

# **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

## **MELANZANE AL FORNO (V)**

*Organically Grown Aubergine, Layered with Sun-Ripened Italian Pomodoro & Topped with a Light, Creamy Béchamel Sauce.*  
65

## **SARDINE ALL'ACETO BALSAMICO**

*Deboned Mediterranean Sardines, Marinated in Olive Oil & Balsamic Vinegar. Butterflied, Flash-Grilled & Finished Off with a Balsamic Reduction.*  
R90

## **VOL-AU-VENT CON LUMACHE**

*Indonesian Snails, Sautéed in a Creamy Garlic Sauce. Infused with Baby Spinach & Mushrooms, & Served in a Puff-Pastry Basket.*  
R105

# **PASTA**

## **GNOCCHI AI QUATTRO FORMAGGI (V)**

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

## **TAGLIATELLE ALLA PESCATORA**

*Homemade Tagliatelle Pasta with Prawns, Calamari, Mussels & Line-Fish. Tossed in a Fresh Tomato, Onion, Garlic & White Wine Sauce.*  
R160

## **PENNE ALLA VERONESE**

*Penne Pasta, Served with Succulent Chicken Breast Strips, Julienned Seasonal Vegetables, Mushrooms, Peppers & a Hint of Cream.*  
R125

## **RAVIOLI ALL' IMPASTICCIATA**

*Homemade Pasta Parcels Filled with Beef & Served with a Minced, Fresh Tomato & Cream Sauce, with a Hint of Chilli.*  
R150