



Piatto[®]

— restaurant & grill —

STARTERS

Start your dining experience with one of our amazing starters, this is just the beginning.

FOCACCIA PIZZA BREAD (V)

Garlic and herbs R37

Garlic and mozzarella R53

Focaccia Board R59

Focaccia served with garlic butter, hummus, feta and olives

CAMEMBERT CHEESE R87

Camembert cheese, deep fried to perfection, topped with bacon, cranberry sauce and rocket

SNAILS

Served with crispy bread

Snails in a herb garlic butter sauce R64

Snails in a creamy blue cheese sauce R66

TRIO OF SNAILS R79

Enjoy snails with 3 sauces, creamy garlic, blue cheese and mediterranean sauce

BAKED BLACK MUSHROOM R79

Baked black mushroom topped with spinach, feta and mozzarella in a napoletana sauce and baked in the pizza oven, served with crispy bread

HALLOUMI (V) R59

Goats milk cheese, deep fried or grilled, served with sweet chilli sauce and fresh lemon

CHICKEN LIVERS R57

Chicken livers sautéed with onion, prepared with or without peri-peri, served with crispy bread

CYPRIOI MUSHROOMS R75

Crumbed black mushrooms, deep fried topped with halloumi and bacon, drizzled with a cheese sauce

BBQ CHICKEN WING BASKET R75

Chargrilled in our spicy BBQ sauce

GARLIC BUTTER PRAWN BITES R75

Four prawns in a garlic butter sauce, topped with parmesan and baked in the pizza oven, served with crispy bread



Chefs
CHOICE

BAKED BLACK MUSHROOM

CALAMARI R79

Patagonian calamari tubes grilled or fried, served with rice

JALAPENO POPPERS (V) R65

Chilli jalapeno stuffed with cheese, crumbed and deep fried, served with a chillinaise salsa

PIATTO PREGO TRINCHADA

Strips of beef or chicken pan-fried with garlic, onions, cream and prego sauce, served with crispy bread

Beef fillet R95

Chicken fillet R69

SQUID HEADS WITH CHILLINAISE R50

Deep fried squid heads, served with a chillinaise sauce

SALADS

Try our freshly prepared salads, made using the highest quality ingredients to experience salad the Piatto way.

GREEK (v)

Feta, olives, cherry tomato and onion on a bed of mixed greens served with a Greek dressing

R67

ASIAN SALAD **NEW**

Grilled sirloin strips, marinated in honey and soya, placed over finely chopped greens, cherry tomatoes, coriander, red onion, mixed peppers and red cabbage, topped with fried rice vermicelli and sprinkled with sesame seeds and Asian dressing

R98

AVOCADO AND PRAWN

Grilled queen prawns drizzled with a tangy mayo sauce with avo, onion, cucumber, carrots and cherry tomato on a bed of mixed greens

R109

CRISPY BUTTERNUT & FETA (v)

Crispy butternut chips, feta, avo, cucumber, carrots and seed brittle on a bed of mixed greens

R82

CHICKEN PEPPERDEW

Grilled herbed chicken strips, feta, avo, pepperdew, roasted nuts, carrots and cherry tomato on a bed of mixed greens

