

*First we eat, then we do
everything else.*

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ALLERGEN WARNING: Please note that we are not a gluten- or allergen-free environment, and while the utmost of care is taken to minimise contact with allergens when requested, traces of gluten or other allergens may appear in the final dish served. Our meals are produced in kitchens containing allergens including cow's milk, soybeans, fish, crustaceans and molluscs, tree nuts, peanuts, eggs, wheat, and gluten. Prices include VAT. Service charge is not included. All items are subject to availability. E&OE.

VEGAN ALTERNATIVES: To make your meal vegetarian or vegan-friendly, swop mozzarella, chicken and pasta with our plant-based alternatives at no extra cost.

PLANT-BASED ALTERNATIVES: Chicken Strips, Zucchini Spaghetti, Vegan Mozzarella

Starters & Salads

We use only the best local and imported Italian ingredients.

STARTERS

GARLIC PRAWN TAILS 140

Shelled prawns, oven-baked in a creamy Parmesan garlic sauce. Served with garlic bruschetta. Our signature dish.

SPRINGBOK CARPACCIO 136

Thinly sliced springbok, topped with fresh rocket, red onions, chilli, balsamic reduction and shaved Parmesan cheese.

CREAMY PARMESAN MUSSELS 125

Mussels in a creamy white wine sauce with Parmesan cheese. Served with crispy garlic bruschetta.

CHICKEN LIVERS 95

Sautéed in a peri-peri Napoletana sauce with red onions and served with garlic bruschetta.

ARANCINI BALLS (V) (N) 115

Deep-fried creamy risotto balls stuffed with mozzarella cheese. Served on a Parmesan sauce topped with basil pesto and balsamic glaze.

CALAMARI 128

Grilled Cajun-style or flash-fried calamari tubes and heads. Served with zucchini fries.

FRIED RAVIOLI (V) 105

Delicious spinach and ricotta-filled pasta pockets, dipped in a Parmesan crumb, fried and served on spicy tomato arrabbiata sauce.

ITALIAN BREADS TO SHARE (V)

GARLIC OR HERB ~ Lightly salted, with extra virgin olive oil. 65

THREE CHEESE ~ Cheddar, Danish feta and mozzarella. 128

MOZZARELLA CHEESE ~ Classic Italian! 82

CAPRESE (N) ~ Buffalo mozzarella, cherry tomatoes, basil pesto, fresh herbs and balsamic reduction. 95

SALADS

CASA BELLA (V) 132

Mixed green leaves with avocado*, red onions, cherry tomatoes, cucumber, baby corn and olives*. Topped with wild rocket, grated Parmesan cheese and honey mustard dressing.

CHICKEN CAESAR 149

Mixed greens, baby corn, cherry tomatoes, Cajun chicken, anchovies, Parmesan, and boiled egg. Served with Parmesan breadsticks and creamy Caesar dressing.

CAPRESE (V) (N) 135

Buffalo mozzarella, wedged between thinly sliced tomato and fresh basil leaves, garnished with a touch of basil pesto and balsamic reduction.

CHOPPED SALADS

No lettuce and finished with grated Parmesan cheese. All our salads are served with our home-made honey and mustard dressing.

CHOPPED CHICKEN 149

Grilled chicken breast, cherry tomatoes, cucumber, red onions, carrots, baby corn, Danish feta, olives* and avocado*. Topped with wild rocket, Parmesan cheese and balsamic glaze.

INSALATA GRECA (V) 134

Cherry tomatoes, olives*, cucumber, carrots, red onions, baby corn, avocado* and Danish feta drizzled with extra virgin olive oil. Topped with wild rocket, grated Parmesan cheese and balsamic glaze.

* Olives may contain pits. *Available when in season. (N) Contains nuts!

(V) Vegetarian



Springbok Carpaccio

Chicken Caesar

Fried Ravioli

Calamari

Creamy Parmesan Mussels

Garlic Prawn Tails

24820CB_Main_04_2026_PAGE 3

Wood-fired Pizza

Inspired by Naples, our hand-pressed pizzas are crafted with premium Italian '00' flour and wood-fired for an authentic finish.

Carne Pizza

All our home-made pizza bases are vegan-friendly and are made with mozzarella unless otherwise stated.



