

CasaCiro

Ristorante Italiano & Mediterraneo

Prosecco - Aperitivo

Glass of Prosecco	£6.50
Prosecco with Elderflower Liqueur	£6.95
Prosecco with Raspberry Liqueur	£6.95
Prosecco with Cassis	£6.95
Prosecco with Campari	£6.95
Prosecco with Raspberry Puree	£6.95

Con Aperitivo

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

Please note: Our Olives contain stones

Starter / Antipasto

Zuppa do Pomodoro / Zuppa del Giorno Tuscany tomato soup / soup of the day	£6.00
Insalata Caprese Tomato, mozzarella & red onion salad with basil oil dressing	£6.00
Insalata di Rucola e Parmigiano Salad of rocket leaves & parmesan shavings with balsamic dressing	£6.00
Verdura Mediterranea Grilled Mediterranean vegetables with balsamic vinaigrette	£7.50
Pâte CasaCiro Smooth chicken liver pâté with green peppercorns served with garlic bread	£8.00
Funghi all' aglio Crema Button mushrooms in garlic, white wine, green herbs and cream	£8.00
Insalata Rucola con Parmigiano e Bresaola Rocket leaves salad with parmesan shavings, thinly sliced bresaola & balsamic dressing	£8.50
Mozzarella in Carozza Deep-fried mozzarella served with tomato sauce	£8.50
Bandiera Tomato, mozzarella & avocado salad, basil oil & balsamic dressing	£8.95
Formaggio Pecorino Grilled goat's cheese with sesame seeds, served on a pesto crouton with mixed salad leaves & avocado. Sprinkled with pine nuts	£8.95
Gamberetti e Melone Chilled galia melon with freshwater prawns & sauce marie-rose	£9.50
Calamari Fritti Deep-fried squid rings served with garlic mayonnaise & lemon	£9.50
Avocado al Forno Avocado baked with smoked haddock, leeks and spinach in a creamy sauce, topped with mozzarella & baked al Forno	£9.50
Prosciutto e Melone San Daniele thinly sliced Parma ham with chilled galia melon & olives	£9.50
Gamberoni all' Aglio King prawns cooked in the shell, with garlic & fresh herb butter	£11.00
Antipasto Misto 1 person: £11.00 2 people: £19.00 Platter of mozzarella, olives, Parma ham, thinly sliced bresaola, sun-blushed tomatoes, mortadella, grilled red pepper, garlic bread & grated Parmesan	

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Pasta / Risotto

Spaghettini Arrabiata Thin spaghetti in a tomato sauce with herbs and chillies	£10.00
Penne Contessa Pasta tubes in a spicy tomato sauce with pancetta, chillies and garlic - hot & spicy	£10.50
Cannelloni all Mama Mia Large pasta tubes filled with minced meat, spinach & parmesan, baked in a tomato sauce, topped with mozzarella (contains egg)	£10.50
Spaghettini Bolognese Thin spaghetti served with the classic ragu meat sauce from Bologna	£10.50
Spaghettini Carbonara Thin spaghetti with bacon, cream, egg, finished with parmesan	£11.00
Fusilli Giorgio Pasta twirls in a tomato sauce with pancetta (Italian bacon), chicken fillet pieces, mushrooms, broccoli, peas and cream	£11.00
Lasagne al Forno Layers of pasta and bolognese sauce baked in a tomato sauce, topped with mozzarella (contains egg)	£12.00
Penne CasaCiro Pasta tubes with a cream & crushed black peppercorn sauce with chicken fillet pieces	£12.00
Linguine Zola Pasta ribbons in a sauce of gorgonzola, spinach, onions & cream with chicken fillet pieces	£12.00
Linguine Granchio e Chilli Pasta ribbons with fresh white crab meat, red chilli, olive oil and rocket salad	£16.50
Farfalle Calypso Bow-tie pasta with salmon and prawns in a tomato, white wine and cream sauce	£15.00
Linguine Julia Pasta ribbons with pieces of fillet steak and wild mushrooms, in a tomato, Marsala wine and cream sauce	£16.95
Spaghettini Marinara Thin spaghetti with mixed fish, prawns, calamari, mussels, and garlic in a tomato sauce	£16.00
Risotto Marinara Risotto rice with mixed fish, prawns, calamari mussels and garlic in a tomato sauce	£16.00
Risotto Julia Risotto with pieces of fillet steak, wild mushrooms, in a tomato, Marsala wine & cream sauce	£16.50

