

## COLD STARTERS

**Trecolore Salad** V **£6.95**  
Avocado, mozzarella & tomato drizzled  
with olive oil, basil & pesto

**Prosciutto & Melone** **£7.95**  
Slices of melon, topped with layers of Parma ham

**Avocado & Prawns** **£6.95**  
Avocado served with prawns & cocktail sauce

**Papaya with Prawns & Crab** **£7.95**  
Served with cocktail sauce

## HOT STARTERS

**Calamari Fritti** **£7.50**  
Deep fried squid served with our tartar dip

**Funghi Trifolati** V **£6.45**  
Button mushrooms sautéed in garlic butter

**King Scallops in Pancetta** **£9.95**  
Scallops wrapped in bacon, tossed in garlic butter &  
white wine

**Gamberetti alla Diavola** **£7.95**  
Tiger prawns with a hint of chilli, mushrooms,  
tomato sauce & herbs

*Casa Mia*

55-57 Bridge Road – East Molesey – KT8 9ER  
[www.casamiahamptoncourt.co.uk](http://www.casamiahamptoncourt.co.uk)  
[info@casamiahamptoncourt.co.uk](mailto:info@casamiahamptoncourt.co.uk)

**020 8979 5490**

## FISH & SEAFOOD

**Scampi Fritti** **£15.95**  
Deep fried scampi served with French fries &  
tartare sauce dip

**Scampi Provinciale** **£15.95**  
Cooked in tomato, garlic & herbs served with rice

**Sogliola alla Casa Mia** **£15.95**  
Fillets of sole cooked with prawns, mushrooms,  
cream & brandy sauce.

**King Prawns** **£17.95**  
Open in butterfly, tossed in garlic butter, lemon &  
white wine

**Sea bass** **£15.95**  
Fillet of sea bass in white wine lemon & butter  
sauce **or** in a drizzled of olive oil & balsamic syrup

## CHICKEN

**Pollo Valdostana** **£13.50**  
Chicken breast topped with ham & cheese served in  
a bed of tomato & herb sauce

**Pollo Crema & Funghi** **£13.50**  
Chicken breast cooked with cream & mushrooms

**Pollo alla Mexicana** **£ 13.50**  
Chicken breast cooked with roasted peppers,  
onions, chilli, garlic & tomato sauce

## MEATS & GRILLS

**Fegato Burro & Salvia** **£13.95**  
Calves liver in butter & sage

**Fegato alla Veneziana** **£13.95**  
Calves liver slices, cooked in white wine & onions

**Lamb Cutlets** **£17.95**  
Grilled

**Rack of Lamb** **£17.95**  
Cooked in red wine, garlic & rosemary sauce

**Sirloin Steak** **£17.95**  
Plain grilled or with pepper corn sauce

**Fillet Steak** **£19.95**  
Add any sauce: pepper corn, mexicano, cream &  
mushroom

**Nodino Burro e Salvia** **£17.95**  
Veal chop cooked in butter & Sage

**Vitello alla Milanese** **£16.95**  
Veal escalope in breadcrumbs served with spaghetti  
Napoli

**Medallions of beef** **£17.95**  
Served in mustard sauce

**Beef Stroganoff** **£17.95**  
Served with rice

All meat & fish mains are served with  
sautéed potatoes and seasonal  
vegetables



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**CALL NOW to order on:**  
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SIDES

Zucchini Fritti	£3.00
French Fries	£3.00
Mixed leaf salad	£3.50
Rocket & Parmesan salad	£3.95
Tomato & onion Salad	£3.50
Garlic Bread	£3.00
Rice	£3.50

**DESSERTS AVAILABLE**

**PLEASE ASK - £4.00**

Available:

**Wednesday to Saturday**

**5pm to 8.30pm – PICK UP**

**Please CALL ANYTIME- To Order!**

**Gluten free and dietary requirements catered for. Please advise us upon ordering.**

PASTAS

<b>Penne Arrabiata</b>	<b>V</b>	<b>£8.95</b>
In tomato, chilli & herbs (Vegan)		
<b>Spaghetti alle Vongole</b>		<b>£9.95</b>
Clams, garlic, chilli & basil		
<b>Spaghetti della Pescatora</b>		<b>£10.95</b>
Mixed seafood, chilli, garlic & tomato		
<b>Lasagne al Forno</b>		<b>£8.95</b>
Beef, tomato, béchamel & parmesan		
<b>Penne della Nonna</b>	<b>V</b>	<b>£8.95</b>
Penne with mixed vegetables and cream		
<b>Penne al Manzo</b>		<b>£10.95</b>
Penne tossed in strips of beef, garlic, chilli, herbs & tomato sauce		
<b>Tortelloni Aurora</b>	<b>V</b>	<b>£8.95</b>
Fresh pasta parcels filled with cheese & spinach in tomato and cream sauce		
<b>Ravioli Asparagus</b>	<b>V</b>	<b>£8.95</b>
Fresh pasta filled with asparagus & ricotta cheese, cooked in butter & sage		