AUTHENTIC MARGHERITA [Ⓥ]
139

Buffalo mozzarella, sweet Italian cherry tomatoes and basil leaves.



PISA
152

Bacon, Danish feta and avocado*.



PEPPERONI GRANDE
145

Pepperoni, garlic and red onions.



AL CAPONE
155

Roasted tikka chicken strips, red onions, sweet Italian cherry tomatoes, gherkins and chillies.

REGULAR MARGHERITA [Ⓥ]

Tomato and mozzarella.

105

PERI-PERI GAMBERI

Peri-peri-infused prawns.

175

FILETTO

Pepper-crusted fillet strips (medium), caramelised onions, brown and Portabellini mushrooms, rocket, Parmesan and balsamic reduction.

189

MODENA [Ⓥ] [Ⓢ]

Sweet cherry tomatoes, olives*, Danish feta and basil pesto.

140

LAMB

Roast lamb, fresh rosemary, Danish feta and tzatziki.

179

CARNE

Salami, pepperoni, bacon and caramelised onions.

179

MESSICANA

Slow-cooked beef and pork bolognese mince, red peppers, red onions, garlic and chilli.

155

CAPRI [Ⓥ]

Oven-roasted vegetables, Danish feta, rocket, basil and balsamic vinegar.

139

PARMA

Prosciutto crudo, fresh tomato, wild rocket and grated Parmesan.

169

Wheat-free base ~ add R38
Gluten-free pasta ~ add R38

PIZZA TOPPINGS ~ Add your favourite extra toppings.

CHEESE **39ea**

Cheddar, Danish Feta, Mozzarella, Gorgonzola

SEAFOOD **55ea**

Calamari Tubes & Heads, Anchovies, Prawns

DELI **42ea**

Avocado*, Slow-cooked Bolognese (beef & pork), Bacon, Pepperoni, Chorizo, Salami, Roast Chicken Strips

FRESCA **25ea**

Olives*, Brown & Portabellini Mushrooms, Gherkins, Fresh Basil, Wild Rocket, Fresh Tomato Slices, Red Onions, Sweet Italian Cherry Tomatoes, Red Peppers, Pineapple, Jalapeños, Peppadew® Peppers

GOURMET **55ea**

Pulled Pork, Roast Lamb, Buffalo Mozzarella, Prosciutto Crudo

VEGAN **50ea**

Plant-based Chicken, Vegan Mozzarella

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Pastas

Freshly made daily from 100% Durum wheat using our imported Italian pasta machine.



Fillet Saltimbocca

24820CB_Main_04_2026_PAGE 6



PASTA DI POLLO
147

Spaghetti, chicken strips, brown and Portabellini mushrooms, red peppers and Parmesan cheese in a creamy white sauce.



LAMB FETTUCCINE
179

Slow-cooked lamb with red peppers, brown and Portabellini mushrooms, in a creamy lamb sauce.



FETTUCCINE CON PESCE
239

Prawns, mussels and calamari cooked with white wine and garlic in a creamy Napoletana sauce, with a dash of chilli.



FETTUCCINE ALFREDO
142

Bacon with brown and Portabellini mushrooms in a creamy white sauce.

SPAGHETTI BOLOGNESE

135

Pork and beef bolognese in a Napoletana sauce. Slow-cooked and reduced in quality red wine for 5 hours.

CREAMY PORK FETTUCCINE

174

Pulled pork, brown and Portabellini mushrooms, caramelised onions and rocket in a creamy white sauce.

BUTTERNUT PANZEROTTI (V)

169

Pasta shells filled with butternut and tossed in a creamy Parmesan sauce with garlic, chilli and parsley.

FILLET SALTIMBOCCA

295

Pepper-crust fillet medallions sautéed in herbed olive oil, served on fettuccine layered with mozzarella, prosciutto, bacon, and brown and Portabellini mushrooms in a creamy white sauce.

SPAGHETTI DI POLLO LIMONE

137

Creamy lemon-infused chicken with garlic and parsley.

CHORIZO FETTUCCINE

139

Chorizo, brown and Portabellini mushrooms, red onions, and olives in a creamy Napoletana sauce.

SPINACH & RICOTTA RAVIOLI (V)

179

Delicious-filled ravioli in a creamy Parmesan sauce.

