

Antipasti / Appertisers

Bruschetta Pomodoro

Toasts with a chunky tomato garlic and basil topping..... 5.00

Bruschetta Fagioli

Toasts with a white bean, garlic and basil topping 5.00

Insalata Caprese

A plate of sliced fresh tomatoes, basil leaves and fresh mozzarella 5.00

Polpo Insalata

Diced octopus in a lemon and garlic dressing 7.00

Antipasto Misto

Mixed plate of cold Italian meats, cheeses & vegetables..... 8.00

Fritto di Calamari

Fresh and crispy fried squid served with lemon..... 8.00

Parmigiana di Melanzane

Layers of eggplant, tomato and mozzarella cheese 5.00

Mozzarella in Carozza

Delicious deep fried crumbed mozzarella 5.00

Soups

Stracciatella

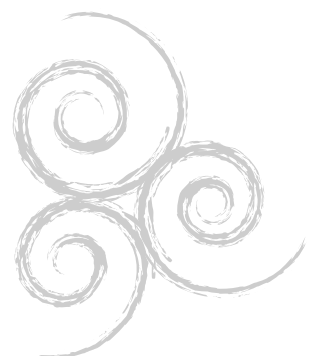
Whipped egg and parmesan whisked through a light vegetable broth..... 4.00

Zuppa di Verdura

Vegetable Soup..... 5.00

Zuppa di Fagioli

White Bean Soup 5.00

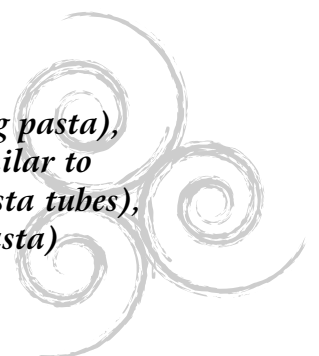


Pasta

<i>Penne Arrabbiato</i> <i>Spicy tomato & chili sauce</i>	<i>5.00</i>
<i>Tagliolini al Limone</i> <i>Creamy sauce of grated lemon peel and cream.....</i>	<i>6.00</i>
<i>Tagliatelle al Ragù</i> <i>A thick sauce of ground beef and tomatoes</i>	<i>6.00</i>
<i>Spaghetti Puttanesca</i> <i>Anchovies, olives and tomatoes.....</i>	<i>6.00</i>
<i>Spaghetti Carbonara</i> <i>A creamy sauce with egg & bacon.....</i>	<i>7.00</i>
<i>Bavette al Pesto</i> <i>A pesto of blended basil, olive oil, garlic, pine nuts, walnuts and parmesan.....</i>	<i>7.00</i>
<i>Gnocchi Italiana</i> <i>Basil pesto with tomatoes and fresh melted mozzarella.....</i>	<i>7.00</i>
<i>Paccheri Cozze e Pecorino</i> <i>A fresh tomato sauce with garlic, mussels and sheep's cheese</i>	<i>8.00</i>
<i>Ravioloni Mama Tina</i> <i>Fresh mushrooms, garlic and onion in a cream sauce.....</i>	<i>8.00</i>
<i>Tagliatelle la Casereccia</i> <i>Zucchini & ham in a cream sauce.....</i>	<i>8.00</i>
<i>Linguine allo Scoglio</i> <i>Shellfish and seafood in a tomato and wine sauce</i>	<i>9.00</i>

Or, choose from one of the sauces above with any of our pastas

Pasta descriptions: Spaghetti (long, round pasta); Tagliolini (long, thin egg pasta), Tagliatelle (long, flat egg pasta), Linguine (long flat pasta), Bavette (similar to linguine but thicker); Penne (round pasta tubes), Paccheri (large round pasta tubes), Gnocchi (soft potato dumplings), Ravioloni (spinach and ricotta stuffed pasta)



 **Meats**

Petto di Pollo alla Salvia

Chicken Breast Grilled in Sage Butter..... 7.00

Pollo alla Casereccia

Roasted chunks of chicken breast with vegetables in a white wine & tomato sauce..... 8.00

