

Paseo Londres, 46  
971 53 65 69

Open everyday

# CASA VILA

- Di mare -

Genuine Italian Cuisine & Pizzeria

Di mare



## APERITIF

**GLASS OF SANGRIA | 6,5**  
our own recipe

**SPRITZ CASA VILA | 7**  
aperol, raspberry liquor & prosecco

**ITALIAN MOJITO | 7,5**  
amaro montenegro, mint, lemon,  
orange & soda

**BELLINI CASA VILA | 7,5**  
elder flower, peach puree & peach  
bitter

**SPRITZ HUGO | 7,5**  
prosecco, elderflower, mint & soda

**CAIPICHELLO | 7,5**  
limonchello, lime, basil & prosecco

**AMARETTO SOUR | 7,5**  
amaretto & lemon juice

**NEGRONI DEL  
PROFESSORE | 7,5**  
gin del professore, vermut & amaro  
cardamaro

### ANTIPASTI

**NONNA VILA  
MUSHROOMS | 10,5**  
portabello mushrooms filled with  
mascarpone, peperoni and spinach  
on a bed of sundried tomatoes and  
basil hummus

**GARLIC PRAWNS | 14,5**  
with sautéed frutti di mare and  
flambéed in sherry

**OUR FAMOUS ITALIAN  
NACHOS | 10,5**  
deep fried raviolis filled with  
melted cheese and served with  
guacamole and arrabiata sauce

**BEEF CARPACCIO | 12**  
with a thin potato chip nest,  
rocket, parmesan, cherry tomatoes  
and Sicilian oil

**GRILLED SCALLOPS | 16**  
on a bed of creamed peas and a  
pesto of chorizo and grilled polenta

**MARINATED SALMON | 13,5** NEW  
Naples style salmon carpaccio  
with a puttanesca pesto, smoked  
mayonnaise, dill, fresh rocket and  
radish.

## TO Antipasti SHARE

**DUO BRUSCHETTA ITALIANA | 16,5**  
**Calabrese:** peperoni, buffalo mozzarella, rocket and chilli oil  
**Piemonte:** avocado, sundried tomatoes and lemon prawns

**CASA VILA COMBO | 18,5**  
italian nachos, bruschetta napolitana, various cold meats  
and Fontina cheese and garlic bread

**COMBO DI MARE | 20,5** NEW  
frito mixto  
marinated salmon carpaccio and avocado  
bruschetta of ensaladilla and prawns  
savory cod donuts with a puttanesca dip

## SALADS

**CESARINA | 13,5**  
chicken breast, tempura goat's cheese, green shoots, parmesan,  
guanciale and homemade caesar sauce

**CAPRESE | 13,5**  
various mix of tomatoes with mozzarella, basil oil and a tartar of  
avocado and sundried tomatoes served on a crisp pizza bowl

**GAMBERETTI | 13,6**  
prawns in an orange, honey, soy and ginger glaze on a bed of  
seasonal fruit tartare and quinoa

## PASTA

*Our pasta is made fresh in house using the best  
ingredients and in the most traditional way*

**SPAGHETTI VONGOLE | 19,5**  
famous pasta dish from Capri of sautéed clams in a soffritto of garlic,  
extra virgin olive oil and white wine.

**PENNE PRIMAVERA | 16,5**  
short pasta with courgette, porcini mushrooms and spinach balls in a  
creamy asparagus pesto sauce.

**SPAGHETTI CARBONARA | 13,8**  
traditional roman miners dish of pancetta, egg, black pepper and  
pecorino cheese.

**PAPPARDELLE DI MARE | 19,5**  
wide pasta ribbons with monkfish, prawns, bacon, confit tomatoes and  
aromatic amalfi coast herbs

**TAGLIATELLE BOLOGNESE | 13,5**  
famous dish from Bologna of slow cooked beef ragu infused with  
herbs and spices

**SPAGHETTI POLPETTE | 15,5**  
homemade meatballs cooked in a light tomato sauce served on pasta  
and topped with parmesan

