



CASARO

Fromagerie & Deli

Artisan Cheesemakers



We make our own Cheese!

BURRATA

*because life is too short
for ordinary cheese !*



RESTAURANT TIMINGS

12 Noon to 3:30pm

6pm to 10:30pm

- All food we serve is 100% Vegetarian & Eggless
- JAIN OPTIONS: Most of the items on our menu are available in Jain, please ask for options
- 5% GST additional, as applicable

 @casarocheeselove

 Ahm : +91 63527 66778 | Baroda: +91 95378 66636



CHEESES WE MAKE



Burrata

Origin: Apulia, Southern Italy

Made from: Stracciatella, Cream, Mozzarella

Use for: Richer mozzarella alternative (ie. Pizza, Topping, Salad)



Ricotta

Origin: Italy

Made from: Cow's milk

Use for: Pasta filling (cannelloni, Ravioli, gnudi etc.) Crostini



Bocconcini

Origin: Naples, Southern Italy

Made from: Cow's milk

Use for: Salads and as an accompaniment for Pasta



Mozzarella

Origin: Apulia, Southern Italy

Made from: Cow's Milk

Use for: Caprese Salad, Arancini, Margherita Pizza



Feta

Origin: Greece / Turkey / Cyprus

Made from: Cow's milk

Use for: Salads and Sandwiches



Mascarpone

Origin: Lombardy, Italy

Made from: Cream

Use for: Tiramisu, whipped cream alternative



Cream Cheese

Origin: England

Made from: Cow's Milk

Use for: With bagels, crackers and nachos. In Sandwiches and Cheesecakes

For Enquiries, Please Connect with us on



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Email: casarofromagerie@gmail.com

 @casarocheeselove



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ARTISAN ROMAN STYLE THIN CRUST PIZZA

11 to 12 Inches

01 Margherita

₹ 390

Marinara sauce, fresh mozzarella, Italian parmesan, basil & evoo

02 Ortolana Romana

₹ 490

Marinara sauce, fresh mozzarella, bell peppers, onions, mushrooms & olives

03 Ortolana Piccante Romana 🌶️🌶️

₹ 490

Spicy marinara sauce, fresh mozzarella, bell peppers, onions, mushrooms & olives

04 Quattro Formaggi

₹ 590

A four cheese pizza with marinara sauce, fresh mozzarella, "in-house" ricotta, Italian parmesan and blue cheese

05 Funghi e Tartufo

₹ 590

Alfredo sauce, Italian parmesan, mushrooms, garlic, white truffle oil & garlic

06 Burrata Verdure

₹ 590

Marinara sauce, fresh mozzarella, bell peppers, zucchini, smoked paprika, olives & fresh "in-house" burrata

07 Burrata al Pesto

₹ 590

Basil pesto, Italian parmesan, garlic, cherry tomatoes & fresh "in-house" burrata





SALADS

Serves 1
20 to 25 Minutes



◦ Burrata ◦

- 100 Burrata Caprese Salad** ₹ 540
An Italian classic - fresh burrata, basil pesto, cherry tomatoes and fresh basil. Served with a sourdough toast.
- 101 Burrata and Roasted Vegetables Salad** ₹ 540
Fresh burrata served on a bed of romesco sauce, roasted vegetables (bell peppers, mushrooms and zucchini) in a balsamic dressing. Served with a sourdough toast.
- 102 Burrata & Avocado Salad** ₹ 640
Fresh burrata, avocados, cherry tomatoes, onions, jalapenos and EVOO

◦ Bocconcini/ Mozzarella ◦

- 103 Mozzarella Caprese Salad** ₹ 440
Fresh mozzarella slices topped with tomato slices and basil leaves garnished with a balsamic glaze
- 104 Bocconcini Caprese Salad** ₹ 440
Fresh bocconcini, cherry tomatoes and pitted olives served on a bed of basil pesto and garnished with EVOO in a red wine vinegar dressing
- 105 Tutto Rotondo Salad** ₹ 440
Fresh bocconcini, cherry tomatoes, olives served on a bed of sun-dried tomato pesto and garnished with EVOO in a red wine vinegar dressing

◦ Ricotta ◦

- 106 Italian Summer Salad** ₹ 390
Fresh ricotta, broccoli, pasta, bell peppers and onion in a classic balsamic dressing

◦ Feta ◦

- 107 Salad Greens with Feta and Romesco** ₹ 390
Fresh feta, cucumber, cherry tomatoes, lettuce and olives served on a bed of romesco sauce in a delectable red wine vinegar dressing
- 108 Greek Village Salad** ₹ 390
Fresh feta, chickpeas, broccoli, pomegranate seeds, lettuce, onion and pitted olives in our 'house-made' tahini dressing





