

Plaça Miguel Capllonch, 10
971 86 59 19

CASA VILA

Genuine Italian Cuisine

SQUARE



APERITIF

GLASS OF SANGRIA | 6,5
our own recipe

SPRITZ CASA VILA | 7
aperol, raspberry liqueur & 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

CAIPICHELLO | 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

NEW

BEEF CARPACCIO | 12
with a vitello tonnato cream,
rocket leaves, aubergine confit,
parmesan and a thin potato nest

ITALIAN NACHOS | 10,5
crunchy fried raviolis stuffed with
cheese served with arrabiata
sauce and guacamole

NEW

VENETIAN CREPE | 12,5
filled with frutti di mare and
portobello mushrooms au gratin
in a prosecco, smoked salmon and
fresh dill

**NONNA VILA
MUSHROOMS | 10,5**
portobello mushroom stuffed
with mascarpone, pepperoni and
spinach on a bed of sundried
tomato and basil hummus

NEW

MILANESE POLPETTE | 11
beef and aromatic herb meatballs
in napolitana sauce of tomato,
basil and fontina cheese served
with garlic bread au gratin.

ANTIPASTI TO SHARE

DUO BRUSCHETTA | 16 NEW
• **Tomato** basil, rocket, parmesan and aged balsamic
vinegar
• **Crisp mozzarella** and Italian mortadella Carpaccio of
courgette with chili

CASA VILA COMBO | 17,5
italian nachos, bruschetta napolitana, various cold meats
and Fontina cheese and garlic bread

VEGETARIAN COMBO | 17 NEW
italian Vegetarian's delight:
• involtini of confit aubergines and ricotta.
• bruscheta of goat's cheese, pear and honey.
• sweet potato au gratin, rosemary and italian cheesy.
• garlic bread.

SALADS

CAPRINO | 13,5
quinoa, tempura goat's cheese, chicken, bacon and red fruit in an
orange Caesar sauce

CAPRESE CAPRI | 13,5
various mix of tomatoes with mozzarella, basil oil and a tartar of
avocado and sundried tomatoes served on a crisp pizza bowl

NEW

KALE BOWL | 13,5
warm kale and green bean salad sautéed with feta cheese and
lemon and served with smoked salmon, candied walnuts and
apple in a autumnal tahini dressing.

PASTA

*Our pasta is made fresh in house using the best
ingredients and in the most tradicional way*

TAGLIATELLE STROGANOFF | 18,5
pieces of sautéed beef fillet in a mushroom and brandy sauce finished
off with creme fraiche and thyme

SPAGHETTI BELLA NAPOLI | 17,5
traditional Napolitana pasta with sautéed prawns, squid, clams, girgola
mushrooms and cherry tomatoes with a touch of fresh chilli

SPAGHETTI POLPETTE | 15,5
homemade meatballs cooked in a light tomato sauce served
on spaghetti sprinkled with parmesan

TAGLIATELLE BOLOGNESE | 13,2
famous dish from Bologne of slow cooked beef ragu infused with herbs
and spices

PENNE GAMBERETTI | 16
prawns cooked two ways in a creamy mascarpone, sundried tomatoes
and Moscat d'Asti sauce

PAPPARDELLE GORGONZOLA | 16 NEW
wide pasta ribbons with chicken, italian sausage and funghi in a
creamy leek and gorgonzola sauce

HOMEMADE RAVIOLIS

LOBSTER RAVIOLI | 19,5
filled with lobster and served with
a crab and saffron bisque and
sautéed frutti di mare

DOLCE VITA RAVIOLI | 16 NEW
filled with beetroot and feta cheese
and served with sautéed kale and
a creamy walnut, balsamic and
honey sauce.

PASTA AL FORNO OVEN BAKED

BEEF LASAGNA | 13,7
traditional nonna Vila recipe

VEGETARIAN LASAGNA | 14 NEW
a traditional Sicilian recipe with
roasted pumpkin, spinach, ricotta
and mixed seeds with caramelised
goats cheese and a creamy pea
and mint sauce.

DI PAPA | 15 NEW
short pasta with four cheeses,
meatballs, chorizo, spinach and
portobello mushrooms

RISOTTO

RISOTTO NONNA VILA | 17,5
traditional Milanese risotto of chicken, chorizo and prawns, slow
cooked and finished with a touch of mascarpone cheese

VAT INCLUDED / bread, olives & alioli 1,90 p.p.

