



WELCOME TO “LA CASINA” RESTAURANT -

While waiting for our kitchen to prepare the dishes you ordered, please read these few lines, where you will find some information about the local area and our restaurant and, if you wish, after tasting our flavors you can take a walk in the surroundings.

“La Casina” restaurant is located in the Pineta di Ponente, a public municipal park located in the northern part of the city of Viareggio. Another larger pine forest, the Pineta di Levante, occupies the southern part of the city and is part of the Migliarino San Rossore park. Our venue is located on Marco Polo Street, which until 1891 was called “Casina Cross Street”; later the neighborhood was named after the street, “Quartiere Marco Polo”.

The original Casina building dates back to the 1800s and is mentioned in the 1893 “Guida manuale di Viareggio” by C. Michetti where, about the pine forest, it says:

“This is a pleasant walk for the citizens and everyone, even in the winter season; but in the summer season it is a magnificence to rest on the benches that are found along this avenue shaded by plane trees, pine trees, and other plants. Arriving at the Casina, inhabited by those who stand guard over the pine forest, we find a splendid garden that three years ago, in August, was charmingly illuminated on the occasion of a country festival.”



STARTERS

Sea food hor d'oeuvre* four courses (1,2,3,5,7,8,9,10,12,13,14)	€ 14
Cruditès, raw sea food (1,2)	€ 35
Pepperd mussels (1,2,5,10)	€ 12
Spadellata mussels,clams, squid praws* (1,2,5,10)	€ 14
Warm sea food salad (1,2,5,13)	€ 14
Tris of smoked sea carpaccio (<i>salmon,tuna,swordfish</i>) (2,9,13)	€ 12
Italian mixed hor d'oeuvre (3,10)	€ 13
Panzerotti (<i>fried dough</i>) with parma ham and soft cheese (3,12)	€ 13

FIRST COURSES

Seafood spaghetti (2,3,5,10)	€ 14
Seafood risotto (2,3,5,10)	€ 14
Pacchero with sea food (<i>ragù</i>) (2,3,5,10)	€ 14
Seafood Carbonara (2,3,,5,10,12)	€ 15
Spaghetti with clams and roe (2,3,5,10)	€ 15
Gnocchi with scampi (1,2,3,10)	€ 14
Tagliolini with Lobster (2,3,5,10)	€ 25
Tortelli with Bolognese (<i>stuffed pasta</i>) (2,10,12)	€ 13
Tomato pasta (<i>penne</i>) (2,9,10)	€ 8
Penne with Bolognese (2,10,12)	€ 11

*Depending on the availability and seasonality of some products, these may be frozen.

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SECOND COURSES

Viareggio fish soup (1,2,5,10)	€ 20
Mixed fried fish (<i>squid and prawns</i>) (1,2,3,5)	€ 15
Mixed grilled fish* (1,2,3,5,13)	€ 22
Grilled tuna with sesame seeds (2,8,13)	€ 20
Isolana turbotfish (<i>min two person</i>) (2)	€ 45
Catalana shrimps and prawns* (1,5,8)	€ 30
Catalana shrimps, prawns and lobster* (1,5,8)	€ 55
Grilled sea bream or sea bass (2)	€ 18
Steak 400 gr	€ 20
Grilled beef tagliata 800 gr	€ 40
Beef fillet with green pepper (3,8,10,12)	€ 25
Grilled beef fillet	€ 25
Milanese (<i>fried prok meet</i>) (3,12,14)	€ 10

SIDE DISHES

Grilled vegetables	€ 5
Green salad	€ 4
Mixed salad	€ 5
French fries	€ 5
Pan-fried cannellini beans	€ 5

MIXED SALADS

Caesar salad with turkey (1,3)	€ 12
Caesar salad with shrimps (1,3)	€ 14
Casina salad (<i>rocket salad, grana padano and cherry tomatoes</i>)	€ 7
Tirreno salad (<i>mozzarella cheese, salad, olives, tuna and tomatoes</i>) (2)	€ 13
Contadina salad (<i>mixed salad, eggs, tomatoes, carrots, corn and mozzarella cheese</i>) (12,14)	€ 13

