



# CASALINGA

RISTORANTE ITALIANO

PRICED FROM R320.00 – R380.00 PER PERSON  
VALID UNTIL 20 DECEMBER 2016.

## Menu 2

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

## ANTIPASTO – STARTERS

Please select one of the following:

### 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.

### (Recommended) Tris di Pasta

Three homemade pastas served piping hot with

Napoli / Bolognese sauce, pesto and our famous four-cheese sauce.

### (Recommended) Tris di Antipasto

Haloumi Fritti, Gnocchi with a creamy four cheese sauce and calamari served plated per person.

**Chicken livers may be a third option.**

### (Seasonal) Funghi ai Ripieni

Fresh Black mushrooms topped with creamed spinach, Napoli sauce,

Mozzarella and Parmesan cheese, baked to perfection 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.

### Mozzarella Caprese

Fresh Tomato and Buffalo Mozzarella cheese, served with a dollop of Basil pesto.

## PRIMI PIATI – MAIN COURSE

Please select four of the following:

### 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, 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 sauce.

### 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 infused sauce.

**(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

Dessert buffet for 40 people or more.

For less than 40 people a selection on the day.

(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

**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.**