

CASALINGO ITALIAN FINE DINING Menus

FOOD MENU 46 items | created 25/02/26

SOUP ZUPPE



ORIENTAL LENTIL SOUP JOD 5.50

Served with bread croutons and lemon



Veg



Vegan



ZUPPA DI PESCE JOD 9.00

Assorted seafood soup with spinach, lentils and focaccia croutons



Milk



Cereals



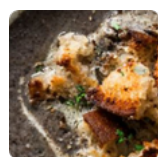
Sustainable Fish



Egg



Crustaceans



ZUPPA DI FUNGHI JOD 8.00

Assorted mushroom soup with herbs croutons and truffle oil



Milk



Cereals



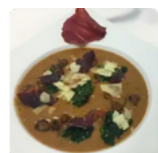
Vegetarian



Celery



Egg



ZUPPA DI FAVE JOD 7.50

Dry broad beans soup with spinach, dry bresaola and shaved parmesan



Milk



Cereals



Soya



Egg



Beef



MINISTRONE ALLA GENOVESE JOD 6.00

Vegetables soup with ditalini pasta and basil pesto "Genovese" style



Milk



Vegetarian



Egg

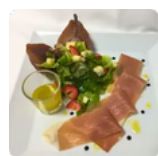


Nuts



Dairy-free

STARTER - ANTIPASTI



PROSCIUTTO CON PERE JOD 15.00

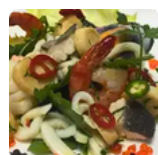
Smoked air dried pork ham with greens, strawberry and gorgonzola served with marinated pears and honey lemon sauce



Pork



Milk



INSALATA DI FRUTTI DI MARE JOD 15.00

Assorted seafood salad with palma hart and caviar



Medium



Sustainable Fish



Crustaceans



Molluscs



Dairy-free



CARPACCIO DI SPIGOLA E SALMONE

JOD 12.50

Sea bass and salmon carpaccio with lettuce & fennel in lemon oil and caviar



Mustard



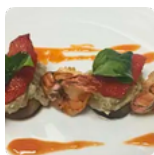
Cereals



Sustainable Fish



Dairy-free



FUNGHI CON MELANZANE, RICOTTA E GAMBERI JOD 12.00

Roasted mushrooms stuffed with eggplant, ricotta cheese and sautéed prawns

Milk

Cheese

Celery

Crustaceans



MOZARELLA IN CARROZZA JOD 12.00

Mozzarella in thin bread crust with spinach and anchovy cream sauce

Milk

Cereals

Fish

Cheese

Egg



VITELLO TONNATO CON PEPERONI E CARCIOFINI JOD 11.00

Cold roast veal in tuna sauce, rocca leaves, parmesan cheese with bell pepper and baby artichoke

Cereals

Soya

Fish

Cheese



INSALATA MISTA CON FORMAGGIO DI CAPRA JOD 10.00

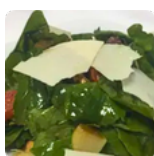
Garden green salads with sun-dried tomatoes, mushrooms, walnuts, goat cheese and crostini

Milk

Cereals

Cheese

Nuts



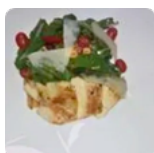
INSALATA DI RUCOLA JOD 9.00

Rocket salad with mushrooms, parmesan cheese, roasted garlic and sun-dried tomatoes in balsamic dressing

Milk

Cheese

Gluten-free



INSALATA DI POLLO ALLA ROCCA JOD 8.00

Rocca with cherry tomato, parmesan cheese, hazelnuts served with grilled chicken breast and balsamic olive oil

Cheese

Locally Sourced

Nuts

PASTA



TONNARELLI ALL'ARAGOSTA JOD 24.00

Homemade tonnarelli with lobster, tomato sauce and zucchini

Milk

Cereals

Celery

Egg

Crustaceans



LINGUINE AI FRUTTI DI MARE JOD 18.00

Linguini with shrimps, calamari and mussels in a lightly spiced tomato white wine garlic sauce

