

CASALINGA ORGANIC FARM

RESTAURANT • CAFÉ • DELI • ROASTERY • ACCOMMODATION

Antipasto

Please select 2 options

HALLOUMI

Fresh Rocket • Gralic Aioli • Lemon Wedge

Calamari

Grilled Falklands Calamari • Olive Oil, Butter, Kalamata Olives & White Wine
• Tartar Sauce

FUNGHI RIPIENI (V)

Slow Baked Black mushrooms • Organic Spinach Tomato
• Pomodoro Mozzarella & Parmesan

MOZZARELLA CAPRESE (V)

Slices Fresh Tomato • Buffalo Mozzarella
• Organic Basil & Drizzle of Olive Oil

CARPACCIO ALLA ROMANA

Thinly Sliced Raw Beef/Venison • Parmesan Shavings
• Celery, Mushrooms & Black Pepper • Drizzled with Olive Oil & Fresh Lemon Juice

CRISPY FRIED FISH CAKES

Spicy Napoli Sauce • Fresh Rocket • Farm Lemon

Primi Piatti

Please select 3 options

SALTIMBOCA

Chicken Breast • Parma Ham • Mozzarella
• Sage • Marsala Wine

****SALMON CON BURRO AL LIMONE****

Fresh Norwegian Salmon • Home-made Lemon Butter Sauce

PESCE DI LENZA CON BURRO AL LIMONE

Seared Fillet of Ocean -Fresh Kingclip-Fish • Traditional Home-made Lemon-Butter Sauce

****FILETTO DIAVOLA****

Prime Beef Fillet • Grilled Medium ONLY • Red Wine & Herb Reduction

ARROSTO DI PANCETTA DI MAIALE

Slow Oven Roasted Pork Belly • Sherry • Fresh Herbs
• Onions & Sultanas

LAMB SHANK

• Slow roasted Lamb Shank • Vegetable, Herb & White Wine reduction
• Homemade Mint sauce

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PANZEROTTI NOVELLA (V)

Home-made Half-Moon Pasta Parcels • Stuffed with Butternut & Ricotta • Decadent Mascarpone Fresh Cream & Arugula Sauce • Sun Dried Tomatoes

All the above Main Courses are served with organic vegetables from our garden. ** denotes a R60.00 surcharge per order.

Dolci

Groups numbering **less than 40** may select dessert on the day
Groups numbering **40 or more** will select dessert buffet

Freshly Brewed Filter Coffee or Traditional Tea