



COOKS IN CASE PRESENT
A CASA
POP-UP ITALIAN RESTAURANT

MENU 1: TERRA
THURSDAY 30 NOVEMBER AND SATURDAY 2 DECEMBER



THE KITCHEN GARDEN CAFE
17 YORK ROAD, KINGS HEATH,
BIRMINGHAM B14 7SA

WELCOME APERITIVO

Aperol spritz, campari orange or prosecco.

ANTIPASTO

Burrata con pomodorini confit e focaccia bianca (V)

Creamy burrata cheese with a herb infused cherry tomato confit and rosemary and olive focaccia.

PRIMO PIATTO

Lenticchie e riso (V, DF, GF)

A traditional Puglian Autumn dish of lentils and rice cooked with bay leaf, carrot, celery, garlic, tomato with a hint of chilli and a drizzle of extra virgin olive oil

or

Pasta al forno con formaggio e mortadella

Oven baked rigatoni, crisped on top, combining classic tomato sauce, with fresh scamorza cheese, pecorino romano, and mortadella, the famous Italian cured pork sausage.

CHEF'S TASTER

A surprise taster of the day from our chefs (V)

SECONDO PIATTO

Gateau di patate e funghi trifolati (V)

This creamy potato gratin stuffed with herby garlic mushrooms and an egg glazed breadcrumb and parmesan crust is a classic of Bari Old Town, served with green salad leaves

or

La Genovese - Grandma Franca's recipe (GF)

Tasty tender beef slow cooked in butter and oil and served with a creamy onion reduction and rosemary oven potatoes.

DOLCE

Torta all'arancia con coulis di cioccolato (V)

Monica's light homemade orange cake with a dark chocolate sauce

or

Piatto di quattro formaggi con marmellate e miele (V, GF)

Tasting board of 4 Puglian cheeses with honey and homemade chutney.

FOUR COURSES PLUS CHEF'S TASTER AND APERITIVO: £35

Coffee: Espresso £2 | Digestivo: Grappa £3.50, limoncello £2.95

V vegetarian | DF dairy free | GF gluten free