

Casa Rossa

Please ask the staff
for any dietary requirements

Starters

Calamari fritti <i>breaded and fried squid rings</i>	12000
Prawns cocktail <i>prawns in homemade cocktail sauce</i>	14000
Zuppa di cipolle <i>onion soup with croutons served with parmigiano</i>	9000
Zuppa di lenticchie <i>spicy lentil soup</i>	V V 8500
Vellutata di zucca <i>pumpkin soup served with parmigiano</i>	V V 9000
Greek salad <i>lettuce, tomato, onion, cucumbers, olives and feta cheese and toast (small or large)</i>	V 11000 or 13000
Garden Salad <i>mixed vegetables from the garden (small or large)</i>	V V 6500 or 8500

Tagliatelle, garganelli, gnocchi, malloreddus, cavicchi or spaghetti

Ai gamberi e panna <i>garlic prawns in cream sauce</i>	26000
Al ragu' di pesce <i>fish sauce with olive oil, garlic, chili and tomato</i>	18500
Alla boscaiola <i>black forest ham, mushrooms, garlic and cream, served with parmigiano (vegetarian version available)</i>	21000
Alla amatriciana <i>bacon, tomato sauce and chili, served with parmigiano</i>	18500
Alla panna e pancetta <i>cream and bacon, served with parmigiano</i>	19000
Alla bolognese <i>ground beef cooked in tomato sauce, served with parmigiano</i>	18500
Al ragu' di salsiccia <i>Italian sausage mince cooked in tomato sauce, served with parmigiano</i>	18500
Ai quattro formaggi <i>rich cheese sauce, served with parmigiano</i>	V 21000
All'arrabbiata <i>hot chili, tomato sauce and capers</i>	V V 13000
Al pesto <i>basil, macadamia nuts, parmigiano and olive oil</i>	V 20000
Al pesto di rucola <i>rocket, macadamia nuts, parmigiano and olive oil</i>	V 20000
Al pesto siciliano <i>basil, ricotta cheese, macadamia nuts, tomatoes, parmigiano and olive oil</i>	V 20000
Al pesto di agrumi <i>citrus pesto with basil, macadamia nuts, orange and grapefruit</i>	V V 18000
Al ragu' di verdure <i>chopped mixed vegetable cooked in tomato sauce, served with parmigiano</i>	V 13000
Gluten free penne or spaghetti	+ 6000
Large portion	+ 8500

Special pasta

Culurgiones <i>filled with potatoes, sheep cheese mint and garlic, served with fresh chopped tomato and parmigiano</i>	V 22500
Ravioli 93 <i>filled with sauteed veg and homemade cheese, served with fresh chopped tomato and parmigiano</i>	V 22500
Medaglioni <i>filled with pumpkin flesh and leaves, with garlic and roasted macadamia nuts</i>	V V 20000
Tortelloni <i>filled with beef cooked in red wine, with butter, rosemary and parmigiano</i>	22500
Ravioli <i>filled with fish, ginger and chili, with olive oil, garlic and parsley</i>	22500
Gnocchi verdi <i>ricotta and spinach gnocchi served with a blue cheese sauce and parmigiano</i>	V 21000
Gnocchi zucca e salsiccia <i>pumpkin gnocchi served with Italian sausage mince and parmigiano</i>	21000
Orecchiette cavolfiore e pecorino <i>chard pasta with cauliflower, garlic, chili and sheep cheese</i>	V 20000
Large portion:	+8500

Only available if ordered one day in advance:

Lasagne <i>traditional, vegetarian or vegan</i>	V V 21000
Parmigiana di melanzane <i>fried aubergines, tomato sauce, mozzarella and parmesan with a scent of basil leaves</i>	V 21000
EXTRA PARMIGIANO	+ 3500

One bill per table please

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Meat

Filetto al burro <i>beef fillet cooked in butter and rosemary, served with salad</i>	26000
Filetto al pepe verde <i>beef fillet with green peppercorn cream sauce, served with salad</i>	26000
Filetto all'aceto balsamico <i>bacon wrapped beef fillet cooked in balsamic vinegar, served with salad</i>	26000
Scaloppine <i>chicken fillet in wine sauce, served with salad</i>	22500
Filetto di pesce al limone <i>chambo fillet cooked in lemon juice and served with lettuce and apple salad</i>	20000
<i>Sides</i> chips or sautéed vegetables	3500

Snacks

Beef Samosa (3 pcs)	5500	Beef, veg or fish Samosa meal	
Veg Samosa (3 pcs)	V V 5500	6 samosa, chips, salad and 1 soft drink	17500
Fish Samosa (3 pcs)	5500	Chicken Strips meal	
Chicken Strips		10 chicken strips, chips, salad and 1 soft drink	18500
6 pieces	8000	Panzerotti meal	
10 pieces	12500	6 panzerotti, chips, salad and 1 soft drink	V 17500
14 pieces	16500	Plain Chips	V V 4500
Panzerotti (3 pcs)	V 5500		
With chips	+3500		

Dessert

Cake of the day	8500
Crêpe <i>with macadamia and chocolate cream / honey / sugar and lemon / caramel</i>	V 7500
Salame di cioccolato <i>traditional Italian dessert made with cocoa, biscuits, butter and a bit of rum</i>	V 8500

Gelati

Affogato al caffè <i>homemade ice cream, Italian espresso coffee and whipped cream</i>	V 10500
Coppa Amarula <i>homemade ice cream with Amarula and caramelized macadamia nuts</i>	V 10500
Banana split <i>homemade ice cream, banana, chocolate topping and whipped cream</i>	V V 10500
Homemade ice cream & sorbet <i>per scoop</i>	V 3000
Whipped cream or chocolate topping	1800

Take away box 1300 Mk

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

One bill per table please