SPRING MENU

Please note our food is freshly prepared and takes time. If you have any allergies again check with your waiter before you place your order to avoid being disappointed.
We don't usually do half portions – at your request we will accommodate but you will be charged 75% of the full price.
We are happy if you feel to order only from our cicchetti menu.

Small Plates

Calamari tubes sautéed with a touch of chilli, lemon and cumin in a light cream topped with roasted garlic	**R75.00**
Sardines, panfried served on a sultana and apple crumble garnished with pickled red onion	**R75.00**
Potted spicy duck liver pâté served with a guava compote and melba toast	**R75.00**
Polenta crumpet topped with marinated field mushrooms and rabbiola cheese drizzled with a fynbos oil	**R75.00**
Beetroot kibbeh quenelles with bulgar wheat, mint and toasted sesame seeds drizzled with a tahini dressing	**R70.00**
Millefeuille of bresaola, pickled aubergine with an aioli mayo	**R80.00**
Roast Mediterranean vegetables and parmesan shavings on bruschetta	**R75.00**
Gravalax served with crème fraîche scented with dill and lemon zest	**R95.00**
Parma ham with seasonal fruit and a sherry drizzle	**R85.00**
Aubergine cubes roasted with garlic, cumin and paprika served with tzatziki	**R75.00**

Salads

Buffalo mozzarella with roast peppers and rugola	**R85.00**
Panzanella with roma tomatoes, sweet red onion, cucumbers and chunks of fresh country bread tossed with garlic, olive oil and balsamic	**R85.00**
Bulgar wheat with Italian parsley, roma tomatoes and toasted sesame seed drizzled with a spicy tahini dressing and pan fried halloumi	**R85.00**

Pastas and Risotto

The pastas are made fresh daily. Our risotto takes 25 minutes to prepare al dente

Ricotta gnocchi with fresh basil in a thick napolitana sauce	**R115.00**
Ravioli of the day	**SQ**
Papparderelle tossed with spicy chargrilled chicken livers, chorizo sausage in a light red pepper ragu	**R125.00**
Fettuccine with shrimps and calamari in a cream and a Pernod sauce	**R155.00**
Spaghetti with egg and cream tossed with steamed broccoli and toasted nuts	**R135.00**
Risotto Milanese style with saffron topped with steamed asparagus and toasted pine nuts	**R165.00**

Main Dishes

Chargrilled fillet of beef rolled in crushed black pepper and rosemary, thinly sliced, topped with a smoked tomato butter served with crispy polenta fingers	**R230.00**
Slow cooked leg of lamb served with spicy lentils, roast fennel and creamy potato	**R210.00**
Chicken leg and thigh, oven braised with star anise, cinnamon, lemons and apricots served with scented cous cous	**R155.00**
Julienne of calves liver, stir fried with onions, apples and baby spinach served on risi bisi	**R165.00**
Fresh fish of the day	**SQ**
Calamari ragu cooked with ginger, garlic and chilli in a tomato sauce with cream , served with chargrilled sweetcorn and spicy riso	**R175.00**
Pie with seasonal vegetables, chickpeas with a herb crusted puff pastry	**R165.00**

Desserts

Pineapple beignet with a rum sauce served with vanilla ice cream	**R65.00**
Dulce de Leche panna cotta served with mixed citrus segments and caramelized nuts	**R65.00**
Tiramisu served with strawberries mascerated with amaretti and orange liqueur	**R65.00**
Mascarpone and gorgonzola ice cream served with poached pear	**R65.00**
Chocolate and cardammon crème brûlée	**R65.00**