

Casalino

Osteria Kosher

בסד

DESSERTS

*All our desserts are homemade by our
Dolce Kosher pastry shop*

Ricotta and sour cherry tart
10€

Ricotta and chocolate tart
10€

Tiramisù
8€

Lemon sorbet
8€

Ask our staff about today's dessert



Aperitifs

Aperol Spritz/Aperol & Prosecco.....	7€
Spritz Milanese/Campari & Prosecco.....	8€
Bellini.....	6€
Mojito.....	10€
Gin Tonic.....	10€
Limoncello spritz.....	10€

Draft beer

Unfiltered Ichnusa medium.....	7€
Unfiltered Ichnusa large.....	9€
Moretti.....	7€

Bottled beers

Unfiltered Ichnusa 33 cl.....	6€
Heineken 33 cl.....	6€
Menabrea blonde/dark 33 cl.....	6€

Liqueurs & Spirits

Amaro Kosher.....	5€
Limoncello.....	5€
Arak.....	6€
Rum.....	5€
Whiskey.....	5€
Vodka.....	5€
Gin.....	5€

Coffee bar

Espresso.....	2€
Deca coffee.....	2.5€
Espresso with liquor.....	4€
Cappuccino.....	4€
Tea/Herbal tea.....	3€

   @CASALINO.OSTERIAKOSHER

We inform our customers that allergens are present in our establishment. Therefore, we invite people with allergies or intolerances to ask our staff for information. Products marked with an asterisk may be frozen or deep-frozen at origin. Fresh fish intended to be served raw has undergone preventive reclamation treatment (blast chilling) in accordance with EC Regulation 853/2004..

MENÙ

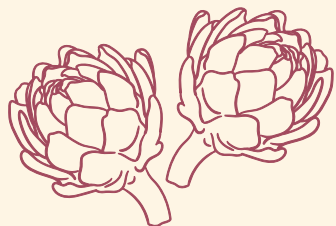


Bruschette

Tomatoes and basil.....	4€
Burrata, cherry tomatoes and basil.....	6€
Burrata and anchovies.....	6€
Tuna and cherry tomatoes.....	6€

Our fried specialties

Suppli.....	3€
Potato and cod croquettes with mayonnaise.....	4.5€
Potato chips.....	6€
Zucchini flowers.....	7€
Fried mini mozzarella bites.....	8€
Fried anchovies.....	10€



The Classic of Roman-Jewish Cuisine

Jewish-style artichoke.....	7€
Roman-style artichoke.....	6€
Marinated zucchini.....	8€
Cod fillet.....	8€
Letiziola-style rice pie.....	8€
Anchovy and endive pie.....	8€

First courses

Gluten-free pasta available

Bucatini Casalino style.....	15€
Tonnarello with cacio e pepe and crispy artichokes.....	16€
Tortellone stuffed with ricotta, spinach, red garlic, EVO oil, yellow and red datterino tomatoes.....	16€
Fettuccine with garlic, olive oil, chili pepper and artichokes.....	16€
Spaghetti with butter, anchovies and sprinkle of lime.....	15€
Ravioli stuffed with sea bass and cherry tomatoes.....	18€
Asparagus and pecorino risotto.....	18€
Paccheri with sea bass and lemon.....	18€
Burrata and truffle ravioli sautéed with butter and fresh truffle.....	20€

Off-menu lasagna and gnocchi



Several gluten-free options are available in our restaurant. While we take the utmost care, we cannot guarantee the complete absence of cross-contamination.

Main courses

Casalino-style cod.....	20€
Grandma Letizia's cod.....	20€
Eggplant parmigiana.....	12€
Tempura cod with lime mayonnaise.....	16€
Creamed cod with extra virgin olive oil, parsley powder and crouton.....	12€
Fresh salmon fillet with pistachio crust.....	18€
Mediterranean amberjack with cherry tomatoes and olives.....	20€
Catch of the day, grilled or baked: Sea bass/Sea bream 7€/h/g.....	7€
Fish and Chips.....	18€

Our Specialties

ARTICHOKE
Jewish-style



FRESH
Pasta

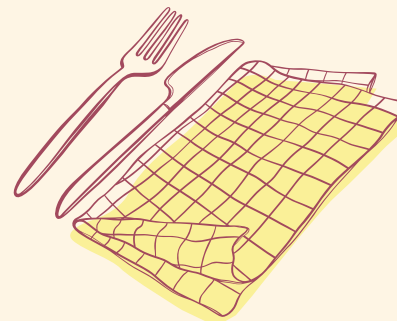


HOME MADE
Pizza



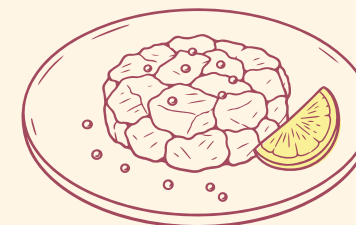
Side dishes

Sautéed chicory.....	6€
Oven-roasted potatoes with rosemary.....	6€



Salad

Casalino salad.....	15€
Artichoke salad with bottarga and Parmesan.....	15€
Lamb's lettuce, green apple, Tropea onion, buffalo mozzarella and cherry tomatoes.....	15€
Pomegranate, avocado, spring onion, peppers and boiled egg.....	15€



Tartare

Sea bass tartare with raw artichokes on top.....	18€
Salmon tartare with lime and pink pepper.....	18€
Sea bass carpaccio.....	18€

Pizza

Margherita.....	10€
Napoli.....	11€
Tomato, mozzarella and mushrooms.....	11€
Tomato, mozzarella and pesto.....	12€
Mozzarella and cherry tomatoes.....	11€
Vegetarian.....	12€
Mozzarella and salmon.....	14€
Mozzarella, tuna, olives, onion and chili pepper.....	14€
Mozzarella and chicory.....	12€

