Casa Mia

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MENU

UN ASSAGGIO D'ITALIA A DUBAI

A TASTE OF ITALY IN DUBAI

Casa Mia

ANTIPASTI

Il Carpaccio di Manzo (D) 145
Artisan hand-cut beef tenderloin, 24-month aged Parmigiano Reggiano, fragrant Sorrento lemon & extra virgin olive oil

Polpo alla Brace (D, F) 120
Charred octopus, served on a smooth chickpea cream, extra virgin olive oil & Mediterranean flavours

Paranza di Pesce e Crostacei (D, F, G, SF) 155
Traditional Italian selection of small fish and shellfish, lightly fried until crisp

Selezione di Formaggi (D, G, N) 105
Italian cheese selection-handpicked cheeses, served with rustic bread and traditional condiments

Vitello Tonnato (D, E, F) 120
Sous-vide veal, creamy tuna emulsion, Sicilian capers & extra virgin olive oil

Tartare di Tonno al Coltello (F) 110
Fresh hand-cut tuna tartare, seasoned with citrus, extra virgin olive oil & a hint of herbs

Bruschettone di "*Casa Mia*" (D, G, V) 95
Rustic country bread, toasted over the fire, topped with cherry tomatoes and Italian Stracciatella cheese

Chef's Special Market Price
A daily creation by our Chef, inspired by seasonal ingredients and the flavors of Italian tradition

LE NOSTRE INSALATE

Misto di Mare (F, SF) 150
Fresh seafood salad with seasonal greens, lemon vinaigrette & extra virgin olive oil

Scampagnata (V) 60
Garden salad with seasonal greens and ripe tomatoes, dressed simply with olive oil and vinegar

La Burrata (D, V) 115
Creamy Burrata cheese certified with DOP quality from Puglia, served with a fresh cherry tomato salad and a drizzle of extra virgin olive oil

ZUPPE

Minestrone di Stagione (V) 60
Hearty soup made with fresh seasonal vegetables

Zuppa di Pesce (D, F, G, SF) 135
A robust mix of fresh fish and shellfish, simmered in a rich tomato and herb broth

PRIMI PIATTI

Lasagna al Ragù Bolognese (D) 110
Traditional lasagna with layers of fresh pasta, slow-cooked beef ragù, béchamel, and aged 24-month Aged Parmigiano Reggiano

Raviolone al Brasato di Manzo (G, D) 120
Handmade ravioli with slow-braised beef and jus

Spaghettone alle Vongole Veraci (G, SF) 160
Thick spaghetti with veraci clams, garlic, chili, and a hint of aromatic herbs

Tagliatelle al Polpo in Salsa Puttanesca (D, F, G) 150
Tagliatelle with octopus in a rich puttanesca sauce of tomatoes, olives, capers, and chili

Calamarata allo Scoglio (F, G, SF) 150
Calamarata pasta with mussels, clams, squid, prawns in creamy garlic-herb sauce

Pasta all'Aragosta Reale (G, SF) 160
Pasta served in rich lobster sauce with citrus & Mediterranean herbs

La Nostra Parmigiana (D, G, V) 95
Layers of fried eggplant, tomato coulis, buffalo mozzarella, Parmesan

Chef's Special Market Price
Daily pasta creation inspired by seasonal ingredients



RISOTTI

Funghi Porcini (D, V) 130
Carnaroli rice with porcini mushrooms, Parmesan & herbs

Pescatora (D, F, SF) 155
Carnaroli rice with mussels, clams, squid, prawns & herbs

Ossobuco Milanese (D) 145
Saffron risotto with slow-braised veal ossobuco, finished with gremolata

SECONDI DI TERRA

Costoletta di Vitello alla Milanese (D, G)
Bone-in veal cutlet from "Casa Vercelli," crisp, served with lemon — 295

Costata di Manzo al Josper (D)
Charcoal-grilled prime rib eye, served with seasonal vegetables — 295

Filetto di Manzo in stile "*Casa Mia*" (D)
Tender beef fillet Casa Mia style — 285

