

Carni

	Sirloin	Fillet
Griglia Chiaro Char-grilled steak served with onion rings, tomato and mushrooms	10.95	13.95
Diana Brandy, French mustard, mushrooms, onions and cream	11.45	14.45
Mafiosa Peppers, onions, mushrooms, garlic and tomato	11.45	14.45
Pepe Verde Peppercorn sauce	11.45	14.45
Pizzaiola Tomato, garlic, capers, anchovies and olives	11.45	14.45
Surf & Turf Topped with garlic butter and king prawns	13.45	10.45
Steak Cafe Paris Steak with blue cheese, butter & parsley on top	11.45	14.45
Filetto Stroganoff Strips of fillet steak cooked with onions mushrooms, paprika and cream. Served on a bed of rice		10.95
Filetto Piccante Strips of fillet steak cooked with chilli and garlic with stir-fried vegetables		10.95
Fiorentina Char-grilled 16oz T-Bone steak served with onion rings, tomato and mushrooms		16.95
Costolette Di Agnello Aminho Lamb chops with rosemary, garlic & wine		9.95
Costolette Di Agnello Fabrizio Lamb chops with redcurrant & mint jus		9.95
Bistecca Di Maiale All Formaggio Pork loin with a blue cheese & cream sauce		8.95
Bistecca Di Maiale Vinho Alhos Pork loin marinated with wine garlic & thyme		8.95
Bistecca di Maiale Marsala Pork loin in a marsala sauce		8.95
Bistecca di Maiale Saltinbocca Pork loin with prosciutto crudo, sage and white wine		8.95

The above dishes are served with vegetables, chips or salad

Vegetali

Zucchini Fritti Deep fried battered courgettes	2.50
Home Made Chips	1.75
Onion Rings	2.25
Mixed Salad	2.25
Green Salad	2.25
Tomato & Onion Salad	2.25
Mixed Olives	2.25
Vegetables	2.25
Spinach	2.25

Beverages

Filter coffee	1.30
Decaffeinated Served in a cafetière	1.50
Espresso A small but potent coffee served in a small cup	1.40
Espresso Large	1.95
Cappuccino A decadent combination of strong espresso smoothed out with equal quantities of foamed milk	1.50
Latte A long refreshing coffee made with espresso and steamed milk	1.50
Mocha A delicious medley of espresso and chocolate with steamed milk	1.95
Vanilla Latte A delicious refreshing coffee with a hint of vanilla	1.95
Hot Chocolate	1.75
Tea	1.30
Liqueur Coffee Made with your choice of liqueur	3.75

Desserts Please ask for our separate menu

3 Course Special

Available

Monday - Saturday from 12 till 2pm £5.95

Monday - Saturday from 5pm - 7pm £6.95

Starters (choose one)

Potato Skins

Soup of the Day

Corn on the Cob

Minestrone

Main Course (choose one)

Any Pizza or Pasta (excludes half & half)

Chicken Cacciatora (Mushroom, Tomato, Demi Glace, Tarragon Sauce)

Cheese or Ham Omelette

Dessert (choose one)

Ice Cream

Filter Coffee

Not available Sundays or Valentines Day,

Bank Holidays and December: Lunchtime £6.95, evening £8.95

£1 OFF

Any Main Meal

All Night

Monday - Wednesday 5pm - 9.30pm

Thursday - Saturday 5pm - 7.00pm

Not Available throughout December or Bank Holidays or Valentines Day

Lunchtime menu - All pizzas & pastas only £3.95

(Same size, same standard, better value)

Traditional British Sunday Lunch

(Homemade yorkshires and roasties)

Available All Day Sunday 12.30 - 8.30pm

Main Course £6.25

Two Courses £8.25

Three Courses £9.25

Starters (choose one)

Homemade Soup of the Day

Potato Skins

Spicy BBQ Chicken Wings

Main Course (choose one)

Roast Topside of Beef

Roast Leg of Lamb

Roast Chicken

Roasted Turkey

Vegetarian Pasta Bake

Dessert (choose one)

Selection of Desserts, please see items marked SL on dessert menu

Filter Coffee

Halal Meat on request



OPENING HOURS

MONDAY TO THURSDAY - 12 noon to 2pm then 5pm to 9.30pm last orders

FRIDAY & SATURDAY - 12 noon to 2pm then 5pm to 10pm last orders

SUNDAY - 12.30 noon to 8.30pm last orders

BOOKINGS TAKEN EVERY DAY OF THE WEEK.

PRE ORDER YOUR MEAL BY FAX: 0191 266 7121

Major credit cards welcome

Front Street • Benton • Newcastle upon Tyne • NE12 8AE

TEL: 0191 270 2421 • FAX: 0191 266 7121

www.casa-antonio.co.uk

LUNCHMENU



HAPPYHOUR ALL NIGHT

Monday - Wednesday

Not including bank holidays, valentines day or through december.

