

Welcome to **CASA ROMANA**



CASA ROMANA WAS BORN IN A PLACE THAT HAS MANY STORIES TO TELL.



We are in a former female prison that has today become the reign of Roman cuisine. The cell doors are still there, to remind us of history, but know we welcome those who come and see us to savor dishes that taste like the real Rome.



Each corner of our building has its charm, with an atmosphere that makes you feel right at home
And that's not the only thing that makes it special, Casa Romana is more than a restaurant, it's a corner that welcomes you like only Romans can do.

HERE, YOU FEEL LIKE AT YOUR OLD FRIEND'S HOUSE: THERE'S ALWAYS A SEAT READY FOR YOU AND A WARM DISH WAITING!

TAKE THIS FLOWER!

**THE ARTICHOKE SAYS GOODBYE,
BUT IT DOESN'T CRY...**



**THE KING OF SUMMER HAS COME:
THE COURGETTE FLOWER**



WHEN IT'S TIME TO CELEBRATE, OUR TABLE IS ALWAYS SET!

Whether it's a dinner with colleagues or a special occasion,
we have the right menu for you!

SIMPOSIO

COVER
CHARGE
INCLUDED

Appetizer of your choice, first course of your choice,
water, coffee, 1/4 liter of wine per person, dessert and liqueur

NOT INCLUDED IN THIS MENU

ANTIPASTI

Flower trio
Polpette al telefono

PRIMI

Seafood carbonara
First course of the month

39

YOUR BIRTHDAY MENU

COVER
CHARGE
INCLUDED

Appetizer of your choice, first course of your choice, water,
coffee, 1/4 liter of wine per person, dessert and liqueur.

FREE CAKE
CUTTING
SERVICE

35

AHÒ!

HAVE YOU TRIED OUR SPECIAL MENUS YET?

To take advantage of one of the three options, all diners at the table must choose the same special menu.

ER CENTURIONE

One starter of your choice, one first course of your choice, water, dessert, and coffee

NOT INCLUDED IN THIS MENU

APPETIZERS

Flower trio
Polpette al telefono

FIRST COURSES

Seafood carbonara
First course of the month

29

ADD ¼ LITER OF
WINE FOR ONLY
6€

ER CONSOLE

2 starters, one first course of your choice,
2 glasses of wine, water, coffee and liqueur

YOU CAN CHOOSE WHATEVER YOU WANT FROM THE MENU

43

L'IMPERATORE

Tasting of two appetizers, a first course, a second course
with side dish, 3 glasses of wine, water,
coffee and liqueur

YOU CAN CHOOSE WHATEVER YOU WANT FROM THE MENU

59



APPETIZERS

POLPETTE AL TELEFONO

NEW

Latina tomatoes, garlic, basil, salt, black pepper, extra virgin olive oil, mixed minced meats, breadcrumbs and mozzarella ^(1,7) 11



SUPPLÌ AL TELEFONO 2 PCS

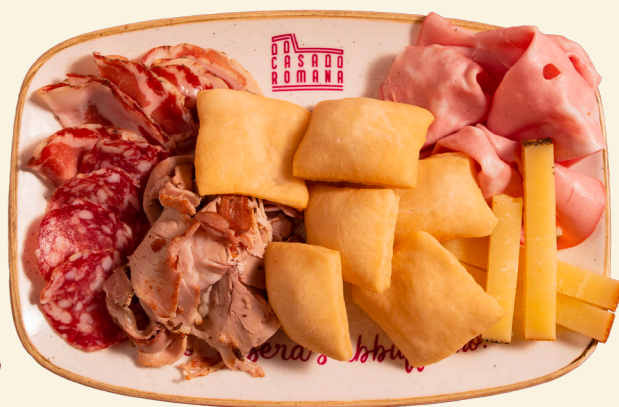
Meat sauce, rice, mozzarella and Pecorino cheese ^(1,3,7) 7



PLATTER OF CURED MEATS WITH FRIED DOUGH

FOR 2 PEOPLE

Mortadella with pistachio, capocollo and 18-month aged porchetta from Ariccia ^(1,7,8) 16



DELICIOUS TRIO 11

1 cacio e pepe supplì, 1 supplì al telefono, 1 carbonara supplì ^(1,3,7)

CACIO E PEPE

Carnaroli rice, butter, 18-month aged Parmigiano Reggiano cheese and Pecorino DOP cheese

AL TELEFONO

Meat sauce, rice, mozzarella, butter and Pecorino cheese

CARBONARA

Carnaroli rice, Pecorino cheese, guanciale, carbonara cream and pepper



APPROVED BY
THE CAPTAIN



APPETIZERS

COURGETTE FLOWER ^{3 PCS} **NEW**

Fried courgette flower in batter with mozzarella, basil and anchovies ^(1, 4, 7) **9**



