

## Stuzzichini (nibbles)

### Pane

Slices of our home made bread served with butter R 20.00

### Olive condite

A bowl of green and black olives R 38.00

### Olive ripiene

Deep fried green olives stuffed with ricotta cheese and herbs R 55.00

### Ciuffi di calamari fritti

Flour dusted deep fried squid heads with lemon and home made maionese sauce R 65.00

## Gli antipasti

### Calamari con pesto di zucchine e pinoli

Baby calamari in a courgette's and basil's pesto with toasted pine nuts. R 78.00

### Bruschette miste (3) v

Grilled bread with tomato- mozzarella, mushrooms -Grana, Gorgonzola- nuts. R 66.00

### Tagliere di salumi

A selection of Italian imported cold meats served with olives and bread.

piccola R 98.00 grande R 145.00 ( for 2)

### Carpaccio di manzo

Beef carpaccio, Grana Padano shaving, rocket.

piccola R 60.00 grande R 82.00

### Sformatino di carciofi e gamberi.

A delicious flan of artichokes cream and Grana Padano cheese that we serve with large prawn's tails sautéed with olive oil and garlic. R 84.00

### Arancini Siciliani

Arancini are deep fried small rice croquettes with, saffron, Bolognese sauce, and a mozzarella cheese hart). R 68.00

### Caprese tricolore

Buffalo style fresh mozzarella, ripe tomatoes fresh basil and rocket. R 78.00

### Insalata rustica

Beetroot, green beans, avocado, Gorgonzola cheese and pecan nuts R 78.00

### Insalata di verze e grana

Green and red cabbage thinly sliced , served in a creamy dressing, with Graa padano sheving and nuts.

R 55.00

### Panzanella Toscana

Tuscan salad with bread, ripe tomatoes , red onions, olives ,cucumber, feta cheese, avocado and herbs and herbs. Extra virgin olive and red wine vinegar. R58.00

# La Pasta

*All our fresh pasta - ravioli, tagliatelle and tortelli - is made in our kitchen, whereas our durum-wheat pasta - linguine, penne, spaghetti, rigatoni - is imported from Italy, mostly from Gragnano in Puglia.*

## Le paste dal mare

**Pastas from the Sea** *In Italian cuisine, cheese and seafood are generally not believed to marry well*

### Lo Scoglio

Spaghetti in a rich sea food sauce of prawns, calamari and mussels, garlic and white wine tomato in a tomato base. Chilli is added on request

Piccola R 98.00 grande R 140.00

**Add a queen prawn R 24.00 each**

**Home made tagliolini R 15.00**

### Linguine al peperone rosso e gamberi

Linguine tossed in our velvety sweet red pepper sauce and sautéed prawns. Cream and chilly are added on request.

piccola R 98.00 grande R 140.00

**Add a queen prawn R 24.00 each**

## Non la solita pasta....

*(Some unusual pastas...)*

### Linguine ai ricci di mare

The velvety richness of sea urchin roe and prawns, makes this spaghetti dish a must for the real seafood lover!

piccola R 108.00 grande R 155.00

**Add a queen prawn R 24.00 each**

### Spaghetti al nero di seppia

The dish has a distinctive briny flavour that pairs well with seafood ... calamari, garlic and cherry tomatoes

piccola R 100.00 grande R 145.00

**Add a queen prawn R 24.00 each**

## Le paste dalla Terra

*Pastas from the land*

### Tortelli di agnello e asparagi

Home-made pasta parcels filled with lamb and asparagus. The parcels are served with double butter and rosemary.

Piccola R 95.00 grande R 136.00

### Ravioli ricotta e spinaci... (v)

Homemade ravioli filled with spinach, Ricotta and Grana Padano.

We serve our ravioli with butter and cheese or with our homemade "Pomodoro".

Piccola 84.00 Grande R 120.00

### Tagliatelle ai funghi misti (v)

Tagliatelle porcini mushrooms, white mushrooms, extra virgin olive oil, garlic and parsley. Cream is added on request.

piccola R 86.00 grande R 124.00

**Add pancetta R 25.00**

### **Spaghetti al ragù Bolognese**

Spaghetti served with a rich, slow cooked bolognese sauce

piccola R 76.00 grande R 110.00

**Add homemade tagliatelle or tagliolini R 15.00**

## **Paste nuove e vecchie ...** Something new something old from all over Italy

### **Spaghetti alla Carbonara\***

Piquant of Pecorino Romano cheese, pancetta and black pepper in a creamy egg based sauce. piccola R 84.00 grande R 120.00

### **Carbonara di mare\***

New carbonara with calamari, prawns, and mussels in a creamy egg based sauce.

piccola R 98.00 grande R 140.00

**Add a queen prawn R 24.00 each**

**Add pancetta R 25.00**

### **Penne alla puttanesca**

Penne, tomatoes, garlic, fresh chillies, black olives, anchovies, capers and Pecorino cheese.

