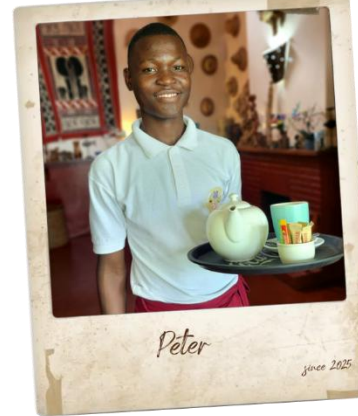
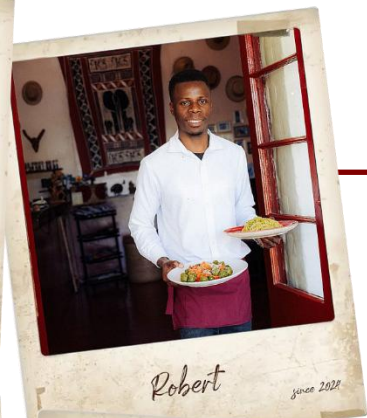


This is Casa Rossa

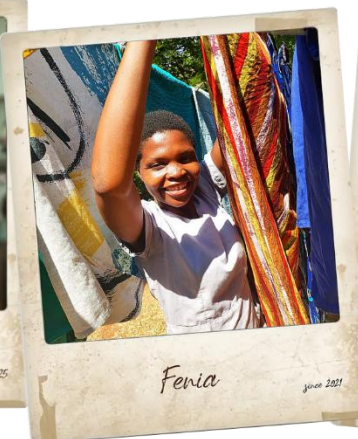
Bar and reception



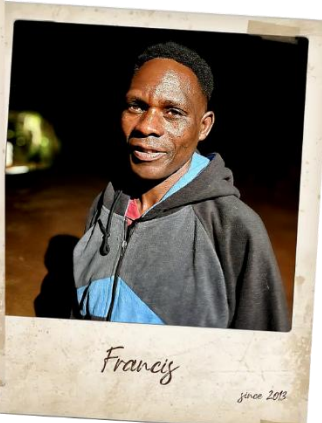
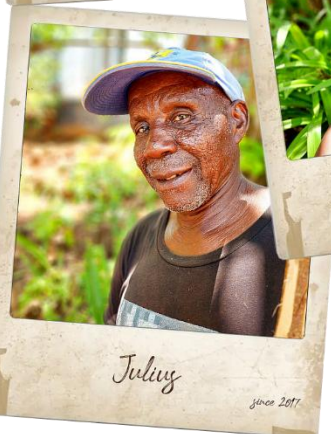
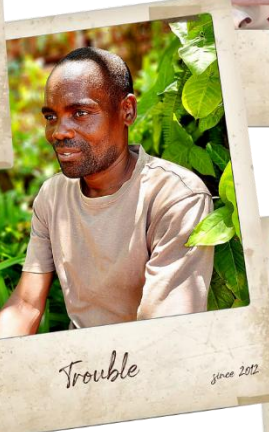
Kitchen and pizza



Housekeeping



Garden



Security



Tagliere Italian cold cuts
served with cheese,
pickles and bread
51000

Prawns cocktail prawns in homemade cocktail sauce 44000

Zuppa di cipolle onion soup with croutons served with parmigiano 26000

Greek salad lettuce, tomato, onion, cucumbers, olives and feta cheese large 26000
small 19000

Vellutata di zucca pumpkin soup served with parmigiano 26000

Garden Salad mixed vegetables from the garden large 15000
small 11000

Zuppa di lenticchie spicy lentil soup 26000

Gazpacho
Cold tomato soup, typical of Spain,
with croutons and a flavour
of peppers and basil.
26000



