



CASALINGA

RISTORANTE ITALIANO

Menu 2

R300

Freshly baked bread accompanied by a freshly prepared green, garden salad

ANTIPASTO – STARTERS

Please select one of the following:

Crespollini della Casa

Homemade pancakes with a filling of your choice, baked in our wood fired oven.
Salmon and Spinach

Rotolo Ripiene

Pasta roulade with spinach, wild mushrooms and Marjoram.
Baked in our wood fired oven.

(Recommended) Tris di Pasta

Three homemade pastas served piping hot with
Napoli / Bolognese sauce, pesto and our famous four-cheese sauce.

(Recommended) Tris di Antipasto

Three delectable trio of starters calamari griglia, chicken livers, gnocchi four cheese

(Seasonal) Funghi ai Ripieni

Fresh Black mushrooms topped with creamed spinach, Napoli sauce,
Mozzarella and Parmesan cheese, baked to perfection in our wood fired oven.

Carpaccio alla Romano

Thinly sliced beef with celery and parmesan cheese,
drizzled with olive oil, fresh lemon and a crunch of black pepper.

Carpaccio al Salmone

Fresh Norwegian Salmon garnished with spring onion,
drizzled with oil, lemon and a crunch of black pepper.

Mozzarella Caprese

Fresh Tomato and Buffalo Mozzarella cheese, served with a dollop of Basil pesto.

PRIMI PIATI – MAIN COURSE

Please select three of the following:

Pollo al Parmigiano

Tender chicken breast fillet, crumbed and topped with creamed spinach, Napoli sauce and Mozzarella cheese. Baked in our wood fired oven.

Pollo Casalinga

Chicken breast fillet, pan fried with artichokes, capers, white wine, mushrooms and herbs.

Filetto al Salmone

Grilled fillet of Norwegian salmon.
Lemon butter

Please add R20.00 per person to the menu price

Filetto di Pesce

Fresh Line fish grilled and served with a lemon butter sauce.

Sogliola al Limone

Fresh East coast Sole, grilled and served with a lemon butter sauce and fresh herbs.

Filetto Di Bistecca

Fillet of beef, grilled **medium only** and served with a sauce of your choice.

Please select one of the following sauces:

Diavola - Red wine and fresh herbs

Al Pepe – Creamy green peppercorn sauce

Fungi – Mushroom sauce

Agnello Arrosto

De-boned loin of lamb, slow roasted with fresh herbs and red wine.

or

Lamb Shank, slow roasted with fresh herbs and red wine.

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Scaloppini di Vitello

Fettini of Veal, pan fried.

Please select one of the following:

Saltimbocca

A thin slice of Parma Ham and Sage.

Veal limone

Lemon butter, parsley and fresh herbs.

V Vegetable Platter

A selection of organic garden grown vegetables lightly grilled with olive oil and fresh herbs.

V Lasagne Al Pesto

Layers of homemade pasta sheets with basil, pine nuts, olive oil and garlic.

Baked in the oven with a creamy Béchamel sauce and Parmesan cheese.

**ALL THE ABOVE MAIN MEALS ARE SERVED WITH
ORGANIC VEGETABLES FROM OUR GARDEN**

DOLCE DI TAVOLA – DESSERT

Dessert buffet for 40 people or more.
For less than 40 people a selection on the day.

(Please note that this is an indication only as our desserts are freshly prepared daily and subject to availability)

Pavlova

An exotic combination of baked meringue, fresh fruit and whipped cream.
Served with a granddilla pulp.

Crème Brûlée

Creamy baked custard nestled under a layer of caramelized sugar.

Chocolate Mousse

Decadently rich swirls of milk and dark chocolate mousse.

Cheese Cake

A creamy baked cheesecake with a crunchy crust.

Tiramisu

Traditional rich Italian cake with boudoir biscuits soaked in liqueur and coffee.
Layered with Mascarpone cheese and white or dark chocolate.

Lemon Meringue Pie

Rich baked lemon tart topped with swirls of golden brown meringue

Floating Islands

Poached meringue on a bed of Crème Anglaise

Fresh Fruit Platter

A selection of fresh fruit and berries in season.

Home Made Ice Cream

Delicious homemade vanilla ice cream
served with malted hot chocolate sauce.

Sorbet

Homemade fruit sorbet

COFFEE & TEA

Filter coffee and Tea

These prices are subject to change without prior notice.

Please note: Kindly advise manager of any special dietary requirements.

Meals may contain traces of nuts. Any specified weight is when raw.