



**CASALINGA**  
*ristorante italiano*

## MENU DELLA TOSCANA

**R 295.00 Per Person**

**Available Wednesday to Friday (Excl. November through December & Public Holidays)**

### **ANTIPASTO**

#### **INSALATA AI PANE**

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

### **PRIMI PIATTI**

*Your Guests will have a Selection of One (1) of the Following Main Courses.*

#### **LASAGNE DI VERDURE (V)**

*Homemade Pasta Sheets with Seasonal  
Vegetables, Napoli & Béchamel Sauce.  
Baked in a Wood-Fired Oven with  
Parmesan & Mozzarella Cheeses.*

#### **POLLO ALLA CASALINGA**

*Pan-Fried Chicken Breast with  
Artichokes, Capers, Mushrooms,  
Sun-Dried Tomatoes, Leeks & a  
Touch of Garlic.*

#### **BISTECA DIAVOLA**

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

#### **PESCE DI LENZA CON BURRO AL LIMONE**

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

#### **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.*

### **DOLCE**

*Your Guests will have a Selection of One (1) of the Following Desserts.*

#### **FRESH SEASONAL FRUIT**

*A Mini-Platter Assortment of Fresh,  
Sliced Fruits & Berries.*

#### **LEMON MERINGUE**

*Rich, Baked Lemon Tart. Topped with  
Swirls of Golden Brown Meringue.*

#### **BUDINO DI MALVA**

*Traditional South African baked pudding  
served with Crème Angaise in Winter and  
Ice Cream in Summer*

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

### **CAFÉ**

*Freshly Brewed Filter Coffee or Traditional Tea*