

## Prosecco - Aperitivo

Glass of Prosecco . . . . .	£5.95
Prosecco with Elderflower Liqueur . . . . .	£6.95
Prosecco with Raspberry Liqueur . . . . .	£6.95
Prosecco with Aperol Spritzer . . . . .	£6.95
Prosecco with Cassis . . . . .	£6.50
Prosecco with Campari . . . . .	£6.50
Prosecco with Raspberry Purée . . . . .	£6.50

## Con Aperitivo

Pane all' Aglio (garlic Bread) . . . . .	£2.95
Pane all' Aglio con Mozzarella . . . . .	£3.95
Pane all' Aglio . . . . .	£3.95
con Chillies or Olives or Peperoni	
Olive e Grissini . . . . .	£3.95
Marinated Olives and Breadsticks	

Please note: Our Olives contain stones

## Starter / Antipasto

Zuppa do Pomodoro / Zuppa del Giorno . . . . .	£5.95
Tuscany tomato soup / soup of the day	
Insalata Caprese . . . . .	£5.95
Tomato, mozzarella & red onion salad with basil oil dressing	
Insalata di Rucola e Parmigiano . . . . .	£5.50
Salad of rocket leaves & parmesan shavings with balsamic dressing	
Verdura Mediterranea . . . . .	£6.50
Grilled Mediterranean vegetables with balsamic vinaigrette	
Pâté Casa Ciro . . . . .	£7.00
Smooth chicken liver pâté with green peppercorns served with garlic bread	
Funghi all' aglio Crema . . . . .	£7.00
Button mushrooms in garlic, white wine, green herbs and cream	
Insalata di Rucola con Parmigiano e Bresaola . . . . .	£7.95
Rocket leaves salad with parmesan shavings, thinly sliced bresaola & balsamic dressing	
Mozzarella in Carozza . . . . .	£7.50
Deep-fried mozzarella served with tomato sauce	
Bandiera. . . . .	£7.95
Tomato, mozzarella & avocado salad, basil oil & balsamic dressing	
Formaggio Pecorino . . . . .	£7.50
Grilled goat's cheese with sesame seeds, served on a pesto crouton with mixed salad leaves and avocado. Spinkled with pine nuts	
Gamberetti e Melone . . . . .	£7.95
Chilled galia melon with freshwater prawns & sauce Marie-rose	
Calamari Fritti . . . . .	£8.50
Deep-fried squid rings served with garlic mayonnaise & lemon	
Avocado al Forno. . . . .	£8.50
Avocado baked with smoked haddock, leeks and spinach in a creamy sauce, topped with mozzarella & baked al Forno	
Prosciutto e Melone. . . . .	£8.50
San Daniele thinly sliced Parma ham with chilled Galia melon & olives	
Cozze all Crema . . . . .	£9.00
Fresh mussels cooked in white wine with garlic, fresh herbs & cream	
Gamberoni al' Aglio . . . . .	£9.95
King prawns cooked in the shell, with garlic and fresh herb butter	
Iantipasto Misto . . . . .	1 person: £9.00 2 people: £17.00
Platter of mozzarella, olives, Parma ham, thinly sliced brasaola, sun-blushed tomatoes, mortadella, grilled red pepper, garlic bread & grated parmesan	