R95

CAJUN CHICKEN

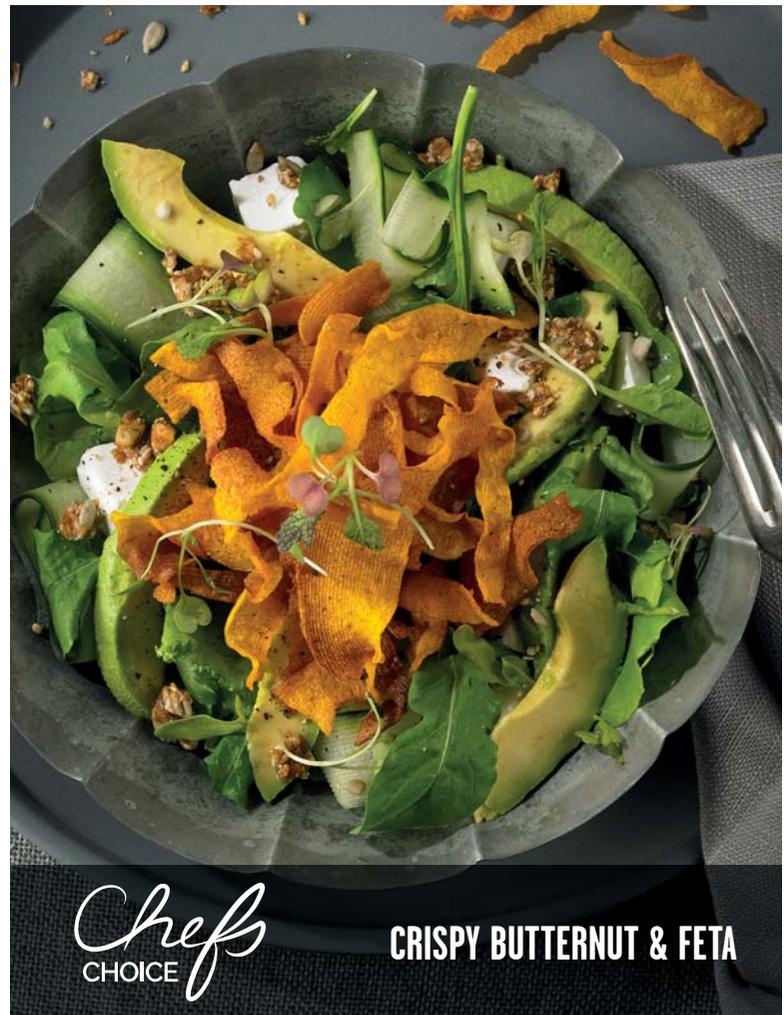
Grilled Cajun chicken, feta, olives, toasted flaked almonds, sesame seeds, carrots and cherry tomato on a bed of mixed greens. Served with tzatziki on the side.

R89

HONEY SESAME HALLOUMI (v)

Grilled honey sesame halloumi, avo, tomato, onion, cucumber, carrots and cherry tomato on a bed of mixed greens

R80



Chef
CHOICE

CRISPY BUTTERNUT & FETA



Chef
CHOICE

GRILLED STEAK FLAT BREAD

GOURMET SANDWICHES

MEXICAN QUESADILLA **NEW**

Tortilla flatbread filled with bolognaise, fresh tomato and onion salsa, guacamole, mozzarella, cheddar, sliced jalapeno, peri-peri and coriander

R99

DECONSTRUCTED SHAWARMA **NEW**

Deconstructed beef or chicken shawarma, accompanied by a warm pita bread, hummus, tzatziki, sliced red cabbage, fresh tomato salsa and served with chips

R99

CHICKEN & HALLOUMI FLAT BREAD

Grilled chicken strips with sweet chilli sauce, grilled halloumi and avocado, served on flat bread

R95

GRILLED STEAK FLAT BREAD

Sliced 200g grilled sirloin, roast cherry tomatoes, cheddar cheese, grilled onions, rocket and basil mayo, served on flat bread

R115

CRISPY BACON WRAP

Crispy bacon, cheddar cheese, sautéed mushrooms, sliced avo and basil mayo, served in a wrap

R75

HUMMUS & FETA WRAP (v)

Hummus, feta, avo, pepperdews, cherry tomato, onion, cucumber, crispy zucchini and pepperdew mayo, served in a wrap

R79

BURGERS & PREGOS

Another one of Piatto's famous foods, there is a reason our burgers & pregos are legendary and once you taste them, you'll know why.

