sparking.	2.75
Strongbow Cider 500ml 5.3%vol		2.95

If you have any dietary requirement please ask member of staff.