Please note: Our Olives contain stones

# CasaCiro

## Ristorante Italiano & Mediterraneo

## Pasta / Risotto

Spaghettini Arrabiata . . . . .	£8.95
Thin spaghetti in a tomato sauce with herbs and chillies	
Penne Contessa . . . . .	£9.50
Pasta tubes in a spicy tomato sauce with pancetta (Italian bacon), chillies and garlic - hot and spicy	
Cannelloni all Mama Mia . . . . .	£9.50
Large pasta tubes filled with minced meat, spinach and parmesan, baked in a tomato sauce, topped with mozzarella (contains egg)	
Spaghettini Bolognese . . . . .	£9.50
Thin spaghetti served with the classic ragu meat sauce from Bologna	
Spaghettini Carbonara . . . . .	£9.50
Thin spaghetti with bacon, cream, egg, finished with parmesan	
Fusilli Giorgio . . . . .	£9.50
Pasta twirls in a tomato sauce with pancetta (Italian bacon), chicken fillet pieces, mushrooms, broccoli, peas and cream	
Lasagne al Forno . . . . .	£10.50
Layers of pasta and bolognese sauce baked in a tomato sauce, topped with mozzarella (contains egg)	
Penne Casa Ciro . . . . .	£11.00
Pasta tubes with a cream and crushed black peppercorn sauce with chicken fillet pieces	
Linguine Zola . . . . .	£11.00
Pasta ribbons in a sauce of gorgonzola, spinach, onions and cream with chicken fillet pieces	
Linguine Granchio e Chilli . . . . .	£15.50
Pasta ribbons with fresh white crab meat, red chilli, olive oil and rocket salad	
Farfalle Calypso . . . . .	£14.50
Bow-tie pasta with salmon and prawns in a tomato, white wine and cream sauce	
Linguine Julia . . . . .	£15.50
Pasta twirls with pieces of fillet steak and wild mushrooms, in a tomato, Marsala wine and cream sauce	
Spaghettini Marinara . . . . .	£14.50
Thin spaghetti with mixed fish, prawns, calamari, mussels and garlic in a tomato sauce	
Risotto Marinara. . . . .	£14.50
Risotto rice with mixed fish, prawns, mussels and garlic in a tomato sauce	
Risotto Julia . . . . .	£15.50
Risotto rice with pieces of fillet steak and wild mushrooms, in a tomato, Marsala wine and cream sauce	

## Pollo

Pollo Americano. . . . .	£13.50
Grilled chicken fillet strips served on mixed salad leaves with avocado, French dressing and fresh parmesan shavings	
Pollo alla Milanese . . . . .	£14.95
Thinly cut chicken breast coated in breadcrumbs, served with tomato spaghettini	
Pollo Funghi. . . . .	£14.95
Chicken breast with porcini mushrooms, Marsala wine and cream, served with vegetables and sauté potatoes	
Pollo Fiorentina . . . . .	£15.50
Chicken breast topped with spinach, onions and gorgonzola, served on tomato sauce with vegetables and sauté potatoes	
Pollo Palazzo . . . . .	£15.50
Chicken breast filled with asparagus and wrapped in Parma ham. Served with a dolcelatte and red pepper cream sauce with vegetables and sauté potatoes	

## Filletto

Filletto alla Griglia . . . . .	£24.00
Grilled fillet steak cooked to your liking, served with fresh vegetables and sauté potatoes	
Filetto Stroganoff . . . . .	£24.00
Tender pieces of fillet steak, sautéed with paprika, red peppers, brandy and cream, served with fresh vegetables & sauté potatoes	
Filetto Porcini . . . . .	£24.00
Tender pieces of fillet steak with wild porcini mushrooms, cream and Marsala wine, served with fresh vegetables and sauté potatoes	
Filetto alla Pepe Nero . . . . .	£24.95
Fillet steak with a crushed black peppercorn, brandy and cream sauce, served with fresh vegetables and sauté potatoes	
Filetto alla Diane . . . . .	£24.95
Fillet steak with mushrooms, onions, Dijon mustard, brandy, port and cream, served with fresh vegetables and sauté potatoes	
Filetto Barolo . . . . .	£24.95
Grilled fillet steak topped with chicken liver pâté, with a rich barolo wine sauce, served with fresh vegetables and sauté potatoes	

## Vegetarian

Panzerotti al Casa Ciro . . . . .	£9.50
Pancake filled with ricotta cheese, spinach, mushrooms and onions, baked al forno in a tomato sauce, topped with mozzarella	
Melanzana Parmigiano . . . . .	£10.95
Layered aubergine, mozzarella and parmesan, baked al forno in a tomato sauce, topped with mozzarella	
Verdura all Griglia . . . . .	£9.95
Grilled Mediterranean vegetables with balsamic vinaigrette	
Fusilli Verdura . . . . .	£9.95
Pasta twirls with fresh vegetables and tomato sauce	
Torta Rustica . . . . .	£12.95
Tuscany filo pastry pie filled with fresh vegetables, pine nuts and goat's cheese, served with tomato sauce, vegetables & sauté potatoes	
Insalata con Formaggio Pecorino . . . . .	£12.95
Grilled goat's cheese with sesame seeds served on roasted peppers and courgettes with mixed salad leaves, avocado and pine nuts	
Escalope du Necollo Pilicate. . . . .	£13.50
Nut escalope with creamy sweet chilli sauce, served with vegetables and sauté potatoes	
Risotto Verdura . . . . .	£10.95
Risotto rice with fresh vegetables and tomato sauce	