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PIZZERIA

“THE SPECIALS”

Lardosa - <i>mozzarella cheese, lard, cherry tomatoes, mushrooms</i> (3,12)	€ 12
Bologna - <i>mozzarella cheese, mortadella, stracciatella cheese, chopped pistacchio</i> (3,4,12)	€ 12
Tartufata - <i>mozzarella cheese, truffle ham, stracciatella cheese, caramelized onion, truffle oil</i> (3,12)	€ 12
Light - <i>mozzarella cheese, courgettes, cherry tomatoes, stracciatella cheese</i> (3,12)	€ 12
Golosa - <i>mozzarella cheese, gorgonzola cheese, walnuts, caramelized onion, smoked raw ham (speck)</i> (3,4,12)	€ 12
Wrong Margherita - <i>tomato sauce, basil, buffalo, mozzarella, yellow cherry tomatoes</i> (3,12)	€ 12
Simple - <i>tomato sauce, raw ham, burrata cheese, yellow cherry tomatoes</i> (3,12)	€ 12
Burrata and Achevies - <i>tomato sauce, burrata cheese, anchovies, basil</i> (2,3,12)	€ 12
Pepperoni, Onion, Brie - <i>tomato sauce, mozzarella cheese, spicy salami, basil, red onion, brie</i> (3,12)	€ 12

“THE CLASSIC”

Marinara - <i>tomato sauce, garlic, pepper, oil, basil</i> (3,12)	€ 6
Margherita - <i>tomato sauce, basil, mozzarella cheese</i> (3,12)	€ 7
Napoli - <i>tomato sauce, mozzarella cheese, capers, anchovies, basil</i> (2,3,4,12)	€ 8
Würstel - <i>tomato sauce, mozzarella cheese, frankfurter, basil</i> (3,12)	€ 8
Sausage and Stracchino - <i>tomato sauce, mozzarella cheese, sausage, stracchino cheese, basil</i> (3,12)	€ 9
Pepperoni - <i>tomato sauce, mozzarella cheese, spicy salami, basil</i> (3,12)	€ 8
Ham and Mushrooms - <i>tomato sauce, mozzarella cheese, ham, mushrooms, basil</i> (3,12)	€ 8,5
4 Seasons - <i>tomato sauce, mozzarella cheese, artichokes, ham, olives, basil, mushrooms</i> (3,4,12)	€ 9
Capricciosa - <i>tomato sauce, mozzarella cheese, ham, mushrooms, artichokes, olives, basil</i> (3,4,12)	€ 9
4 Cheeses - <i>tomato sauce, mozzarella cheese, mix cheese, basil</i> (3,12,14)	€ 9
Ham, Rocket, Grana Cheese - <i>tomato sauce, mozzarella cheese, raw ham, rocket, grana cheese</i> (3,12)	€ 9,5
Speck e Mascarpone - <i>tomato sauce, mozzarella cheese, mascarpone cheese, smoked row ham</i> (3,12)	€ 9
Bufala - <i>tomato sauce, basil, buffalo mozzarella cheese</i> (3,12)	€ 9
Pepperoni e Gorgonzola - <i>tomato sauce, mozzarella cheese, spicy salami, basil, gorgonzola cheese</i> (3,12)	€ 9
Vegetarian - <i>mozzarella cheese, mix baked vegetables</i> (3,12)	€ 9
SeaFood - <i>tomato sauce, mozzarella cheese, mussels, clams, squid, shrimps</i> (1,2,3,5,12)	€ 9,5
Tuna and Onion - <i>tomato sauce, mozzarella cheese, tuna, onion, basil</i> (2,3,4,12)	€ 8,5
Maialona - <i>tomato sauce, mozzarella cheese, frankfurter, spicy salami, sausage, ham</i> (3,12)	€ 11

“CALZONI E FOCACCE”

Calzone - <i>tomato sauce, ham, mozzarella cheese</i> (3,12)	€ 11
Calzone With Ricotta Cheese - <i>tomato sauce, ham, mozzarella cheese, ricotta cheese</i> (3,12)	€ 11
Stuffed Calzone - <i>tomato sauce, ham, mozzarella cheese, spicy salami, ricotta cheese</i> (3,12)	€ 11
Pane Arabo - <i>fresh tomato, mozzarella cheese, ham or raw ham, salad</i> (3,12)	€ 12
Focaccia (stuffed) - <i>ham and mozzarella cheese</i> (3,12)	€ 11

