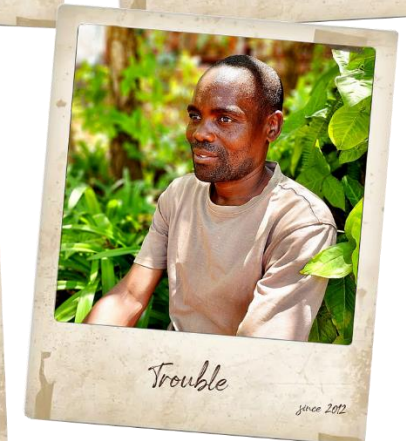
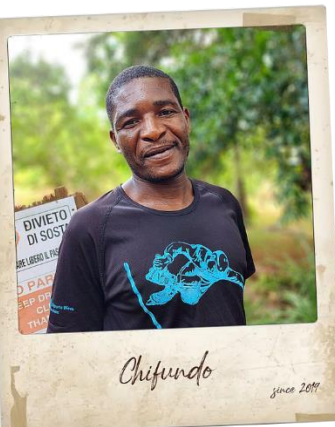
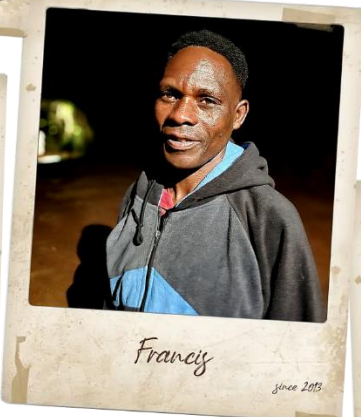
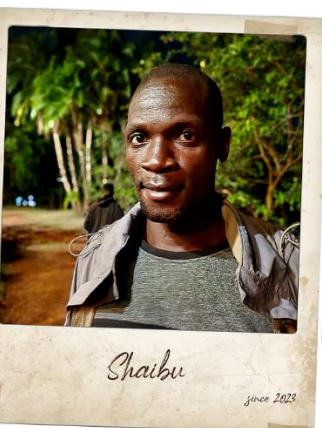
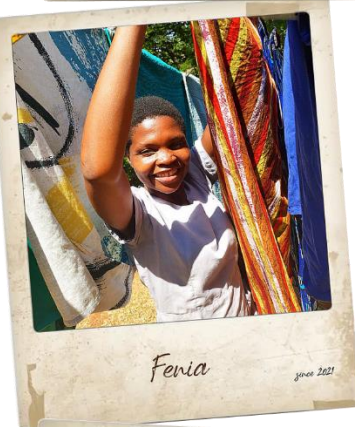
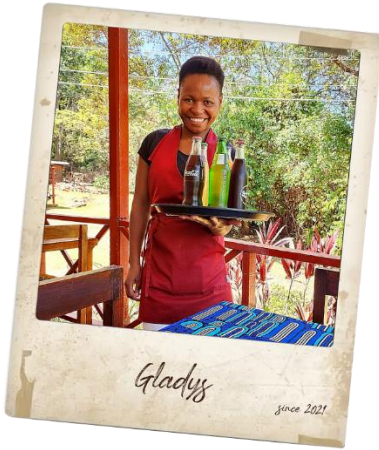


This is Casa Rossa





Tagliere Italian cold cuts
served with cheese,
pickles and bread
48000

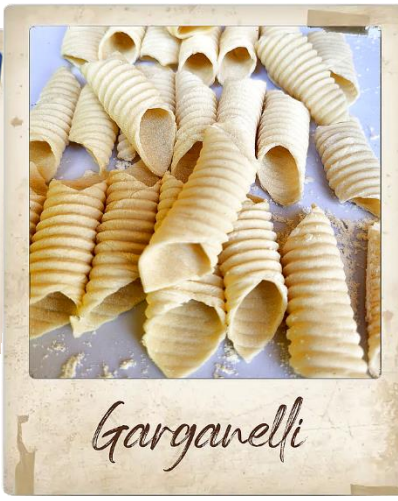
- Prawns cocktail** prawns in homemade cocktail sauce 42000
- Zuppa di cipolle** onion soup with croutons served with parmigiano 24000
- Greek salad** lettuce, tomato, onion, cucumbers, olives and feta cheese large 24000
small 18000
- Vellutata di cetrioli** cucumber soup with yogurt served cold with mint leaves 24000
- Garden Salad** mixed vegetables from the garden large 14000
small 10000
- Zuppa di lenticchie** spicy lentil soup 24000