MUSHROOM TORTELLINI (V)

169

Ring-shaped pasta filled with mushrooms and tossed in a creamy Parmesan sauce, drizzled with rosemary-infused truffle oil.

PENNE ARRABBIATA (V)

119

Arrabbiata means 'angry' in Italian. Napoletana sauce with chilli and garlic.

WOOD-FIRED OVEN BAKES

Baked to perfection in our wood-fired pizza oven.

LASAGNE BOLOGNESE

188

Layers of tender lasagne sheets, rich slow-cooked beef and pork bolognese, in a creamy white sauce, topped with mozzarella.

VEGETARIAN LASAGNE (V)

170

Lasagne sheets, brown and Portabellini mushrooms, zucchini and marinated aubergines in a Napoletana sauce. Baked to golden perfection.

• Olives may contain pits. *Available when in season. (N) Contains nuts! (V) Vegetarian

*For a low-carb, lower calorie, gluten-free alternative, swop your pasta for zucchini spaghetti at no extra cost. **Gluten Free Pasta ~ R38***

Casa Bella Grills

All grills are aged for a minimum of 28 days, and served with a side of your choice, unless otherwise stated.

CAST IRON RIBEYE STEAK 300g

325

Cooked medium rare to medium in a sizzling cast iron pan. Well-rested and served as slices, drizzled with garlic butter infused with fresh rosemary and thyme.

T-BONE FLORENTINA 500g

315

2 Weeks dry-aged and 1 week wet-aged prime T-bone steak. Rubbed in olive oil, cracked pepper and Maldon salt. Served on the bone, cooked medium rare to medium.

PORK BELLY

228

Slow-roasted rolled pork belly with a cranberry and pork stuffing. Served with gravy on Parmesan and herb mash, topped with crispy crackling.

RUMP 250g

215

Basted and grilled, or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and cracked black pepper, then grilled to your liking.

OXTAIL

285

Slow-cooked, rich oxtail braised in red wine and stock, with red onions and carrots. Served with delicious Parmesan and herb mash.

LAMB CHOPS

338

4x 100g Succulent chops, basted or rubbed in olive oil, cracked pepper and Maldon salt.

LAMB SHANK

355

Tender, hearty slow-roasted lamb shank in a deep red wine and vegetable jus. Served with delicious Parmesan and herb mash.

FILLET STEAK FLAMBÉ 250g

315

A delectable choice. Coated in our secret rub of crushed black peppercorns, mustard seeds and fresh herbs, flambéed in brandy and finished off in cream. Cooked medium rare to medium.

PARMESAN-CRUSTED CHICKEN

175

Chicken breasts coated in breadcrumbs, mixed herbs and Parmesan, pan-fried until golden brown. Crispy on the outside, juicy on the inside. Served with a sauce of your choice.

CHICKEN LIMONE

172

Grilled chicken breasts sautéed to perfection and topped with a delicious creamy lemon butter sauce, infused with capers, garlic and white wine.

ITALIAN COMBOS

Perfectly paired combinations, served on one plate.

RUMP 250g & CALAMARI

315

28-Day aged rump steak basted or done the Italian way, rubbed in extra virgin olive oil, Maldon salt and cracked black pepper. Served with grilled Cajun-style or flash-fried calamari tubes and heads, with lemon butter or tartare sauce.

RUMP 250g & PRAWNS

315

28-Day aged rump steak basted or done the Italian way, rubbed in extra virgin olive oil, Maldon salt and cracked black pepper, then grilled to your liking. Served with 3 queen prawns in either lemon butter, garlic butter or peri-peri sauce.

RUMP 250g & LAMB CHOPS

335

28-Day aged rump steak and 2x 100g lamb chops, basted or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and cracked black pepper.

If you would like your steak cooked to your personal preference, please inform your service ambassador.

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Ribeye Steak 300g

Crafted for bold flavour
and perfect tenderness.

HOME-MADE SAUCES [Ⓟ]

Rich, flavourful sauces to finish your plate perfectly.

Mixed Mushroom (brown & Portabellini),
Mature Cheese, Green & Black Peppercorn, Peri-peri 38ea

SIDE ORDERS [Ⓟ]

The perfect additions to complete your meal.