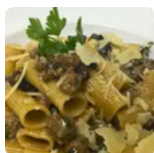
Alcohol

Milk

Molluscs

Egg

Crustaceans



RIGATONI CON POLPETTINE E PORCINI

JOD 16.00

Rigatoni with mini meatballs, porcini mushroom and black truffle oil

Milk

Cereals

Egg



SPAGHETTI ALLA CARBONARA JOD

15.00

Spaghetti with pork bacon, black pepper, parmesan cheese, egg yolk and cream "Carbonara" sauce style

Bacon

Pork

Milk

Cereals

Egg

Cheese



GNOCCHI CON ZUCCA, NOCI E GORGONZOLA JOD 14.00

Homemade potato gnocchi with pumpkin, walnut and gorgonzola sauce

Walnuts

Milk

Cereals

Cheese



FETTUCCINE AI FUNGHI JOD 14.00

Homemade green and white fettuccine with assorted mushrooms, cream sauce and cherry tomato

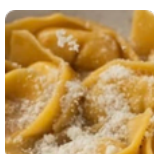
Milk

Cereals

Cheese

Vegetarian

Egg



RAVIOLI DI MELANZANE E MOZZARELLA JOD 13.00

Stuffed with eggplant and mozzarella cheese ravioli in tomato sauce and basil

Milk

Cereals

Vegetarian

Egg

PIZZA



PIZZA MARGHERITA JOD 10.00

Tomato sauce, mozzarella cheese and basil

Milk

Cereals

Cheese

Vegetarian

Egg



PIZZA PALERMITANA JOD 12.00

Tomato sauce, mozzarella cheese, eggplant and ricotta

Milk

Cereals

Cheese

Vegetarian

Egg



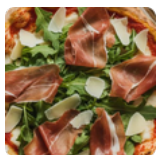
PIZZA CALZONE JOD 13.00

Pocket pizza with spinach, mozzarella cheese, bresaola and parmesan cheese, served with rocket and cherry tomato

Milk

Cereals

Beef



PIZZA AL PROCIUTTO JOD 14.00

Tomato sauce,mozzarella cheese,pears,basil,smoked air dried pork ham,topped with rocket and shaved parmesan

Pork

Milk

Cereals

Egg

Cheese



PIZZA AI GAMBERI JOD 13.00

Tomato sauce,mozzarella cheese prawns and cherry tomato

Milk

Cereals

Cheese

Egg

Crustaceans

RICE- RISOTTI



RISOTTO AI FRUTTI DI MARE JOD 23.00

Risotto with lobster,calamari,scallop,shrimp and mussels, flavored with tomato basil

Milk

Cereals

Cheese

Crustaceans



RISOTTO CON GAMBERI, CALAMARI E NERO JOD 16.00

Risotto with prawns,squid and ink

Milk

Cereals

Cheese

Crustaceans



RISOTTO ZUCCA, ZAFFERANO E POLPETTINE JOD 14.00

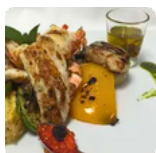
Risotto with pumpkin,saffron and meatball

Milk

Cereals

Cheese

MAIN COURSES FISH- SECONDI DI PESCE



GRIGLIATA MISTA DI PESCE JOD 32.00

Grilled lobster tail,prawns,sea bass,squid,scallop and calamari with grilled vegetables, "Salmoriglio" sauce

Molluscs

Sustainable Fish

Crustaceans



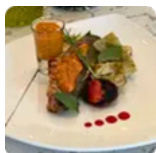
TONNO ALLA GRIGLIA JOD 22.50

Grilled tuna loin with grilled vegetable and trapani pesto

Milk

Sustainable Fish

Nuts



PESCE BRANZINO AI FUNGHI JOD 22.00

Pan-seared sea bass fish stuffed with mushroom served with herbs potato,artichoke,fennel and shrimps sauce

Milk

Molluscs

Sustainable Fish

Crustaceans



SALMONE AL FORNO JOD 21.50

Baked salmon fillet with roasted eggplant,zucchini potato sauce,fresh tomato and basil

Celery

Sustainable Fish

CATCH OF THE DAY JOD 22.00

Experience a locally sourced and sustainable "Catch of the day" cooked by a local Chef that illustrates the true meaning of "our place on a plate".