Gazpacho
Cold tomato soup, typical of Spain,
with croutons and a flavour
of peppers and basil.
24000

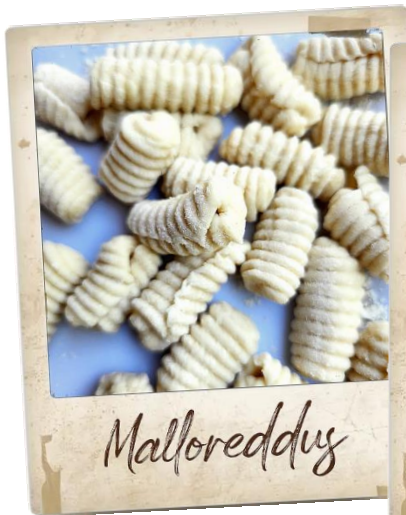


Our home made pasta

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 49000

Al ragu' di pesce fish sauce with Chambo, olive oil, garlic, chili, tomato and a scent of lemon 40000

Alla boscaiola black forest ham, mushrooms, garlic and cream (vegetarian version available) 49000

Alla Amatriciana bacon, tomato and chili 38000

Alla panna e pancetta cream and bacon 45000

Alla Bolognese ground beef cooked in red wine and tomato 42000

Al ragu' di salsiccia Italian sausage mince cooked in tomato 42000

Quattro formaggi brie, blue cheese, mozzarella and parmigiano 48000

All'arrabbiata hot chili, tomato and capers 29000

Al pomodoro plain tomato 25000

Malloreddus al pesto di rucola

rocket, macadamia nuts, parmigiano and olive oil

40000

Al pesto basil, macadamia nuts, parmigiano and olive oil 40000

Al pesto di agrumi citrus pesto with basil, macadamia nuts, orange and grapefruit 40000

Al pesto siciliano basil, ricotta cheese, macadamia nuts, tomatoes, parmigiano and olive oil 40000

Al ragu' di verdure chopped mixed vegetable cooked in tomato sauce, served with parmigiano 32000

Large portion + 15000

Extra Parmigiano + 3000

Gluten free penne or spaghetti + 10000

Take away box 2500



*Rocket and macadamia
an excellent combination
of flavors*

Vegetarian

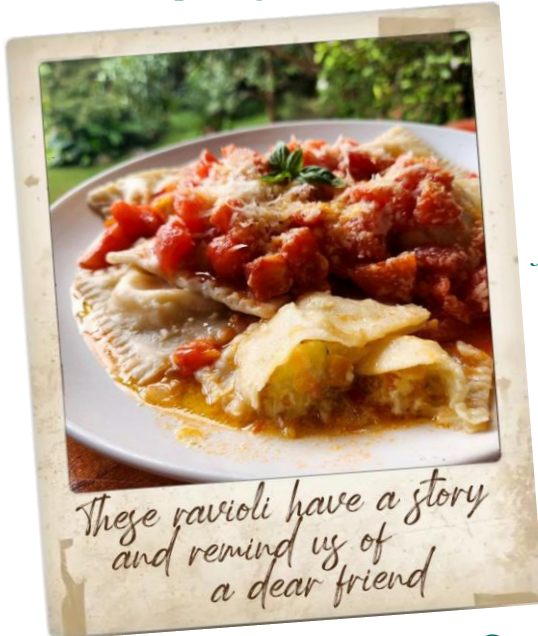
Vegan

Special pasta

All prices are inclusive of taxes

Medaglioni filled with pumpkin flesh and leaves, 40000
with garlic and roasted macadamia nuts

Culurgiones filled with potatoes, sheep cheese, 44000
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
42000

Orecchiette cavolfiore e pecorino chard pasta with 40000
cauliflower, garlic, chili and sheep cheese

Gnocchi zucca e salsiccia pumpkin gnocchi served 44000
with Italian sausage mince

Ravioli filled with fish, ginger and chili, with olive oil, garlic 42000
and parsley

Tortelloni filled with beef cooked in red wine, with butter, 45000
rosemary and parmigiano

Large portion +15000

Gnocchi verdi
ricotta and spinach gnocchi
served with a blue cheese sauce
and parmigiano
42000



Vegetarian

Vegan

Take away box 2500

All prices are inclusive of taxes

Only on order with 24 hours notice



Traditional Lasagna:

Classic Bolognese lasagna.

