



FESTIVE DINNER MENU 2019

25th Nov to 15th Dec.....£12.95
16th Dec to 24th Dec.....£14.95
27th Dec to 30th Dec.....£12.95
31st Dec & 2nd Jan.....£14.95

FOR TABLES OF 10 PEOPLE OR MORE A 10% SURCHARGE WILL APPLY.

WE ARE ALSO OPEN CHRISTMAS DAY! SEPARATE MENU AVAILABLE.

BOOK NOW
0141 336 3355

eat@lacasaglasgow.co.uk
www.lacasaglasgow.co.uk

LA CASA
16 KING'S PLACE
GLASGOW
G22 6LL



STARTERS

Minestrone *GF*

Traditional Italian vegetable soup.
Served with Italian bread.

Roast Peppers, Bacon and Lentil Soup *GF*

Hearty soup perfect for a cold winter day.
Served with Italian bread.

Pollo Fritto

Strips of chicken coated with spicy batter then fried.
Served with sweet chilli dip and salad garnish.

Pâté di Natale *GF on request*

Homemade chicken liver pâté topped with crispy parma ham. Served with red onion & cranberry chutney, oatcakes and toasted Italian bread.

Salmone Affumicato con Mascarpone

GF on request

Mascarpone with dill and chives wrapped in smoked salmon, served on a bed of rocket and finished with balsamic glaze.
Served with oatcakes and Italian breadsticks.

Crostini con Polpettine *GF on request*

Italian garlic bread topped with mozzarella, Italian meatballs cooked in Napoli sauce and roast peppers.
Toasted and finished with parmesan and balsamic glaze, served with salad garnish.

Crostini di Capra *GF on request*

Italian garlic bread topped with goats' cheese and red onion & cranberry chutney. Finished with rocket and balsamic glaze.

Funghi con Tre Formaggi

Mushrooms stuffed with mozzarella, cheddar cheese, chives and parsley. Fried in breadcrumbs until golden, accompanied by deep fried halloumi cubes and served with garlic mayonnaise and a salad garnish.

MAINS

Piatto del Giorno

See the board for today's chef's specials.

Pasta del Giorno al Forno *GF on request*

See the board for today's chef's specials.

Pollo Scozzese *GF on request*

Chicken supreme stuffed with black pudding and cooked in the oven. Finished in whisky sauce and served with rice and a haggis bon bon.

Spezzatino di Natale

Hearty beef and pork stew slowly cooked in red wine with garlic, mushrooms, carrots, potatoes, rosemary and thyme. Served with salad and garlic bread.

Ravioli con Spinacchi

Parcels of Italian pasta filled with ricotta and spinach. Cooked to perfection and finished in garlic, cherry tomato, basil and cream sauce.

Riso al Forno *GF on request*

Rice with onions, mushrooms, broccoli, green peas and cream. Oven baked under mozzarella and served with garlic bread.

Merluzzo Fritto *£1.50 extra*

British classic cooked the continental way: Haddock coated in breadcrumbs and fried until golden. Served with chips, garlic mayonnaise and salad garnish.

Tacchino Tradizionale *GF on request*

Traditional roast turkey served with sage and chestnut stuffing, pigs in blankets, potatoes, carrots, brussel sprouts and a cranberry & red wine jus.

Festive Dinner Pizza

Tomato sauce, mozzarella and two toppings of your choice.

DESSERTS

Tiramisù Bianco

Layers of sponge soaked with liqueur and coffee filled with zabaglione, mascarpone cream and white chocolate.

Gelato Misto

Trio of vanilla, strawberry and chocolate ice cream topped with whipped cream and a sauce of your choice.

Panettone Tradizionale

Traditional Italian Christmas dessert. Light sponge served with brandy sauce and chocolate shavings.