Exrea butter in single portion + 2500

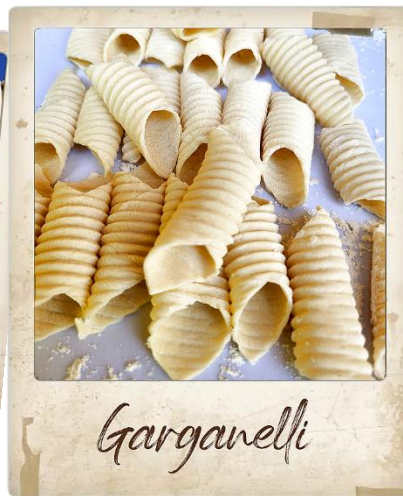
Take away box 3000

Vegetarian

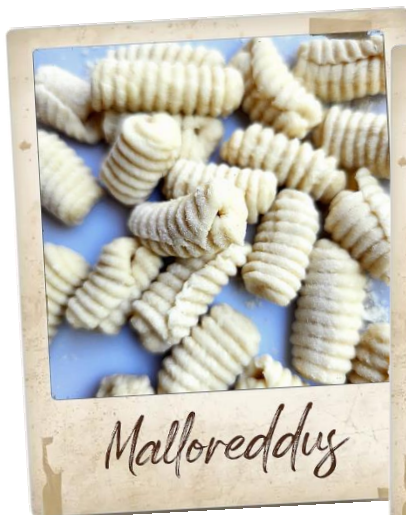
Vegan

Our home made pasta

All our pastas are handmade daily with fresh ingredients



Made by mixing flour and eggs



Made with water and flour only

*A rich dough made
with potatoes and flour*



All prices are inclusive of taxes

Sauces



Like in Sorrento!

Gnocchi alla Sorrentina

Tomato, mozzarella and basil leaves

49000

Choose the sauce you want to pair with your favourite pasta

Ai gamberi e panna garlic prawns in cream 51000

Al ragu' di pesce fish sauce with Chambo, olive oil, garlic, chili, tomato and a scent of lemon 42000

Alla boscaiola black forest ham, mushrooms, garlic and cream (vegetarian version available) 51000

Alla Amatriciana bacon, tomato and chili 40000

Alla panna e pancetta cream and bacon 47000

Alla Bolognese ground beef cooked in red wine and tomato 44000

Al ragu' di salsiccia Italian sausage mince cooked in tomato 44000

Quattro formaggi brie, blue cheese, mozzarella and parmigiano 50000

All'arrabbiata hot chili, tomato and capers 31000

Al pomodoro plain tomato 27000

Gnocchi al pesto di noci

walnut, parmigiano, olive oil and rocket leaves

46000

Al pesto basil, macadamia nuts, parmigiano and olive oil 42000

Al pesto di rucola rocket, macadamia nuts, parmigiano and olive oil 42000

Al pesto di agrumi citrus pesto with basil, macadamia nuts, orange and grapefruit 42000

Al pesto siciliano basil, ricotta cheese, macadamia nuts, tomatoes, parmigiano and olive oil 42000

Al ragu' di verdure chopped mixed vegetable cooked in tomato sauce, served with parmigiano 34000

Large portion + 15000

Extra Parmigiano + 5000

Gluten free penne or spaghetti + 10000

Vegetarian

Vegan

Take away box 3000



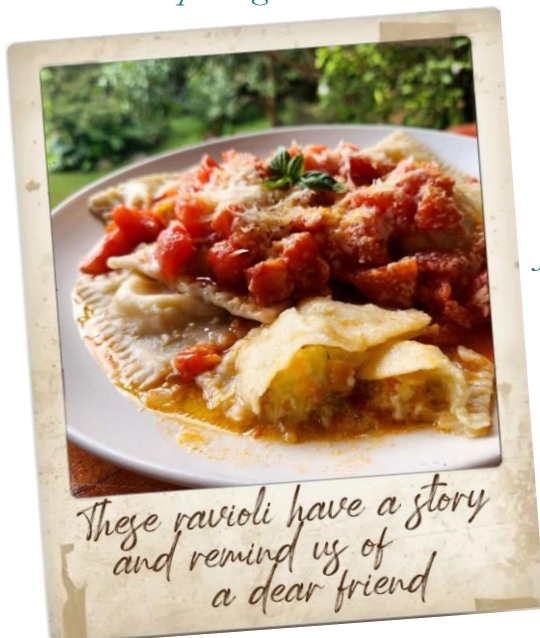
Creamy walnut pesto with a hint of rocket!