Piccola R74.00 Grande R 105.00

**Add a queen prawn R 24.00 each**

**Add pancetta R 25.00**

### **Penne all'Arrabbiata \*(v)**

Penne, garlic parsley, and chilly in a tasty "napoletana" sauce

piccola R55.00 grande R 90.00

**Add a queen prawn R 24.00 each**

**Add pancetta R 25.00**

### **Tagliolini alla vodka**

Homemade tagliolini served with roasted red pepper sauce, pancetta, cream and a splash of Vodka.

Chilli can be added on request. Piccola 80.00 grande R 115.00

### **Extras:**

**Homemade tagliolini R 15.00**

**Homemade tagliatelle R 15.00**

**Grana Padano R 20.00**

**Grated Pecorino cheese R 20.00**

**Black olives R 15.00**

**Pancetta R 25.00**

## **La carne (Meat)** *All our beef cuts are sourced from trusted suppliers of prime-quality grass-fed beef.*

### **Tagliata fiorentina**

600 g T-bone beef steak grilled and served sliced off the bone drizzled with extra virgin olive oil infused with rosemary served with potatoes wedges. R 190.00

### **Entrecote di manzo alla griglia**

350 g mature rib-eye steak grilled served with mixed vegetables .

Pepper sauce or Rosemary olive oil R 165.00

### **La polpetta di carne di Casa Toscana**

Ground beef and pork, seasoned with Grana Padano and herbs for a burger with an Italian twist. (no bun)

R 120.00

**Add cheese: Grana Padano, Mozzarella or Gorgonzola R 15.00**

### **Il maiale del giorno**

Please ask your waitress for this week special on pork meat S.Q.

### **Il pollo del giorno**

We have weekly specials on chicken dishes, please ask your waitress for today's special. S.Q.

## **Il pesce** *(Seafood)*

### **Calamari con polenta nera e gamberoni**

Tender calamari and queen prawns cooked with cherry tomatoes and olives served on black squid ink polenta.

R 190.00

### **Calamari piccanti al pomodoro.**

Tender calamari cooked with a tomato based sauce with capers, green olives, chilly and garlic. Served with spinach or chips. R 128.00

**Add a queen prawn R 24.00 each**

### **Filetto di merluzzo su salsa mediterranea**

Flour dusted and pan fried hake fillet served with our Mediterranean sauce and thin cut fries.

R 115.00

**Add a queen prawn R 24.00 each**

## **Contorni** *(Side dishes)*

### **Insalata mista**

Mixed green leaves, ripe cherry tomatoes, carrots, cucumber, onions...R. 45.00

### **Patate della Casa**

A side dish of potato wedges or thin cut fries. R 30.00

### **Verdure di stagione**

Seasonal vegetables stir fried in extra virgin olive oil and garlic. R 30.00

### **Fagiolini Verdi al burro**

Green beans sauteed butter and herbs .R. 30.00

### **Extras:**

**Puttanesca sauce R 18.00**

**Pepper sauce R 18.00**

**Bolognese sauce R 25.00**

**Arrabbiata sauce R 18.00**

**Mediterranea sauce R 18.00**

# I dolci

*All our desserts are made in our kitchen using only the best quality, freshest ingredients, such as all-grain eggs, fresh cream, butter, dark imported chocolate, Vanilla pods,*

## **Crostata al limone**

Crumbly short pastry filled with a velvety lemon custard. Refreshing summer dessert served cold with vanilla ice-cream.

R 66.00

## **Ciocolatissimo**

A rich chocolate pudding with a hot melting heart  
(Allow minimum of 15 minutes to bake it) R 72.00

## **Semifreddo**

A semifreddo is a classic home made dessert that marries the richness of the ice-cream with the deep velvety texture of a mousse.

R 50.00.

## **Gelato Italiano**

Traditional artisan made Italian ice cream served with a rich chocolate sauce and fresh cream. Ask your waitress for today's flavour.

R 45.00 one scoop

## **Gelato Affogato**

Vanilla ice cream, splashed with amaretto liqueur, and drowned in hot espresso coffee served with fresh cream.

R 45.00

## **Cantucci e vino dolce**

Traditional Tuscan biscotti that we prepare according to an old recepy... but with our Maccademia nuts and we serve with dessert wine R 70.00

## **Don Pedro**

Vanilla ice cream Don Pedro (Bells, Kalua, Amaretto....) R 50.00

# Bevande Calde e Fredde

Espresso (lungo o basso) R20

Espresso doppio (2 espresso) R30

Espresso corretto (with Grappa) R38

Espresso decaffeinato R20

Filter coffee (Beaver Creek)	R20
Decaf filter coffee	R20
Cappuccino	R26
Cappuccino decaffeinato	R26
Irish coffee (Bells, Kalua, Amaretto....)	R46
Teas (Five roses, Earl Grey, Rooibos,	R20



2011 - 2012- 2013- 2014

Casa Toscana is open:

Lunch from 12.00 to 16.00, kitchen closes at 14.00.  
Dinner from 18.00 to 22.30, kitchen closes at 21.00.

Corkage is charged at R 50 per bottle and R 60 for Champagne.

***BYO: No wines from our wine list please, and max one bottle every three people  
No separate bills please.  
Table of 8 or more should add a minimum 10% gratuity***