

# ANTIPASTI

## CARPACCIO TRADIZIONALE

*Thinly Sliced Raw Beef Fillet. Garnished with Parmesan Shavings, Celery, Marinated Mushrooms & Black Pepper. Drizzled with Olive Oil & Fresh Lemon Juice.*  
R99

## FEGATINI DI POLLO

*Succulent Chicken Livers, Pan-Fried in Butter & Olive Oil with Fresh Cream & a Hint of Red Chilli.*  
R65

## CALAMARI ALLA GRIGLIA

*Fresh South-Atlantic Falkland's Calamari Tubes & Tentacles. Flash-Grilled in Olive Oil & Butter with Kalamata Olives.*  
R85

## GNOCCHI AI QUATTRO FORMAGGI (V)

*Casalinga's Famous Homemade Piccolo-Potato-Dumplings. Served in a Decadent, Creamy Four-Cheese Sauce.*  
R115

## MELANZANE ALLA PARMIGIANA

*Organically-Grown Eggplant, Layered with Napolitana, Provolone & Mozzarella cheese.*  
R65

# CASALINGA PASTA

## PAPPARDELLE AL 'SUGO' TOSCANO

*Broad-Ribbons of Pasta with a Bolognese, Enriched with Chicken Livers & Porcini Mushrooms. Perfect for Chilly Weather.*  
R150

## AGLIO E OLIO SU CREMA AL PARMIGIANO

*Spaghetti, Garlic & Chilli, Served on a Bed of Parmesan Cream. A Delicious Twist on an Italian Classic.*  
R105

## PENNE ALLA BOSCAIOLA

*Penne the 'Lumberjack Way', with a Delicious Sauce of Champignon Mushrooms, Cream & Tomato, with a Touch of Brandy.*  
R130

## CRESTE DI FARRO ALLA BARESE

*Organic Eincorn Pasta with a Decadent Broccoli, Anchovy, Garlic & Chilli Sauce.*  
R105