MEAT

SPIADINI DI POLLO | 18,5 NEW
tuscan marinated chicken skewer with Portobello mushroom,
courgette and red pepper served with sauteed roman rice and an
four italian cheese sauce

BEEF TENDERLOIN DIANE | 24,5 NEW
the famous "steak Diane" with a touch of Roman pecorino cheese.
Flambéed in Amaretto Disaronno served with a sweet potato au
gratin and mallorquian style sauteed green beans

LAMB SHOULDER | 19
tender lamb shoulder, braised and roasted in it own juices served
with a potato and pecorino cheese purée

CASA VILA BURGER | 16
made with Galician fillet of beef and topped with mortadella,
provolone cheese and balsamic caramelised onions, served with a
basil pesto dip and homemade chips

CHICKEN ROLANTINI | 17,5
juicy chicken breast stuffed with prosciutto and scamorza, slowed
cooked in a homemade tomato sauce and gratinated with
mozzarella cheese, served with chips and vegetables

Signature dishes to share

Famouse Spaghetti Carbonara

a Roman dish of italian pancetta, egg and finished off in the inside
of a Parmesan cheese by the Maitre at your table. A true delight
of Casa Vila!

16 P.P.

Spezzatino di la Mama

homemade pork shank, Italian sausages and butterbean casserole
cooked slowly in own juices, Chianti red wine and Tuscan herbs,
served with chef's choice of garnish.

19 P.P.

Bistecca alla Fiorentina

Traditional Prime rib steak (1Kg approx.) typically from the Tus-
can 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.

TO SHARE

CASA VILA FRIES | 4
MIXED SALAD | 6,9
GARLIC AND PARMESAN BREAD | 4,7
PARMESAN, CHERRY TOMATO AND ROCKET SALAD | 6,9
POTATO AND PECORINO CHEESE PURÉE | 5,5

FISH

SEABASS ROYAL | 20,5
fresh seabass fillets filled with prawns in a creamy saffron sauce
served with a Sicilian caponata di melanzane

DUO OF FISH | 19,5 NEW
fresh fish fillets in a lobster sauce on a bed of black risotto of prawns,
green asparagus and fresh dill

COD PERONI | 19,5
cod loin in a Peroni beer batter on a bed of pea pesto and served with
polenta chips and smoked lemon

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

BOLOGNESE | 13,2

tomato, cheese, bolgnese sauce

NAPOLITANA | 12,5

tomato, mozzarella, anchovies, capers & black olives

SALAMI | 12,5

tomato, mozzarella, salami, chicken, red onion

WE HAVE GLUTEN FREE PIZZA

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, grill aubergine, parmesan & genoves pesto



OUR SIGNATURE PIZZAS



ANDALE | 13,5

tomato, mozzarella, spicy chorizo, guacamole, scarroza cheese, red onion, jalapeños and yellow pepper

PALM WALK | 14

tomato, mozzarella, bacon, dates and goat's cheese.

PIZZA LIGHT | 12,5

pea pesto, seasonal grilled vegetables, mozzarella, Parmesan and fresh basil

Made using low fat mozzarella served with a mini italian salad. Only 650 kcal

OOOOLEEE!! | 13,7

tomato, mozzarella, BBQ sauce, sweetcorn, red and green peppers, peperoni, chicken and parmesan

CASA VILA | 13,9

tomato, mozzarella, spek, buffalo cheese, mascarpone, cherry tomato & basil oil

PICORNELLS | 14,5

tomato, "picornells mushrooms", bacon, balsamic onions, mahon cheese and egg with sobrassada

AVE CESAR | 13,5

parmesan bechamel, chicken, kale, italian sausage, red onion, feta cheese, mushrooms and cesar sauce

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

VAT INCLUDED / bread, olives & allioli 1,90 p.p.

CASA VILA MENU OF THE DAY

Lunchtime from Monday to Friday, Saturdays 13€

3 DISHES



11€

Sunday lunch special

MENU Italian roast



1 Starter | Roast pork, roast beef or fish | Dessert



MENU BAMBINI

GRILLED FISH WITH VEGETABLES
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
-Dinaze-
Genuine Italian Cuisine & Pizzeria

Plaza Miquel Capllonch, 10
T. 971 53 65 69

SINCE 1985
TOLO'S
GRILL RESTAURANT

Paseo Londres, 4
T. 971 864 046

MARINAEVENTS

Paseo Anglada Camarassa, 5
T. 971 865 774