STEAK PREGO ROLL

Sirloin steak marinated in our secret prego sauce, served with chips (add egg +R4)

CHICKEN PREGO ROLL

Chicken breast marinated in our secret prego sauce, served with chips

CHICKEN BURGER

Tenderised chicken breast on a bed of lettuce, tomato and onion, served with chips and coleslaw

BEEF BURGER

200g Pure beef patty on a bed of lettuce, tomato and onion, served with chips and coleslaw

CHEESE BURGER

200g Pure beef patty topped with cheddar cheese served on a bed of lettuce, tomato and onion, served with chips and coleslaw

R79

BACON & CHEESE BURGER

200g Pure beef patty topped with bacon and cheddar cheese served on a bed of lettuce, tomato and onion, served with chips and coleslaw

R95

R73

BJC BURGER

200g Pure beef patty, crispy bacon, sliced jalapeno chilli's and feta on a bed of lettuce, tomato and onion, served with chips and coleslaw

R95

R75

PIATTO BURGER

200g Pure beef patty topped with cheddar cheese, crispy bacon, dill cumber, drizzled in our famous secret sauce, served with chips and coleslaw

R95

R82

R89

BUNLESS BURGER

200g Pure beef patty topped with avo and bacon served on a black mushroom base, lettuce, tomato, onion, served with zucchini fries and coleslaw (add cheddar cheese +R4)

R95



PASTA

Pasta Choices: Spaghetti / Penne / Linguine

We recommend a thinner pasta for a light tomato based sauce and a thicker pasta with more body for one of our cream based sauces.

BOLOGNESE

Italian sauce with ground fillet, a traditional recipe from the Province of Bologna

R87

ALFREDO

Pan fried mushrooms, parmesan and ham in a creamy sauce

R79

NAPOLETANA (V)

Italian plum tomatoes cooked with fresh basil

R66

ARRABIATA (V)

Tomato, garlic and fresh chilli

R68

AL CHICKEN

Strips of chicken breast tossed with mushrooms, feta, olives and zucchini prepared in napoletana sauce

R89

SPINACH AND RICOTTA NEST (V)

Linguini napoletana with spinach and ricotta topped with mozzarella and parmesan, served with crispy bread

R83

PARMESAN FILLET

Fillet strips tossed with mushrooms, zucchini and red onion prepared in a tomato and rosemary herb sauce, finished with parmesan shavings

R125

CHICKEN CON FUNGI **NEW**

Chicken strips, black mushrooms, diced onion and parmesan shavings tossed in a creamy sauce

R89

CHICKEN LIVER PASTA

Napoletana with mild peri-peri, sautéed livers, onion and a splash of cream topped with cream cheese and black pepper, served with crispy bread

R99

LINGUINE AL POMODORINI

Linguine tossed with prawns, cherry tomatoes, garlic and chilli, finished with parmesan shavings

R125

HALLOUMI RAVIOLI (V)

Ravioli filled with halloumi sautéed in oil and a touch of napoletana sauce topped with grated halloumi and served on a pea and mint puree

R115

PASTA AL FORNO

LASAGNA BOLOGNESE

Layered sheets of fresh pasta and bolognese topped with a creamy sauce, mozzarella and baked in our pizza oven

R99

CHICKEN AND MUSHROOM LASAGNA

Layered sheets of fresh pasta filled with chicken and mushrooms topped with a creamy sauce, mozzarella and baked in our pizza oven

R99



Chef
CHOICE

CHICKEN LIVER PASTA

PIZZA

Enjoy Piatto's range of famous pizzas and see why they became famous in the first place. **Selected pizzas can be served as calzone for R12 extra**

MARGHERITA (V) R65

Tomato and mozzarella

VEGETARIAN (V) R89

Asparagus, mushrooms, onions, green peppers and olives

REGINA R89

Ham and mushrooms

HAWAIIAN R85

Pineapple and ham

QUATTRO STAGIONI R99

Ham, mushrooms, olives, salami and green peppers

PIATTO R105

Salami, mushrooms, onions, olives, ham and garlic

MEXICANA R105

Ground fillet of beef, green pepper, onions and chilli

SWEET CHILLI CHICKEN R105

Chicken strips marinated in sweet chilli sauce, peppers, pepperdews, avo and feta

SPICY CHICKEN R92

Spicy marinated chicken, avo and rocket

BBQ CHICKEN R89

BBQ chicken strips, pineapple and pepperdews (add avo +R17)