FIORI CON FAVE ^{3 PCS} **NEW** (GLUTEN FREE)

Courgette flower wrapped in guanciale and filled with broad beans cream (there may be celery) **9**



FLOWER TRIO ¹¹

COURGETTE FLOWER FRITTELLA

Courgette flower, ricotta and Grana Padano cheese shavings ^(1, 3, 4)

FIORE CON FAVE **(GLUTEN FREE)**

Courgette flower wrapped in guanciale and filled with broad beans cream (there may be celery)

COURGETTE FLOWER

Fried courgette flower in batter with mozzarella, basil and anchovies ^(1, 4, 7)



**YOU
MUST TRY
IT!**

FIRST COURSES

CLASSIC ROMAN DISHES

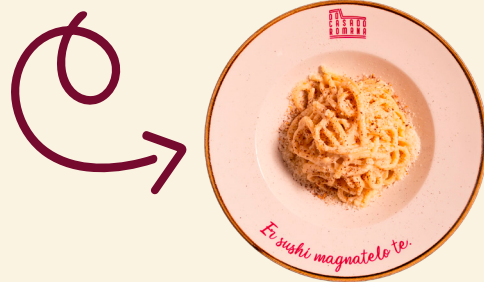
BUCATINI ALL'AMATRICIANA

DOP guanciale, S. Marzano tomatoes, Pecorino cheese ^(1, 7) **14**



TONNARELLI CACIO E PEPE

Fresh egg pasta, Pecorino cheese and pepper ^(1, 7) **14**



MEZZE MANICHE ALLA CARBONARA

Pasta, carbonara cream, DOP guanciale, Pecorino cheese and pepper ^(1, 3, 7) **14**



GNOCCHI ALLA ROMANA

Semolina, milk, butter and Pecorino cheese ^(1, 7) **12**



MEZZE MANICHE ALLA GRICIA

Pasta, guanciale, Pecorino cheese and pepper ^(1, 7) **14**



GNOCCHI ALLA ROMANA CON CACIO E GUANCIALE

Semolina, milk, butter, Pecorino cheese and DOP guanciale ^(1, 7) **14**



FIRST COURSES

VEGETARIAN

RISOTTO CACIO E PEPE (GLUTEN FREE)

Carnaroli rice, vegetable broth, Pecorino Romano DOP cheese, pepper, Parmigiano Reggiano cheese, white wine, butter, EVO oil ^(7,14) **16**



RISOTTO WITH COURGETTE FLOWERS (GLUTEN FREE)

Rice, courgette flowers, Pecorino cheese, butter, vegetable broth and pepper ⁽⁷⁾ **16**



SUMMER SPECIALITY

SEAFOOD CARBONARA (1, 2, 3, 7) **16** NEW

CURIOUS TO SEE WHAT'S INSIDE? ASK AND WE'LL TELL YOU EVERYTHING!



**ALL OUR DISHES ARE GENEROUS,
ACCORDING TO ROMAN TRADITION**

BUT IF YOU FEEL BRAVE

**YOU CAN TRY THE XXL VERSION
FOR ONLY +3€**



SECOND COURSES

MEAT

SALTIMBOCCA

Veal fillet, 18-month aged Parma ham, sage, butter, white wine and flour ⁽¹⁾ **20**



Served with:

Sautéed chicory ⁽⁴⁾



SCOTTADITO AI FERRI

Lamb ribs, EVO oil, garlic and rosemary **26**



Served with:

Baked potatoes



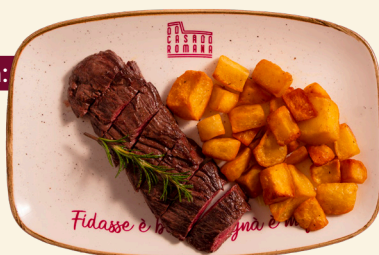
TAGLIATA DI SIRLOIN FLAP

Beef fillet, EVO oil, rosemary and Maldon salt **24**



Served with:

Baked potatoes



TARTARE ALLA CARBONARA 150 GR.

