

ANTIPASTI

CARPACCIO DELLA CHEF

*Thinly Sliced Raw Beef with Parmesan Shavings, Celery, Mushrooms & Black Pepper.
Drizzled with Extra-Virgin Olive Oil & Fresh Lemon Juice.*

99

INSALATA CAPRESE (V)

*Slices of Fresh Tomatoes & Mozzarella, Dressed with Organic Basil Pesto &
a Drizzle of Olive Oil.*

75

CALAMARI PEPERONI E BIANCO

*Fresh South-Atlantic Falkland's Calamari Tubes & Tentacles. Pan-Fried with
Red / Yellow Peppers & White Wine.*

85

LINGUA IN SALSА VERDE

*Seared Ox-Tongue with a Parsley, Mint, Basil, Lemon Juice,
Anchovy, Capers & Olive Oil Dressing.*

70

ASPARAGI CON FONTINA

*Blanched Fresh, Green Peruvian Asparagus Spears. Topped with
Fontina & Parmesan Cheeses, & Baked in the Oven.*

70

PRIMI PIATTI DI PASTA

GNOCCHI A VOSTRO PIACERE (V)

*Casalinga's Famous Homemade Piccolo Potato Dumplings.
Served in Either a Creamy Four-Cheese or a Delicate Leek & Truffle Sauce.*

125

TAGLIATELLE ALLA PESCATORA

*Homemade Tagliatelle Pasta with Prawns, Calamari, Mussels & Line-Fish.
Tossed in a Fresh Tomato, Onion, Garlic & White Wine Sauce.*

165

RAVIOLI AL LIMONE (V)

*Homemade Parcels of Pasta, Filled with Spinach & Ricotta .
Served with a Decadent, Creamy Lemon Sauce.*

150