PARADISO R95

Bacon, avo and feta

SALAMI CON FUNGI **NEW** R90

Salami, black mushroom, garlic, green pepper, feta

GAMBERETTI CON CALAMARI R149

Prawn and Calamari with peri-peri

CALZONE R99

Fold over pizza with ham, bacon, mushrooms, onions and a pinch of chilli



Chefs
CHOICE

SWEET CHILLI CHICKEN

MEAT

All dishes are served with a choice of mash, rice or chips

SIRLOIN BISTEK

300g Sirloin steak filled with feta, jalapeno chilli and bacon topped with a cheese sauce

R159

PORTUGUESE FILLET **NEW**

250g fillet topped with a creamy garlic and white wine sauce

R185

SIRLOIN PEPPERDEW

300g Sirloin steak filled with mozzarella, feta, pepperdews and mushrooms

R159

STEAK, EGG & CHIPS

Your choice of steak topped with a fried egg and a garlic prego sauce

Sirloin (300g)

R145

Rump (300g)

R145

Fillet (250g)

R185

LAMB CHOPS

Greek style grilled lamb chops with origanum and lemon

R165

GRILLED PORK CHOPS

Succulent grilled pork chops served with tzatziki, salsa and a crispy wrap

R109

OXTAIL

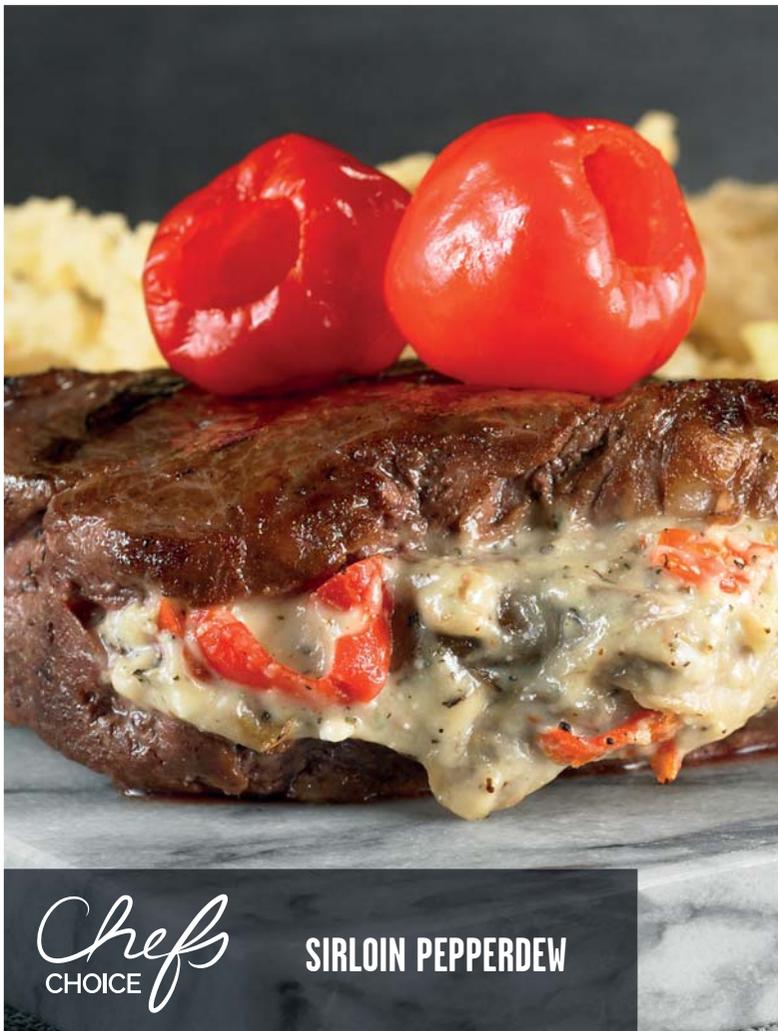
Braised oxtail cooked to perfection, served with rice and vegetables

R185

LAMB KLEFTICO

Tender lamb on the bone slow baked in the pizza oven, drizzled with lamb jus served with mash and vegetables

