

# CasaCiro

Ristorante Italiano & Mediterraneo

**Please note:** Some dishes may vary depending on allergens. Please specify your requirements to a member of our team and they will be able to advise.

## APERITIVO

Bellini, Aperol Spritz, Limoncello Spritz

All £9.50

## CON APERITIVO

Pane all' Aglio (Garlic Bread) \* 4.5

Pane all' Aglio con Mozzarella 5.5

Add Chillies, Olives or Pepperoni +1.00

Arancini Balls 6.5

Italian rice balls stuffed with mozzarella, tomato & basil

Bruschetta \* \* 9.5

Toasted Bread topped with Olive Oil, Tomato & Onion

Olive e Grissini \* 4

Marinated Olives and Breadsticks

Please Note: Our Olives contain Stones

## ANTIPASTO

Antipasto Misto \* 9/17

Platter of Mozzarella, Olives, Parma Ham, Sun-Blushed Tomatoes, Mortadella, Grilled Red Pepper, Garlic Bread & Grated Parmesan

## STARTERS

Insalata Caprese \* 7.5

Heritage tomatoes, mozzarella & red onion salad with basil oil dressing  
(Add avocado + 2.5)

Sicilian Caponata \* \* \* 9

Fragrant Sicilian aubergine & fig caponata, confit tomato & fresh garden herbs

Pâté Casa Ciro \* 9

Smooth chicken liver pate with green peppercorns served with garlic bread

Funghi all' aglio Crema \* 8.5

Button mushrooms in garlic, white wine, green herbs and cream

Burrata & Datterino Tomato Salad \* 10

Burrata served on a datterino tomato salad served with a pesto crostini

Mozzarella in Carozza 9

Deep fried mozzarella served with tomato sauce

Calamari Fritti \* 9.5

Deep fried squid rings served with garlic mayonnaise & lemon

Chargrilled Mackerel \* \* 9

Chargrilled mackerel served on a balsamic, beetroot & apple salad

Gamberoni all' Aglio \* \* 11.5

King prawns cooked in the shell, with garlic and fresh herb butter

Capasante \* \* 13

Scallops wrapped in pancetta with king prawns in a garlic butter sauce

## PASTA

Linguine Arrabiata \* \* \* 11

Linguine in a tomato sauce with herbs & chillies

Cannelloni all Mama Mia 12.5

Large pasta tubes filled with minced meat, spinach & parmesan. Baked in a tomato sauce topped with mozzarella (contains eggs)

Spaghetti Bolognese \* \* 12.5

Served with the classic Bolognese sauce

Linguine Carbonara \* 12.5

Linguine with pancetta & egg, finished with parmesan

Paccheri Giorgio \* 12.5

Paccheri pasta in a tomato sauce with pancetta, chicken fillet pieces, mushrooms, broccoli, peas & cream

Lasagna al Forno 13

Layers of pasta and classic ragu meat sauce baked in a tomato sauce, topped with mozzarella (contains eggs)

Paccheri Casa Ciro \* 13

Cream & crushed black peppercorn sauce with chicken fillet pieces

Linguine Granchio e Chilli \* 18

Fresh white crab meat, red chilli, olive oil & rocket salad

Pappardelle Julia \* 18.5

Pieces of fillet steak & wild mushrooms in a tomato, Marsala wine & cream sauce

Linguine Marinara \* \* 17.5

Linguine mixed fish, prawns, mussels & garlic in a tomato sauce

## RISOTTO

Risotto Julia \* 18.5

Risotto rice with pieces of fillet steak & wild mushrooms in a tomato, Marsala wine & cream sauce

## POLLO

Pollo alla Milanese 17

Thinly cut chicken breast coated in breadcrumbs, served with tomato spaghetti

Pollo Funghi \* 17.5

Chicken breast with porcini mushrooms, Marsala wine and cream. Served with hispi cabbage, crispy onions & creamy buttery mash potato

Pollo Palazzo \* 18

Chicken breast filled with asparagus and wrapped in Parma ham served with a dolcelatte & red pepper cream sauce with hispi cabbage, crispy onions & creamy buttery mash potato

*If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although due care is taken, there is a risk of allergen ingredients still being present.*

*A discretionary 10% service charge will be added to your bill*

## PESCE

Avocado al Forno \* 10/16.5

Avocado baked with smoked haddock, leeks & spinach in a cream sauce topped with mozzarella baked al forno