Thick-cut Potato Chips, Grilled Sweet Potatoes,
Parmesan & Herb Mash, Zucchini Shoestring Fries,
Creamed Spinach, Savoury Rice 40ea

Portabellini Pan-fried Mushrooms, Oven-roasted
Vegetables, Side Chopped Insalata Greca 52ea

BAMBINI MEALS

For our special little guests 12 years and younger.

CREAMY ROAST CHICKEN PASTA 80

SPAGHETTI BOLOGNESE 80

CHICKEN STRIPS & CHIPS 80

CHICKEN & PINE PIZZA 80

PEPPERONI PIZZA 80

MARGHERITA PIZZA [Ⓟ] 75

SHAKES 30

Banana, Lime, Chocolate, Bubblegum, Strawberry



Salmon Salsa

24820CB_Main_04_2026_PAGE 10



Seafood

All our seafood is served with a side of your choice, unless otherwise stated.

CALAMARI

Grilled Cajun-style or flash-fried calamari tubes and heads. Served with tartare sauce.

255

CASA BELLA QUEEN PRAWNS (8)

Grilled in either lemon butter, garlic butter or peri-peri sauce.

315

KINGKLIP THERMIDOR

Grilled kingklip in a creamy garlic, mushroom and prawn sauce, gratinated with Parmesan.

335

KINGKLIP LIMONE

Fillet of kingklip pan-grilled and topped with our creamy lemon butter sauce, infused with capers, garlic and white wine.

295

OVEN-BAKED SALMON

Norwegian salmon fillet, oven-baked medium, and seasoned with olive oil, Maldon salt and cracked black pepper.

305

SALMON SALSA

Norwegian salmon fillet delicately seasoned and oven-baked medium. Topped with zesty fresh salsa and served on a bed of fresh baby spinach drizzled with balsamic reduction.

325

SEAFOOD TRIO ~ MUSSELS, PRAWNS & CALAMARI

3 of the best ~ 6 creamy Parmesan mussels, 3 queen prawns, and grilled Cajun-style or flash-fried calamari tubes and heads. Served with either lemon butter, garlic butter, peri-peri sauce or tartare sauce.

305





Enjoy our selection of sustainably sourced seafood.

SIDE ORDERS

The perfect additions to complete your meal.

Thick-cut Potato Chips, Grilled Sweet Potatoes, Parmesan & Herb Mash, Zucchini Shoestring Fries, Creamed Spinach, Savoury Rice **40ea**