Your choice:

Fried: Served with vegetables, french fries or potato wedges and garlic sauce

Baked: Served with vegetables, french fries or potato wedges and garlic sauce

MAIN COURSES MEAT - SECONDI DI CARNE



FILETTO DI MANZO 220 g JOD 30.00

Beef tenderloin served with grilled mushroom,lemon broccoli tart and green peppercorn sauce

Milk



Mustard



Molluscs

Beef



Egg



CARRE D' AGNELLO IN CROSTA JOD 29.00

Baked lamb rack in pistachio crust,sautéed sage gnocchi, green beans,carrot and zucchini

Pistachios

Milk



Molluscs



Egg



Nuts



Mustard



OSSOBUCO ALLA MILANESE CON GREMOLATA JOD 25.00

Slow cooked veal shank in red wine,lemon,tomato and vegetables sauce,served on saffron risotto "Milanese" style

Alcohol

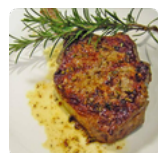
Milk

Cereals



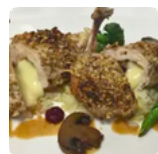
Molluscs

Cheese



COSTOLETTA DI VITELLO JOD 28.00

Breaded veal chop with veal jus,bell peppers and gorgonzola lettuce



POLLO ALLE NOCI JOD 21.00

Chicken breast in walnut crust,stuffed with mozzarella and dry tomato on smashed roasted potato and mushrooms

Cheese

Walnuts

Milk



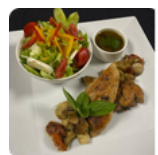
Mustard

Cereals



Molluscs

Locally Sourced



CARCIOFI DI POLLO JOD 15.00

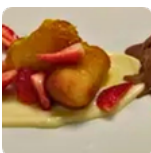
"Chicken artichoke" -grilled chicken breast with artichoke, mushroom, cherry tomato and lemon parsley sauce served garden green



Dairy-free

Locally Sourced

DESSERT - DOLCI

**BABA** JOD 8.00

Light syrup soaked Neapolitan baba with vanilla custard and Movenpick chocolate ice cream

Milk

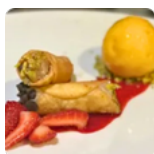
Cereals

Cheese

Egg

Nuts

Modifiers

With rum JOD 3.00**With limoncello** JOD 4.00**CANNOLO DI RICOTTA E CIOCCOLATO**

JOD 8.00

Ricotta cheese cannoli with chocolate chip, fruit salad and mango and passion fruit sorbet

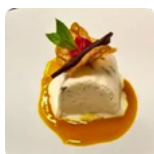
Milk

Cereals

Cheese

Egg

Nuts

**SEMIFREDDO DI CASSATA SICILIANA**

JOD 7.00

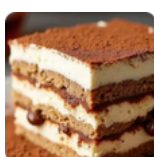
Candied fruit parfait "Cassata" with strawberry

Milk

Cheese

Egg

Nuts

**TIRAMISU** JOD 7.00

Traditional mascarpone cheese mousse with savoiardi biscuits and espresso coffee

Milk

Cereals

Egg

**PANNA COTTA AI LAMPONI** JOD 7.00

Vanilla panna cotta with raspberry sauce and almond biscotti

Nuts

Milk

Egg

**MANGO SORBET WITH FRESH FRUIT SALAD** - JOD 6.50