Cotoletta

Breaded veal cutlet..... 7.00

Scaloppina al Limone

Thin veal cutlets baked with flour in a fresh lemon sauce..... 8.00

Scaloppina al Vino

Thin veal cutlets baked with flour in a white wine sauce..... 8.00

Scaloppina Casereccia

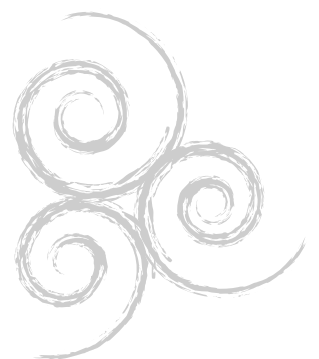
Thin veal cutlets layered with prosciutto, tomato & mozzarella 9.00

Bistecca ai Ferri

A grilled beef steak cooked to order 10.00

Grigliata Mista di Carne

A mixed grill platter of chicken, veal, beef and pork sausages..... 15.00



 **Seafood**

Zuppa di Cozze

Steamed Mussels in a Mild Red or White Sauce..... 7.00

Alici Dorate e Fritte

Fresh local sardines butterflied and fried in a crispy batter served with lemon 7.00

Fritto Misto del Golfo

Fried Mixed Seafood Plate..... 8.00

Pesce al Forno

Whole Baked Sea Bass with Stewed Tomatoes and Herbs 8.00

Pesce Spada alla Griglia

Grilled Swordfish Steaks..... 9.00

Gamberoni alla Griglia

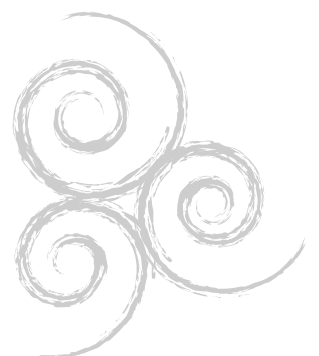
Large grilled prawns in an olive oil and lemon sauce 10.00

Calamari alla Brace

Whole flame grilled squid in an olive oil sauce with garlic and parsley 10.00

Grigliata Mista di Pesce

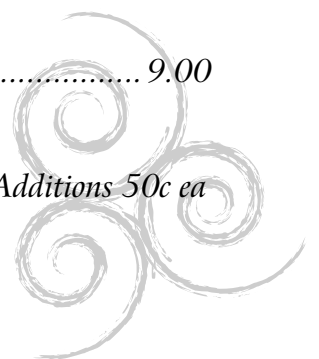
A mixed platter of grilled prawns, squid, Swordfish steak in an olive oil sauce with garlic and parsley 15.00



Pizza

Napoletana	
<i>Olive oil, homemade tomato sauce, garlic and oregano.....</i>	<i>4.00</i>
Margherita	
<i>Olive oil, homemade tomato sauce, mozzarella cheese garnished with basil leaves.....</i>	<i>5.00</i>
George	
<i>A Margherita with spicy salami.....</i>	<i>6.00</i>
Capricciosa	
<i>A Margherita pizza with black olives, mushrooms and prosciutto.....</i>	<i>7.00</i>
Mamma Tina	
<i>A Margherita pizza with eggplant and parmesan cheese.....</i>	<i>7.00</i>
Papa Salvatore	
<i>A white pizza with gorgonzola and mozzarella cheese.....</i>	<i>7.00</i>
Rughetta	
<i>A Margherita pizza with rocket (arugula) and shavings of parmesan.....</i>	<i>7.00</i>
Hawaian	
<i>A Margherita pizza with pineapple and prosciutto.....</i>	<i>7.00</i>
Giuseppe	
<i>A white pizza with cherry tomatoes, basil and buffalo mozzarella.....</i>	<i>7.00</i>
Poggio del Sole	
<i>A white pizza with rocket (arugula) Parma ham and shavings of Parmesan.....</i>	<i>8.00</i>
Quattro Formaggi	
<i>A four cheese pizza separated into gorgonzola, fontina, parmesan and mozzarella.....</i>	<i>8.00</i>
Lorenzo	
<i>A white pizza with gorgonzola, white onions, rocket (arugula) and shavings of parmesan.....</i>	<i>8.00</i>
Quattro Stagioni	
<i>A four season pizza separated into artichokes and mozzarella; tomato and mozzarella; salami, mozzarella, mushrooms and olives; prosciutto and mozzarella.....</i>	<i>8.00</i>
Amerigo	
<i>A white pizza with prosciutto, corn, mushroom and a cream sauce.....</i>	<i>8.00</i>
Calzone	
<i>Folded pizza stuffed with mozzarella, ham and salami. Extras 50c per addition.....</i>	<i>8.00</i>
La Casereccia	
<i>A Margherita pizza topped with eggplant, bell peppers, mushrooms and zucchini (corgette).....</i>	<i>9.00</i>