### RAVIOLIS

**RAVIOLI LOBSTER | 19,5**  
filled with lobster in a crab  
bisque, sautéed frutti di mare  
and fresh basil

**RAVIOLI MONTE  
BIANCO | 16,5**  
filled with goats cheese, grilled  
aubergine with a parsnip sauce  
and rocket crisps

**RAVIOLI DOLCE VITA | 16,5** NEW  
filled with beetroot and feta  
cheese, served with sautéed  
kale and a creamy walnut,  
balsamic and honey sauce

### PASTA AL FORNO

**MEAT LASAGNA | 13,7**  
traditional Nonna Vila recipe

**VEGETABLE LASAGNA | 13,7**  
traditional napolitana recipe made  
with layers of aubergine  
parmigiana au gratin

**PASTA CASA VILA | 14,5**  
short pasta in a four cheese  
sauce with meatballs, chorizo and  
Piemonte porcini mushrooms

### RISOTTO

**RISOTTO SAN REMO | 19,5**  
Creamy rice with crayfish and scallops in an asparagus pesto  
and hints of mallorquian citrics

## MEAT

**CHICKEN ROLANTINI | 18,5** NEW  
juicy chicken breast stuffed with fontina cheese, bacon and padrón  
peppers with a sundried tomato pesto, served with homemade chips  
and Genovés style vegetables

**FILLET STEAK | 24,5**  
grilled and served with a gratin of roman arrolata pancetta,  
served with a Mediterranean style garlic mushrooms and potato  
ratatouille

**Sauces | 2,5**  
gorgonzola or pepper

**MALLORQUIAN LAMB | 19,7** NEW  
cooked on a low heat in its own juices and then glazed in Marsala  
wine, served with aubergines stuffed with Mallorquian tumbet

**CHICKEN SPIADINI | 18,5**  
skewer of chicken, country sausage and grilled vegetables marinated  
with a genoves pesto served with an Amalfi style quinoa wok

**CASA VILA BURGER | 16**  
galician beef fillet, mortadella, provolone cheese, balsamic  
caramelised onions and smoked mayonnaise with homemade sauces  
and Casa Vila chips.

### new Signature dishes to share

#### Fresh Fish of The Day

Fish or shellfish freshly caught. Prepared by the chef  
differently each day in his special way!  
P.S.M.

#### Spaghetti Frutti di Mare

A seafood delight with sautéed shellfish, lobster  
reduction sauce, cherry tomatoes and fresh parsley  
22,5 P.P.

#### Bistecca alla Fiorentina

Traditional Prime rib steak (1Kg approx.) typically from the  
Tuscan region and more specifically the city of Florence. Ideal  
for two people, served with the chef's side dishes and sauces.  
Finished off at your table on a hot stone.  
24,5 P.P.

### SIDES

**FRENCH FRIES | 4**  
**MIXED SALAD | 6,9**  
**GARLIC AND PARMESAN BREAD | 4,7**  
**PARMESAN, CHERRY TOMATO AND ROCKET SALAD | 6,9**

## FISH

**SPIADINI PESCATORE | 19,5**  
skewer of monkfish, octopus, prawns and grilled vegetables  
served with a homemade ensaladilla

**SEABASS ROYAL | 20,5**  
fresh seabass fillets filled with a mallorquian vegetable 'frito' in a  
clam salsa verde

**SALMON WELLINGTON | 19,5** NEW  
salmon wrapped in filo pastry and filled with prawns in a creamy  
feta cheese and fresh basil sauce, served with a spring vegetable  
wok

**RED TUNA | 21,5** NEW  
grilled with a citric Sicilian dressing on a bed of sailor's risotto  
and tap de corti paprika

All our dishes are made using only the finest quality produce. However, we cannot guarantee a completely allergen-free environment. If you have any special requirements for allergies or intolerance, please consult your waiter.