Selected beef, oil, salt, pepper, homemade carbonara cream and guanciale ^(1, 3, 7, 10) **19**



Served with:

Homemade potato chips



FISH

SEA BASS FILLET ^{NEW} (GLUTEN FREE)

Bass, salt, pepper, thyme and lemon ⁽⁴⁾ **19**



Served with:

Broad beans salad



GRILLED SHRIMPS 4 PCS ^{NEW}

Argentinian shrimp, salt, lemon and thyme ⁽²⁾ **19**



Served with:

Homemade potato chips



SIDE DISHES

BAKED POTATOES

Potatoes, herbs, EVO oil, garlic, salt and black pepper **6**

HOMEMADE POTATO CHIPS ^{NEW}

Fried potatoes, salt and paprika **4**

SAUTÉED CHICORY

Chicory, anchovies, chilli pepper, salt and EVO oil ⁽⁴⁾ **8**

GRILLED VEGETABLES

Peppers, aubergines, courgettes, salt, EVO oil and pepper **6**

BROAD BEANS SALAD ^{NEW}

Broad beans, carrots, courgettes, extra virgin olive oil, lemon, salt and pepper **7**

MIXED SALAD **6**

DESSERTS

CLASSICS

i maritozzi

WITH CREAM

Flour, sugar, eggs, milk, butter and cream ^(1, 3, 7) **7**

NUTELLA +1
PISTACHIO +1



A DOLCEZZA
DE ROMA

TIRAMISÙ MATTONELLA

Mascarpone cheese, cream, coffee, ladyfingers, cocoa, isinglass, red yolk and sugar ^(1, 3, 4, 7) **8**



SOUR CHERRY TART

00 flour, butter, sugar, egg, vanilla aroma, sour cherry jam, ricotta cheese and lemon ^(1, 3, 7) **7**



BROWNIE (LACTOSE FREE)

Sugar, eggs, cocoa, high oleic oil, vanilla aroma and coffee ⁽³⁾ **7**



STRAWBERRY AND CHOCOLATE SKEWERS (GLUTEN FREE)

Strawberries and dark chocolate ^(6, 7, 8) **7**



SORBETS

MARACUJÁ ⁽³⁾ **6**

LEMON ⁽³⁾ **6**



NEW

OTHER FLAVORS OF THE HOUSE OF YOUR CHOICE ⁽³⁾ **6**



TASTING

QUATRIS DI DOLCI

NEW

Mini maritozzo, mini tart, tiramisù ball and brownie ^(1, 3, 4, 7) **12**

FRUIT AND SPECIALS

STRAWBERRIES WITH ICE CREAM OR WHIPPED CREAM **7**



CAKE OF THE DAY **7**

KIDS MENU

FIRST COURSE OF THE LUPACCHIOTTO

CHOOSE BETWEEN:

AMATRICIANA ^(1, 7)

CARBONARA ^(1, 3, 7)

9

PASTA WITH TOMATO SAUCE ⁽¹⁾ **6**

BREADED CUTLET
AND FRIES ^(1, 3, 6, 7) **9**

THIS MENU IS VALID FOR CHILDREN
UP TO 12 YEARS OF AGE

COVER CHARGE INCLUDED

COVER CHARGE **2**

ALLERGENS



01. GLUTEN

Cereals, wheat, rye, barley, oats, spelt, kamut, hybrids and products thereof.



08. NUTS

Almonds, hazelnuts, walnuts, pecans, cashews, and pistachios.



02. SHELLFISH

Freshwater molluscs: shrimp, prawns, lobsters, crabs, and the like.



09. CELERY

Both in pieces and as an ingredient in soups, sauces and vegetable concentrates.



03. EGGS AND DERIVATIVES

Eggs and products containing them: mayonnaise, creams, baked goods, and breaded foods.



10. MUSTARD

Condiments and sauces made with mustard seeds, often in mustards.



04. FISH

Food products containing fish, even in small percentages.



11. SESAME

Whole seeds used in bread, breadsticks and baked goods, or as an oil in ready meals.



05. PEANUTS AND DERIVATIVES

Packaged snacks, spreads, and condiments containing peanuts or peanut derivatives.



12. SHELLS

Present in vegan foods and meat substitutes.



06. SOYBEAN

Derived products such as soy flour, tofu, beverages and the like.



13. MOLLUSCS

Mussels, clams, oysters, scallops, snails, cuttlefish, squid, and octopus, present in seafood products.



07. MILK AND DERIVATIVES

Milk and milk products (including lactose).



14. SULPHITES

Above 10 mg/kg or 10 mg/l, as preservatives in beverages, juices, pickled products, and mushrooms.



**DIDN'T EXPECT
THIS, EH?**

FIND US ALSO ON SOCIAL MEDIA!

Casa Romana is also on social media!

Don't worry if you can't come to us in person, you can always find us on Instagram and TikTok to make your mouth water and discover what we are making for you every day.

**WE'LL MAKE YOU FEEL THE WARMTH OF OUR ROMAN CUISINE
EVEN IF YOU ARE AT HOME LYING ON THE COUCH!**

 @casaromana.legnano

 @casa.romana

 www.casaromanalegnano.it

**COME AND FIND US ALSO ONLINE, WE'LL WAIT FOR YOU
WITH A SMILE (AND A WARM DISH) EVEN THERE!**

