

Casa Rossa

Please ask the staff
for any dietary requirements

Starters

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| Chambo in carpione <i>chambo fillet marinated with herbs and spices, served cold</i> | 7300 |
| Caprese <i>mozzarella cheese, tomato and olives (only when fresh mozzarella available)</i> | 7000 |
| Cheese platter <i>three kinds of cheese with jam, fried tomatoes and toasts</i> | 7500 |
| Crocodile cocktail <i>pan-fried crocodile bites in cocktail sauce</i> | 5500 |
| Zuppa di cipolle <i>onion soup with croutons served with parmigiano</i> | 4500 |
| Zuppa di lenticchie <i>spicy lentil soup</i> | 4500 |
| Vellutata di zucca <i>pumpkin soup served with parmigiano</i> | 4500 |
| Greek salad <i>lettuce, tomato, onion, cucumbers, olives and feta cheese (large or small)</i> | 6500 or 4900 |
| Salad <i>mixed vegetables from the garden (large or small)</i> | 3800 or 2700 |

Special pasta

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| Gnocchi zucca e salsiccia <i>pumpkin gnocchi served with italian sausage and parmigiano</i> | 8500 |
| Medaglioni <i>filled with pumpkin flesh and pumpkin leaves served with olive oil, garlic, roasted macadamia, sesame seeds and parmigiano</i> ... | 7800 |
| Gnocchi verdi <i>ricotta and spinach gnocchi served with a blue cheese sauce and parmigiano</i> | 8500 |
| Culurgiones <i>filled with potato, cheese, garlic and mint served with chopped tomato, olive oil and parmigiano</i> | 8500 |
| Tortelloni al brasato <i>filled with beef cooked in red wine, served with butter, rosemary and parmigiano</i> | 9100 |
| Ravioli <i>filled with Chambo fish and ginger, served with olive oil and garlic</i> | 8500 |
| Mezzelune <i>filled with cheese, served with tomato sauce, parmigiano and basil leaves</i> | 7800 |
| Lasagne <i>(traditional, veg or vegan) only available if ordered one day in advance</i> | 8500 |
| Large portion: | +3500 |

Tagliatelle, gnocchi, malloreddus, cavicchi or spaghetti

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| Al ragu di pesce <i>chopped Chambo cooked in olive oil, garlic and tomato sauce</i> | 8500 |
| Alla boscaiola <i>speck, mushrooms, garlic and cream, served with parmigiano (vegetarian version available)</i> | 8800 |
| Alla amatriciana <i>bacon, tomato sauce and chili, served with parmigiano</i> | 7500 |
| Alla panna e pancetta <i>cream and bacon, served with parmigiano</i> | 8800 |
| Alla bolognese <i>ground beef and tomato sauce, served with parmigiano</i> | 7000 |
| Alla salsiccia <i>Italian sausage and tomato sauce, served with parmigiano</i> | 7000 |
| Al cocodrillo <i>chopped crocodile meat cooked in olive oil, garlic, chili and tomato sauce</i> | 8000 |
| Alla sorrentina <i>tomato sauce and mozzarella</i> | 7500 |
| Alla ricotta <i>ricotta cheese, tomato sauce, served with parmigiano and fresh mint leaves</i> | 6800 |
| Ai 4 formaggi <i>rich cheese sauce, served with parmigiano</i> | 8000 |
| All'arrabbiata <i>hot chili, tomato sauce and capers</i> | 5000 |
| Al pesto <i>basil, macadamia nuts, parmigiano and olive oil</i> | 8000 |
| Al pesto di rucola <i>rocket, macadamia nuts, parmigiano and olive oil</i> | 8000 |
| Al pesto siciliano <i>basil, ricotta cheese, macadamia nuts, tomatoes, parmigiano and olive oil</i> | 8000 |
| Al pesto di agrumi <i>citrus pesto with basil, macadamia nuts, orange and grapefruit</i> | 7000 |
| Alla vegetariana <i>zucchini, eggplants, peas, green beans, mushrooms, carrots, green pepper, onion and tomato sauce, served with parmigiano</i> | 5000 |
| Gluten free penne or spaghetti | + 3000 |
| Large portion | + 3000 |
| EXTRA PARMIGIANO | + 1500 |

One bill per table please - On Monday the restaurant is open for lodge guests only

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Meat & fish

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|---|-------|
| Scaloppine <i>chicken fillet cooked in wine, served with chips and salad</i> | 9400 |
| Filetto al burro <i>beef fillet cooked in butter and rosemary, served with chips and salad</i> | 10200 |
| Filetto al pepe verde <i>beef fillet with green peppercorn cream sauce, served with chips and salad</i> | 10800 |
| Filetto all'aceto balsamico <i>bacon wrapped beef fillet cooked in balsamic vinegar served with chips and salad</i> | 10400 |
| Filetto di pesce al limone <i>lemon Chambo fillet served with lettuce and apple salad</i> | 8800 |
| Filetto di pesce <i>fried bread crumbed Chambo fillet with chips</i> | 9000 |
| Filetto di coccodrillo <i>crocodile fillet served with chips and salad</i> | 10500 |
| Polpette di coccodrillo <i>spiced crocodile meatballs served with chips and salad</i> | 10500 |

Snacks

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| Beef Samosa <i>per piece</i> | 1800 | Beef Samosa meal | |
| Veg Samosa <i>per piece</i> | 1800 | 2 samosa, chips, salad and 1 soft drink | 6500 |
| Panzerotti (3) | 2500 | Veg Samosa meal | |
| with chips | +1500 | 2 veg samosa, chips, salad and 1 soft drink | 6500 |
| Plain Chips | 2500 | Panzerotti meal | |
| Chicken Strips | | 6 panzerotti, chips, salad and 1 soft drink | 7200 |
| 6 pieces | 3900 | Chicken Strips meal | |
| 10 pieces | 6000 | 10 chicken strips, chips, salad and 1 soft drink | 9000 |
| 14 pieces | 8500 | | |
| with chips | +1500 | | |

Dessert

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| Cannolo Siciliano <i>home made fried pastry filled with sweet ricotta cheese</i> | 5000 |
| Crema frita <i>fried home made custard</i> | 4500 |
| Fagottino <i>fried pastry filled with apples with a caramel syrup drizzle</i> | 4000 |
| Salame di cioccolato | 5000 |

Gelati

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| Coppa Choco Cocco <i>home made chocolate and coconut ice cream with coconut liquor and coconut powder</i> | 5000 |
| Coppa Amarula <i>home made ice cream with Amarula and caramelized macadamia nuts</i> | 5000 |
| Coppa Tropical <i>home made ice cream (tropical flavours) with Piña Colada</i> | 5000 |
| Banana split <i>home made ice cream, banana and chocolate topping</i> | 4000 |
| Home made ice cream (different flavours) <i>per scoop</i> | 1500 |

Please do not ask us to modify our dishes, they are the result of careful research
to balance the flavours of local products and traditional Italian recipes.
Trust us, they should be served exactly as we have them on the menu for good reasons.

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