Special pasta

All prices are inclusive of taxes

Medaglioni filled with pumpkin flesh and leaves, 42000
with garlic and roasted macadamia nuts

Culurgiones filled with potatoes, sheep cheese, 46000
mint and garlic, served with freshly chopped
tomatoes and parmigiano



Ravioli 93

*filled with sauteed vegetables
and homemade cheese,
served with fresh chopped tomatoes
and parmigiano*
44000

Orecchiette cavolfiore e pecorino chard pasta with 42000
cauliflower, garlic, chili and sheep cheese

Gnocchi zucca e salsiccia pumpkin gnocchi served 46000
with Italian sausage mince

Ravioli filled with fish, ginger and chili, with olive oil, garlic 44000
and parsley

Tortelloni filled with beef cooked in red wine, with butter, 47000
rosemary and parmigiano

Large portion +15000

Gnocchi verdi

*ricotta and spinach gnocchi
served with a blue cheese sauce
and parmigiano*
44000



Vegetarian

Vegan

Take away box 3000

All prices are inclusive of taxes

Only on order with 24 hours notice



*Traditional vegan
or vegetarian.
Always handmade for you!*

Traditional Lasagna:

Classic Bolognese lasagna.

Vegetarian Lasagna:

*Vegetable lasagna with béchamel
and cheese.*

Vegan Lasagna:

*Vegetable lasagna with vegan béchamel
and toasted macadamia nuts.*

51000

Parmigiana di melanzane

*fried aubergines, tomato sauce,
mozzarella and parmesan
with a scent of basil leaves.*

51000



Parmigiana di melanzane!

Vegetarian

Vegan

Snacks

All prices are inclusive of taxes

Panzerotti (3 pcs) 16000

Beef Samosa (3 pcs) 16000

Veg Samosa (3 pcs) 16000

Fish Samosa (3 pcs) 16000

Chicken Strips

6 pieces 18000

10 pieces 28000

14 pieces 40000

With chips +6000

Beef, veg or fish Samosa meal 40000

6 samosa, chips, salad and 1 soft drink

Chicken Strips meal 39000

10 chicken strips, chips, salad and 1 soft drink

Plain Chips 9000



Salsiccia Panino

Home made

Italian sausage panini with chips

39000

Panzerotti meal
*6 panzerotti, chips, salad
and 1 soft drink*
40000



Samosas

*with beef,
vegetables or fish*



Vegetarian

Vegan

Take away box 3000

All prices are inclusive of taxes

Meat, Fish & Veggie



An Italian summer classic

Salsiccia & Patatine

Two grilled Italian home made sausages with chips

49000

Filetto al burro 250 g beef fillet cooked in butter and rosemary, served with salad 55000

Filetto al pepe verde 250 g beef fillet with green peppercorn cream sauce, served with salad 55000

Filetto di pesce al Limone fish fillet cooked in lemon juice and served with lettuce and apple salad 41000

Filetto all'aceto balsamico 55000

Scaloppine chicken fillet in wine sauce, served with salad 48000

Sides chips or sautéed vegetables 8000

Vegetarian platter

grilled vegetables, cheese and homemade bread **33000**



You won't believe they're just veggies! Each bite is so tasty

Filetto all'aceto balsamico

250 g bacon wrapped beef fillet cooked in balsamic vinegar, served with salad

55000



Beef fillet cooked this way is a symphony of flavours!