R195



Chefs
CHOICE

SIRLOIN PEPPERDEW

SAUCES

Try one of our sauces with your choice of steak

Pepper

R23

Mushroom

R23

Cheese

R23

Monkeygland

R23

Peri-peri

R23

Garlic

R23

ON THE SIDE

Vegetable of the Day

R26

Rice

R24

Grilled Mushrooms

R28

Chips

R24

Fried Onion Rings

R23

Zucchini

R24

Mash

R24

Side Salad

R32

Spinach

R26

Butternut

R26

Butternut Chips

R24

GRILLS

Prepared with our famous Piatto basting. All grills are served with a choice of mash, rice or chips.

RUMP	(200g)	R105
RUMP	(300g)	R135
SIRLOIN	(300g)	R135
FILLET	(250g)	R175
T-BONE	(500g)	R165
BBQ PORK RIBS	(600g)	R185



CHICKEN

All dishes are served with a choice of mash, rice or chips

TRADITIONAL PORTUGUESE

Whole grilled chicken marinated in our own secret Portuguese marinade, flame grilled and quartered

R135

PARMIGIANA

Grilled chicken breast topped with feta, parmesan and napoletana sauce, baked until golden brown

R105

SCHNITZEL

Crumbed and lightly pan-fried served with your choice of cheese or mushroom sauce

R99

CHICKEN SCHNITZEL CRANBERRY

Chicken fillet crumbed and fried, topped with cranberry sauce, slices of fresh camembert cheese and rocket

R109

SUPREME

Grilled chicken breast with a creamy artichoke, sundried tomato, caper and mushroom sauce served with pesto mash

R105

ORIENTAL WOK

Oriental noodles prepared with marinated chicken strips, soya sauce, tahina, mixed stir-fry vegetables, cashew nuts, pineapple, sesame seeds and ginger with a hint of chilli and garlic

R99

GRILLED CHICKEN BREASTS

Grilled chicken breasts prepared with either a lemon and herb or peri-peri sauce

R95



SEAFOOD

All dishes are served with a choice of mash, rice or chips

CALAMARI

Lightly grilled and drizzled with lemon and butter sauce

R145

1/2 KG QUEEN PRAWNS

Grilled, served with lemon butter or peri-peri

R165

HAKE AND CHIPS

Hake grilled or fried, served with tartar sauce

R95

SEAFOOD PLATTER FOR 1

4 Queen prawns, grilled calamari and a portion of grilled herbed lemon hake

R225

HAKE THERMIDOR

Grilled Hake topped with prawn meat, mussels and mushroom in a light cheese sauce

R125

SEAFOOD PLATTER FOR 2

12 Queen prawns, a portion of grilled calamari, a portion of crispy squid heads and a portion of grilled herbed lemon hake

R350

GRILLED KINGKLIP

Grilled herbed lemon kingklip

R175

COMBOS

All dishes are served with a choice of mash, rice or chips

WINGS & RIB

Three succulent wings and 300g ribs

R165

RUMP & CALAMARI

200g Rump and half a portion of grilled calamari

R165

CHICKEN & RIB

Half chicken and 300g ribs

R179

HAKE & CALAMARI

Grilled calamari tubes and herbed lemon hake

R145

RUMP & RIB

200g Rump and 300g ribs

R175

SURF & TURF

200g Rump and four queen prawns

R155

CHICKEN & LAMB CHOPS

Half chicken and two grilled lamb chops

R179



DESSERT

Enjoy our delicious selection of desserts, we can honestly recommend every single one.