Costolette di Agnello Selvatico (D)
Wild grilled lamb chops with seasonal vegetables & sweet potato purée — 250

Galletto bio al Mattone (D)
Organic baby chicken pressed and roasted, served with roasted bell pepper salad — 170

Chef's Special — Market Price
Daily meat creation inspired by seasonal ingredients

SHARING DISHES

Fiorentina (1kg) (D)
Premium Wagyu T-bone, served with seasonal vegetables — 595

Pescato del Giorno (1kg) (F, SF)
Fresh catch of the day, served with seasonal vegetables — 420

Aragosta Reale al Peso (G, SF)
Pasta with lobster in pomodorino (DOP, Piennolo del Vesuvio) — Market Price

CONTORNI – SIDE DISHES

Giardiniera (V)
A colorful mix of pickled seasonal vegetables — 70

Caponata Rustica (V)
Slow-cooked Sicilian eggplant stew with tomatoes, olives, and capers — 75

Il Nostro Orto (V)
Seasonal vegetables — 60

Le patate di "*Casa Mia*" (V)
Rustic roasted potatoes — 55

SECONDI DI MARE

Spigola alla Griglia (F)
Grilled sea bass served with seasonal vegetables and celeriac purée — 220

Baccalà alla Pizzaiola (F, G)
Salted cod stewed with tomato, garlic, crumble of Taggiasca olives, and capers — 210

Grigliata Mista di Pesce e Crostacei (F, SF)
Chargrilled premium fish and shellfish — 295

Chef's Special — Market Price
Daily seafood creation inspired by seasonal ingredients

SELEZIONE DI MAIALE (PORK SECTION)

Porchetta di "*Ariccia*" (P) 120

Pasta Carbonara (D, E, G, P) 130

Pasta "*Amatriciana*" (D, G, P) 130

Gnocco fritto "*Emiliano*" & San Daniele Ham (D, V) 110

Selection of Italian cured meats (D, P) 140

Chef's Special — Market Price
Daily pork specialty inspired by Italian regions



PIZZE

Calabrese come una Diavola (D) — 110
San Marzano tomato sauce, "DOP" fiordilatte mozzarella, spicy Calabrian salami, and fiery 'Nduja

La Tonnara: Tonno del Mediterraneo & Cipolla di Tropea (D, F, G) — 100
Mediterranean tuna, sweet Tropea onions, San Marzano tomato sauce, "DOP" fiordilatte mozzarella

Parmense (D, G, P) — 110
San Marzano tomato sauce, "DOP" fiordilatte mozzarella, Parma ham, rocket, shavings of aged Parmigiano, and basil

Chef's Special — Market Price
A daily creation from our chef, inspired by the flavors of Italy

Quattro Formaggi (D, G, V) — 105
Creamy "DOP" fiordilatte mozzarella blended with gorgonzola, fontina, and aged 24-month aged Parmigiano Reggiano.

Quattro Stagioni (D, G, P) — 95
San Marzano tomato sauce, creamy "DOP" fiordilatte mozzarella, Italian ham, mushrooms, artichokes, and Taggiasca olives

Capricciosa di "*Casa Mia*" (D, G, P) — 80
San Marzano tomato sauce, creamy "DOP" fiordilatte mozzarella, mushrooms, artichokes, and black olives.

Focaccia alla Caprese (D, G, V) — 100
Crispy focaccia topped with San Marzano tomatoes, creamy "DOP" fiordilatte mozzarella, fresh basil, and a drizzle of basil pesto

A TASTE OF ITALY IN DUBAI

Casa Mia

Authentic Italian Cuisine

Since 1993

UN ASSAGGIO D'ITALIA A DUBAI

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

VEGETARIAN (V) | NUTS (N) | PORK (P) | DAIRY (D) | FISH (F) | GLUTEN (G) | SHELLFISH (SF) | EGG (E)

FOR THOSE WHO HAVE FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS,
PLEASE INFORM YOUR SERVER

ALL PRICES ARE IN UAE DIRHAMS,
INCLUSIVE OF 10% SERVICE CHARGE, 7% MUNICIPALITY FEE, AND 5% VAT.