APPETIZERS & SIDES

20 to 25 Minutes

◦ Bruschetta & Open Toast ◦

Served on Sourdough

	One Toast	Two Toasts
200 Classic Bruschetta Tomatoes, fresh basil, EVOO and fresh ricotta	₹ 180	₹ 340
201 Sicilian Bruschetta Sun-dried tomato pesto with fresh ricotta and olives	₹ 220	₹ 390
202 Burrata Caprese Bruschetta Basil pesto, our 'house-made' burrata (stracciatella) and cherry tomatoes	₹ 220	₹ 390
203 Mushroom Crostini Mushrooms, alfredo sauce, parsley and Italian parmesan	₹ 220	₹ 390
204 Avocado Toast Avocado and tomato slices topped with fresh ricotta and a drizzle of EVOO	₹ 290	₹ 540
205 Guacamole on Toast	₹ 290	₹ 540

◦ Artisan Dips & Complements ◦

210 Hummus Beiruti 🌶️ Hummus topped with herbs, veggies and green chilli, just the way it is served in beirut. Served with house-made pita bread	₹ 340
211 Baba Ganoush A Mediterranean classic. Smoked eggplant dip served with "house-made" pita bread	₹ 340
212 Whipped Feta with Romesco and Veggies Fresh feta cheese whipped to a creamy consistency topped with romesco and roasted vegetables. Served with "house-made" pita bread.	₹ 390
213 Whipped Ricotta with Hot Honey 🌶️ Fresh ricotta and basil whipped to a creamy consistency topped with hot honey. Served with sourdough	₹ 390
214 Stracciatella and Pesto Rosso with Chilli Oil 🌶️ The creamy filling of burrata topped with sun-dried tomato pesto, olives and sun-dried tomatoes. Served with sourdough	₹ 390
215 Fresh Guacamole with Chips	₹ 540
216 Grilled Pineapple Salsa with Chips 🌶️ Our "house-made" special grilled pineapple salsa served with corn chips	₹ 340





APPETIZERS & SIDES

20 to 25 Minutes

◦ Garlic Bread ◦

- 220 Classic Garlic Bread** ₹ 150
Sliced loaf bread perfectly toasted with a smear of garlic butter
- 221 2 Cheese Garlic Bread** ₹ 240
Sliced loaf bread perfectly toasted with a smear of garlic butter topped with melted cheddar and mozzarella
- 222 2 Cheese Chilli Garlic Bread** 🌶️ ₹ 240
Sliced loaf bread perfectly toasted with a smear of garlic butter topped with melted cheddar, mozzarella and green chillies
- 223 Smoked Cheese Garlic Bread** ₹ 290
Sliced loaf bread perfectly toasted with a smear of garlic butter topped with dutch smoked cheese

◦ Fries ◦

- 230 Classic Salted Fries** ₹ 190
A kid's favourite
- 231 Truffle Parmesan Fries** ₹ 290
Fries with white truffle oil, Italian parmesan and parsley
- 232 Herb, Garlic & Parmesan Fries** ₹ 240
Fries with Italian parmesan, parsley & garlic
- 233 Mexican Street Fries** 🇲🇽 🌶️ ₹ 240
Queso, beans, corn, smoked salsa, pico de gallo served on a bed of fries

◦ Nachos ◦

- 240 Nachos with Cheese Sauce** 🇲🇽 ₹ 340
Nachos with a melted english cheddar cheese sauce
- 241 Nachos Grande** 🇲🇽 ₹ 490
Queso, cream cheese, beans, corn, smoked salsa, pico de gallo and guacamole served on a bed of nachos with melted cheddar and mozzarella





◦ Baked Classics ◦

300 **Classic Vegetarian Lasagne** ₹ 640

An Italian classic - marinara, roasted vegetables, mozzarella, ricotta and parmesan baked to perfection

301 **Spicy Pink Sauce Lasagne** 🌶️ ₹ 640

Spicy pink sauce, roasted vegetables, mozzarella, ricotta and parmesan baked to perfection

302 **Moussaka** 🇬🇷 ₹ 640

A Greek twist to the Italian lasagne. Eggplant sheets are used instead of the pasta sheets

303 **Eggplant Parmigiana** ₹ 590

A classic Italian favorite - tender crumb fried eggplant slices layered with marinara sauce and melted mozzarella and parmesan cheese.

