

Paseo Londres, 46
971 53 65 69

Open every day

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

CAIPICHELO | 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

TO Antipasti SHARE

DUO BRUSCHETTA ITALIANA | 16

Calabrese: peperoni, buffalo mozzarella, rocket and chilli oil
Piamonte: avocado, sundried tomatoes and lemon prawns

CASA VILA COMBO | 17,5

italian nachos, napolitana bruschetta, cheese, Italian meats
and garlic and oregano bread

COMBO DI MARE | 19,5

fritto misto, mini fish skewers a la puttanesca, smoked
salmon rolls with avocado and a napolitana seafood salpicon

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 soffrito 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 POLPETTE | 15,5

homemade meatballs cooked in a light tomato sauce served on pasta
and topped with parmesan

TAGLIATELLE STROGONOFF | 18,5

pasta ribbons with thin strips of beef fillet in a classic stroganoff 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

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

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

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 a orange, honey, soy and
ginger glaze on a bed of seasonal
fruit tartare and quinoa

RISOTTO

RISOTTO SAN REMO | 19,5

Creamy rice with crayfish and scallops in an asparagus pesto
and hints of mallorquian citrics.

SIDES

FRENCH FRIES | 4

MIXED SALAD | 6,9

GARLIC AND PARMESAN BREAD | 4,7

PARMESAN, CHERRY TOMATO AND ROCKET SALAD | 6,9

MEAT

MALLORQUIAN LAMB | 19,7

cooked on a low heat in its own juices and then glazed with Marsala
served with a rustic purée

FILLET STEAK | 24,5

grilled and served with a gratin of roman arrolata pancetta

Sauces | 2,5

gorgonzola, pepper and chianti wine

CHICKEN ROLLANTINI | 18,5

juicy chicken breast stuffed with fontina cheese, bacon and padrón
peppers with a sundried tomato pesto, served with homemade chips
and Genovés style vegetables

CHICKEN SPIADINI |

skewer of chicken, country sausage and grilled vegetables marinated
with a genoves pesto and served with sauteed rice

CASA VILA BURGER | 15,8

galician beef fillet, mortadella, provolone cheese and balsamic
caramelised onions, with homemade sauces and Casa Vila chips.

OUR STAR DISH



*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.

FISH

SPIADINI PESCATORE | 19,5

skewer of monkfish, octopus, prawns and grilled vegetables
served with a homemade ensaladilla

MIXED GRILL OF FISH AND SHELLFISH | 36 p.p

OPTION TO ADD LOBSTER | + 10€

served with a Sicilian caponata

SEABASS ROYAL | 20,5

fresh seabass fillets filled with a mallorquian vegetable 'frito' in a
clam salsa verde

SWORDFISH | 21,5

grilled and served with a Livornese style tomato confit and
oven-cooked rice di campagna

FRESH FISH OF THE DAY | p.s.m

mallorquian fish
mallorquian shellfish

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



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

ARROTOLATA | 14

pizza rolled with mortadella, rocket, mascarpone and mozzarella.

FIESTA- MEX | 14

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

OOOLEEE!! | 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

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

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



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^{'50}



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

MARINAEVENTS

Paseo Anglada Camarassa, 5
T. 971 865 774