



CASALINGA

RISTORANTE ITALIANO

PRICED FROM R400.00 – R440.00 PER PERSON
VALID UNTIL 20 DECEMBER 2016.

Menu 1

Freshly baked bread accompanied by a freshly prepared green, garden salad.

ANTIPASTO – BUFFET

A selection of delectable starters, served buffet style:

Crespollini della Casa

Homemade pancakes with a Salmon and Spinach filling baked in our wood fired oven.

Rotolo Ripiene

Pasta roulade with spinach, wild mushrooms and Marjoram.
Baked in our wood fired oven.

Carpaccio alla Romano

Thinly sliced beef with celery and parmesan cheese,
drizzled with olive oil, fresh lemon and a crunch of black pepper.

Carpaccio al Salmone

Fresh Norwegian Salmon garnished with spring onion,
drizzled with oil, lemon and a crunch of black pepper.

Gnocchi

Freshly home made potato dumplings prepared with a four cheese sauce.

Calamari Griglia

Calamari tubes prepared in white wine, olives, garlic, anchovies and fresh herbs.

PRIMI PIATI – MAIN COURSE

Please select four of the following: These will be served plated

Pollo al Parmigiano

Tender chicken breast fillet, crumbed and topped with creamed spinach, Napoli sauce and Mozzarella cheese. Baked in our wood fired oven.

Pollo Casalinga

Chicken breast fillet, pan fried with artichokes, capers, white wine, sundried tomato, mushrooms and herbs.

Filetto al Salmone - Please add R30.00 per person to the menu price

Grilled fillet of Norwegian salmon. Served with a lemon butter.

Filetto di Pesce

Catch of the day grilled and served with a lemon butter sauce.

Sogliola al Limone

Fresh West Coast sole, grilled and served with a lemon butter sauce and fresh herbs.

(Due to availability)

Filetto Di Bistecca- Please add R30.00 per person to the menu price

Fillet of beef, grilled **medium only** and served with a sauce of your choice.

Please select only one of the following sauces:

Diavola - Red wine and fresh herbs

Al Pepe – Creamy green peppercorn sauce

Fungi – Mushroom sauce

Agnello Arrosto

De-boned loin of lamb, slow roasted with fresh herbs and red wine.

Or

Coscia Di Agnello Arrosto - Please add R30.00 per person to the menu price

Lamb Shank, slow roasted with fresh herbs and red wine.

We do cater separately for Vegetarians and Vegans

ALL THE ABOVE MAIN MEALS ARE SERVED WITH
ORGANIC VEGETABLES FROM OUR GARDEN

DOLCE DI TAVOLA - DESSERT

(Please note that this is an indication only as our desserts are freshly prepared daily and subject to availability)

Pavlova

An exotic combination of baked meringue, fresh fruit and whipped cream.
Served with a granadilla pulp.

Crème Brûlée

Creamy baked custard nestled under a layer of caramelized sugar.

Chocolate Mousse

Decadently rich swirls of milk and dark chocolate mousse.

Cheese Cake

A creamy baked cheesecake with a crunchy crust.

Tiramisu

Traditional rich Italian cake with boudoir biscuits soaked in liqueur and coffee.
Layered with Mascarpone cheese and white or dark chocolate.

Lemon Meringue Pie

Rich baked lemon tart topped with swirls of golden brown meringue

Floating Islands

Poached meringue on a bed of Crème Anglaise

Fresh Fruit Platter

A selection of fresh fruit and berries in season.

Home Made Ice Cream

Delicious homemade vanilla ice cream
served with malted hot chocolate sauce.

Sorbet

Homemade fruit sorbet

COFFEE & TEA

Filter coffee and Tea

**Menu 1 only applies for parties with
40 adults and more.**

These prices are subject to change without prior notice.

**Please note: Kindly advise manager of any special dietary requirements.
Meals may contain traces of nuts. Any specified weight is when raw.**