



Pasta menu

- Choose full or half portion
- Ask for long or short pasta
- Real Italian parmesan cheese is grated on all pasta dishes, except fish pasta, as is the norm in Italy
- Extra parmesan R10
- We only use De Cecco (bronze drawn* pasta from Italy)

- **Bolognese** – made with 100% lean beef mince **76/54**

- **Napoletana** –the best Italian tomatoes & a touch of garlic & basil **54/38**

- **Aglio, olio, peperoncino** – garlic, extra virgin olive oil & chili **54/38**

- **Arrabbiata** – spicy Italian tomato sauce **54/38**

- **Piselli** – creamy Parma ham & peas – using only real Parma ham **76/54**

- **Meatballs** home-made with beef, parmesan, onion & breadcrumbs in Italian tomato sauce **76/54**

- **Puttanesca** – garlic, capers, anchovies, chili, a touch of Italian tomato sauce & parsley **62/44**

- **Pesto** – home made basil pesto with parmesan, basil, pine nuts & extra virgin olive oil **62/44**

- **Smoked trout** with capers, crème fraiche & a squeeze of lemon **89/62**

- **Pan-fried salsiccia** – artisan pork sausage, Italian tomato sauce & fresh herbs **76/54**

- **Bagna cauda** – an anchovy lover’s dream! anchovies, cooked garlic, butter, olive oil & cream **62/44**

- **Granchio** –crab, prawns & mascarpone with a touch of chili & garlic **98/69**

* Bronze drawing is a special process through which the pasta takes its shape, giving it a porosity which makes the sauce cling to the pasta. This is a special feature of De Cecco pasta, which few pasta