Vegetarian Lasagna:

Vegetable lasagna with béchamel and cheese.

Vegan Lasagna:

Vegetable lasagna with vegan béchamel and toasted macadamia nuts.

48000

Parmigiana di melanzane

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

48000



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	15000
10 pieces	22500
14 pieces	30000
With chips	6000
Beef, veg or fish Samosa meal	40000
6 samosa, chips, salad and 1 soft drink	
Chicken Strips meal	34000
10 chicken strips, chips, salad and 1 soft drink	
Plain Chips	9000



Salsiccia Panino

Home made

Italian sausage panini with chips

36000

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



Samosas
with beef,
vegetables or fish



Vegetarian

Vegan

Take away box 2500

All prices are inclusive of taxes

Meat, Fish & Veggie



Salsiccia & Patatine

Two grilled Italian home made sausages with chips

46000

Filetto al burro 250 g beef fillet cooked in butter and rosemary, served with salad 53000

Filetto al pepe verde 250 g beef fillet with green peppercorn cream sauce, served with salad 53000

Filetto di pesce al Limone fish fillet cooked in lemon juice and served with lettuce and apple salad 39000

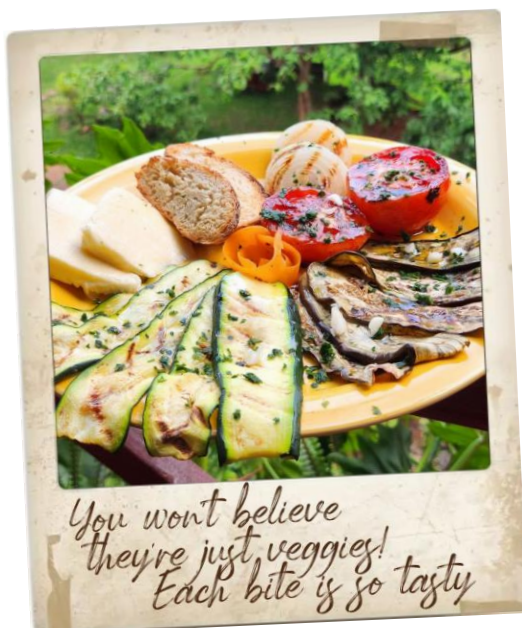
Filetto all'aceto balsamico 53000

Scaloppine chicken fillet in wine sauce, served with salad 46000

Sides chips or sautéed vegetables 6000

Vegetarian platter

grilled vegetables, cheese and homemade bread 30000



Take away box 2500

Filetto all'aceto balsamico
250 g bacon wrapped beef fillet cooked in balsamic vinegar, served with salad 53000



Vegetarian

Vegan

Pizza

All prices are inclusive of taxes

Margherita Tomato, mozzarella, basil	33000
Funghi Tomato, mozzarella, mushrooms	37000
Vegetariana Tomato, mozzarella, peppers, zucchini, eggplants, onion	31000
Quattro formaggi Mozzarella, blue cheese, brie, parmesan	40000
Vegana Tomato, garlic, peppers, zucchini, eggplants, onion	31000
Marinara Tomato, garlic, parsley	29000
Napoletana Tomato, anchovies, capers	35000
Romana Tomato, mozzarella, anchovies, capers	40000
Prosciutto cotto Tomato, mozzarella, ham	40000
Salsiccia Tomato, mozzarella, home made Italian sausage	40000
Prosciutto cotto & funghi Tomato, mozzarella, ham, mushrooms	42000
Salsiccia & funghi Tomato, mozzarella, home made Italian sausage, mushrooms	42000
Quattro stagioni Tomato, mozzarella, mushrooms, ham, olives, anchovies	42000
Diavola Tomato, mozzarella, chorizo, chili	40000
Super Diavola Tomato, mozzarella, chorizo, jalapeño, capers, chili	42000