Salmon Monte Carlo \* \* 20

Salmon fillet with prawns, mushrooms, petite onions with white wine & chive sauce. Served with glazed carrots, chargrilled asparagus & spring onion mash potato

Duetto di Pesce \* 23

Fillet of sea bass, salmon & king prawn in a lobster bisque sauce. Served with glazed carrots, chargrilled asparagus & spring onion mash potato

Insalata di Mare \* \* 18.5

Grilled salmon, king prawn, freshwater prawns, mixed salad leaves, avocado & Balsamic vinegar

Pan Roasted Salmon 17.5

Pan roasted Salmon fillets served with a creamy parmesan, pea, carrot & pancetta sauce topped with young lettuce & a polenta chip

## BISTECCA

8oz Sirloin \* \* 23

Grilled Sirloin steak

Filetto alla Griglia \* \* 27.5

Grilled fillet steak

All Steaks served with glazed carrots, chargrilled tenderstem broccoli & parmesan Italian-seasoned fried jacket potato wedges.

Add sauce to any steak + 2.5  
Stroganoff \*, Pepe Nero\*, Diane \*, Porcini \*, Garlic Butter \*

## VEGETARIAN

Panzerotti al Casa Ciro 11

Pancake filled with ricotta cheese, spinach, mushrooms & onions, baked al forno in a tomato sauce, topped with mozzarella

Torta Rustica 13.5

Tuscan filo pastry pie filled with fresh vegetables, pine nuts & goats cheese, served with tomato sauce, vegetables & sauté potatoes

Insalata Con Formaggio Pecorino \* 14

Grilled goats cheese with sesame seeds, served on roasted peppers with mixed salad leaves, avocado & pine nuts

Escalope du Necollo Pilicate \* 14

Nut escalope with creamy sweet chilli sauce, vegetables & sauté potatoes

Risotto Verdura \* \* \* 12.5

Risotto rice with fresh vegetables & tomato sauce. (Also available with penne pasta)

Aubergine al Forno 12

Baked Aubergine stuffed with ricotta, spinach, mushrooms & garlic topped with pesto breadcrumbs. Served with warm Caponata.

## SIDES

Chargrilled tenderstem broccoli - 3.5

Creamy mash potato - 3.5

Datterino tomato salad - 5

Basket of bread - 2.5

Mixed salad - 4.5 (French or balsamic dressing)

\*Can be made with plant-based ingredients

\*Can be made with gluten-free ingredients

\*Can be made with dairy-free ingredients

**Please note:**

During busy periods waiting times may be longer.  
All our food is prepared & served fresh.

## Spirits

Whiskey, Vodka, Gin, Rum	25ml	£4.5
Archers, Malibu	25ml	£4
Aperol, Campari, Pimms	50ml	£4
Sherry, Vermouth	50ml	£4
Port LBV	50ml	£4
Grappa	25ml	£6
Vecchia Romagna (Brandy)	25ml	£5.5
Special Crafted Gin (Ask Staff)	25ml	£5.5
Jack Daniels, Calvados	25ml	£5.5
Armagnac, Single Malt Whiskey		
Remy Martin VSOP	25ml	£6.5
Jack Daniels Single Barrel	25ml	£7.5
Remy Martin XO	25ml	£13

## Beer

Birra Murano 4.6% abv	284ml	£3
Birra Murano 4.6% abv	568ml	£5.75
Peroni 5.1% abv	330ml	£4.95
San Miguel 5.0% abv	330ml	£4.50
London Pride Bitter 4.7% abv	500ml	£5.50
Bulmers Cider 5.0 abv	500ml	£4.95
Kopparberg Cider 5.0 abv	500ml	£4.95
Peroni 0% (Alcohol Free)	275ml	£4.95

## Soft Drinks

Sodas	284ml	£3
Pepsi Cola, Diet Pepsi, Lemonade, Tonic, Bitter Lemon		
Juices	284ml	£4
Orange, Tomato, Apple, Cranberry		
Fever Tree Tonic	200ml	£4
Light, Elderflower, Mediterranean, Ginger Ale		
San Pellegrino	330ml	£3
Aranciata, Lemon		
J20	275ml	£3.5
Apple & Mango		
Coca Cola	330ml	£3.5
Diet Coke	330ml	£3.5
Fanta	330ml	£3.5
Red Bull	330ml	£3.5
Mixers		£2.5
Hildon Mineral Water	750ml	£4

