

APERITIVI		
◦ AMERICANO	€ 5,50	
◦ SPRITZ	€ 5,50	
◦ SUCCO DI POMODORO CONDITO (SEASONED TOMATO JUICE)	€ 5,50	
◦ GIN TONIC	€ 5,50	

STARTERS	FULL	HALF
◦ VEGETABLE FLAN WITH CHEESE CREAM	€ 9,00	
◦ IL NOSTRO VITELLO TONNATO (COLD VEAL WITH TUNA SAUCE)	€ 11,50	€ 6,50
◦ CRUDA DI FASSONA: CHOPPED RAW MEAT FROM "FASSONE", ONLY MEAT, LEMON AND SALT	€ 10,00	€ 5,50
◦ SALSICCIA BRA: CHOPPED RAW MEAT FROM "FASSONE" PREPARED AT THE BRA STYLE	€ 10,00	€ 5,50
◦ MORTADELLA DI PRATO IGP (TYPICAL SALAMI FROM TUSCANY)	€ 9,00	€ 5,00
◦ FINOCCHIONA IGP (TYPICAL SALAMI WITH FENNEL SEEDS FROM TUSCANY)	€ 8,50	€ 5,00
◦ ANCHOVIES OF THE CANTABRIAN SEA WITH BUTTER OR AVOCADO	€ 12,00	€ 6,50
◦ WILD SMOKED SALMON WITH BUTTER	€ 11,50	
◦ MARINATED SALMON WITH CON BUFALA MOZZARELLA, TOMATOES AND AVOCADO	€ 13,50	

MIX OF STARTERS		
◦ <u>CASA SLURP</u> : VITELLO TONNATO, TWO TYPES OF RAW MEAT, SMOKED SALMON AND ANCHOVIES.	€ 15,50	
◦ <u>PIEMONTE VS TOSCANA</u> : VITELLO TONNATO, TWO TYPES OF RAW MEAT, FINOCCHIONA IGP AND MORTADELLA DI PRATO IGP		

DALLA CUCINA – LE PASTE	FULL	HALF
◦ TAJARIN CON RAGÙ DI FASSONE (TYPICAL HOME MADE PASTA)	€ 11,00	
◦ I NOSTRI PLIN* CON BURRO E SALVIA (TYPICAL HOME MADE RAVIOLI FILLED WITH MEAT AND VEGETABLE)	€ 12,50	
◦ HOME MADE GNOCCHI* WITH MINT, OLIVES, SHRIMP* AND ZUCCHINI	€ 12,50	€ 7,00
◦ PASTA CACIO CHEESE & SICHUAN PEPPER (THIS PASTA REQUIRES 11 MINUTES BOILING)	€ 10,50	
◦ PASTA WITH FISH* (MUSSEL, SHRIMP AND CLAMS) (THIS PASTA REQUIRES 15 MINUTES BOILING)	€ 13,50	

DALLA CUCINA – LA CARNE E IL PESCE	FULL	
◦ LAMB* CASA SLURP!	€ 16,00	
◦ OSSOBUCCO* CON GREMOLADA E CROSTINI DI POLENTA (VEAL MARROWBONE, PARSLEY, GARLIC AND LEMON ZEST WITH POLENTA CROUTONS)	€ 16,00	
◦ TAGLIATA DI FASSONE (MEAT FROM "FASSONA" WITH BAKED POTATOES)	€ 16,50	
◦ OCTOPUS* (LOW TEMPERATURE COOKING) ON POTATO CREAM WITH DRIED TOMATOES	€ 16,50	
◦ GURNARD* ON CELERIAC CREAM WITH OUR BIO LEMON CANDIED	€ 17,00	

<b>DALL'ORTO</b>	
◦ GREEN SALAD	€ 3,50
◦ BAKED POTATOES	€ 4,00
◦ MIX OF BAKED VEGETABLES	€ 5,00

<b>INSALATONE</b>	
◦ CAESAR SALAD (GREEN SALAD, CHICKEN, GRANA CHEESE SCALES, CROUTONS E CAESAR SAUCE)	€ 9,50
◦ INSALATA CASASLURP (GREEN SALAD, TOMATO, AVOCADO, BUFALA MOZZARELLA, ANCHOVIES)	€ 10,50
◦ INSALATA DAL MARE (GREEN SALAD, FRUIT, SHRIMPS*, SALMON, AVOCADO)	€ 10,50

