

Casalingo

Entrée

Freshly Shucked Coffin Bay oysters \$4 Each Natural, Mignonette sauce or Baked with prosciutto and pesto (gf)	
Antipasto for two - cured meats, duck pate, dips, cheese, olives and crispy bread <i>vegetarian available</i>	27
Marinated warm olives (gf) (vg)	6
Spinach Gnocchi, mushrooms, asparagus, shallot, fennel and walnut (vg)	17
Fried Calamari with a salad of candied chilli, shallot, parmesan wafer and garlic aioli	18

Mains

Roasted duck on the bone with olive oil mash, spinach, local quince (gf)	37
300gm Eye fillet steak with sarladaise potato, celeriac remoulade, red wine butter and jus (gf)	39
Pork belly with braised rainbow chard, apple, white bean puree and jus (gf)	36
Fresh fish of the day –with salsa romesco and sarladaise potato	26

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Hand Made Pasta

Gnocchi in gorgonzola blue cheese sauce (v)	27
Gnocchi with slow braised Beef Ragù	29
Chicken and mushroom ravioli, pine nuts and leek sauce	26
Prawn ravioli in a rosé sauce with chorizo and pesto	29

Pasta

Linguine Marinara - fresh mussels, prawns, scallops, calamari, fish, olive oil	32
Carbonara – with bacon, egg, cracked pepper, olive oil	26
Penne Chicken, bacon, mushroom in a light cream sauce	27
House made Lasagne	25
Spaghetti Puttanesca – olives, anchovies, capers, chilli, Napoli sauce	25
Risotto with chicken, mushroom, baby spinach, cream sauce	27
Linguine with blue swimmer crab meat, capers, chilli, shallots, rose sauce	32
Roast pumpkin risotto, baby spinach, goat cheese, pine nuts (v)	25

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Pizza

Margarita with Buffalo mozzarella, basil, tomato (v)	19
Garlic Pizza, Mozzarella, olive oil , chill, fetta (v)	19
Roasted vegetables with pesto (v)	23
Field Mushroom, spinach, ricotta, truffle oil (v)	24
Roast Pumpkin, sage, chilli, goats curd, roquette (v)	25
Capsicum, salami, olives , mushroom	26
Prawns, mussels, anchovies, olives	27
Chicken & prosciutto, mortadella, pineapple and BBQ sauce	26
Salami – Classic hot calabrese	23
Pork Belly, Seeded mustard apple, red onion,	26

Sides & Salads

Steamed green vegetables ,garlic, toasted almonds (gf) (vg)	14
Tuscan fried potatoes, rosemary, garlic (gf) (vg)	14
Garden salad with a herb, balsamic dressing (gf) (v)	14
Garlic ciabatta bread (v)	8

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Kids Menu

Traditional spaghetti Bolognese	12
Grilled fish of the day with Tuscan potatoes and aioli (gf)	12
Margarita pizza with just Napoli and mozzarella (v)	12
Chicken nuggets with side of Napoli	12
Homemade Gnocchi with Napoli and fresh parmesan (v)	12

Dessert

Tiramisu	14
Rhubarb and pear crumble with homemade vegan ice-cream (gf) (vg)	13
Baked Ricotta , torte, quince and pistachio (gf)	14
Irish coffee made with Jameson and fresh cream (gf)	15
Affogato (gf)	6
Affogato with a shot of Frangelico or Baileys (gf)	15

Gluten free penne pasta \$3 extra

Gluten free pizza bases \$5 extra

Vegan cheese \$2 extra

(v)= vegetarian

(gf)= gluten free

(vg)= vegan