

# Casalinga

11 Maroondah Hwy Croydon

Lunch Wednesday - Sunday 12-3pm

Dinner Monday - Sunday 5:30pm - Late

BYO Wine ONLY available Monday - Friday

## TAKE AWAY MENU

**OFFER 1 - ORDER 4 TRADITIONAL PASTAS RECEIVE THE 5TH PASTA FREE**

**OFFER 2 - 1 GARLIC BREAD**

**2 TRADITIONAL PASTAS OF YOUR CHOICE**

**SIDE SALAD & 2 DESSERTS FOR \$50**

**OFFER 3 - 2 ENTRÉES**

**2 MAIN COURSE**

**2 DESSERTS \$90**

# 98708422

Please note: Orders placed between 7-8pm may experience a delay

Prices GST inclusive, subject to change without notice

## PASTA

### WAGYU LASAGNA

Layers of pasta with tomato, cheese & Wagyu Bolognese sauce

### FETTUCINI, SPAGHETTI, PENNE, GNOCCHI, TORTELLINI

(GLUTEN FREE PASTA ALSO AVAILABLE)

### CHICKEN & AVOCADO

Chicken, avocado, chives in a creamy cheese sauce

### WAGYU BOLOGNESE

Traditional meat sauce

### CALABRESE

Salami, chilli, olives, capsicum, tomato & cheese

### CAMPAGNIA

Bacon, mushroom, cheese in a creamy Bolognese sauce

### CARBONARA

Bacon, egg, cheese, cream, parsley & spring onions

### PRIMA VERA

Seasonal vegetables, cheese & creamy tomato sauce

### SMOKED OCEAN TROUT

Smoked ocean trout, asparagus, spring onion, parsley, Cashew nuts in a creamy white wine sauce

### MARINARA

Mixed seafood w/ cheese, garlic, tomato sauce or Bianco (olive oil & lemon)

### ZINGARA

Sautéed fillet steak, mushroom, bacon & capsicum in a red wine sauce

### MATRICIANA

Bacon, chilli, onion, garlic, parmesan, Napoli

### MUSHROOM & MUSTARD

Mushroom, French mustard, spring onion, cream, cheese

### PUTTANESCA

Olives, capers, white anchovies, chilli, garlic, parmesan, tomato, dash Napoli

## STARTERS

\$15

### GARLIC BREAD (gf)

\$5

**GRAZING PLATTER;** beetroot cured Atlantic salmon dill crème fraiche, chargrilled vegetables marinated in thyme & garlic oil, mixed organic marinated olives, deli meats, Persian feta, Casalinga pate, house made dips, avocado, warm house bread

\$22

\$14

**HOUSE SOUR DOUGH BREAD;** - dehydrated soy sauce, bonito flakes & roasted nori chiffonade,

\$12

\$13

- rock sugar chilli & lime powder

- aged parmesan rind infused olive oil,

- house made dips (gf)

\$13

### SOUP OF THE DAY

\$6

\$13

**XO DUCK SPRING ROLLS;** crisp lettuce cups, Vietnamese mint, prik nam pla dipping sauce

\$13

**POPCORN CRUMBED HARISSA CHICKEN;** spiced pickled carrot, hollandaise sauce, chipotle salted chicken skin, coriander micro (gf)

\$13

\$12

**CAMEMBERT PROFITEROLES;** filled w/ black lava salted oven dried tomato, avocado mousse, fried basil & watercress

\$12

\$15

**PONZU MARINATED SEARED ATLANTIC SALMON & WATERMELON LOLLIPOPS;** chiffonade wasabi leaf, snow pea tendrils, prickly ash lavosh, sweet go-chujang, yuzu aioli (gf)

\$12

\$15

**BUTTER POACHED CRAB RICE PAPER ROLLS;** ripe mango, cucumber string, wakame shredded lettuce, chipotle aioli, three vinegar dressing (gf)

\$14

\$12

\$12

\$12

(gf) - Indicates meals that can be altered to meet your dietary requirements; please inform staff

(df) - indicates dairy free

All gluten free bread & pasta will incur an additional charge of \$1

Please note (gf) pasta may take additional time

Salami is not (gf)