Take away box 3000

Vegetarian

Vegan

Pizza

All prices are inclusive of taxes

Margherita Tomato, mozzarella, basil	32000
Funghi Tomato, mozzarella, mushrooms	39000
Vegetariana Tomato, mozzarella, peppers, zucchini, eggplants, onion	33000
Quattro formaggi Mozzarella, blue cheese, brie, parmesan	42000
Vegana Tomato, garlic, peppers, zucchini, eggplants, onion	33000
Marinara Tomato, garlic, parsley	31000
Napoletana Tomato, anchovies, capers	37000
Romana Tomato, mozzarella, anchovies, capers	42000
Prosciutto cotto Tomato, mozzarella, ham	42000
Salsiccia Tomato, mozzarella, home made Italian sausage	42000
Prosciutto cotto & funghi Tomato, mozzarella, ham, mushrooms	44000
Salsiccia & funghi Tomato, mozzarella, home made Italian sausage, mushrooms	44000
Quattro stagioni Tomato, mozzarella, mushrooms, ham, olives, anchovies	44000
Diavola Tomato, mozzarella, chorizo, chili	42000
Super Diavola Tomato, mozzarella, chorizo, jalapeño, capers, chili	44000



Our dough rises for 48 hours.
And then our oven reaches 480°.
That's how our pizzas are soft and light.

Vegetarian

Vegan

Gluten free base (only if ordered 24 hours in advance)	+ 7800
Each additional ingredient	6000
Take away box	5000



A modo mio/My way	52000
Tomato base, mozzarella and 3 of the following: feta, brie, blue cheese, ham, italian sausage, chorizo, chicken, tuna, anchovies, eggplants, zucchini, cherry tomatoes, dry tomatoes, peppers, mushrooms, capers, olives, jalapeño, onion, apple, garlic.	
Chicken Pizza mozzarella, tomato, chicken and olives	41000
Gourmet pumpkin sauce, mozzarella, bacon, onion, spinace, macadamia and parmigiano	42000
Gamberi Tomato, mozzarella, prawns, garlic, chili and parsley	51000
Tonno e cipolla Tomato, mozzarella, tuna, onion	41000
Rustica Tomato, mozzarella, Italian sausage, baked potatoes	41000
Snow White Tomato, mozzarella, dry tomato, feta cheese, capers and basil	46000
Wilhelm Tell Mozzarella, blue cheese, black pepper, apple	39000
Gourmet vegetarian pumpkin sauce, mozzarella, blue cheese, onion, dry tomato, macadamia and parsley	46000
Tartufo Mozzarella, parmigiano and truffle	62000
Greca Tomato, mozzarella, feta, Kalamata olives, grilled eggplants	44000
Contadina Tomato, mozzarella, brie, sautéed vegetables	41000

We can prepare gluten free dough!

Please order it one day in advance
and you will have your fresh and crispy pizza.



Carta dei Vini

All prices are inclusive of taxes

all our wines are dry

Red

Sangiovese Terra del Capo (2023)	110000
Malbec Neethlingshof (2023)	110000
Merlot Spier (2024)	80000
Shiraz Stonedale (2024)	76000
Pinot Noir Paul Cluver (2024)	100000
Pinotage Pandora's Box (2025)	70000
Cabernet Sauvignon Guardian Peak (2023)	80000



White

Pinot Grigio Terra del Capo (2025)	84000
Sauvignon Blanc Buitenverwachting (2024)	120000
Sauvignon Blanc Cape Atlantic (2024)	80000



