

CASA DINO

HOMEMADE ROSEMARY BREAD £ 3.50
with olive oil and balsamic vinegar

suggested cocktail
CHISWICK LADY £ 13
Strawberry & raspberry purée rose liqueur,
elderflower liqueur, a touch of Imperial Gold vodka,
topped with Champagne

STARTERS

SICILIAN ARANCINI £ 9.50
on the bed of rocket salad

CALAMARI £ 13
with arrabbiata sauce

AVOCADO SALAD £ 9.80
green beans, sun dried tomatoes, topped
with walnuts

LIME & CHILLI PRAWNS £ 14
chef's special

BURRATA £ 12
with cherry tomatoes & asparagus

SEAFOOD SALAD £ 15
with zucchini, orange & mint dressing

ITALIAN BOARD (sharing platter for 2) £ 19
with pecorino, prosciutto, salami, melon
& Sicilian arancini

HOMEMADE PASTAS

TONNARELLI £ 13
"caccio & pepe"

TAGLIATELLE £ 16
with hand cut beef ragu

POTATO GNOCCHI SORRENTINA STYLE £ 14
with tomato and mozzarella

SPAGHETTI AGLIO OLIO & PRAWNS £ 18
with peperoncino

PAPPARDELLE £ 16
with porcini mushrooms & truffle oil

SUNDRIED TOMATO RAVIOLI £ 18
with mozzarella & home made pesto sauce

WILD MUSHROOM RISOTTO £ 17
with truffle oil

MAINS MEAT

CORN FED CHICKEN BREAST £ 18
marinated with herbs & mustard

VEAL SCALOPINI £ 23
served with pilaf rice

GRILLED LAMB STEAK £ 25
with red wine sauce & herbs salad

BEEF TAGLIATA £ 25
with rocket salad, sundried tomato
& pecorino cheese

MAINS FISH

COD LOIN £ 20
with slow cooked Umbrian lentils
& peppers

FILLET OF SEABASS £ 22
on a bed of quinoa with zucchini & a Sicilian
lemon dressing

SIDES (all at £ 4.50)

GREEN BEANS
with garlic and chillies

SAUTÉED SPINACH
with olive oil

ROCKET SALAD
with parmesan

HAND CUT CHIPS
with flaky sea salt

If you have a food allergy or intolerance, please
speak to a member of staff before you order your meal

All prices inclusive of VAT
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12,5% optional gratuity