## MAIN MEALS

<b>CHICKEN PARMA;</b>	<b>\$23</b>
<b>VEAL PARMA;</b> Crumbed & topped w/ ham, Napoli sauce & cheese, choice of vegetables or chips & salad (gf)	<b>\$25</b>
<b>PAN FRIED CRUMBED VEAL SCALOPPINE;</b> parsley butter tossed pappardelle, truffled wild mushroom porcini cream sauce, spinach, pine nuts, lemon oil (gf)	<b>\$26</b>
<b>VEAL SCALOPPINE;</b> sautéed mushroom, white wine, stock sauce, choice of vegetables or chips & salad (gf)	<b>\$26</b>
<b>BALINESE STYLE TWICE COOKED PORK BELLY;</b> satay broth, shitake mushroom, water spinach, puffed black rice (gf)	<b>\$28</b>
<b>PICANTE ROAST CHICKEN BALLOTINE;</b> filled w/ peach & golden raisin chutney, white carrot puree, hazelnut couscous, prosciutto crisp, double chicken stock (gf)	<b>\$26</b>
<b>17 HOUR SLOW COOKED NORTH AFRICAN LAMB SHOULDER (MÉCHOUI);</b> warm salad of harissa roasted beets, green beans, smoked almonds & roasted kipfler potatoes (gf)	<b>\$30</b>
<b>FISH AND CHIPS;</b> w/ rocket, feta, citrus salad, merchant aioli (gf)	<b>\$22</b>
<b>LACE CREPE;</b> filled w/ sautéed prawns, scallops, fish, crab meat, baby clams, calamari, shrimps, Tabasco, brandy cream, thickened w, Francis Albert sauce	<b>\$24</b>
<b>RISOTTO</b>	
<b>VEGETARIAN RISOTTO;</b> chargrilled vegetables, pesto, rocket salad (gf)	<b>\$15</b>
<b>PAELLA STYLE RISOTTO;</b> chorizo, chicken, seafood, Spanish spices (gf)	<b>\$18</b>

## SIDES/SALADS

<b>HOUSE SALAD;</b> rocket, tomatoes, red onion, olives, cucumber spaghetti, carrot string, basil & red wine vinaigrette (gf)	
<b>ROCKET SALAD</b> w/ pear & parmesan, balsamic dressing (gf)	
<b>WARM SPRING SALAD;</b> harissa roasted beets, green beans, smoked almonds, feta (gf)	
<b>RUSSIAN TOMATO SALAD;</b> watercress, flat leaf parsley, white balsamic dressing (gf)	
<b>CASALINGA MY THAI;</b> spiced tofu, cashews, coriander, black fungi, cucumber, pickled carrot & daikon, bean shoots, crispy noodles, fried shallots, nigella seeds, wakame, Vietnamese mint, chilli rings, Asian dressing (df,gf)	
<b>ADD THAI MARINATED BEEF</b> (sautéed in garlic chili)	
<b>VEGETABLES;</b> garlic & lemon sautéed purple kale, honey roasted carrots, chargrilled asparagus (gf)	
<b>BAG OF CHIPS</b> (gf)	
<b>PARSNIP SKORDALIA FRIED SPHEARS;</b> lemon aioli	

## DRINKS

<b>CAN (375ml);</b> Coke, coke zero, lemonade, lemon squash, orange	<b>\$3</b>
<b>BOTTLE (330ml);</b> Sparkling apple juice, ginger beer, ginger ale	<b>\$4</b>
<b>SAN BENEDETTO SPARKLING OR STILL MINERAL WATER;</b> Small (500ml) or Large (1000ml)	<b>\$5/8</b>

## DESSERTS

<b>ICE-CREAM/ GELATO BAR \$3.00 PER SCOOP</b> (gf) vanilla, raspberry ripple, honeycomb, orange chocolate, raspberry (df), blood orange (df), lemon (df), chocolate gelato	<b>\$6</b>
<b>ALCOHOLIC ICE CREAMS \$4.00 PER SCOOP</b> Butterscotch & Baileys, Malibu & white chocolate, Espresso & Kahlua, B52- (Cointreau, Kahlua & Baileys), Chivas Regal salted caramel	<b>\$6</b>
<b>ORANGE &amp; ALMOND PUDDING;</b> blood orange segments, brandy snap, whipped cream, orange chocolate ice cream (gf)	<b>\$12</b>
<b>ANZAC BISCUIT;</b> honeycomb ice cream, fresh banana, salted caramel sauce, chocolate spring roll cigar, macadamia praline, chocolate sauce	<b>\$12</b>
<b>TRIO OF CHOCOLATE MINI ECLAIRS;</b> filled w/ orange chocolate ice cream, Nutella Frangelico ganache, white chocolate & cardamom mousse, velvet warm chocolate	<b>\$12</b>
<b>OPERA CAKE;</b> hazelnut dacquoise, layered w/ Frangelico butter cream & espresso chocolate sauce w/ Bacio mousse, vanilla ice cream & whipped cream (gf)	<b>\$12</b>
<b>ITALIAN DOUGHNUTS;</b> filled w/ limoncello curd, raspberry coulis, dehydrated raspberries, chocolate ice cream, Mozart chocolate ganache	<b>\$12</b>
<b>HOUSE BAKED CHEESECAKE</b>	<b>\$10</b>
<b>STICKY DATE BREAD &amp; BUTTER PUDDING;</b> w/ vanilla Anglaise & vanilla ice cream	<b>\$10</b>
<b>CHEESE PLATTER</b> Local & imported cheeses & fresh fruit, house paste & crackers	<b>\$18</b>

Our menu changes every 3-6 months, please come in for a new menu or view online @ [www.casalinga.com.au](http://www.casalinga.com.au)