

CASALINGA ORGANIC FARM

RESTAURANT • CAFÉ • DELI • ROASTERY • ACCOMMODATION

Antipasti

CALAMARI ALLA GRIGLIA

Grilled Falkland's Calamari tubes & tentacles. Olive Oil, Butter Kalamata Olives & White Wine served with a Garlic Crostini

INSALATA CAPRESE

Organic sliced tomato with fresh mozzarella farm rocket with a balsamic reduction & coarse salt

TORTE DI PESCE

Crispy Fish Cakes with a Cucumber pickled Salad served with homemade Herby Tartar

FEGATINI DI POLLO

Succulent Chicken livers pan-fried in olive oil with red onion, infused with fresh cream and garlic served with homemade croutons

PALLINE DI ARANCINI

Beetroot and Ricotta Arancini Balls with pickled Red Onion, Fried Spinach Leaves and Red Pepper Mascarpone Puree

CASALINGA ORGANIC FARM

RESTAURANT • CAFÉ • DELI • ROASTERY • ACCOMMODATION

Piatti Secondi

PESCE DI LENZA

Seared Fillet of Ocean fresh Line fish, with oven roasted Farm Vegetables & Organic Micro Greens served with Lemon & Caper Butter

FILLET AL VOSTRO PIACERE

Grilled FILLET Steak, with Pan tossed farm greens and baby potatoes served with Red Wine jus or Mushroom Creme

PANCETTA DI MAIALE ARROSTO

Slow roasted Pork belly with an apple reduction, fresh herbs, onions & sultanas with mixed farm vegetables

COSCE DI POLLO ALLA GRIGLIA

Open fire grilled Chicken thighs with Organic vegetables & Roast baby potatoes served with a fresh parsley and herb cream

PESCATORE TAGLIATELLE

Homemade tagliatelle pasta with, Mixed Seafood tossed in a Garlic Cream with a dash of Napoli

GNOCCHI

Casalinga's famous freshly homemade Piccolo Potato Dumpling, served with Mushrooms pan seared in an Herb Butter

Dolci

Selection of assorted Desserts