

Benvenuto!

Primavera Menu 2025

Because we believe in sustainability and unburdening, we offer menus.
We cook with only Italian and local products. What can you expect from us?
The dishes below give an impression of what we will serve in the coming weeks.

4-COURSES MENU 69,50
or a 3-courses menu 59,50

(antipasti - primo - secondo - dolce)
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Voedselallergie?

*In onze producten kunnen verschillende soorten allergenen aanwezig zijn.
Heb je een vraag over de samenstelling van een gerecht?
Vraag het ons. Wij helpen je graag.*

Food allergy?

*Different types of allergens may be present in our products.
Do you have a question about the composition of a dish?
Ask us. We like to serve you.*

Antipasti

Terrina di rape

beetroot terrine, blue cheese, Jerusalem artichoke

e

Caponata veneta con mostarde di mele

venetian caponata with apple mustard

e

Millefoglie di radicchio e robiola

radicchio and robiola millefeuille

Primi

Pappardelle ai salsiccia di Senta Senese e funghi porcini

pappardelle with wild pork sausage and porcini mushrooms

o

Ravioli alle fave con crema di cavolo nero



fava bean ravioli with black cabbage cream

Secondi

Tagliata di manzo con salsa chimichurri
'flank steak' with chimichurri sauce

o

Saute di vongole con finocchi e cipolle di tropea
sauteed clams with fennel and Tropea onions

o

Parmigiana di melanzane 
eggplant parmigiana

Dolci

Classico Tiramisu

Classic Tiramisu

Panna cotta al pistacchio

pistachio panna cotta

Torta di mandorle

almond Cake



Always at home

antipasto for drinks

tagliere di affettati formaggi servito con verdure sott olio e sottaceto
board with cold cuts served with pickled vegetables

tagliere di formaggi
cheese board



Madrigale – Primitivo di Manduria – Dolce Naturale: This sweet Primitivo with notes of dark fruit and spices pairs beautifully with the richness of the chestnut and dark chocolate.

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Amsterdam, primavera 2025



info@casalinga.nl