

OPENING TIMES

Monday–Thursday
6.00pm–10.00pm

Friday & Saturday
5.00pm–10.30pm

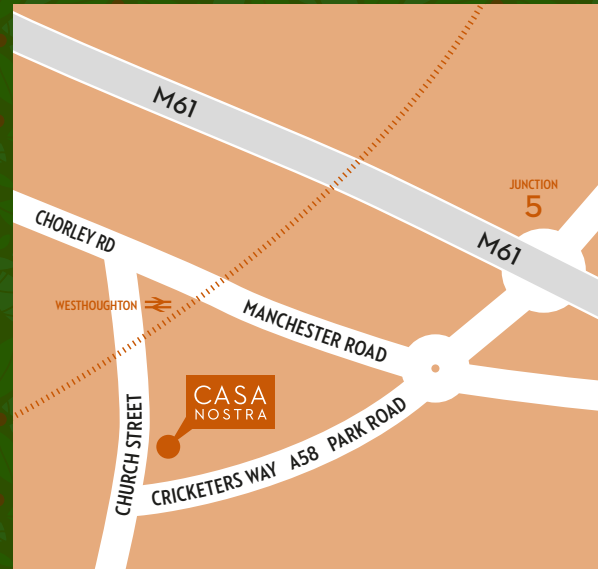
Sunday
3.00pm–9.30pm

Christmas Day
12.00pm–6.00pm

Boxing Day
2.00pm–9.00pm

New Years Eve
5.00pm–2.30am

New Years Day
Closed



CASA
NOSTRA

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CHRISTMAS
AND
NEW YEAR
AT

CASA
NOSTRA



www.casanostraitalian.co.uk

3 COURSE CHRISTMAS DAY MENU

STARTERS

ROASTED SWEET POTATO AND THYME SOUP

Served with home-made Ciabatta

PATE DELLA CASA

Home made duck pâté served with homemade Ciabatta and carrot chutney

FUNGHI DOLCELATTE

Fresh mushrooms in a cream, dolcelatte, white wine and Parsley sauce

ANTIPASTO ITALIANO

Selection of Italian cured meat, pickles, sun dried tomatoes and mixed grilled vegetables

FRESH SCALLOPS AND BLACK PUDDING

Served with shallots, english mustard, brandy sauce, topped with crispy pancetta

MAIN COURSES

ROAST TURKEY

Served with all the trimmings

PORK MEDALLIONS

Served with crushed sweet potatoes, mushroom, pancetta, and pork juice topped with roasted pine nuts

FILLET PORCINI

Fillet steak in a cream, white wine and porcini mushroom sauce

FRESH SEA BASS GREMOLATA

Stuffed with aromatic herbs, on a bed of dauphinoise potatoes, drizzled with a parsley, extra virgin olive oil, lemon zest and garlic

RAVIOLI RICOTTA SPINACH

Ravioli in tomato and fresh basil sauce

VEGETARIAN LASAGNE

(any other vegetarian dish from our a la carte menu)

All served with a selection of vegetables

DESSERTS

ANY DESSERT FROM THE MAIN MENU

OR

CHRISTMAS PUDDING

£49.95
CHILDREN £29.95

NEW YEARS EVE GALA EVENT

Glass of Prosecco and canapés on arrival

STARTERS

ROASTED SWEET POTATO AND THYME SOUP

PATE DELLA CASA

Homemade duck pâté served with home-made ciabatta and carrot chutney

FUNGHI PORTOBELLO RIPIENI

Stuffed with fresh spinach and goats cheese, served on fresh toasted ciabatta topped with rocket, roast pine nuts and extra virgin olive oil and balsamic reduction

FRESH SCALLOPS AND BLACK PUDDING

Served with shallots, english mustard, brandy sauce, topped with crispy pancetta

ANTIPASTO ITALIANO

Selection of Italian cured meat, pickles, sun dried tomatoes and mixed grilled vegetables

MAIN COURSES

FRESH SEA BASS GREMOLATA

Stuffed with aromatic herbs, on a bed of Dauphinoise potatoes, drizzled with a parsley, extra virgin olive oil, lemon zest and garlic

FILLETTO PORCINI

Fillet Steak served with a cream white wine and porcini mushroom sauce

LAMB CUTLETS

Served on a bed of crushed sweet potato, with garlic, rosemary, cherry tomatoes and lamb juice

CHICKEN CASA NOSTRA

Breast of chicken stuffed with brie and sun dried tomatoes, wrapped in parma ham in a creamy white wine and leek sauce

RAVIOLI RICOTTA SPINACH

Ravioli in tomato and fresh basil sauce

VEGETARIAN LASAGNE

(any other vegetarian dish from our a la carte menu)

All served with a selection of vegetables

DESSERTS

ANY DESSERT FROM THE MAIN MENU

£49.95
CHILDREN £29.95

3 COURSE CHRISTMAS MENU

Available in December

STARTERS

SOUP OF THE DAY

Chef's delicious home made soup

PATE DELLA CASA

Home made chicken liver pâté made with brandy and port, served with onion chutney and fresh crusty bread

INSALATA DI GAMBERETTI

Prawns served with crispy salad leaves and Marie Rose sauce

FISH CAKES

Home made fish cakes with smoked haddock, cod and prawns, served with salad garnish and tangy chilli dip

POLPETTE PICCANTI

Home made meatballs in a spicy onion and tomato sauce

FUNGHI FRITTI

Breaded mushrooms, deep fried, served on a hot tomato and garlic sauce

MAIN COURSES

TRADITIONAL ROAST TURKEY

With all the trimmings

LAMB SHANK

Served in a red wine and rosemary sauce served with creamy mash potatoes

SALMON ASPARAGI

Fresh Salmon with asparagus, cherry tomato, garlic butter, basil and white wine sauce

ANY CHICKEN DISH, PIZZA OR PASTA FROM THE MAIN MENU

DESSERTS

CHRISTMAS PUDDING

OR

ANY DESSERT OF THE MAIN MENU

£16.95