Please ask for our Vegan Menu

## Side Orders

Half portion of any Pasta Dish. . . . .	£6.50
*Steak or Fish pasta £9.00	
Add extra Fillet Steak to pasta. . . . .	£5.00
Add Fillet of Salmon to pasta . . . . .	£4.00
Add extra Chicken to pasta . . . . .	£3.50
Add Garlic Prawn to Fillet Steak . . . . .	£6.00
Add Garlic Butter to Steaks . . . . .	£1.50
Add extra Chilli. . . . .	£0.80
Mixed Salad . . . . .	£4.50
with either French dressing or Balsamic oil dressing	
Portion of boiled Rice . . . . .	£2.50
Portion of French bread. . . . .	£2.00
Portion of French Fries . . . . .	£2.50

## Desserts

Homemade Dessert of the Day . . . . .	£5.00
Profiteroles . . . . . (each):	£2.00
with an Italian pastry cream and topped with a warm chocolate sauce	
Traditional Italian Panetonne Pudding*. . . . .	£5.50
served warm, with spun toffee sauce & amaretto ice cream	
Piccola Pavlova <sup>GF</sup> . . . . .	£5.50
Meringue nest filled with mascarpone cream, fresh fruit and mango coulis	
White Chocolate & Raspberry Cheesecake* . . . . .	£5.50
served with raspberry coulis	
Tiramisu* . . . . .	£5.50
Original Italian dessert made with mascarpone cheese and warm chocolate sauce	
Crème Brûlée Casa Ciro* <sup>GF</sup> . . . . .	£5.50
A rich crème set on pecan nut praline with strawberries & rhubarb	
Lemon Sorbet <sup>GF</sup> . . . . .	£5.00
made with Limoncello lemon liqueur	
Treacle Tart*. . . . .	£5.50
served warm with vanilla ice cream	
Chocolate Brownie* . . . . .	£5.50
served warm with chocolate sauce and vanilla ice cream	
Banoffee Pie*. . . . .	£5.50
Crème Caramel <sup>GF</sup> . . . . .	£4.50
Affogato <sup>GF</sup> . . . . .	£4.50
Vanilla ice cream with hot espresso poured over	
Assorted Ice Creams (2 scoops) <sup>GF</sup> . . . . .	£4.50
White Chocolate, Sticky Toffee Crunch, Amaretto, Pistachio, Vanilla, Rum & Raisin	
Selection of Cheese & Biscuits . . . . .	£6.50

<sup>GF</sup> = Gluten Free \* Dessert contains Nuts

All Desserts are prepared in a Nut environment

Our dishes are cooked to order,  
please bear with us during busy periods

## FOOD ALLERGIES & INTOLERANCES

Before you order your food and drinks, please speak to our staff if you wish to know more about our ingredients.

## Liqueur Coffees

Bailey's Coffee <i>with Bailey's</i>
Benevento Coffee <i>with Strega</i>
Calypso Coffee <i>with Tia Maria</i>
French Coffee <i>with Brandy</i>
Irish Coffee <i>with Whiskey</i>
Mocha Coffee <i>with Chocolate Liqueur and whipped cream</i>
Caramello Coffee <i>with Toffee Liqueur and whipped cream</i>
Italian Coffee <i>with Amaretto</i>
Jamaican Coffee <i>with Dark Rum</i>
Mexican Coffee <i>with Kahlua</i>
Sicilian Coffee <i>with Sambuca</i>
Russian Coffee <i>with Vodka</i>

**£5.50**  
each

## Spirits

Whisky, Vodka, Gin, Rum	25ml	£4.00
Archers, Malibu	25ml	£3.80
Aperol, Campari, Pimms	50ml	£3.80
Sherry, Vermouth	50ml	£3.80
Port LBV	50ml	£4.20
Vecchia Romagna (Italian Brandy)	25ml	£4.50
Special Crafted Gin (ask staff)	25ml	£4.50
Jack Daniels, Calvados, Armagnac, Single Malt Whisky	25ml	£4.50
Remy Martin VSOP	25ml	£4.50
Jack Daniels Single Barrel	25ml	£6.00
Remy Martin XO (a fine champagne cognac, aged up to 35 years)	25ml	£9.50

