

# 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.

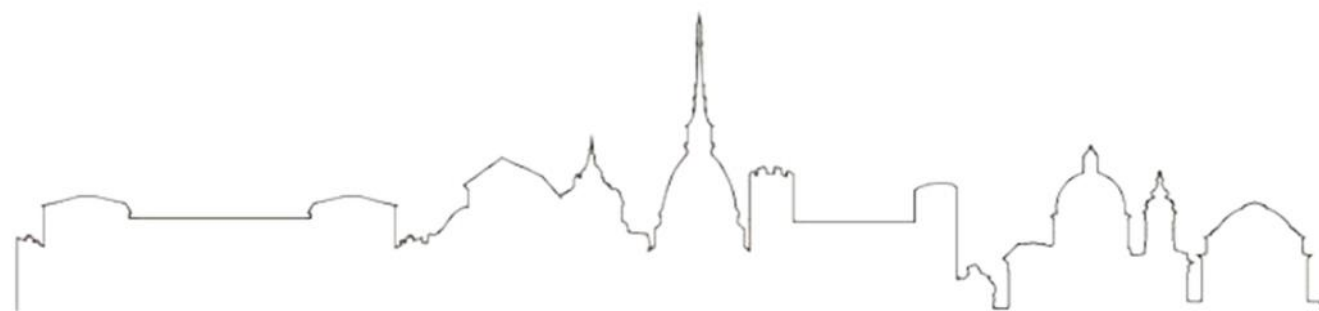
THE HIGH-QUALITY INGREDIENTS WE CHOOSE ARE WORKED AS LITTLE AS POSSIBLE, ALONG WITH FINE COOKING, TO KEEP THE NATURAL TASTE OF THE RAW MATERIAL.

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!



APERITIVI		
◦ AMERICANO	6,00	
◦ SPRITZ	6,00	
◦ SUCCO DI POMODORO CONDITO (SEASONED TOMATO JUICE)	6,00	
◦ GIN TONIC	6,00	

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 STYLE: CHOPPED RAW VEAL MEAT FROM "FASSONE" PREPARED AT THE BRA STYLE, WITH WINE AND SPICES	9,00	5,00
◦ MORTADILLA 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	12,00	6,50
◦ WILD SMOKED SALMON WITH BUTTER	11,50	

MIX OF STARTERS		
◦ <u>CASASLURP</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 MORTADILLA DI PRATO IGP		

PASTA		
	FULL	HALF
◦ TAJARIN CON RAGÙ DI FASSONE (TYPICAL HOME MADE PASTA)	11,00	
◦ I NOSTRI PLIN (TYPICAL HOME MADE RAVIOLI FILLED WITH MEAT AND VEGETABLE) WITH BUTTER AND SAGE	12,50	
◦ I NOSTRI PLIN (TYPICAL HOME MADE RAVIOLI FILLED WITH MEAT AND VEGETABLE) WITH ROAST SAUCE	13,00	
◦ HOME MADE GNOCCHI WITH MINT, OLIVES, SHRIMP AND ZUCCHINI	12,50	7,00
◦ PASTA CACIO CHEESE & SICHUAN PEPPER (12 MINUTES FOR PREPARING)	10,50	
◦ PASTA WITH FISH MUSSEL, SHRIMP AND CLAMS (15 MINUTES FOR PREPARING)	13,50	

MEAT AND FISH		
◦ CASASLURP! LAMB	16,00	
◦ OSSOBUCO WITH POLENTA	16,00	
◦ TAGLIATA DI FASSONE (LOCAL MEAT FROM "FASSONE" WITH BAKED POTATOES AND SALAD)	16,50	
◦ OCTOPUS (LOW TEMPERATURE COOKING) ON POTATO CREAM WITH DRIED TOMATOES	16,50	

SIDE DISHES	
◦ GREEN SALAD	3,50
◦ BAKED POTATOES	4,00
◦ MIX OF BAKED VEGETABLES	5,00

SALADS	
◦ OUR CAESAR SALAD (GREEN SALAD, BAKED TURKEY, GRANA CHEESE, CROUTONS E CAESAR SAUCE)	9,50
◦ INSALATA CASASLURP (GREEN SALAD, TOMATO, AVOCADO, ANCHOVIES)	10,50
◦ INSALATA DAL MARE (GREEN SALAD, FRUIT, SHRIMPS, SALMON, AVOCADO)	10,50

MENUS	
◦ 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 SWEET 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

DRINKS	
◦ MICROFILTERED STILL OR SPARKLING WATER ESSENZA 0,75 L	FREE
◦ STILL OR SPARKLING WATER SPAREA 0,75 L	3,00
◦ COCA COLA O COCA COLA ZERO	3,50
◦ ORANGEADE	3,50
◦ BEER MENABREA 0,33 L – 4,8 VOL	4,00
◦ 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 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!

THE PRAWNS WE USE, ARE FROZEN AT THE ORIGIN.  
THE FOLLOWING PRODUCTS ARE PREPARED IN OUR RESTAURANT PROCESSING FRESH PRODUCTS AND SUBSEQUENTLY CUT DOWN TO -18 DEGREES FOR THE BEST PRESERVATION: PLIN, TAJARIN, GNOCCHI, FISH SAUCE FOR PASTA, MUSSELS, CLAMS, OCTOPUS, LAMB.

ALL PRICES ARE EXPRESSED IN EURO €.