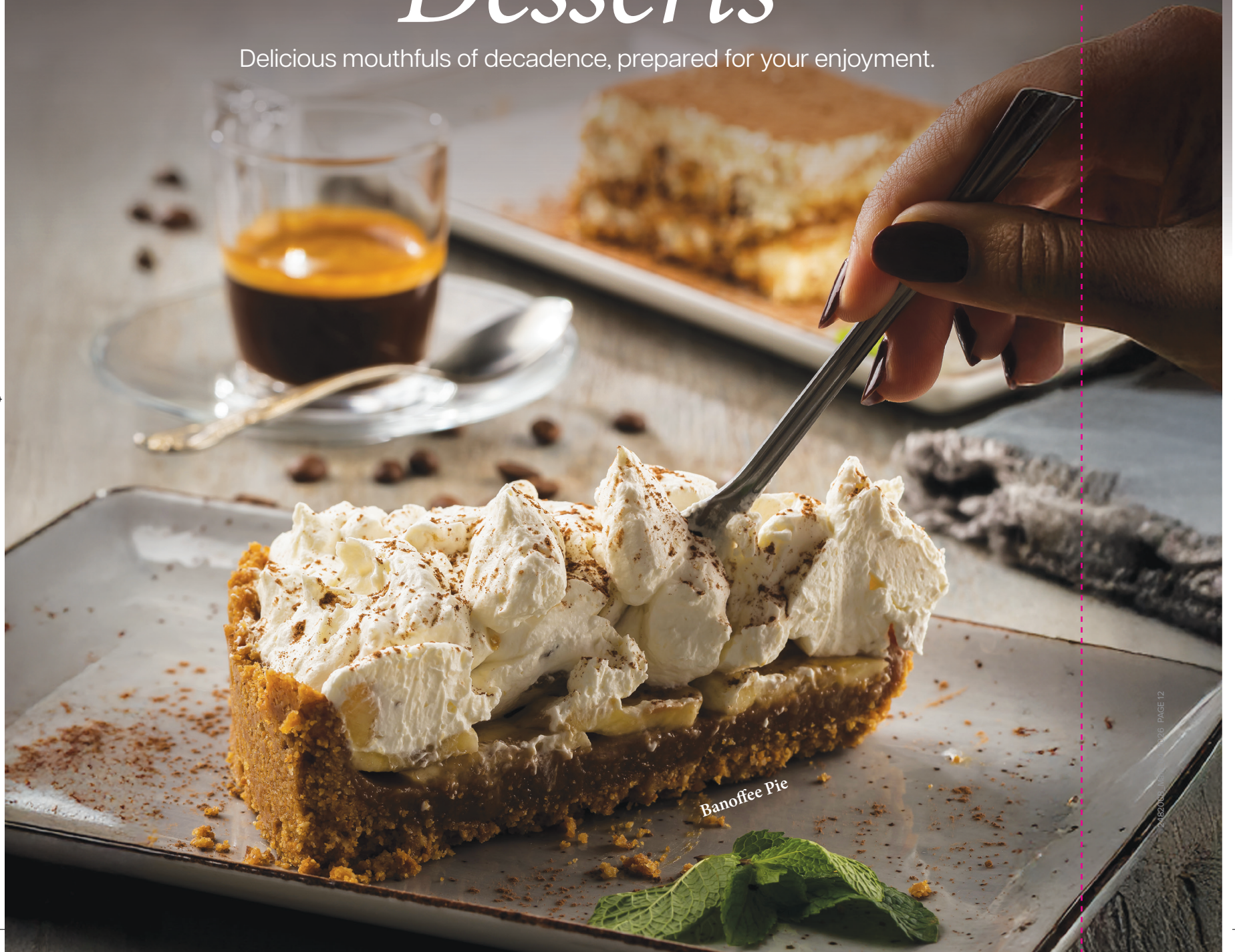
Portabellini Pan-fried Mushrooms, Oven-roasted Vegetables, Side Chopped Insalata Greca **52ea**

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Our salmon is cooked to medium. If you would like your salmon cooked to your personal preference, please inform your service ambassador.

Desserts

Delicious mouthfuls of decadence, prepared for your enjoyment.



Banoffee Pie

24820CB_Main Menu_210x233_Apr 26_FA.indd 12

CRÈME BRÛLÉE 80

Silky smooth custard topped with crunchy caramelised sugar.

BANOFFEE PIE 82

Delicious home-made pie made from bananas, cream and toffee, on a caramel biscuit base.

TIRAMISU 86

Layers of finger biscuits infused with coffee liqueur, cream cheese and grated chocolate, topped with cocoa powder.

WARM CHOCOLATE PUDDING 84

A rich, dark chocolate cake with a warm chocolate centre. Drizzled with warm chocolate sauce, served with vanilla gelato.

LIMONCELLO CHEESECAKE ~ Our signature dessert! 90

Lemon lover's delight! Home-made, oven-baked creamy cheesecake with cream cheese flavoured with Limoncello liqueur.

HOT BEVERAGES ~ Complimentary almond milk alternative

Espresso	Single ~ 32	Double ~ 38
Americano		36
Decaffeinated Coffee		36
Cortado		38
Cappuccino	Single ~ 40	Double ~ 46
Caffè Latte		42
Caffè Mocha		44
Hot Chocolate		42
Tea (Ceylon or Rooibos)		34
Red Cappuccino		38

SPECIALITY COFFEES

Enjoy with Amarula, Kahlúa, Jameson, Frangelico, Disaronno Amaretto - or any other liqueur or spirit from our wine list.

Speciality Coffee	70
Dom Pedro	70

SHAKES

Chocolate, Bubblegum, Strawberry	55
Black Forest, Turkish Delight, Iced Coffee	60

SOFT DRINKS

Refer to the wine list for our full selection.

Dom Pedro



Drink Responsibly. Not For Persons Under The Age Of 18.

Casa Bella®

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