MALVA PUDDING

R49

Served with custard or ice-cream

WARM CHOCOLATE PARCELS

R59

Praline chocolate folded in phyllo pastry, baked in the oven and served with ice-cream

CHOCOLATE BROWNIES & ICE-CREAM

R49

Decadent chocolate brownies served with ice-cream

ICE-CREAM WITH BAR ONE SAUCE

R43

Ice-cream served with rich bar one chocolate sauce

CRÈME BRÛLÉE

R49

Custard base topped with crunchy caramel

CAKE OF THE DAY

SQ

Please ask your waiter for available cakes

DOM PEDRO

R45

IRISH COFFEE

R42



Chefs
CHOICE

MALVA PUDDING



Chefs
CHOICE

BAR ONE WAFFLE

WAFFLES

Served with your choice of cream or ice cream

BANANA SPLIT **NEW**

R58

Traditional waffle, topped with sliced banana, strawberries and maple syrup

BAR ONE **NEW**

R60

Traditional waffle, topped with sliced Bar One, smarties and maple syrup

TRADITIONAL **NEW**

R48

Traditional waffle, topped with maple syrup

BEVERAGES

SMOOTHIES

Iced Smoothies **R39**

Cappuccino
White Chocolate
Spiced Chai

Fruit Crush **R37**

Ginger beer
Mango
Strawberry
Mixed Berry
Piatto Lemon Crush



MUG SHAKES

Chocolate Brownie **R59**

Caramelised Popcorn **R59**

Oreo™ and Chocolate **R59**

Strawberry Pavlova **R59** *NEW*

COLD BEVERAGES

Fresh fruit juices **R25**

Soda Cans **R22**

Appetizer, Grapetizer **R26**

Still/sparkling water 500ml **R19**

Still/sparkling water 1L **R30**

Cordials **R9**

Iced Tea **R26**

Lemon, Peach

Milkshakes **R33**

Vanilla, Strawberry, Chocolate, Lime, Banana, Bubblegum

Red Bull **R39**

Red Bull Sugar Free **R39**

HOT BEVERAGES

Americano **R22**

Cappuccino **R25**

Red Cappuccino **R26**

Decaffeinated Cappuccino **R26**

Decaffeinated Coffee **R23**

Espresso **R19**

Double Espresso **R23**

Red Espresso **R22**

Macchiato **R22**

Caffe Latte **R27**

Caffe Mocha **R22**

Hot Chocolate, Milo **R27**

Tea **R18**

Five Roses, Rooibos

Herbal Infusion **R20**

Camomile, Lemon, Earl Grey, Green Tea

EXOTIC BEVERAGES

Irish Coffees **R42**

Jameson, Kahlua, Amarula, Frangelico, Tia Maria, Bailey's, Amaretto

Calypso Coffee **R42**

Malibu and Frangelico

Pedro's **R45**

Irish, Kahlua, Frangelico, Peppermint, Amarula

Gourmet Lattes **R38**

White Chocolate, Spiced Chai, Chocolate Decadence

WINE

Enjoy our choice of carefully selected house wines with your meal. With our selection of wines, you'll be sure to find something to fit perfectly with your meal.

HOUSE WINE

WHITE

Douglas Green Chenin / Sauv Blanc

Glass 250ml

Bottle 750ml

R32

R95

SEMI SWEET

Legacy Johannesberger

Glass 250ml

Bottle 750ml

R30

R90

RED

Douglas Green Merlot/Malbec

Glass 250ml

Bottle 750ml

R32

R95

ROSÉ

Douglas Green Sunkissed Rosé

Glass 250ml

Bottle 750ml

R35

R105

SANGRIA

Glass 250ml

1 Litre

R30

R80



CRAFT BEERS

CRAFT BEER

Jack Black Lager 340ml

R38

Darling Brew Slow Lager 500ml

R59

Dragon Fiery Ginger Beer 440ml

R59

REDROCK

Rusty Trigger Lager 340ml

R35

Bad Moon Crystal Weiss 340ml

R40

Nine Inch Ale 340ml

R40

WHITE WINES

Enjoy our choice of selected white wines with your meal.

SAUVIGNON BLANC

FAT BASTARD

R185

Powerful, balanced showing good texture. Crisp acidity follows through to a long smooth finish

BRAMPTON SAUVIGNON BLANC

R157

A zesty up front wine in true new world style. Passion fruit, gooseberry, litchi and asparagus aromas follow through to a full, lively palate

PORCUPINE RIDGE

R120

Un-wooded dry white, lashings of gooseberries, lots of fresh intensity, lingering aftertaste.

