



**CASALINGA**  
*ristorante italiano*

## Menu Di CASALINGA

**R 380.00 per Person**

### **INSALATA AI PANE**

*Crisp Assorted Garden Greens Tossed with Danish Feta, Kalamata Olives & Tomatoes. Dressed with Extra-Virgin Olive Oil & a Balsamic Reduction. Served with an Assortment of Fresh, Home-Baked Breads.*

### **ANTIPASTO**

*Please Select One (1) Starter*

#### **TRIS DI ANTIPASTO**

*A Mini-Platter per Person:*

**Calamari Umido** - Grilled Calamari with Spinach & Pomodoro Sauce.

**Gnocchi** - Potato Dumplings in a 4-Cheese Sauce.

**Halloumi** - Deep Fried & Served on a Bed of Mediterranean Mayo.

#### **TRIS DI PASTA**

*A Mini-Pasta-Platter per Person:*

**Penne Pesto** - Penne Tossed in Basil, Olive Oil & Pine-Nuts.

**Panzerotti Napolitana** - Spinach & Ricotta Pasta in a Napoli Sauce.

**Gnocchi** - Potato Dumplings in a 4-Cheese Sauce.

#### **FUNGHI RIPIENI (V)**

*Black Mushrooms Layered with Organic Spinach, Tomato Pomodoro, Mozzarella & Parmesan Cheeses. Slow Baked to Perfection in the Oven.*

#### **CALAMARI ALLA GRIGLIA**

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

#### **MOZZARELLA CAPRESE (V)**

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

#### **ANTIPASTO MISTA**

*An Assortment of Hot & Cold Italian Hors'd Oeuvres, including Grilled Vegetables & Traditional Italian Cold-Cuts.*

#### **CRESPOLINI AL SALMONE**

*Crespolini Pancakes, Baked with Parmesan Cheese & Filled with Fresh Norwegian Salmon, Mozzarella Cheese & Béchamel Sauce.*

#### **CARPACCIO ALLA ROMANA**

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

#### **CARPACCIO DI SALMONE**

*Thinly Sliced Norwegian Salmon & Line-Fish. Splashed with Lemon Juice & Freshly Ground Black Pepper & Garnished with Spring Onions.*

*\*\*\* Carpaccio Platters are Available to You & Your Guests 'In-Place-Of' / 'In-Conjunction-With' the Above-Mentioned, at a Cost of R 400.00 per Platter\*\*\**

## PRIMI PIATTI

*Please Select Four (4) of the Below Main Courses, of which You & Your Guests will Select One (1) During the Event*

### BISTECCA A VOSTRO PIACERE

*Prime Beef Rump, Aged 21 Days. Served with Either Black Pepper-Corn, Creamy Mushroom or a Red Wine & Herb Reduction. (Sauce to be Pre-Selected)*

### POLLO CON PARMIGIANO

*Crumbed Chicken Breast, Crowned with Creamed Spinach & Napoli Sauce, & Flash-Baked with Mozzarella Cheese.*

### LASAGNE ALLA BOLOGNESE

*Wafer-Thin Homemade Pasta with Layers of Traditional Beef Bolognese, Béchamel & Parmesan Cheese. Baked in the Oven to Perfection.*

### \*\*SALMONE CON BURRO AL LIMONE\*\*

*Fresh Norwegian Salmon Fillet. Grilled to 'Medium' & Served with a Traditional Homemade Lemon-Butter Sauce.*

### \*\*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.*

### AGNELLO ARROSTO

*De-Boned Loin of Lamb. Rolled & Roasted with Fresh Herbs & Red Wine. Finished Off with a Drizzle of Homemade Mint Sauce.*

### SCALOPPINE TRIFOLATE

*Pan-Fried Pork Fetinas. Served with a Medley of Porcini Mushrooms, White Wine & Fresh Garden Herbs.*

### CODA DI BUE

*Roman-Style Braised Oxtail with Wine, Fresh Tomatoes & Vegetables. Served with Traditional Homemade Mashed Potatoes.*

### SOGLIOLA AL LIMONE

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

### PANZEROTTI NOVELLA (V)

*Homemade Half-Moon Pasta Parcels, Stuffed with Butternut & Ricotta. Served in a Decadent Sauce of Mascarpone, Fresh Cream, Arugula & Sun-Dried Tomatoes.*

### PESCE DI LENZA CON BURRO AL LIMONE

*Seared Fillet of Ocean-Fresh Line-Fish. Baked & Basted with a Traditional Homemade Lemon-Butter Sauce.*

### RAVIOLI AL LIMONE (V)

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

### \*\*FILETTO A VOSTRO PIACERE\*\*

*Prime Beef Fillet. Served with Either Black Pepper-Corn, Creamy Mushroom or a Red Wine & Herb Reduction. (Sauce to be Pre-Selected)*

### ARROSTO DI PANCETTA DI MAIALE

*Slow, Oven-Roasted Pork Belly. Prepared with Sherry, Fresh Herbs, Onions & Sultanas.*

### LASAGNE DI VERDURE (V)

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

*All the above Main Courses are served with Organic Vegetables from our Garden.*

*\*\*...\*\* Denotes an R 30.00 Surcharge per Order.*

## DOLCE

*Groups numbering less than 40 may select Dessert on the Day. Groups numbering 40 or more will select from a Dessert Buffet.*

## CAFÉ

*Freshly Brewed Filter Coffee or Traditional Tea*

*Kindly Advise the Maitres' D of Any Special Dietary Requirements.*