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

Gluten free base (only if ordered 24 hours in advance)	+ 7000
Each additional ingredient	6000
Take away box	2500

Vegetarian

Vegan



A modo mio/My way	49000
<i>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.</i>	
Chicken Pizza mozzarella, tomato, chicken and olives	39000
Gourmet pumpkin sauce, mozzarella, bacon, onion, spinach, macadamia and parmigiano	44000
Gamberi Tomato, mozzarella, prawns, garlic, chili and parsley	49000
Tonno e cipolla Tomato, mozzarella, tuna, onion	39000
Rustica Tomato, mozzarella, Italian sausage, baked potatoes	39000
Snow White Tomato, mozzarella, dry tomato, feta cheese, capers and basil	44000
Wilhelm Tell Mozzarella, blue cheese, black pepper, apple	37000
Gourmet vegetarian pumpkin sauce, mozzarella, blue cheese, onion, dry tomato, macadamia and parsley	44000
Tartufo Mozzarella, parmigiano and truffle	59000
Greca Tomato, mozzarella, feta, Kalamata olives, grilled eggplants	42000
Contadina Tomato, mozzarella, brie, sautéed vegetables	39000

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 (2022)	80000
Cabernet Sauvignon Painted Wolf The Den (2024)	64000
Shiraz Tokara (2022)	74000
Merlot Pandora's box	64000
Pinotage Painted Wolf The Den (2023)	64000



Rosé

Brookdale Mason Road (2024)	64000
Pandora's Box rosé	64000



White

Albarino Springfield estate (2024)	80000
Sauvignon Blanc Cape Atlantic (2024)	64000

Sparkling

Blanc de Blanc Brut Alvi's Drift (2024)	90000
--	-------

All prices are inclusive of taxes

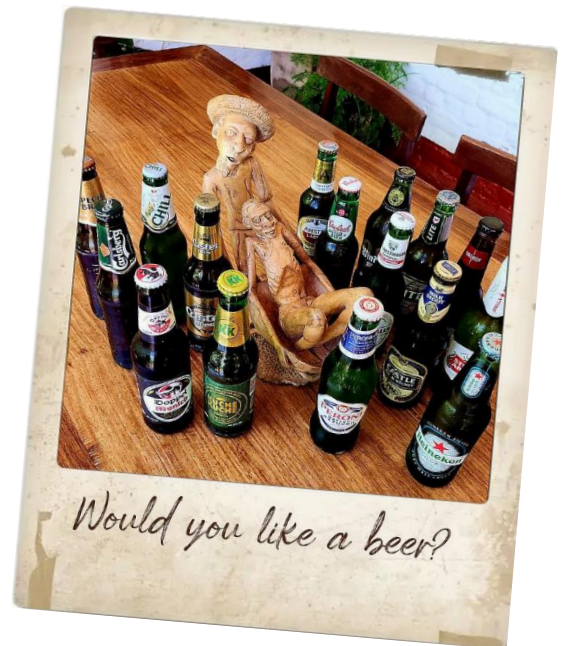
Beers, Cocktails & Spirits

Beers

Local beers	7000
Imported beers	20000
<i>Please ask your waitperson for what is available</i>	
Savanna dry, light or zero alcohol	20000

Wines

Overmeer red, white or rosé	glass	12000
	½ litre carafe	22000
Martini Bianco or Rosso		20000



Cocktails & Long Drinks

Negroni (Campari, Martini Rosso, Gin)	24000
American (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

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

Soft drinks

Sparkling water	5000
Still water	3000
Soft drinks (<i>bottle</i>)	3000
Soft drinks (<i>can</i>)	10000
Coke light or zero	10000
Fresh fruit juice (<i>seasonal fruits</i>)	8000
Milkshake	18000