CASA

ANTONIO

PIZZERIA

Cold Starters

Prociutto e Melone Melon with prosciutto crudo	4.45
Affettato Misto Selection of Italian cured meats	4.45
Antipasto al Italiana Selection of Italian hors d'oeuvres	4.95
Pate della Casa Home-made chicken liver pate	3.50
Insalata di Gamberetti Prawn cocktail	4.45
Mediterranean Salad Boiled potato & egg, sundried tomato, lettuce, olives & basil	3.95
Nicoise Salad Green beans, anchovies, tomato, lettuce, boiled eggs	4.45
Melone con Gamberetti Melon with prawns	3.95
Avocado con Gamberetti Avocado with prawns	3.95
Avocado con Vinagrette Avocado salad with French dressing	3.75
Mozzarella & Prosciutto Baby mozzarella wrapped with prosciutto & served in summer leaves with a balsamic reduction	4.45
Insalata Tricolore Tomato, mozzarella and avocado salad	3.95
Insalata Caprese Tomato, mozzarella and red onion salad	3.95
Insalata Greca Traditional Greek salad, with feta cheese and olives	3.95
Melone al Porto Melon balls with port wine	3.95

Hot Starter

1/2 Pasta Any starter size portion of pasta	3.95
Minestrone Traditional Italian vegetable soup	3.25
Zuppa del Giorno Home-made soup of the day	3.25
Gamberoni al Aglio King prawns in garlic butter and white wine	4.95
Gamberoni Provencale King prawns in tomato, chilli and garlic	4.95
Gamberoni Della Casa King prawns tossed with mushrooms and garlic butter	5.25
Gamberoni Ciborio Spicy king prawns served with a minty yoghurt sauce	4.95
Calamari Fritti Deep-fried squid, served with garlic mayonnaise	3.95
Cozze Portuguesa Mussels with tomato, garlic & chorizo	4.45
Cozze Provencale Mussels cooked with garlic and tomato	4.25
Cozze Francese Mussels cooked with garlic, cream and white wine	4.25
Sardines Marocco Style Cumin, coriander, tumeric & tomato	3.50
Sardines Provencale Tomato, garlic & chilli	3.50
Sardines Grigliate Grilled sardines with white wine and garlic	3.50
Avocado della Casa Avocado cooked with mushrooms, prawns, turmeric, cream, Pernod and a hint of tomato	4.45
Funghi all Aglio Pan-fried mushrooms in garlic butter	3.95
Melanzane alla Parmigiana Layers of aubergine, tomato and cheese baked in the oven	3.95
Costolette di Maiale BBQ spare ribs	4.75
Buccia di Patate Deep-fried potato skins, with garlic mayonnaise and spicy tomato sauce	3.25
Ali di Pollo Spicy Chicken wings	3.50
Malegato al Pepato Black pudding in a peppercorn sauce	3.50
Pannocchia di Granturco Corn on the cob with butter	3.25
Formaggio in Carrozza Deep fried breaded mozzarella, served with Cumberland sauce	3.95

Pane e Supplementi

Pizza con Aglio Pizza style garlic bread	2.65
Pizza Aglio con Pomodoro Pizza style garlic bread with tomato	2.95
Pizza Aglio con Formaggio Pizza style garlic bread with cheese	3.25
Pizza Aglio con Peperoncino Pizza style garlic bread with tomato and chilli	2.95
Bruschetta Toasted bread topped with fresh chopped tomatoes, garlic, olive oil, fresh basil and oregano and finished with parmesan shavings	3.25
Crostino Al Aglio Ciabatta bread with garlic butter	2.95
Bruschetta Al Sol Toasted ciabatta with veg & oregano	3.25

Risotto

Risotto di Pollo Rice with tender chicken, tomato, white wine and a hint of garlic	3.95
Risotto Marinara Rice cooked with seafood, tomato, garlic and cream	3.95

Pasta al Forno

Lasagne al Forno Layers of pasta, with bolognese and béchamel, topped with cheese	3.95
Canelloni al Forno Pancakes stuffed with meat and herbs in a creamy meat sauce	3.95
Rigatoni al Forno Pasta baked with bolognese, cheese, ham, peas and cream	3.95

Pasta

The following sauces are served with a choice of pasta: Rigatoni, Spaghetti or Tagliatelle

Amatriciana Bacon, onions, tomato and chilli	3.95
Bolognese Minced beef, tomato and red wine	3.95
Romana Chicken, mushrooms, tomato, cream and garlic	3.95
Carbonara Bacon, cream, egg yolk and parmesan cheese	3.95
Salmone Smoked salmon, cream and tomato	3.95
Polpetoni Italian style meatballs in a tomato and garlic sauce	3.95
Maltese Prawns, mild curry, spinach and garlic	3.95
Pescatora Mixed seafood, tomato and garlic	3.95
Daniela Bacon, mushrooms, chicken, garlic, chilli and basil with a touch of olive oil (not in sauce)	3.95
Tortellini Prosciutto Spinach and ricotta filled pasta with ham and cream	3.95