## House Specials

Sangria Jug.....	£18.50	Glass.....
Espresso Martini		£6.00

## Draught / Bottled Beer

Moretti	1/2 Pint: £2.70	Pint: £5.50
Peroni	5.1% ABV 330ml	£4.00
San Miguel	5.0% ABV 330ml	£3.75
London Pride Bitter	4.7% ABV 500ml	£4.50
Bulmers Cider	5.0% ABV 568ml	£4.50
Beck's Blue - (Alcohol Free)	275ml	£3.75

## Sparkling Wines by the bottle

Asti Spumante (sweet)	£21.00
Prosecco	£23.00
Pinot Grigio Blush (Pink Sparkling)	£25.00
Veuve Clicquot (Premier Cru)	£48.00
Laurent-Perrier Rosé	£85.00
Dom Perignon 1999	£150.00
House Champagne	£33.00

# Wine List

## White

	Small 125ml	Regular 175ml	Large 250ml	Bottle 750ml
<b>Sauvignon Blanc from Materica</b> <small>A dry Sauvignon from the Veneto region of Italy. 12.0% ABV</small>	£4.00	£5.00	£6.50	£17.95
<b>Soave Veneto 2018</b> <small>A clean, fresh dry wine... 11.5% ABV</small>	£4.50	£5.30	£6.80	£19.00
<b>Frascati Superiore 2018</b> <small>A medium dry wine, aromatic and soft... 12.5% ABV</small>		£6.00	£7.50	£23.00
<b>Chardonnay 2018 Coorong Estate South Eastern Australia</b> <small>A round dry white wine with light citrus flavours with peach and tropical fruit... 13.0% ABV</small>		£6.00	£7.50	£24.00
<b>Pinot Grigio 2017</b> <small>Pale lemon in colour, fresh and dry with a clean finish... 12.0% ABV</small>		£6.20	£7.80	£23.00
<b>Nostra Reserva Sauvignon Blanc 2018</b> <small>Sourced from Chile's premium region, Casablanca. This is a pure, exuberantly fruity Sauvignon packed full of grassy tropical fruit. Instantly refreshing and moreish with a lovely tangy finish... 12.5% ABV</small>		£6.80	£8.00	£26.00
<b>Gavi del Comune di Gavi 2018</b> <small>Delicious, lively &amp; gently aromatic nose, with fuller mineral and citrus flavour... 12.5% ABV</small>				£29.00
<b>Blind River New Zealand Sauvignon 2017</b> <small>A youthful wine with fine acidity and length. Balance between ripe tropical fruit and delicate herbaceous notes... 13.0% ABV</small>	£7.80	£9.50		£32.00
<b>Macon Lugny 2017 Louis Latour</b> <small>A smooth, creamy and full bodied burgundy with lemon and pears on the nose... 13.0% ABV</small>				£32.00
<b>Sancerre Domaine Alain Gueneau 2017</b> <small>Single domain with ripe rhubarb and gooseberry fruit and a crisp, clean finish... 13.5% ABV... (typical Brighton price £36 - £40)</small>				£35.00

## Rosé

	Regular 175ml	Large 250ml	Bottle 750ml
<b>Rosé D'Anjou 2017</b> <small>Well balanced, fruity and light... 11.0% ABV</small>	£6.00	£7.50	£21.00
<b>Pinot Grigio Rosé 2018</b> <small>Delicate floral aroma with soft red fruit flavours... 12.5% ABV</small>	£6.50	£7.80	£24.00
<b>Sancerre Rosé - Hubert Brochard 201</b> <small>Light berry fruit with hints of spice liquorice... 13.0% ABV</small>			£35.00

*Please note: vintages stated are subject to availability and may be substituted*

