



CASALINGA
ristorante italiano

ANTIPASO BUFFET MENU

R440.00 per person

Freshly baked bread accompanied by a freshly prepared garden salad

ANTIPASTO – STARTERS

A Selection of delectable starters, served buffet style – Please NOTE that this is a Sample menu and can change WITHOUT NOTICE according to Season and Chef Selection.

Crespolini 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.*

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.

Fegatini di pollo

Succulent chicken livers pan-fried in butter and olive oil with white wine, fresh cream and a hint of fresh red chilli, finished with oven dried croutons

Halloumi Con Salsa Di Peperoncino

Lightly coated and deep fried halloumi cheese. Served with a sweet chilli sauce and a slice of fresh lemon.

Lingua Al Peperoncino

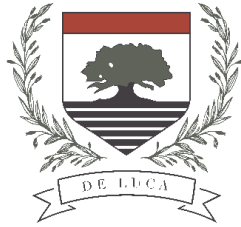
Ox tongue seared with a chilli, olive oil and parsley sauce.

Vitello Tonnato

Thinly sliced Prime Roast Beef, dressed with a creamy tuna and capers sauce.

Insalata Di Mare

Italy's classic light, bright salad of gently cooked and marinated seafood, including prawn meat, prawns, peppers, calamari, linefish and mussels, with lemon juice, olive oil and parsley



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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 Diavola- Please add R30.00 per person to the menu price

*Fillet of beef, grilled **medium only** and served with Diavola - Red wine and fresh herbs 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.

Arrosto Di Pancetta Di Maiale

*Slow-Roasted Pork Belly, Prepared with Sherry, Fresh Herbs, Onions & Sultanas.
Served on a Bed of Mashed Potato, Layered with Creamed Spinach.*

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.***