

# ANTIPASTI

## CARPACCIO

### TRADIZIONALE

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

90

### SALMONE

*Thinly Sliced Norwegian Salmon & Line-Fish, Splashed with Lemon Juice. Garnished with Cucumber, Avocado Pear, Tomato & Capers.*

100

## FEGATINI DI POLLO

*Succulent Chicken Livers, Pan-Fried in Butter & Olive Oil with Fresh Cream & a Hint of Fresh Red Chilli.*

65

## CALAMARI ALLA GRIGLIA

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

75

## INSALATA CAPRESE (V)

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

74

## CARCIOFI CON FONTINA (V)

*Blanched Artichoke Hearts, Baked with Fontina & Parmesan Cheeses.*

70

## CARCIOFI ALLA GRIGLIA

*Organic Artichoke Hearts, Pan-Fried in Olive Oil & Lemon Juice.*

# PRIMI PIATTI DI PASTA

## GNOCCHI A VOSTRO PIACERE (V)

*Casalinga's Famous Potato Dumplings, Served with a Choice of Either Creamy 'Four-Cheese', 'Basil Pesto', or 'Napolitano' Sauce.*

115

## TAGLIATELLE ALLA PESCATORA

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

160

## PAPPARDELLE ALLA CODA

*Homemade Wide-Ribbon Pasta with Roman-Style Braised Oxtail.*

180

## PANZEROTTI NOVELLA (V)

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

120

## ~~~ Summer Platter for Two – R 380.00 ~~~

*Linefish, Grilled Calamari, Lamb Loin & Chicken Parmagiano. Served with Fresh Seasonal Vegetables & 2 Glasses of House Wine.*