DESSERTS

Sorbetto (<i>lemon sorbet</i>) (12)	€ 3,5
Sgroppino (<i>lemon sorbet with vodka</i>) (12)	€ 4
Cantucci biscuits with Vin Santo (<i>sweet wine</i>)	€ 5
Dessert Versilia (3,4,11,12,14)	€ 5
Mattonella (<i>with vanilla ice cream, pine nuts and melted chocolate</i>) (7,12)	€ 5
Coffee drowned ice cream or truffle (12)	€ 5
Halzenut ice cream with Kalhua (7,12)	€ 6
Fresh fruit with ice cream (12)	€ 5
Chocolate soufflé(12)	€ 5
Waffle basket with ice cream and fruit berries (3,12)	€ 5
Home made desserts (<i>ask to waiters</i>)	€ 5
Tiramisù (12,14)	€ 5
Catalan Cream (12,14)	€ 5

DRINKS

Small draft beer Nastro Azzurro (0,2 l)	€ 3
Medium draft Beer Nastro Azzurro (0,4 l)	€ 5
One liter draft Beer Nastro Azzurro	€ 10
Tap wine (1/4 l)	€ 3
Tap wine (0,5 l)	€ 5
Tap wine (1 l)	€ 10
Ichnusa, Mena Tennents, Corona, Becks beer 33 cl	€ 4
Alcohol-free beer 33 cl	€ 4
Soft drinks and fruit juices	€ 3
Coke bottle 1 lt	€ 8
Purified water 0,75 l (sparkling or still)	€ 2
San Benedetto mineral water	€ 3
Water 0.5 l natural /sparkling	€1,5

The numbers indicated next to the dishes refer to the allergen table

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BAR

Espresso coffee	€ 2
Deka	€ 2
Coffee with sambuca, baileys(...)	€ 2,5
Coffee with cream	€ 2,5
Cappuccino	€ 2,5
Hot tea and infusions	€ 2
Ginseng	€ 2
Barley	€ 2
Mandarin punch	€ 2,5
Livornese punch	€ 3,5

SPIRITS

RUM

Saint James (<i>Martinique</i>)	€ 4
Malteco 10 years (<i>Guatemala</i>)	€ 4
Matusalem 15 years	€ 8
Matusalem 25 years	€ 10
Zacapa 23 years (<i>Guatemala</i>)	€ 7
Diplomático	€ 8
Don Papa	€ 7

WHISKEY

Glen Grant 5 years (<i>Scotland</i>)	€ 4
Chivas Regal 12 years (<i>Scotland</i>)	€ 4,5
The Glenlivet 12 years (<i>Scotland</i>)	€ 5,5
Oban 14 years (<i>Scotland</i>)	€ 10
Laphroaig 10 years (<i>Scotland</i>)	€ 10
Lagavulin	€ 10
Caol ila	€ 12
Particular whiskeys	€ 12

GRAPPE

Francoli monovitigno Nebbiolo, moscato (<i>Italia</i>)	€ 3
Francoli monovitigno Barrique 3 years (<i>Italia</i>)	€ 3,5
Francoli monovitigno Barrique stravecchia (<i>Italia</i>)	€ 4
Francoli monovitigno Riserva (<i>Italia</i>)	€ 5

COGNAC

Courvoisier (<i>France</i>)	€ 4
Rèmy Martin Cognac (<i>France</i>)	€ 5

BRANDY

Cardinal Mendoza (<i>Spain</i>)	€ 5
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Edgar (<i>England</i>)	€ 4
Hendrick's (<i>Scotland</i>)	€ 10

ARMAGNAC

Duc de Maravat XO	€ 4
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OTHERS SPIRITS

Italian spirits	€ 4
Foreign spirits	€ 4

*Waiting is not necessarily wasted time especially if in the end
your senses discover the universe!*

(D.Ravano)

