

ANTIPASTI

CARPACCIO ALLA ROMANA

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

90

FEGATINI DI POLLO

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

60

CALAMARI ALLA GRIGLIA

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

70

FICHI AL FORNO CON GORGONZOLA E MIELE (V)

Garden Figs, Quartered & Turned in Wild, Raw Honey, & Sprinkled with Gorgonzola Cheese. Flash-Baked in the Oven.

75

MELANZANE AL FORNO (V)

Organically Grown Aubergine, Layered with Sun-Ripened Italian Pomodoro & Topped with a Light, Creamy Béchamel Sauce.

65

PRIMI PIATTI DI PASTA

PENNE FUME

Traditional Penne Pasta Tossed in a Bacon, Onion, Tomato, Cream & Cognac Sauce.

130

GNOCCHI A VOSTRO PIACERE (V)

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

105

TAGLIATELLE ALLA PESCATORA

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

160

PANZEROTTI DI SPINACI (V)

Homemade Half-Moon Pasta Parcels, Stuffed with Spinach & Ricotta. Served with a Decadent, Creamy Pecan-Nut Sauce.

120

PAPPARDELLE SALSICCIA

Handmade Pappardelle Pasta Tossed in an Italian Pork Sausage Bolognese with Red Peppers.

130