<b>MENÙ</b>	
◦ PIEDMONT TOUR: MIXED TYPICAL PIEDMONT STARTERS, TAJARIN (HOME MADE PASTA) AND BUNET (CACAO AND BISCUIT PUDDING)	€ 23,50
◦ PIEDMONT TOUR WITH THREE WINE GLASSES (ROERO ARNEIS, NEBBIOLO AND MOSCATO)	€ 30,00
◦ VEGETARIAN (VEGETABLES FLAN, VEGETARIAN GNOCCHI, DESSERT)	€ 23,50
◦ CHILDREN: GNOCCHI WITH RAGÙ, MINI HAMBURGER WITH POTATOES, BUNET (CACAO AND BISCUIT PUDDING)	€ 10,00

<b>DAL BAR</b>	
◦ MICROFILTERED WATER "ESSENZA" 0,75 L	FREE
◦ SPARKLING WATER "SAN PELLEGRINO" 0,75 L	€ 3,00
◦ NATURAL SPRING WATER "LAURETANA" 0,75 L	€ 3,00
◦ COCA-COLA OR COCA-COLA ZERO (BOTTLE)	€ 3,50
◦ ORANGEADE	€ 3,50
◦ BEER MENABREA 0,33 L - 4,8 VOL	€ 3,50
◦ BEER DOLOMITI (BLONDE) 0,33 L - 4,9 VOL	€ 4,50
◦ BEER DOLOMITI (RED) 0,33 L - 6,7 VOL	€ 4,50
◦ BEER BALLADIN ISAAC 0,75 L - 5 VOL	€ 16,50
◦ BEER BALLADIN SUPER 0,75 L - 5 VOL	€ 16,50

COVER CHARGE, (INCLUDING MICROFILTERED NATURAL OR SPARKLING WATER, BREAD, BREADSTICKS AND SERVICE)	€ 2,00
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CASASLURP IS THE RIGHT PLACE FOR YOUR CELEBRATIONS,  
YOUR EVENTS AND YOUR "STAY TOGHETER".

DON'T HESITATE TO ASK!

## ALLERGENS

GUESTS ARE ADVISED THAT FOOD IN THIS RESTAURANT MAY CONTAIN ALLERGENS OR TRACES OF FOLLOWINGS:

- CEREALS CONTAINING GLUTEN
- MILK AND MILK PRODUCTS
- CRUSTACEANS AND CRUSTACEANS
- EGGS AND EGG PRODUCTS
- FISH AND FISH PRODUCTS
- NUTS AND NUTS PRODUCTS
- CELERY AND CELERY PRODUCTS
- SULFURIC ANHYDRIDE OR SULPHITES
- PEANUTS AND PEANUT PRODUCTS
- SOY AND SOY PRODUCTS
- MUSTARD AND MUSTARD PRODUCTS
- SESAME SEEDS AND SESAME PRODUCTS
- MOLLUSCS AND MOLLUSC PRODUCTS
- LUPINS AND LUPINE PRODUCTS

# WELCOME TO OUR RESTAURANT CASASLURP!

[GOOD] FOOD & DESIGN

IT IS OUR PLEASURE TO OFFER YOU AN INFORMAL AND COMFORTABLE ENVIRONMENT WHERE TASTING THE PRODUCTS OF OUR KITCHEN.

PART OF OUR MENU IS INSPIRED BY THE PIEDMONT TRADITION AND PART BY OTHER EXCELLENCES OF ITALIAN CUISINE.

WE HAVE SELECTED THE BEST SUPPLIERS THAT DELIVER US FRESH VEGETABLES, MEAT AND FISH DAILY.

THE HIGH QUALITY INGREDIENTS WE CHOOSE ARE WORKED AS LITTLE AS POSSIBLE, ALONG WITH FINE COOKING, TO KEEP THE NATURAL TASTE OF THE RAW MATERIAL.

FRESH PASTA IS ENTIRELY HOME PRODUCED (GNOCCHI, PLIN AND TAJARIN).

ALL THE DISHES ARE COOKED AT THE MOMENT, WITH LOVE AND PASSION. THIS SOMETIMES COULD MEAN A FEW MINUTES LONGER WAITING, BUT WE BELIEVE IT IS WORTH OF IT.

WE ARE AT YOUR DISPOSAL TO HELP YOU CHOOSING THE DISHES THAT MEET YOUR TASTE THE MOST.

THANK YOU,  
THE CASASLURP TEAM!