Pollo

Pollo Americano Grilled chicken fillet strips served on mixed salad leaves with avocado, French dressing and fresh Parmesan shavings	£14.00
Pollo alla Milanese Thinly cut chicken breast coated in breadcrumbs, served with tomato spaghetti	£15.50
Pollo Funghi Chicken breast with porcini mushrooms, Marsala wine and cream, served with vegetables and sauté potatoes	£15.95
Pollo Fiorentina Chicken breast topped with spinach, onions and gorgonzola, served on tomato sauce with vegetables and sauté potatoes	£16.50
Pollo Palazzo Chicken breast filled with asparagus and wrapped in Parma ham. Served with a dolce latte and red pepper cream sauce with vegetables and sauté potatoes	£16.50

Pesce

Bianchetti Whitebait dusted in flour, deep fried with garlic mayo	£ 8.00
Insalata di Mare Grilled salmon, king prawn, freshwater prawns, mixed salad leaves, avocado & balsamic vinegar	£16.00
Avocado al Forno Avocado baked with smoked haddock, leeks and spinach in a creamy sauce, topped with mozzarella & baked al Forno	mains £16.00
Cozze alla Crema Fresh mussels cooked in white wine, garlic, parsley & cream	starter £9.00 mains £17.00
Salmon Monte Carlo Salmon fillet with prawns, mushroom, petite onions, with white wine & chive sauce	£18.50
Capasante Scallops wrapped in pancetta with king prawns & garlic butter	starter £11.50 mains £20.00
Duetto di Pesce Fillet of sea-bass, salmon, king prawn in a lobster bisque sauce	£19.50
Grilled Dover Sole Whole Dover sole cooked in garlic butter/tartare with french fries or new potatoes	£28.00

Filletto

Filletto alla Griglia Grilled fillet steak cooked to your liking, with fresh vegetables and sauté potatoes	£27.00
Filletto Stroganoff Tender pieces of fillet steak, sautéed with paprika, red peppers, brandy and cream, served with fresh vegetables & saute potatoes	£25.00
Filletto Porcini Tender pieces of fillet steak with wild porcini mushrooms, cream and Marsala wine, served with fresh vegetables and sauté potatoes	£25.00
Filletto alla Pepe Nero Fillet steak with a crushed black peppercorn, brandy and cream sauce, served with fresh vegetables and sauté potatoes	£28.00
Filletto alla Diane Fillet steak with mushrooms, onions, Dijon mustard, brandy, port & cream, served with fresh vegetables & saute potatoes	£28.00
Filletto Barolo Layers of fillet steak topped with chicken liver pâté, and a rich barolo wine sauce, served with fresh vegetables and sauté potatoes	£28.00

Vegetarian

Panzerotti al CasaCiro Pancake filled with ricotta cheese, spinach, mushrooms & onions, baked al forno in a tomato sauce, topped with mozzarella	£ 9.50
Fusilli Verdura Pasta twirls with fresh vegetables and tomato sauce	£11.00
Verdura all Griglia Grilled Mediterranean vegetables with balsamic Vinaigrette	£11.50
Melanzana Parmigiano Layered aubergine, mozzarella and parmesan, baked al forno in a tomato sauce, topped with mozzarella	£11.50
Torta Rustica Tuscany filo pastry pie filled with fresh vegetables, pine nuts & goat's cheese, served with tomato sauce, vegetables & sauté potatoes	£13.00
Insalata con Formaggio Pecorino Grilled goat's cheese with sesame seeds served on roasted peppers & courgettes with mixed salad leaves, avocado and pine nuts	£13.00
Escalope du Necollo Pilicate Nut escalope with creamy sweet chilli sauce, with vegetables & saute potatoes	£13.50
Risotto Verdura Risotto rice with fresh vegetables and tomato sauce	£12.00