Pizza

Napoli Tomato, cheese, anchovies and olives	3.95
Francesca Tomato, cheese, salami and olives	3.95
Antonio Tomato, cheese and a mix of all of the toppings	3.95
Sanrocco Tomato, cheese, prosciutto crudo and parmesan shavings	3.95
Marinara Tomato, cheese and mixed seafood	3.45
Tonno Tomato, cheese, tuna and garlic	3.95
Hawaiian Tomato, cheese, ham and pineapple	3.95
Quattro Stagioni Tomato, cheese, ham, mushrooms, peppers and onions	3.95
Boschetto Tomato, cheese and bolognese sauce	3.95
Pepperoni Tomato, cheese and pepperoni sausage	3.95
Calzone Folded pizza with tomato, cheese, ham, onions and mushrooms (Bolognese or tomato sauce 80p extra)	3.95
Pollo Tomato, cheese, chicken and garlic	3.95
Half pizza & half pasta (Not available as part of the special menu)	7.25
Half Pizza with chips	5.50
Half Pizza with salad	5.50
Extra toppings (per topping)	0.60

All pizzas are topped with 70/30 Italian cheese

Pollo

Pollo Rosmarino Cooked in wine, rosemary and demi-glace	8.95
Pollo Kiev Breaded chicken breast, stuffed with garlic butter	8.95
Pollo Diana Chicken breast with mushrooms and onions in a demi glace and mustard sauce	8.95
Pollo Gavino Chicken stuffed with sundried tomato, basil and mozzarella served in a light tomato sauce	9.95
Pollo Valdostana Breaded chicken breast topped with ham, cheese and tomato	8.95
Pollo Crema Chicken breast in a cream and mushroom sauce	8.95
Pollo Milanese Pan-fried breaded chicken breast	7.95
Pollo Mare Chicken breast topped with king prawns in garlic butter and wine	11.95
Bocconcini Palermo Chicken wrapped with bacon & served with a demi-glace & marsala	9.95

The above dishes are served with vegetables, chips or salad

Pesce

Gamberoni al Aglio King prawns in garlic butter	10.95
Gamberoni Provencale King prawns in tomato chilli and garlic	10.95
Gamberoni Della Casa King prawns tossed with mushrooms & garlic butter	11.50
Gamberoni Ciborio Spicy king prawns served with a minty yoghurt sauce	10.95
Branzino Mediteraneo Seabass fillet with onion, tomato, olives parsley and wine	9.95
Branzino con Prosciutto Seabass fillets wrapped in parma ham in white wine sauce	9.95
Salmone alla Griglia Char-grilled salmon fillet	8.95
Salmone Piccante Salmon fillet cooked with spring onions, chilli, butter and fresh orange juice	9.95
Salmone Dell Chef Salmone steak with cream, dill & lemon, served on a bed of tagliatelle	8.95
Scampi Fritti Deep fried breadcrumb scampi	7.95
Scampi Thermador Scampi cooked in brandy, cream and a hint of english mustard	7.50
Sogliola Pescatora Lemon sole cooked with mixed seafood, garlic, tomato & cream	9.95
Sogliola Fritta Deep fried breadcrumb fillet of sole	7.95
Sogliola Golbeck Sole served with capers, anchovies, butter & wine sauce finished with a fried egg	11.95
Bream Al Cartoccio Whole bream with wine, garlic butter & thyme, baked in the oven	10.95
Grilled Bream Whole bream baked in the oven	10.95
Bream Al Pomodoro Whole bream served with a light fresh tomato sauce	10.95

The above dishes are served with vegetables, chips or salad

Vegetariani

Funghi Stroganoff With onions, mushrooms & paprika cream	8.95
Pizza Quattro Formaggi With four cheeses and tomato	3.95
Pizza Vegetariana With tomato and seasonal vegetables	3.95
Pizza Margherita With tomato and cheese	3.45
Vegetarian Al Forno Pasta baked with seasonal vegetables, cream, tomato & cheese	3.95
Risotto Funghi Rice with mushrooms, white wine, cream & tomato	3.95
Risotto Wendina Rice with spinach, cheese, chilli and butter	3.95
Crespoline Fiorentina Ricotta cheese & spinach topped with tomato, bechamel & cheese	3.95
Pasta Primavera Roasted vegetables with tomato & cream	3.95
Pasta Napoli With tomato and garlic	3.95
Tortellini Arrabiata Spinach and ricotta filled pasta with tomato, chilli & garlic sauce	3.95
Tortellini Funghi Spinach and ricotta filled pasta with mushroom, tomato & cream	3.95
Vegetarian Forno Pasta baked with seasonal vegetables, cream, tomato & cheese	3.95