Rosé

Pinotage Kadette (2023)	90000
--------------------------------	-------

Sparkling

Pinot noir – Chardonnay Alvi's Drift Rosé	80000
--	-------

Corkage 25000

All prices are inclusive of taxes

Beers, Cocktails & Spirits

Beers

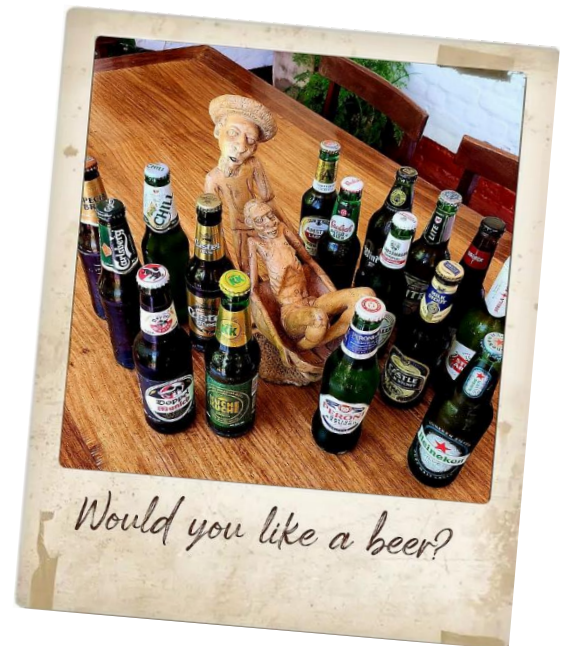
Local beers	7000
Imported beers	20000
<i>Please ask your waitperson for what is available</i>	

Cider

Savanna	20000
---------	-------

Wines

Overmeer red, white or rosé	glass	12000
	1/2 litre carafe	22000
Martini Bianco or Rosso		20000



Cocktails & Long Drinks

Negroni (Campari, Martini Rosso, Gin)	24000
Americano (Campari, Martini Rosso, soda)	24000
Aperol spritz	24000
Campari spritz	24000
Bloody Mary (Vodka, tomato juice)	20000
Bruno (Vodka, berry juice, tonic)	20000
Bruno zero (berry juice and tonic)	15000



Spirits

	<i>Single</i>	<i>Double</i>
Malawian Spirits	8000	15000
Irish, Scotch or Bourbon Whisky	20000	38000
Amarula	15000	28000
Grappa	20000	38000
Rum	20000	38000

Soft drinks

Sparkling water	6000
Still water	4000
Soft drinks (<i>bottle</i>)	4000
Soft drinks (<i>can</i>)	15000
Coke light or zero	15000
Fresh fruit juice (<i>seasonal fruits</i>)	10000
Home made lemonade	10000
Fruit juice	10000
Milkshake	20000



Caffetteria

Espresso	7000
Double espresso	10000
Americano	10000
French press (<i>approximately 3 cups</i>)	15000
Filter coffee cup	7000
Cappuccino	10000
Latte macchiato	10000
Ice coffee	10000
Ice coffee with Amarula	22000
Hot chocolate	22000
<i>Decaf</i>	<i>+3500</i>
<i>Soy milk</i>	<i>+3500</i>



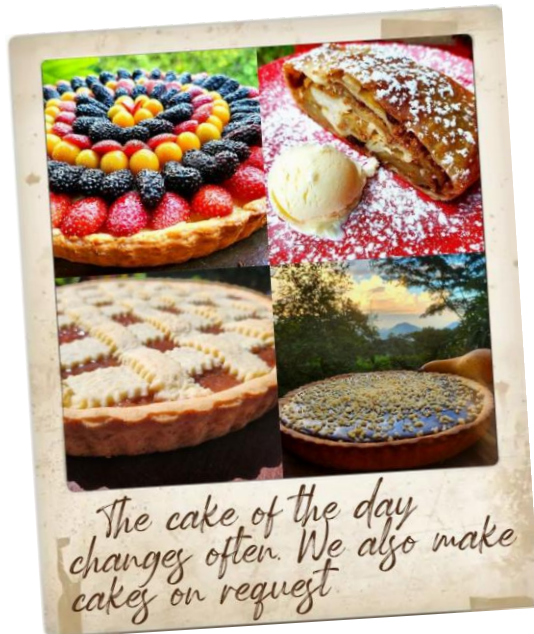
Teas

	<i>Cup</i>	<i>Pot</i>
Black	4500	8000
Green	4500	8000
Green mint	4500	8000
Earl grey	4500	8000
White & hibiscus	4500	8000
Rooibos	4500	8000
Hibiscus	4500	8000
	<i>Glass</i>	<i>Jug</i>
All teas can be served iced	9000	25000
Hibiscus cold brew	9000	25000



All prices are inclusive of taxes

Dessert & Gelati



Cake of the day

All our cakes are made here in our kitchen and are made with fresh, high-quality ingredients.

