

## **SECONDI PIATTI**

### **PESCE DI LENZA A VOSTRO PIACERE**

*Seared Fillet of Ocean-Fresh Line-Fish, Baked & Basted with Either a Lemon-Butter, Prawn, Cajun or Salsa Siciliana Dressing.  
(Prawn Sauce R35 Surcharge)  
R180*

### **FILETTO ALLA GRIGLIA A VOSTRO PIACERE**

*Prime Beef Fillet, Grilled to Your Preference. Served with a Choice of Either Black Pepper, Mushroom, Dijon, Rocket Pesto or Red Wine Sauce.  
(Sauce R35 Surcharge)  
R205*

### **STINCO DI AGNELLO ARROSTO**

*Slow-Roasted Lamb Shank, Coated in a Vegetable, Herb & Wine Reduction. Finished Off with a Drizzle of Nona's Homemade Mint Sauce.  
R200*

### **SOGLIOLA AL LIMONE**

*Fresh, Grilled Namibian-Atlantic Sole. Finished Off with a Zesty, Homemade Lemon Butter Sauce.  
R195*

### **ARROSTO FARCITO DI PANCETTA DI MAIALE**

*Oven-Roasted Pork Belly, Prepared with Fresh Herbs, Onions, Sultanas & a Touch of Dry Sherry. Served with Traditional Crackling.  
R185*

### **POLLO ALLA CASALINGA**

*Pan-Fried Chicken Breast with Artichokes, Leeks, Sun-Dried Tomatoes, Capers, Mushrooms & a Touch of Garlic.  
R175*

### **LASAGNE DI VERDURE (V)**

*Wafer-Thin Homemade Pasta with Layers of Fresh Vegetables, Almond Flakes, Béchamel & Napoli Sauce. Slow-Baked & Topped with Parmesan Cheese.  
130*

CASALINGA RISTORANTE ITALIANO & ALTO WINE ESTATE PRESENTS A

*Wine*

**PAIRING DINNER**

R400 per person | Wednesday 3 July 2019

**BOOK NOW**