

CASALINGA ORGANIC FARM

RESTAURANT • CAFÉ • DELI • ROASTERY • ACCOMMODATION

3 Course Set Menu – R395

Saturday & Sunday

Antipasti

CARPACCIO TRADIZIONALE

Thinly sliced raw beef, garnished with parmesan shavings, celery & black pepper and drizzled with olive oil & fresh lemon juice

GNOCCHI

Casalinga's famous freshly homemade piccolo potato dumpling, served with our four- cheese sauce

FEGATINI DI POLLO

Succulent chicken livers pan-fried in olive oil with peppers and onions, a hint of fresh red chili and finished with a Napoli sauce. Served with croutons

CALAMARI ALLA GRIGLIA

Fresh Falklands calamari tubes and tentacles, grilled with olive oil, white wine, butter and olives.

INSALATA CAPRESE

Red ripe tomatoes with fresh mozzarella, farm rocket and a balsamic reduction

Chi trova un amico, trova un Tesoro

He who finds a friend, finds a treasure

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Piatti Secondi

POLLO CASALINGA

Crumbed chicken breast served with a creamy mushroom sauce and vegetables.

SIRLOIN AL VOSTRO PIACERE

Grilled sirloin steak, with pan tossed farm vegetables or hand cut chips and served with a mushroom or pepper creme

PANCETTA DI MAIALE ARROSTO

Slow roasted pork belly with an apple jus with mixed farm vegetables

LASAGNE BOLOGNESE

Homemade Bolognese and bechamel sauce layered between fresh pasta sheets and oven baked

PENNE PESCATORE

Penne pasta with, mixed seafood tossed in a garlic cream with a dash of Napoli

BUTTERNUT PANZEROTTI

Homemade pasta parcels filled with butternut and ricotta. Served in a decadent sauce of mascarpone, fresh cream, rocket and sundried tomatoes.

PESCE DI LENZA

Seared fillet of ocean fresh line fish, with oven roasted farm vegetables & organic micro greens served with lemon & caper butter

Dolci

Please ask your waiter for the desserts of the day

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