Caffetteria



Espresso	3000
Double espresso	4500
Americano	4500
French press (<i>approximately 3 cups</i>)	7000
Filter coffee cup	3000
Cappuccino	5000
Latte macchiato	5000
Ice coffee	5000
Ice coffee with Amarula	15000
Hot chocolate	15000
<i>Decaf</i>	+2000
<i>Soy milk</i>	+2000

Teas

	<i>Cup</i>	<i>Pot</i>
Black	3500	6000
Green	3500	6000
Green mint	3500	6000
Earl grey	3500	6000
White & hibiscus	3500	6000
Rooibos	3500	6000
Hibiscus	3500	6000
	<i>Glass</i>	<i>Jug</i>
All teas can be served iced	6000	18000
Hibiscus cold brew	6000	18000



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.

10000 (per slice)

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



The real Italian artisanal ice cream

Take away box 2500

- Crêpe** with sugar and lemon or honey or macadamia and chocolate cream or caramel 10000
- Crema fritta** fried custard 10000
- Affogato al Caffé** homemade vanilla ice cream and Italian espresso 25000
- Salame di cioccolato** traditional Italian dessert made with cocoa, biscuits, butter and a bit of rum 12000
- Coppa Amarula** homemade ice cream with Amarula and caramelized macadamia nuts 30000
- Homemade ice cream & sorbet** per scoop 7000

Macedonia
 seasonal fruit salad,
 homemade ice cream
14000



Seasonal fruits and our ice cream.

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.

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 than the normal one.



Pasta al Pomodoro plain tomato sauce	13000
Pasta in bianco with butter or olive oil and parmigiano	13000
Pasta alla panna with cream and parmigiano	16000
Pasta al pesto basil, macadamia nuts, parmigiano and olive oil	16000
Pizza margherita Tomato, mozzarella, basil	13000
Pizza vegetariana Tomato, mozzarella, peppers, olives, zucchini, onion	13000
Pizza prosciutto cotto Tomato, mozzarella, ham	16000
Chicken strips (4) with chips	13000
Chambo one panfried fillet with chips	19000



Vegetarian

Vegan

All prices are inclusive of taxes

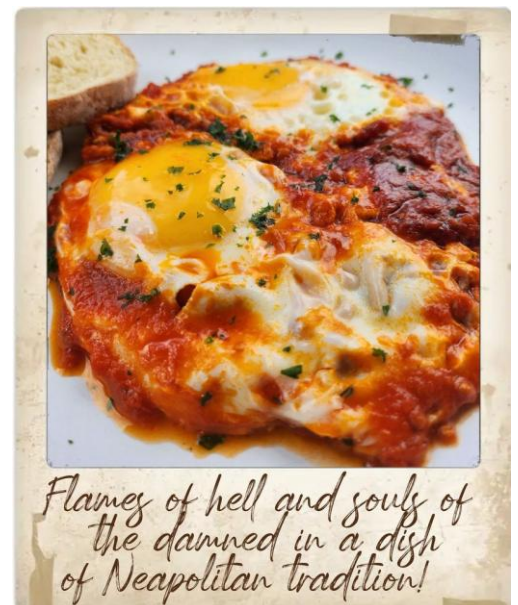
Breakfast

served from 8 to 11

Espresso	3000
Double espresso	4500
Americano	4500
French press (approximately 3 cups)	7000
Filter coffee cup	3000
Cappuccino	5000
Latte macchiato	5000
Tea pot	6000
Tea cup	3000
Fresh fruit juice	8000
Fruit juice	5000
<i>Decaf</i>	<i>+2000</i>
<i>Soy milk</i>	<i>+2000</i>



Mozzarella & tomato omelette	20000
Spanish omelette	18000
Avocado and egg (poached egg in 1/2 avocado and chili, in season)	11000
Uova in purgatorio (eggs cooked in tomato sauce)	18000
Fried eggs	11000
Scrambled eggs	11000
Poached eggs	10000
Plain omelette	11000
Bacon (3 slices)	8000



Home made jams, butter, toasts, coffee or tea	20000
Fruit salad and yogurt	15000
French toast	15000
Pancake with chocolate, maple syrup, caramel or jam	18000
Cornflakes with yoghurt and honey	20000
Fruit salad	10000
Cornflakes with milk	13000