

Casa Rossa

Please ask the staff
for any dietary requirements

Starters

Calamari fritti <i>breaded and fried squid rings</i>	6000
Crocodile cocktail <i>pan-fried crocodile bites in cocktail sauce</i>	6000
Zuppa di cipolle <i>onion soup with croutons served with parmigiano</i>	5000
Zuppa di lenticchie <i>spicy lentil soup</i>	V V 5000
Vellutata di zucca <i>pumpkin soup served with parmigiano</i>	V V 5000
Greek salad <i>lettuce, tomato, onion, cucumbers, olives and feta cheese and toast (large or small)</i>	V 6500 or 4900
Salad <i>mixed vegetables from the garden (large or small)</i>	V V 3800 or 3000

Special pasta

Fettuccine agli scampi <i>served with prawns cooked in tomato sauce, garlic and white wine</i>	12000
Strozzapreti <i>beetroot pasta with goat cheese and sour cream (when goat cheese is available)</i>	V 9000
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 and sesame seeds</i>	V V 7800
<i>Large portion:</i>	+3500

Only available if ordered one day in advance:

Lasagne <i>(traditional, veg or vegan) only available if ordered one day in advance</i>	V V 8500
Parmigiana di melanzane <i>fried aubergines, tomato sauce, mozzarella and parmesan with a scent of basil leaves</i>	V 8500

Tagliatelle, gnocchi, malloreddus, cavicchi or spaghetti

Alla boscaiola <i>speck, mushrooms, garlic and cream, served with parmigiano (vegetarian version available)</i>	V 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 cooked in tomato sauce, served with parmigiano</i>	7500
Alla salsiccia <i>Italian sausage mince cooked in tomato sauce, served with parmigiano</i>	7500
Al cocodrillo <i>chopped crocodile meat cooked in olive oil, garlic, chili and tomato sauce</i>	8800
Ai 4 formaggi <i>rich cheese sauce, served with parmigiano</i>	V 8800
All'arrabbiata <i>hot chili, tomato sauce and capers</i>	V V 5000
Al pesto <i>basil, macadamia nuts, parmigiano and olive oil</i>	V 8000
Al pesto di rucola <i>rocket, macadamia nuts, parmigiano and olive oil</i>	V 8000
Al pesto siciliano <i>basil, ricotta cheese, macadamia nuts, tomatoes, parmigiano and olive oil</i>	V 8000
Al pesto di agrumi <i>citrus pesto with basil, macadamia nuts, orange and grapefruit</i>	V V 7000
Alla vegetariana <i>zucchini, eggplants, green beans, mushrooms, carrots, green pepper, onion and tomato sauce, served with parmigiano</i>	V V 5000
<i>Gluten free penne or spaghetti</i>	+ 3000
<i>Large portion</i>	+ 3000
EXTRA PARMIGIANO	+ 1500

One bill per table please – Opening hours: Thursday to Sunday, 9 am to 9 pm

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Meat & fish

Scaloppine <i>chicken fillet in wine sauce, served with chips and salad</i>	9400
Filetto al burro <i>beef fillet cooked in butter and rosemary, served with chips and salad</i>	11200
Filetto al pepe verde <i>beef fillet with green peppercorn cream sauce, served with chips and salad</i>	11800
Filetto all'aceto balsamico <i>bacon wrapped beef fillet cooked in balsamic vinegar served with chips and salad</i>	11400
Filetto di pesce al limone <i>pan-fried Chambo fillet in lemon juice and a salad dressed with balsamic honey</i>	9400
Filetto di pesce <i>fried bread crumbed Chambo fillet with chips</i>	10000
Filetto di coccodrillo <i>crocodile fillet served with chips and salad</i>	11500
Polpette di coccodrillo <i>spiced crocodile meatballs served with chips and salad</i>	11500

Snacks

Beef Samosa <i>per piece</i>	2000	Beef Samosa meal	
Veg Samosa <i>per piece</i>	V V 2000	2 samosa, chips, salad and 1 soft drink	7000
Panzerotti (3)	V 2500	Veg Samosa meal	
with chips	+1500	2 veg samosa, chips, salad and 1 soft drink	V V 7000
Plain Chips	V 2500	Panzerotti meal	
Chicken Strips		6 panzerotti, chips, salad and 1 soft drink	V 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

Crema fritta <i>fried homemade custard</i>	V 4500
Fagottino <i>fried pastry filled with apples with a caramel syrup drizzle</i>	V V 4000
Salame di cioccolato <i>traditional Italian dessert made with cocoa, biscuits, butter and a bit of rum</i>	V 5000

Gelati

Affogato al caffè <i>homemade ice cream, coffee and whipped cream</i>	V 5000
Coppa Amarula <i>homemade ice cream with Amarula and caramelized macadamia nuts</i>	V 5000
Banana split <i>homemade ice cream, banana and chocolate topping</i>	V 5000
Homemade ice cream & sorbet (different flavours) <i>per scoop</i>	V 1500

Take away only, please place your order one day in advance:

family sized Lasagne and Parmigiana di melanzane (x2, x4 or x6),
Ice cream (1/2 Kg or 1 kg), Ciabatta bread and Focaccia.

Please enquire the staff about the prices.

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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