## Red

	Small 125ml	Regular 175ml	Large 250ml	Bottle 750ml
<b>Merlot Diego de la Vega</b> <small>A soft, smooth, easy drinking wine... 13.0% ABV</small>	£4.00	£5.00	£6.50	£17.95
<b>Nero D'Avola Sicilia 2017</b> <small>Aromas of ripe blackberry leading to a medium bodied fruity palate... 14.0% ABV</small>		£5.50	£7.00	£20.00
<b>Chianti DOCG 2015</b> <small>Tuscany's famous wine with ripe soft fruits and a delicate finish... 12.5% ABV</small>		£5.50	£7.20	£23.00
<b>De Conti Appassimento 2017</b> <small>Wine from Puglia, made in the same style as Amarone, drying the grapes from Sangiovese and Primitivo, full bodied wine... 14.5% ABV</small>		£6.00	£7.80	£24.00
<b>Espirito Malbec 2017</b> <small>This 2014 vintage is deep in colour, with a nose of current fruit and a deep, creamy palate... 13.5% ABV</small>		£6.00	£7.80	£24.00
<b>Valpolicella Classico Superiore 2017 Cantina di Negrar</b> <small>A robust ruby red. Full-bodied with a velvety finish... 13.0% ABV</small>		£6.00	£7.80	£24.00
<b>Hesketh Shiraz 2016</b> <small>A bold and generous Shiraz with lovely primary fruit</small>		£6.50	£8.00	£26.00
<b>Rioja Campo Dorada Reserva 2014</b> <small>Full-flavoured Rioja with a gentle cedar wood finish... 14.0% ABV</small>				£29.00
<b>Rive 2016</b> <small>Barbera grape, full bodied, won 5 stars award from Decanter magazine... 14.5% ABV</small>				£35.00
<b>Barolo Essenze Terre DaVino 2013</b> <small>An Italian classic, made from the Nebbilio grape, a big wine... 14.0% ABV</small>				£40.00
<b>Amarone Classico Cantina Negrar 2015</b> <small>A powerful wine, intense, full-bodied with tawny spicy flavours... 15.0% ABV (Typical London fine dining price £50 - £60)</small>				£45.00

*Please note: vintages stated are subject to availability and may be substituted*

## Soft Drinks

Pepsi Cola, Diet Pepsi, Lemonade, Tonic,	284ml	£2.20
Orange Juice, Tomato Juice, Apple Juice, Pineapple Juice, Cranberry Juice	284ml	£2.40
Fever Tree Tonic Sicilian Lemon	200ml	£2.00
Fever Tree Tonic / Light	200ml	£2.00
Fever Tree Tonic Elderflower	200ml	£2.00
Fever Tree Tonic Mediterranean	200ml	£2.00
Fever Tree Tonic Ginger Ale	200ml	£2.00
San Pellegrino Aranciata (can)	330ml	£2.30
San Pellegrino (can)	330ml	£2.30
Hildon Natural Mineral Water still or sparkling	750ml	£3.70
J2O	275ml	£2.70
Coca Cola / Diet Coke (Bottle)	330ml	£3.00
Red Bull	250ml	£3.50
Mixers		£0.70

## Hot Drinks

Cup of Tea (black, green or a selection of fruit teas)	£1.70
Espresso or Filter Coffee	£2.00
Double Espresso	£2.80
Cappuccino or Latte	£2.60
Liqueur Coffee	£5.95

## Dessert Wines, Ports & Brandies

Dessert Wine - Moscato Passito	125ml	£4.50
Taylor's LBV Port	50ml	£3.95
Vecchia Romagna	25ml	£4.00
Calvados, Armagnac, Single Malt	25ml	£4.50
Remy Martin VSOP	25ml	£4.50
Remy Martin XO	25ml	£9.50

## Special Shots 'After Dinner Drinks'

Slippery Nipple Sambuca with Bailey's	£4.00
Springbok Crème de Menthe with Bailey's	£4.00
Cicciolina Tia Maria with Bailey's	£4.00
Ciocolato Chocolate Liqueur	£3.80
Caramello Toffee Liqueur	£3.80
Frozen Grappa Italian Brandy	£3.80
Frozen Limoncello Lemon Liqueur	£3.80
Flaming Sambuca Lit with coffee beans	£3.80
Black Sambuca Flavoured with Liqueurice	£3.80
Pink Sambuca Flavoured with Raspberry	£3.80

30-31 Marine Parade, Worthing BN11 3PT

Tel: 01903 239090

Book on-line at:  
[www.casaciro.co.uk](http://www.casaciro.co.uk)