304 **Three Cheese Mac and Cheese** ₹ 440

Our classic mac & cheese with our "house-made" mozzarella and Italian parmesan cheese topped with bread crumbs, baked to perfection

305 **Mexican Mac and Cheese** 🇲🇷 🌶️ ₹ 440

A spicy Mexican twist to our classic mac & cheese done with kidney beans, onions, tomatoes, jalapenos, tabasco sauce and our "house-made" mozzarella topped with bread crumbs, baked to perfection

310 **Baked Brie with Veggies, Garlic and Chilli Oil** ₹ 690

Served with a sourdough toast

311 **Baked Brie with Strawberry and Basil** ₹ 690

Served with a sourdough toast

312 **Baked Brie with Mushrooms and Caramelized Onions** ₹ 690

Served with a sourdough toast





◦ Fondue ◦

- 320 Classic Swiss Fondue** ₹ 640
Gouda, emmental and nutmeg melted to a perfect blend and served with sides to dip in
- 321 Chilli Garlic Basil Fondue** 🌶️ ₹ 640
Our classic fondue with a herby, spicy twist
- 322 Tex-Mex Fondue** 🇲🇽 🌶️ ₹ 640
Our ode to a tex-mex classic. Warm queso topped with salsa, corn and beans served with a generous side of chips, potato wedges and vegetables

◦ Platters ◦

- 330 Mediterranean Platter** 🇬🇷 ₹ 690
Hummus, falafel, pickled vegetables, garlic sauce, harissa & salad
- 331 Grand Levantine Platter** 🇱🇧 ₹ 790
Hummus, baba ganoush, falafel, pickled vegetables, garlic sauce, harissa & salad
- 332 Quesadilla Platter** 🇲🇽 ₹ 690
Quesadilla served with grilled pineapple salsa, pico di gallo & smoked salsa
- 333 Grand Mexican Platter** 🇲🇽 ₹ 790
Quesadilla served with grilled pineapple salsa, pico di gallo, smoked salsa & guacamole
- 340 Three Cheese Platter** ₹ 740
Hard cheeses: mild cheddar, mature cheddar, emmental, gouda, smoked cheese, flavored smoked cheese, monterey jack
Flavored gourmet cheeses: truffle shiitake, parmesan olive, jalapeno cheddar, cranberry walnut honey, chilli garlic parsley
- 341 Five Cheese Platter** ₹ 1090
Hard cheeses: mild cheddar, mature cheddar, emmental, gouda, smoked cheese, flavored smoked cheese, monterey jack
Flavored gourmet cheeses: truffle shiitake, parmesan olive, jalapeno cheddar, cranberry walnut honey, chilli garlic parsley

◦ Bowl Meals ◦

- 350 Burrito Bowl** 🇲🇽 ₹ 590
Guacamole, grilled pineapple salsa, pico di gallo, pepper garlic cream cheese, corn and bean salsa on a base of lemon cilantro rice doused in our "house-made" queso garnished with some english cheddar and cilantro





SANDWICHES

Serves 1
20 Minutes



◦ Bagel Sandwich ◦

- | | | |
|-----|--|-------|
| 400 | Classic New York Style Bagel
Pepper garlic cream cheese, tomatoes, cucumber, lettuce and onion | ₹ 390 |
| 401 | Mediterranean Olive & Herb Bliss Bagel
Herbs and garlic cream cheese, olives, sun-dried tomatoes and fresh basil | ₹ 440 |
| 402 | Avocado & Jalapeno Cream Cheese Bagel
Jalapeno cream cheese, tomatoes, and avocado mash | ₹ 440 |
| 403 | Burrata Caprese Bagel
Fresh burrata, basil pesto and tomatoes | ₹ 490 |

◦ Grilled Cheese ◦

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|-----|---|-------|
| 404 | Classic Grilled Cheese
Fresh mozzarella, english cheddar and jalapenos | ₹ 390 |
| 410 | Veggie Margherita Grilled Cheese
Fresh mozzarella, marinara sauce, bell peppers, mushrooms, and zucchini | ₹ 390 |
| 411 | Mozzarella Caprese Grilled Cheese
Fresh mozzarella, basil pesto and tomatoes | ₹ 440 |
| 412 | Gouda Mushroom Melt Grilled Cheese
Dutch gouda, mushrooms and our "house-made" caramelized onion relish | ₹ 440 |
| 413 | Sicilian Grilled Cheese
Fresh mozzarella, sun-dried tomato pesto, tomatoes & fresh basil | ₹ 440 |
| 414 | Very Brie Grilled Cheese 🌶️
Danish brie, "house-made" orange marmalade and chilli flakes | ₹ 540 |
| 415 | Brie, Mushroom & Caramelized Onion Relish Grilled Cheese
Danish brie, "house-made" caramelized onion relish and mushrooms | ₹ 540 |