## House Specials

Sangria	Jug	£19.50	Glass	£8.5
Espresso Martini				£8.50
Gin (Alcohol Free)				£4.00

## Hot Drinks

Tea	£2.10
Green Tea, Black, Selection of Fruit Teas	
Espresso or Filter Coffee	£2.50
Double Espresso	£3.00
Cappuccino or Latte	£3.50
Liqueur Coffee	£6.95

## Sparkling

Cielo Prosecco Rose - 27
House Prosecco Spumante - 30
Veuve Clicquot Ponsardin Brut NV - 75
Laurent-Perrier Cuvée Rosé Brut NV - 95
House Champagne - 45

## White Wine

(175ml , 250ml , Btl)

Cielo Garganega Chardonnay (Veneto, Italy)	
Ripe aromas of flowers, peach and melon	
	5.4, 7.15, 21

Da Vero Biologico Catarratto (Sicily, Italy)	
Bright and juicy with zingy citrus, grapefruit and subtle floral and fennel notes on the finish	
	5.75, 7.65, 22

Pinot Grigio Orsino (Veneto, Italy)	
Crisp and dry in style, with pure-youthful stone and citrus fruits and delicate floral aromas	
	6.4, 8.5, 24.5

Sensale Bio Grillo (Sicily, Italy)	
Delicate straw yellow colour with white peach & yellow melon	
	7.25, 9.6, 28

Taringi Sauvignon Blanc (Marlborough, New Zealand)	
A mixture of tropical and citrus fruits	
	8.75, 11.6, 34

Nuovo Quadro Gavi del Comune di Gavi (Piedmont, Italy)	
Fresh and light zesty citrus notes on the palate lift a textured well-rounded.	
	38

Soave Pieropan La Rocca   Organic (Veneto, Italy)	
Almond essence and honey with notes of vanilla and Almond kernel with ripe apricot and exotic fruits	
	60

Puligny-Montrachet Domaine Bacheys-Legros 2019 (Burgundy, France)	
Strong minerality, with some citrus tones. Crisp with citrus, melon and stone fruits, and a touch of oak	
	80

## Red Wine

(175ml , 250ml , Btl)

Sangiovese Primitivo (Veneto, Italy)	
Great freshness from the sangiovese. Ripe, black-cherry notes from the primitivo	
	5.4, 7.15, 21

La Bacca Nerello Mascalese (Sicily, Italy)	
Bright plum, red and black cherry fruits and a lick of spice on the finish	
	6.25, 8.3, 24

Santuario Malbec (Mendoza, Argentina)	
Rich, plummy Malbec. A juicy, succulent red with a soft, creamy finish.	
	7.25, 9.6, 28

De'Conti 100 x 100 Appassimento 2020 (Puglia, Italy)	
Dried cranberries, currants, nutmeg and pepper. In the mouth it is vibrant with ripe berry fruits, smooth with velvety tannins	
	7.5, 10, 29

Barolo Flori 2018 (Piedmont, Italy)	
Tobacco, leather and violet scented aromas from the Neb-biolo.	
	37.5

Amarone Della Valpolicella 2018 (Veneto, Italy)	
A Venetian wine. Amazing depth and roundness, a truly meditative wine.	
	53

Vigneti Del Vulture Aglianico Piano Del Cerro (Basilicata, Italy)	
Hints of blackberry and blackcurrants mix with spicy, Balsamic notes on the nose. Big, bold and utterly beautiful	
	49.5

## Rose Wines

Rose d'Anjou	5.5, 7.35, 21
Pinot Grigio Blush	6.40, 8.50, 24.5
Domaine La Courtade Les Terrasses	35
Sancerre Rose	36.5

## Dessert Wines

Il Cascinone Palazzina Moscato d'Asti	125ml	6
Ricasoli Vin Santo del Chianti Classico		60

## Early-Bird & Pre-Theatre Menu

Join us Monday - Friday 3pm - 6:30pm  
Two Courses - £15.95

## Planning a Party?

Our restaurant provides beautiful views of Worthing seafront and is available to hire for up to 180 people: we cater for all events. To get in touch please email us on [reservations@casaciro.co.uk](mailto:reservations@casaciro.co.uk)

Call us on 01903 239 090 or book online at [www.casaciro.co.uk](http://www.casaciro.co.uk)