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CASA MATILDE

A LA CARTE

FROM THE SEA

Whiskey smoked salmon, chilli mango culis	19
Raw red Sicilian prawns	38
Raw jumbo Sicilian scampi	48
Wild sea bass, avocado, carpaccio	25
Raw Sicilian purple prawns	25
Raw yellowtail	15
Tuna tartare	22
Raw cuttlefish	15

ROYAL CRUDO PLATTER

4 Sicilian red prawns	200
4 Sicilian scampi	
4 Ostra regal oyster	
4 Fine de claire	
4 Purple prawn	
Tuna, sea bass, yellowtail, cuttlefish	

CRUDO PLATTERS

2 Sicilian red prawns	100
2 Sicilian scampi	
2 Ostra regal oyster	
2 Fine de claire	
2 Purple prawn	
Tuna, sea bass, yellowtail, cuttlefish	

CAVIAR

ITALY White sturgeon - 10 gr acipenser trasmontanonus	28
POLAND Classic oscietra - 30 gr acipenser gualdenstaedtii	85
POLAND Classic Siberian Acipenser Baerii - 20 gr	50

OYSTER

HUITRES COCOLLOS Fine de claire - 6 pcs	18
MALDON ROCK 6 pcs	18

STARTERS

Grilled octopus, chilli sauce, crispy salad with garlic, anchovies, parsley vinaigrette	32
Grilled hallumi, aubergine sauce, roasted baby plum tomatoes	14
Smoked eel, sweet and sour wasabi, beetroot sauce	18
Roasted squid in aromatic breadcrumb, rocket, lemon	21
Beef tartare, pickle onion, brandy zabaglione, and crispy Parmesan cheese	29
Beef tonnato, egg and gerkins sauce, steamed baby carrots, crispy capers	26
Burrata, mix vegetables ratatouille	18

MAIN COURSES

Roasted John Dory, red cabbage, pancetta, parsley and hazelnut pesto	38
Sea bass, black olive, cherry tomatoes, and topinambur sauce	32
Seared scallops, mushroom veloute, crispy pancetta, potatoes crisps, truffle zabaglione	38
Dover sole grilled or meuniere	50
Roasted rack of lamb, purple potatoes, rosemary sauce, and minty courgettes	40
Slow cooked duck breast, poached pear in vintage balsamic vinegar, and red pepper sauce	33
Cauliflower milanese, mix vegetables ratatouille	23

SIDES

Roasted new potatoes	8
Sauteed spinach	8
Heritage tomatoes and onion salad	8
Sauteed friarielli, chilli	8
French fries	8
Rocket and parmesan	8
Mix leaf salad	8

PASTAS

Pappardelle wild mushroom	28
Trofie, squid ragout, Parmesan cheese, and chilli	29
Tagliolini, fresh crab meat, and chilli	29
Risotto Mazara Del Vallo prawns and broccoli, topped with prawns tartare	35

GRILLED FISH PLATTER

Whole lobster, 2 Sicilia scampi, 2 Sicilian prawns, squid, 4 purple prawns, cuttlefish	130
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DESSERTS

Tiramisu, salted caramel, white chocolate	10
3 flavour pannacotta chocolate crumble	10
Bonet piemontese, pistacchio ice cream	10
Pear mousse, ricotta ice cream sweet wine cuolis	10
Selected Italian cheese	18

VEGAN	VEGETARIAN	GLUTEN	DAIRY PRODUCTS	MEAT	SULPHUR DIOXIDE	
FISH	SHELLFISH	MUSTARD	CRUSTACEANS	EGG	NUTS	CELERY

Vaping is not permitted. All prices are inclusive of VAT. A discretionary service charge of 15% of the total of your bill will be automatically added. Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.