Add-ons

- | | |
|--------------------------------|------|
| Veggies / Olives | ₹50 |
| Mushrooms / Sun-dried tomatoes | ₹70 |
| Double cheese | ₹100 |
| Double Brie | ₹150 |





SANDWICHES

Serves 1
20 Minutes

◦ Panini ◦

- | | | |
|-----|---|-------|
| 420 | Burrata Caprese Panini
Fresh burrata (stracciatella), basil pesto and tomatoes | ₹ 440 |
| 421 | Burrata with Roasted Vegetables Panini
Fresh burrata (stracciatella), roasted vegetables, marinara sauce and balsamic glaze | ₹ 440 |
| 422 | Mozzarella Caprese Panini
Fresh mozzarella slices, basil pesto and tomatoes | ₹ 440 |
| 423 | The Sicilian Panini
Fresh mozzarella slices, sun-dried tomato pesto & fresh basil | ₹ 440 |
| 424 | Ricotta Delight Panini
Fresh ricotta, sun-dried tomato pesto and olives | ₹ 390 |
| 425 | Parmesan Mushroom Melt Panini
Italian parmesan, alfredo sauce, mushrooms, chilli flakes and garlic | ₹ 390 |
| 426 | Feta Fiesta Panini
Fresh feta cheese, roasted vegetables, romesco sauce and parsley | ₹ 390 |

◦ Pita & Falafel Pockets ◦

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|-----|---|-------|
| 430 | Classic
Hummus, garlic sauce, tahini, tomatoes, cucumber, lettuce | ₹ 390 |
| 431 | Spicy Moroccan 🇲🇴 🌶️
Hummus, garlic sauce, harissa, tomatoes, cucumber, lettuce | ₹ 390 |
| 432 | Mediterranean Bliss 🇬🇷
Hummus, romesco, roasted vegetables & fresh feta cheese | ₹ 390 |

Add-ons

- | | |
|--------------------------------|------|
| Veggies / Olives | ₹50 |
| Mushrooms / Sun-dried tomatoes | ₹70 |
| Double cheese | ₹100 |
| Double Brie | ₹150 |





SPECIALITY PASTA

20 to 25 Minutes

500 Burrata Basil Pesto

₹ 590

Penne in basil pesto, Italian parmesan and garlic with our "house-made" burrata

501 Burrata Arrabbiata

₹ 590

Penne in marinara, Italian parmesan, basil, garlic and chilli flakes with our "house-made" burrata

502 Burrata Pesto Rosso

₹ 590

Penne in sun-dried tomato pesto, Italian parmesan and olives with our "house-made" burrata

503 Burrata Aglio e Olio with Truffle Oil & Mushroom

₹ 690

Spaghetti in extra virgin olive oil, Italian parmesan, garlic, parsley, chilli flakes, truffle oil and mushrooms, topped with our "house-made" burrata

504 Burrata Romesco & Veggies

₹ 590

Penne, romesco sauce (roasted bell pepper sauce), bell peppers, zucchini, smoked paprika and garlic with our "house-made" burrata

◦ Stuffed Conchiglioni ◦

Large shell pasta served with your choice of filling and sauce.

₹ 540

Choose Your Filling:

600 Three Cheese & Spinach

601 Three Cheese & Mushroom

602 Minced Vegetables, Mozzarella & Parmesan

603 Basil Pesto, Mozzarella & Ricotta

Choose Your Sauce:

- Marinara (Jain)
- Arrabbiata
- Basil Pesto
- Pesto Rosso (Sun-dried Tomato Pesto)
- Rosatella (Pink Sauce)
- Alfredo
- Salsa di Funghi (Creamy Mushroom Sauce)





PASTA

Serves 1
20 Minutes

- | | | |
|-----|---|-------|
| 510 | Spaghetti Basil Pesto | ₹ 440 |
| | Basil pesto, Italian parmesan and garlic | |
| 511 | Penne Arrabbiata 🌶️ | ₹ 390 |
| | Marinara, Italian parmesan, basil, garlic and chilli flakes | |
| 512 | Penne Pesto Rosso | ₹ 440 |
| | Sun-dried tomato pesto, Italian parmesan and olives | |
| 513 | Spaghetti Aglio e Olio with Truffle Oil & Mushroom | ₹ 490 |
| | Extra virgin olive oil, Italian parmesan, garlic, parsley, chilli flakes, truffle oil and mushrooms | |
| 514 | Penne Romesco & Veggies | ₹ 440 |
| | Romesco sauce (roasted bell pepper sauce), bell peppers, zucchini, smoked paprika and garlic with our "house-made" feta | |
| 515 | Spaghetti Aglio e Olio | ₹ 390 |
| | Extra virgin olive oil, Italian parmesan, garlic, parsley and chilli flakes | |
| 516 | Fettuccine Alfredo | ₹ 390 |
| | Alfredo sauce, Italian parmesan and garlic | |
| 517 | Penne Rosatella (Pink Sauce) | ₹ 390 |
| | Pink sauce, parsley and olives | |
| 518 | Fettuccine Salsa di Funghi | ₹ 440 |
| | Creamy mushroom sauce, garlic & fresh parsley | |
| 519 | Veggie Spaghetti Bolognese 🌶️ | ₹ 440 |
| | Bell peppers, zucchini & broccoli cooked in our marinara sauce, Italian parmesan and chilli flakes | |