12000 (per slice)

You can also order a cake for a birthday or special occasion.



The real Italian artisanal ice cream

Crema fritta <i>fried custard</i>	11000
Affogato al Caff� <i>homemade vanilla ice cream and Italian espresso</i>	25000
Salame di cioccolato <i>traditional Italian dessert made with cocoa, biscuits, butter and a bit of rum</i>	13000
Coppa Amarula <i>homemade ice cream with Amarula and caramelized macadamia nuts</i>	32000
Homemade ice cream & sorbet <i>per scoop</i>	8000

Macedonia

seasonal fruit salad, homemade ice cream

16000



Ice creams and sorbets

Our ice cream is completely gluten free.

Our sorbets are dairy free and vegan.

The sugarcones are homemade and contain gluten, milk and butter.

Take away box 3000

Vegetarian

Vegan

Children's menu

All prices are inclusive of taxes

Choose the format you prefer from our handmade pasta page.
The baby portions are 70 gr of pasta.
Baby pizzas will be smaller then the normal one.



Just our tomato sauce!

Pasta al Pomodoro plain tomato sauce	14000
Pasta in bianco with butter or olive oil and parmigiano	14000
Pasta alla panna with cream and parmigiano	17000
Pasta al pesto basil, macadamia nuts, parmigiano and olive oil	17000
Pizza margherita Tomato, mozzarella, basil	14000
Pizza vegetariana Tomato, mozzarella, peppers, olives, zucchini, onion	14000
Pizza prosciutto cotto Tomato, mozzarella, ham	17000
Chicken strips (4) with chips	14000
Chambo one panfried fillet with chips	20000



Extra crispy chicken strips with chips! Super tasty

Vegetarian

Vegan

All prices are inclusive of taxes

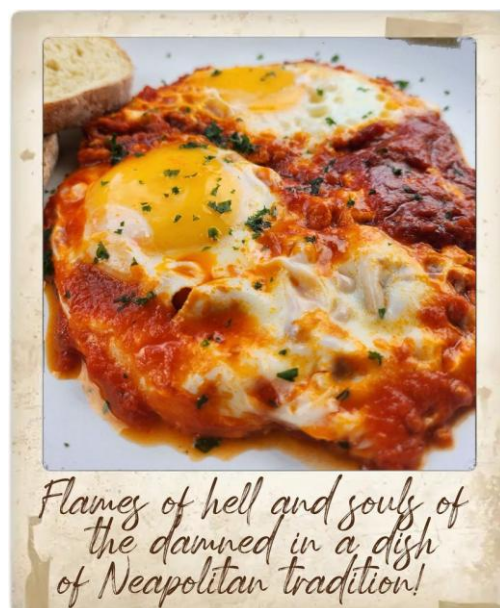
Breakfast

served from 8 to 11

Espresso	7000
Double espresso	10000
Americano	10000
French press (<i>approximately 3 cups</i>)	15000
Filter coffee cup	7000
Cappuccino	10000
Latte macchiato	10000
Tea pot	8000
Tea cup	4500
Fresh fruit juice	10000
Fruit juice	10000
<i>Decaf</i>	<i>+3500</i>
<i>Soy milk</i>	<i>+3500</i>



Mozzarella & tomato omelette	22000
Spanish omelette	20000
Avocado and egg (<i>poached egg in 1/2 avocado and chili, in season</i>)	13000
Fried eggs	13000
Scrambled eggs	13000
Poached eggs	13000
Plain omelette	13000
Bacon (<i>3 slices</i>)	10000



Uova in Purgatorio *eggs cooked in tomato sauce* **20000**

Home made jams, butter, toasts, coffee or tea	20000
Fruit salad and yogurt	17000
French toast	17000
Pancake with chocolate, maple syrup, caramel or jam	20000
Cornflakes with yoghurt and honey	22000
Fruit salad	12000
Cornflakes with milk	15000

