



CASALINGA
ristorante italiano

Menu della Toscana

R 265.00 Per Person

Available Wednesday to Friday (Excl. November through December & Public Holidays)

ANTIPASTO

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.*

PRIMI PIATTI

Your Guests will have a Selection of One (1) of the Following Main Courses.

LASAGNE DI VERDURE (V)

*Homemade Pasta Sheets with
Seasonal Vegetables, Napoli &
Béchamel Sauce.
Baked in a Wood-Fired Oven with
Parmesan & Mozzarella Cheeses.*

POLLO ALLA CASALINGA

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

FILETTO 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)*

PESCE DI LENZA CON BURRO AL LIMONE
*Seared Fillet of Ocean-Fresh Line-Fish. Baked in the
Oven & Basted with a Traditional Homemade
Lemon-Butter Sauce.*

ARROSTO DI PANCETTA DI MAIALE
*Slow-Roasted Pork Belly, Prepared with Sherry, Fresh
Herbs, Onions & Sultanas. Served on a Bed of Mashed
Potato, Layered with Creamed Spinach.*

DOLCE

Your Guests will have a Selection of One (1) of the Following Desserts.

FRESH SEASONAL FRUIT
*A Mini-Platter Assortment of Fresh,
Sliced Fruits & Berries.*

LEMON MERINGUE
*Rich, Baked Lemon Tart. Topped
with Swirls of Golden Brown
Meringue.*

TIRAMISU
*Italian Cake with Liqueur, Espresso-
Soaked Biscuits, Mascarpone &
White / Dark Chocolate.*

CAFÉ

Freshly Brewed Filter Coffee or Traditional Tea

Kindly Advise the Maitre'D of Any Special Dietary Requirements