

Casalinga

11 Maroondah Hwy Croydon

Lunch Wednesday - Sunday 12-3pm

Dinner Monday - Sunday 5:30pm - Late

BYO Wine ONLY available Monday - Thursday

TAKE
AWAY
MENU

98708422

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

Prices GST inclusive, subject to change without notice

2% Surcharge on all American Express payments apply

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; chargrilled vegetables marinated in thyme & garlic oil, mixed Mt Zero olives, deli meats, Persian Feta, Casalinga pâté (gf)

\$20

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

\$12

- rock sugar chili & lime powder

- aged parmesan rind infused olive oil,

- house made dips (gf)

\$14

\$13

\$13

SOUP OF THE DAY

\$6

TWICE COOKED MARINATED LAMB NECK; pulled compressed lamb, wrapped in Peking pancake, w crispy slaw, fermented zough, yoghurt aioli

\$14

\$13

\$13

\$13

CHICKEN RIBS, WASABI PEA & DEHYDRATED SUSHI RICE CRUMB; chicken ribs, steeped in master stock, crumbed & fried w/ salad of pickled & fresh vegetables gochujang chili jam, aioli (gf)

\$13

\$12

\$15

COINTREAU CURED KINGFISH; beetroot lavosh, dill crème fraîche, mandarin segments & foam, tendrils (gf)

\$14

\$15

\$15

TEXTURES OF CAULIFLOWER; saffron cauliflower custard, cauliflower couscous, ras el hanout dusted & fried cauliflower, cauliflower falafel & green goddess sauce (gf)

\$13

\$15

\$15

VEGETABLE BHAIJ; freekeh lemat, fried quail egg, peanut sauce

\$14

\$12

\$12

SCALLOP MOUSSE DUMPLINGS; soy mirin dashi consomme, seaweed, beach bananas, garlic cress, sea grapes (gf)

\$16

\$12

\$12

\$12

\$12

\$12

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

(df) - indicates dairy free

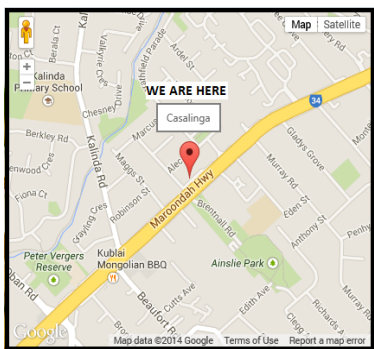
All gluten free bread & pasta will incur an additional charge of \$1

Please note (gf) pasta may take additional time

Salami is not (gf)

MAIN MEALS

- CHICKEN PARMA;** **\$23**
- VEAL PARMA;** **\$25**
Crumbed & topped w/ ham, Napoli sauce & cheese, choice of vegetables or chips & salad (gf)
- VEAL SCALOPPINE ALLA MARSALA;** **\$25**
pancetta lardons, caramelised shallots, orange segments, deglazed w/ marsala stock butter sauce w/ fried garlic & parmesan potato spheres, almond buttered broccolini, nutmeg & black lava salt spiced butternut pumpkin (gf)
- VEAL SCALOPPINE;** **\$25**
sautéed mushroom, white wine, stock sauce, choice of vegetables or chips & salad (gf)
- MACADAMIA & HAY SMOKED PORK BELLY;** **\$27**
clarified butter fried pomme Parisienne, garlic & lemon sautéed purple kale, compressed apple & youngberry stock sauce (gf)
- FISH AND CHIPS;** **\$20**
w/ rocket, feta, citrus salad, merchant aioli (gf)
- BOUCHE DE LAIT & CARAMELISED SHALLOT RAVIOLI;** **\$18**
roast beetroot, pear & candied walnut, muscat reduction, tendrils
- VEGETARIAN RISOTTO;** **\$15**
chargrilled vegetables, pesto, rocket salad (gf)
- PRAWN RISOTTO;** **\$18**
prawns,, garlic, preserved lemon, basil, petit herb, tomato & parmesan salad (gf)



SIDES/SALADS

- HOUSE SALAD;** rocket, tomatoes, red onion, olives, cucumber spaghetti, carrot string, basil & red wine vinaigrette (gf)
- ROCKET SALAD** w/ pear & parmesan, balsamic dressing (gf)
- WARM WINTER SALAD;** harissa roasted beets, green beans, smoked almonds, feta (gf)
- CASALINGA MY THAI;** 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)
- ADD THAI MARINATED BEEF** (sautéed in garlic chili)
- VEGETABLES;** almond broccolini, black lava salt spiced butternut pumpkin, garlic & lemon sautéed purple kale (gf)
- BAG OF CHIPS** (gf)
- GARLIC & PARMESAN FRIED SPHEARS;** gochujang chili jam
- PARSNIP SORDALIA;** garlic, lemon juice, almond meal (gf)

DRINKS

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

DESSERTS

- ICE-CREAM/ GELATO BAR \$3.00 PER SCOOP** (gf) **\$6**
vanilla, raspberry ripple, orange chocolate, marshmallow, ginger & pineapple (df), watermelon gelato (df), blood orange gelato(df), lemon gelato (df), chocolate gelato
- ALCOHOLIC ICE CREAMS \$4.00 PER SCOOP** **\$6**
Butterscotch & Baileys, pedro Ximénez, espresso & kahlua, Almond milk & Amaretto, (df)
- HAZELNUT & ORANGE PUDDING;** bacío mousse, brandy snap, orange chocolate ice cream, toffee hazelnuts, whipped cream (gf) **\$15** **\$12**
- ICE CREAM SMORE SANDWICH;** chocolate brownie biscuits, marshmallow ice cream, chocolate Mozart ganache, toasted marshmallow (gf) **\$6** **\$12**
- SWEET VANILLA PASTRY TART;** filled w/ yuzu curd, single origin vietnamese chocolate ganache, pineapple & ginger sorbet, dehydrated yuzu flakes **\$6** **\$12**
- CRÈME CATALAN PANNA COTTA;** smashed titanium balloon meringue, vanilla Anglaise, Pedro Ximénez ice cream, churros crumb (gf) **\$6** **\$12**
- CHOCOLATE BANOFFEE;** chocolate pastry, salted peanut caramel, caramelised banana, licor 43 clotted cream, dark chocolate coffee beans, kahlua & espresso ice cream **\$6** **\$12**
- HOUSE BAKED CHEESECAKE** **\$10**
- STICKY DATE BREAD & BUTTER PUDDING;** w/ vanilla Anglaise & vanilla ice cream **\$4** **\$10**
- CHEESE PLATTER** Local & imported cheeses & fresh fruit, house paste & crackers **\$18**

Our menu changes every 3-6 months, please come in for a new menu or view online @ www.casalinga.com.au