NEIL ELLIS GROENEKLOOF

R189

Predominant flavours are those of tropical fruit with herbaceous overtones, whilst the overall impression is of elegance and delicacy with a long flavoursome finish.

SPIER

R138

Pale green in colour and tropical aromas following through on the full-bodied, well balanced and lingering palate

ROBERTSON

R105

Full bodied flavours of bell peppers and green apple to medium body

CHARDONNAY

FAT BASTARD

R185

Ripe, peachy and rounded with uplifting clean acidity

WARWICK FIRST LADY (UNOAKED)

R195

A great mix of citrus and melons on the nose, easy drinking wine. No sign of wood gives the wine great accessibility for everyday enjoyment.

ROSÉ

GRAÇA ROSÉ

R94

Graça Rosé is a light off-dry wine, rich in colour, fruity in taste with a slight petillance and earthy presence

BOSCHENDAL BLANC DE NOIR

R126

A delicate grapey taste with a lingering finish

WHITE BLENDS

BUITENVERWACHTING BUITEN BLANC

R140

Full-bodied, easy-drinking, yet bone dry with plenty of tropical flavours

PEAR TREE WHITE

R95

Expressive ripe pineapple, passion fruit and honey melon from Chenin Blanc tinged with graceful peach and orange blossom from Viognier. Crisp and delicious

GRAÇA

R94

Graça is a wine with warm, charming and cheeky personality and a continental image

CHENIN BLANC

SPIER

R118

Fresh and fragrant with peach aromas. Elegant, fruity and medium bodied wine has a pleasant finish

SEMI-SWEET

LEGACY JOHANNESBURGER

R90

Enduringly popular, full-bodied lush semi-sweet blended white wine

KUPFERBERGER AUSLESE

R125

A slightly sweet wine with a rich and outstanding late harvest character



RED WINES

Enjoy our choice of selected red wines with your meal.

SHIRAZ

FAT BASTARD

Full-bodied, oak matured for 9-12 months. Dark plum in colour, high in alcohol with delightful fruity undertones. Hints of cinnamon and cloves

SPIER

Dark plum colour, aromas of red pepper and hints of smoky American oak

PINOTAGE

BEYERSKLOOF

A ripe and bold, reliable wine. Accessible, affordable and agreeable

CABERNET SAUVIGNON

NEDERBURG

A full bodied and well matured wine with a rich nutty character

ROBERTSON

Smooth, full bodied with rich mulberry, plum and cassis flavours supported by soft tannins

R235

R164

R170

R196

R135

RED BLENDS

NEDERBURG BARONNE

A medium-bodied, velvety smooth blended red wine

BOEKENHOUTSKLOOF THE WOLFTRAP

A spicy, aromatic blend of syrah, cinsault, mourvedre and viognier. French oak matured. Smooth and accessible

BIG OAK RED

This smooth and balanced blend combines the stately blackcurrant fruit intensity of Cabernet Sauvignon with succulent mulberry and spice of Shiraz

MERLOT

PORCUPINE RIDGE

Full bodied red with coffee, chocolate and spicy vanilla. Elegant and rich

TALL HORSE

Delicious, sleek medium-bodied, with a streak of cherry and plum

R140

R120

R126

R140

R105

CHAMPAGNE

PONGRACZ

Rich and complex with finesse and a lingering aftertaste

SPARKLING WINES J.C. LE ROUX

The first sparkling wine to offer both natural lightness and delicious full taste

MOËT ET CHANDON

One of the largest Champagne houses in France, Moët combines classic green apple and floral aromas with crisp acidity and a lingering toasty character

R265

R148

R980



A TASTE OF THE GOOD LIFE

We do not serve alcohol to anyone under the age of 18. No half portions. A service charge of 10% will be added to any tables serving 10 or more. All major credit cards are accepted here, but we regret no cheques. Select items on the menu are prepared with and or may contain nuts or traces thereof. All prices are VAT inclusive. All rights reserved, including right of admission.

Any complaints or enquiries can be directed to: info@piatto.co.za

www.piatto.co.za

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The visuals in this menu are for descriptive purposes only.