

CASALINGA ORGANIC FARM

RESTAURANT • CAFÉ • DELI • ROASTERY • ACCOMMODATION

Antipasti

MUSSEL POT

Mussels tossed in a hint of Chili & Parsley, cooked in a White Wine and Garlic Cream Sauce served with *Homemade Toasted Bread*

SOUP OF THE DAY

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

INSALATA CAPRESE

Organic sliced Tomato with fresh Mozzarella, Farm Rocket withs Balsamic reduction & coarse Salt

CRISPOLINI AL SALMONE – R85

Crispolini pancakes, baked in the oven with Parmesan cheese, filled with fresh Norwegian salmon, mozzarella cheese and béchamel sauce

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Piatti Secondi

PESCE DI LENZA

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

FILLET AL VOSTRO PIACERE

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

PANCETTA DI MAIALE ARROSTO

Slow roasted Pork belly with an apple reduction, fresh herbs, roast potatoes and mixed farm vegetables

CHICKEN BREAST

Ricotta & Sundried Tomato stuffed Chicken Breast, Organic Vegetable medley served with a Mushroom & Thyme Crème

PESCATORE TAGLIATELLE

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

GNOCCHI

Casalinga Potato Dumplings cooked in Quattro Formagge our famous 4 cheese sauce

Dolci

Selection of assorted Desserts