



CASALINGA
ristorante italiano

MENU DI CASALINGA

R 380.00 Per Person

INSALATA AI PANE

*Crisp Assorted Garden Greens Tossed with Feta, Calamata Olives & Tomatoes.
Dressed with Extra-Virgin Olive Oil & a Balsamic Reduction.
Served with an Assortment of Fresh, Home-Baked Breads.*

ANTIPASTO

Please Select One (1) Starter

TRIO DI ANTIPASTO

A Mini-Platter per Person:

Calamari Umido - Grilled Calamari with Spinach & Pomodoro Sauce.

Gnocchi - Potato Dumplings in a 4-Cheese Sauce.

Halloumi - Deep Fried & Served on a Bed of Mediterranean Mayo.

TRIS DI PASTA

A Mini-Pasta-Platter per Person:

Penne Pesto - Penne Tossed in Basil, Olive Oil & Pine-Nuts.

Panzerotti Napolitana - Spinach & Ricotta Pasta in a Napoli Sauce.

Gnocchi - Potato Dumplings in a 4-Cheese Sauce.

FUNGHI RIPIENI (V)

Black Mushrooms Layered with Organic Spinach, Tomato Pomodoro, Mozzarella & Parmesan Cheeses. Slow Baked to Perfection in the Oven.

CALAMARI ALLA GRIGLIA

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

MOZZARELLA CAPRESE (V)

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

ANTIPASTO

An Assortment of Hot & Cold Italian Hors'd Oeuvres, including Grilled Vegetables & Traditional Italian Cold-Cuts.

CRESPOLINI AL SALMONE

Crespolini Pancakes, Baked with Parmesan Cheese & Filled with Fresh Norwegian Salmon, Mozzarella Cheese & Béchamel Sauce.

CARPACCIO ALLA ROMANA

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

CARPACCIO DI SALMONE

Thinly Sliced Norwegian Salmon & Line-Fish. Splashed with Lemon Juice & Freshly Ground Black Pepper & Garnished with Spring Onions.

**** Carpaccio Platters are Available to You & Your Guests 'In-Place-Of' / 'In-Conjunction-With' the Above-Mentioned, at a Cost of R 400.00 per Platter****

PRIMI PIATTI

Please Select Four (4) of the Below Main Courses, of which You & Your Guests will Select One (1) During the Event

BISTECCA DIAVOLA

*Prime Beef Rump, Aged 21 Days.
Grilled to Medium ONLY
Served with a Red Wine &
Herb Reduction.*

POLLO CON PARMIGIANO

*Crumbed Chicken Breast, Crowned with
Creamed Spinach & Napoli Sauce, &
Flash-Baked with Mozzarella Cheese.*

LASAGNE ALLA BOLOGNESE

*Wafer-Thin Homemade Pasta with
Layers of Traditional Beef Bolognese,
Béchamel & Parmesan Cheese.
Baked in the Oven to Perfection.*

SALMONE CON BURRO AL LIMONE

*Fresh Norwegian Salmon Fillet. Grilled
to 'Medium' & Served with a Traditional
Homemade Lemon-Butter Sauce.*

STINCO DI AGNELLO ARROSTO

*Slow-Roasted Lamb Shank, Coated in a
Vegetable, Herb & Wine Reduction.
Finished Off with a Drizzle of Nona's
Homemade Mint Sauce.*

AGNELLO ARROSTO

*De-Boned Loin of Lamb. Rolled &
Roasted with Fresh Herbs & Red Wine.
Finished Off with a Drizzle of
Homemade Mint Sauce.*

SCALOPPINE TRIFOLATE

*Pan-Fried Pork Fetinas. Served with a
Medley of Porcini Mushrooms, White
Wine & Fresh Garden Herbs.*

CODA DI BUE

*Roman-Style Braised Oxtail with Wine,
Fresh Tomatoes & Vegetables. Served
with Traditional Homemade Mashed
Potatoes.*

SOGLIOLA AL LIMONE

*Fresh Namibian Atlantic Sole.
Grilled & Topped Off with a Zesty,
Homemade Lemon-Butter Sauce.*

PANZEROTTI NOVELLA (V)

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

POLLO ALLA CASALINGA

*Pan fried chicken breast with
artichokes, capers, mushrooms,
sundried tomatoes, leeks
and a touch of garlic.*

PESCE DI LENZA CON BURRO AL LIMONE

*Seared Fillet of Ocean-Fresh Line-Fish.
Baked & Basted with a Traditional
Homemade Lemon-Butter Sauce.*

RAVIOLI AL LIMONE (V)

*Homemade Pasta Parcels, Filled with
Spinach & Ricotta Cheese. Served with a
Decadently Creamy Lemon Sauce.*

FILETTO DIAVOLA

*Prime Beef Fillet.
Grilled to Medium ONLY
Served with a Red Wine &
Herb Reduction.*

ARROSTO DI PANCETTA DI MAIALE

*Slow, Oven-Roasted Pork Belly.
Prepared with Sherry, Fresh Herbs,
Onions & Sultanas.*

LASAGNE DI VERDURE (V)

*Wafer-Thin Homemade Pasta with
Layers of Fresh Vegetables, Almond
Flakes, Béchamel & Napoli Sauce.
Slow-Baked & Topped with Parmesan
Cheese.*

All the above Main Courses are served with Organic Vegetables from our Garden.

***... ** Denotes a R 30.00 Surcharge Per Order.*

DOLCE

Groups numbering less than 40 may select Dessert on the Day.

Groups numbering 40 or more will BE SERVED a Dessert Buffet.

Kindly Advise the Maitre'D of Any Special Dietary Requirements.

CAFÉ

Freshly Brewed Filter Coffee or Traditional Tea