Create your own flavour: Tuna, onion, capers, olives, salami, prosciutto, artichoke. Additions 50c ea



Side dishes

Insalata Mista

Green Salad with Tomatoes 4.00

Insalata Cafona

Large green salad with fresh herbs, tomatoes, olives, potato, mozzarella and onion..... 8.00

Patate Arrostito

A side plate of roasted potatoes with Rosemary..... 4.00

Peperoni e Melanzane

Grilled Bell Peppers & Eggplant 4.00

Verdure Bollite

Steamed Seasonal Vegetables 4.00

Children's Menu

Half serves

Spaghetti al Filetto

Long Pasta in a fresh and chunky tomato sauce..... 4.00

Frittata

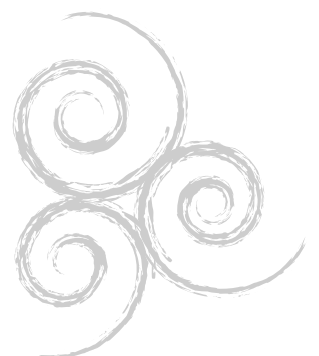
Egg omlette with prosciutto and cheese..... 4.00

Pesce e Patatine Fritte

Crispy battered fresh fish of the day with roasted potatoes 5.00

Cotoletta

Breaded veal cutlet with roasted potatoes 5.00



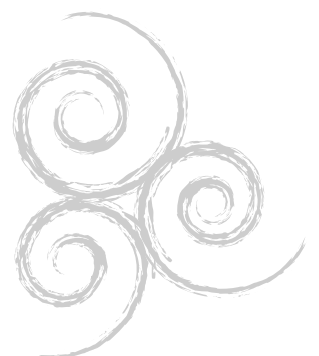
 **Desserts**

<i>Gelato Misto</i> <i>Ice Cream in Various Flavors</i>	3.00
<i>Tortes and Cakes</i> <i>Ask for the fresh daily selection</i>	4.00
<i>Piatto di Formaggi Misti con frutta</i> <i>Mixed Cheese Plate with seasonal fruit</i>	4.00

 **Coffee/Tea**

<i>Espresso</i> <i>Short Strong Coffee</i>	1.50
<i>Caffe Macchiato</i> <i>Espresso with Milk</i>	2.00
<i>Cappuccino</i> <i>Espresso with Steamed and Foamy Milk</i>	2.50
<i>Fruit Tea (Variety of flavours)</i>	2.00
<i>Ceylon</i>	2.00

There is no service charge on our menu items



Drinks

Vini Rossi / Red Wines

<i>La Cassericcia House Wine</i>	<i>Half Litre / 1L</i>	4.00	8.00
<i>Ischia Rosso</i>			10.00
<i>Aglianico</i>			12.00
<i>Peré Palummo</i>			15.00
<i>Chianti</i>			15.00
<i>Barolo</i>			20.00

Vini Bianchi / White Wines

<i>La Cassericcia House Wine</i>	<i>Half Litre / 1L</i>	4.00	8.00
<i>Ischia Bianco</i>			10.00
<i>Biancolella</i>			12.00
<i>Falanghina</i>			12.00
<i>Frassitelli</i>			15.00
<i>Fiano</i>			15.00

Birra / Beer

<i>Birra Piccola (small)</i>			2.00
<i>Birra Grande (large)</i>			3.00

Bevande/Soft Drinks

<i>Mineral Water with or without gas</i>			2.00
<i>Coca Cola/Fanta</i>			2.00
<i>Fresh Fruit Juice (seasonal)</i>			3.00

Apertifs

<i>Grappa / Strong Italian Aperitif made from Grapes</i>			3.00
<i>Limoncello da Casa / Homedmade Lemon Liqueur</i>			3.00
<i>Liquori / Assorted Liqueurs in a huge range of flavours: Lemon Cream, Rockmelon (Cantalope) Cream, Strawberry, Strawberry Cream, Coffee, Coffee Cream, Licorice, Basil, Rocket (Arugula), Walnut</i>			3.00