Side Dishes

Half portion of any pasta dish*	£ 7.00
*Steak or Fish pasta	£ 9.50
Add extra Fillet Steak to Pasta	£ 6.00
Add Fillet of Salmon to Pasta	£ 5.50
Add extra Chicken to Pasta	£ 3.50
Add Garlic Prawn to Fillet Steak	£ 9.00
Add Garlic Butter to Steaks	£ 1.50
Add extra Chillies	£ 1.00
Mixed salad, with either French dressing or balsamic & oil dressing	£ 4.50
Portion of boiled rice	£ 2.50
Portion of French bread	£ 2.00
Portion of French fries	£ 3.00

FOOD ALLERGIES & INTOLERANCES

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

A 10% discretionary service charge will be added to all bills



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Spirits

Whisky, Vodka, Gin, Rum	25ml	£4.50
Archers, Malibu	25ml	£4.00
Aperol, Campari, Pimms	50ml	£4.00
Sherry, Vermouth	50ml	£4.00
Port LBV	50ml	£4.50
Vecchia Romagna (Italian Brandy)	25ml	£4.95
Special Crafted Gin (ask staff)	25ml	£5.00
Jack Daniels, Calvados, Armagnac, Single Malt Whisky	25ml	£5.00
Remy Martin VSOP	25ml	£5.00
Jack Daniels Single Barrel	25ml	£6.00
Remy Martin XO / Hennessy XO <small>(a fine champagne cognac, aged up to 35 years)</small>	25ml	£11.00

Soft Drinks

Pepsi Cola, Diet Pepsi, Lemonade, Tonic, Bitter Lemon	284ml	£2.20
Orange Juice, Tomato Juice, Apple Juice, Cranberry Juice	284ml	£2.40
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 Lemon (can)	330ml	£2.30
Hildon Natural Mineral Water still or sparkling	750ml	£3.70
J20 ^{Apple & Mango}	275ml	£2.70
Coca Cola / Diet Coke (Bottle)	330ml	£3.00
Red Bull	250ml	£3.50
Mixers		£0.70

Hot Drinks

Cup of Tea <small>(black, green or a selection of fruit teas)</small>	£2.00
Espresso or Filter Coffee	£2.50
Double Espresso	£3.00
Cappuccino or Latte	£3.50
Liqueur Coffee	£6.50



House Specials

Sangria Jug.....	£18.50	Glass.....	£7.00
Espresso Martini			£7.50
Aperol Spritzer			£7.50
Gin (alcohol Free) 0%			£4.00

Bottled Beer

Peroni	5.1% ABV	330ml	£4.50
San Miguel	5.0% ABV	330ml	£4.00
London Pride Bitter	4.7% ABV	500ml	£4.50
Bulmers Cider	5.0% ABV	500ml	£4.50
Kopparberg Pear Cider	5.0% ABV	500ml	£4.50
Beck's Blue / Peroni LIBRA <small>(Alcohol Free)</small>		275ml	£3.75

Special Shots 'After Dinner Drinks'

Patron XO	Tequila Coffee	£5.00
Slippery Nipple	Sambuca with Baileys	£5.00
Springbok	Crème de Menthe with Baileys	£5.00
Cicciolina	Tia Maria with Baileys	£5.00
Ciocolate	Chocolate Liqueur	£5.00
Caramello	Toffee Liqueur	£5.00
Frozen Grappa	Italian Brandy	£5.00
Frozen Limoncello	Lemon Liqueur	£5.00
Flaming Sambuca	Lit with coffee beans	£5.00
Black Sambuca	Flavoured with Licorice	£5.00
Pink Sambuca	Flavoured with Raspberry	£5.00
NEW Jägerbombs		£6.00
NEW Espresso Martini		£7.50

Sparkling Wines by the bottle

Asti Spumante (sweet)	£21.00
Prosecco	£24.00
Pink Prosecco	£26.00
Veuve Clicquot (Premier Cru)	£60.00
Laurent-Perrier Rosé	£90.00
Dom Perignon	£160.00
House Champagne	£36.00

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30-31 Marine Parade, Worthing BN11 3PT

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You can now book on-line at:

www.casaciro.co.uk