Add-ons

Veggies / Olives	₹50
Mushrooms / Sun-dried tomatoes	₹70
Double cheese	₹100



DESSERTS

- | | |
|---|-------|
| D1 Tiramisu | ₹ 250 |
| Crafted with our "house-made" mascarpone and premium coffee | |
| D2 Cheesecake Cup | ₹ 200 |
| Cold cheese cake with our "house-made" cream cheese.
Flavours - blueberry, strawberry, lemon and rose pistachio | |
| D3 New York Cheesecake | ₹ 250 |
| Baked to perfection with our "house-made" cream cheese.
Add a topping of your choice - blueberry, orange marmalade, strawberry | |
| D4 Dark Chocolate Mousse Cup | ₹ 200 |
| 56% dark couverture chocolate, milk and cream | |
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COOLERS

- | | |
|---|-------|
| C1 Peach Ice Tea | ₹ 150 |
| C2 Lemon Ice Tea | ₹ 150 |
| C3 Virgin Mojito | ₹ 150 |
| C4 Citrus Mojito | ₹ 170 |
| C5 Green Apple Mojito | ₹ 170 |
| C6 Cucumber Mojito | ₹ 170 |
| C7 Cranberry Mojito | ₹ 170 |
| C8 Chocolate Milk Shake | ₹ 200 |
| C9 Cold Coffee | ₹ 200 |
| C10 Sugar Free Cold Coffee | ₹ 220 |
| C11 Kombucha | ₹ 200 |
| Ask for available flavors | |
| C12 Panthere Kombucha | ₹ 290 |
| Ask for available flavors | |
| C13 Cold Brew | ₹ 170 |



OUR CHEESE PLATTERS



ITALIAN PLATTER

₹ 3150

- Layered Italian Burrata dip
- Truffle Shiitake cheese dome
- Parmesan Olive cheese dome
- Herbs & Garlic Cream Cheese
- 150 gm Smoked cheese
- Fresh Fruits & Crackers



MEXICAN PLATTER

₹ 3150

- Layered Mexican Superbowl Dip
- Jalapeno Cheddar cheese dome
- Chilli Garlic Parsley cheese dome
- Pepper Garlic Cream Cheese
- Smoked Salsa or Pico de Gallo
- Fresh fruits & Crackers



MEDITERRANEAN PLATTER

₹ 3150

- Layered Mediterranean Feta Dip
- Classic Hummus
- 1 flavored Hummus
- Dil Tzatziki • Harissa
- Mixed Olives or Olive Tapenade
- Fresh fruits & Crackers



WORLD CHEESE BOARD

₹ 4200

- 3 Hard cheeses (150 gms each)
- 3 Gourmet Cheese domes
- Mixed Olives or Olive Tapenade
- Fresh Fruits & Crackers

DIPS & CHIPS PLATTER

₹ 3000

- Layered Italian Burrata Dip
- Layered Mexican Superbowl Dip
- Classic Hummus
- Pepper Garlic Cream Cheese
- Whipped Ricotta with Hot Honey
- Mixed Olives
- Lavash & Crackers

'MAKE YOUR OWN' PLATTER

₹ 3350

Build your CASARO Cheese platter

- 2 Layered Dips
- 150 grams Hard Cheese
- 2 Gourmet Cheese Domes
- Fresh Fruits & Crackers

 @casarocheeselove

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GRAZING TABLES BY CASARO



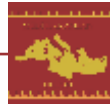
THE ITALIAN TABLE

∞ (15 pax) : Rs 10,500/- ∞



THE MEXICAN TABLE

∞ (15 pax) : Rs 10,500/- ∞



THE MEDITERRANEAN TABLE

∞ (15 pax) : Rs 10,500/- ∞



THE CASARO CLASSICS TABLE

∞ (15 pax) : Rs 10,500/- ∞



THE GRAND CELEBRATION TABLE

∞ (25 pax) : Rs 16,500/- ∞



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