# PIZZAS

100% Artisanal in a Wood-Burning Oven

## CLASSIC

### MARGARITA | 9,5

tomato, mozzarella and oregano

### PROSCIUTTO | 11

tomato, mozzarella and ham

### TONNO | 11,5

tomato, mozzarella, tuna and onions

### CAPRICHOSA | 11,5

tomato, mozzarella, ham and mushrooms

### QUATTRO STAGIONI | 12,5

tomato, mozzarella, ham, mushrooms, olives and artichokes

### TROPICAL | 12,5

tomato, mozzarella, ham and pineapple

### PEPERONI | 12,7

tomato, mozzarella, spicy chorizo and gorgonzola

### NEW PARMA | 13,8

tomato, mozzarella, parma ham, parmesan & rocket

### BUFALA | 13,8

tomato, fresh basil, bufala mozzarella & cherry tomatoes

### MARINERA | 14

tomato, mussels, prawns, clams, squid, langostines and mozzarella

### CINQUE FORMAGGI | 12,5

tomato, mozzarella, gorgonzola, provolone, parmesan and goats cheese

### BACON | 12,5

tomato, mozzarella, parmesan, bacon and egg

### GENOVESE | 12,8

tomato, mozzarella, goats cheese, fresh tomatoes and basil pesto

### BOLOGNESE | 13,2

tomato, cheese, bolognese sauce

### NAPOLITANA | 12,5

tomato, mozzarella, anchovies, capers & black olives

### GLUTEN FREE PIZZA | P.S.M

To taste

## CALZONES

### CLÁSICA | 13,5

tomato, mozzarella, prosciutto, egg & mushrooms

### DIAVOLA CARNE | 14,5

arrabita tomato sauce, mozzarella, chicken, peperoni, pancetta, red onion, sweetcorn and peppers

### VITA SANA | 13,5

tomato, mozzarella, goat's cheese, spinach, roasted aubergines, parmesan and genoves pesto

### BOLO | 14

tomato, mozzarella, egg, bolognese sauce and parmesan



## OUR SIGNATURE PIZZAS



\*ALL OUR PIZZAS CAN HAVE ADDED INGREDIENTS FROM 1€ EXTRA

### ANDALE | 14,5

tomato, mozzarella, spicy chorizo, guacamole, scarmoza cheese, red onion, jalapeños and yellow pepper

### EL REY POLPETTE | 14,5

mozzarella, tomato, italian meatballs, crunchy bacon, egg, parmesan and basil oil

### BEST | 14,5

Tomato, mozzarella, chicken, prawns, red onion and chorizo

### FIESTA- MEX | 14

tomato, mozzarella, strips of entrecote, mixed peppers, jalapeños, red onion and special 'fajita' spices

### OOOOLEEE!! | 14,5

tomato, mozzarella, BBQ sauce, sweetcorn, red and green peppers, peperoni, chicken and parmesan

### CASA VILA | 14

tomato, mozzarella, spek, buffalo cheese, mascarpone, cherry tomato & basil oil

### PIZZA OF THE DAY | 15

Our neapolitan pizza chef's own recipe!

## LIGHT PIZZA

### VEGETARIAN | 12,2

with asparagus pesto, grilled seasonal vegetables, mozzarella, garlic oil, parmesan and fresh basil

### DOLCE VITA | 12,5

tomato, mozzarella, goat's cheese, pear, rocket and walnuts

ANNN!!!

Made using low fat mozzarella served with a mini italian salad. Only 650 kcal



## BAMBINI

GRILLED FISH WITH RICE  
SPAGHETTI BOLOGNESE  
CHICKEN NUGGETS WITH CHIPS  
KIDS PIZZA

7<sup>'50</sup>



## VISIT US TOO

**MARINA**  
brasserie & cocktails

Paseo Anglada Camarassa, 7  
T. 971 865 774

**CASA VILA**

Genuine Italian Cuisine  
Plaza Miquel Capllonch, 10  
T. 971 865 919

SINCE 1985  
**TOLO'S**  
GRILL RESTAURANT

Paseo Londres, 4  
T. 971 864 046



Pere Mellà, 3  
T. 971 867 830

**shake.**  
by Vilacuisines

Almirante Cervera, 22  
T. 971 863 853