

## Menu



## Antipasti

### **Caprese**

Fresh Buffalo mozzarella, tomato and green-pesto

### **Italian Salad**

Lettuce, olives, cucumber, onion, tomato and mozzarella

### **Insalata di Mare**

De-shelled prawns, mussels, pieces of line fish, calamari strips, celery and olive oil

### **Insalata Enrico**

Lettuce, sun-dried tomatoes, feta, gorgonzola and olive

### **Insalata di Pollo**

Strips of chicken breast, lettuce, cucumber, olive and mayo

### **Insalata di Tonno**

Tuna, tomato, lettuce and onion

### **Fegati**

Chicken livers, tomato, onion, artichoke and a bit of chilli

### **Kudu & Avocado**

Thin slices of smoked kudu topped with fresh avocado, black pepper, lemon and olive oil

### **Bresaola & Avocado**

Thin slices of smoked Italian beef topped with fresh avocado, black pepper, lemon and olive oil

### **Bomba**

This beautiful, unique focaccia, created with olive, has been with me for 28 years

- Garlic

- Plain

### **Schiacciata**

- Focaccia with melted mozzarella

- Focaccia with melted gorgonzola

## Farcita

After many years of perfecting the dough and the uses thereof, I gave birth to the most unique creation "Farcita" a very light 2 layered Pizza that will please and delight your plate

**Bacon & Avocado**

**Spinach & Gorgonzola**

**Feta & Brinjal**

## Fish

**Kingklip Gamberi**

Fresh fillet of kingklip in a shrimp, caper and cream sauce

**Kingklip Pizzaiola**

Fresh fillet of kingklip in a fresh tomato, touch of garlic, chilli and fresh origanum sauce

**Calamari Fritti**

Crumbed deep-fried rings, served with home-made tartare sauce

**Sole Andrea**

Baby East Coast soles, pan-fried in a lemon, butter and white wine sauce

**Fish Enrico**

I take the best line fish, I bake it with olive oil, white wine, parsley, a touch of garlic and lots of imaginations, you will love it

## Meat

**Veal Artisti**

Pan-fried in a cream, green peppercorn sauce with a touch of mustard

**Veal Ruffiana**

Pan-fried in a sauce of mushrooms, cream, fresh tomato and a touch of chilli

**Veal Poverella**

Pan-fried in a sauce of mushrooms, cream and ham

**Veal Lemon**

Slices of veal pan-fried in a lemon, butter and white wine sauce

**Veal Marsala**

Slices of veal pan-fried in a mushroom and marsala wine sauce (sweet)

**Polletto al Mattone**

Butterfly cut baby chicken, grilled to perfection with the help of a brick, served with a light fresh tomato sauce

**Arrosto**

Oven baked veal, rolled and stuffed with Italian bacon, mushrooms, a bit of garlic and rosemary, served sliced in a white wine and creamy sauce

## Pizza

**Margherita**

Tomato and mozzarella (The base of all pizzas)

**RE**

Mushroom and salame

**Regina**

Ham and mushroom

**Siciliana**

Olive, anchovies and capers

**Stagioni**

Artichoke, ham and mushroom

**Vegetariana**

Onion, olive peppers, artichoke and mushroom

**Trastevere**

Bacon and garlic

**B and B**

Bacon and banana

**Roma**

peppadew feta and olives

**Tonna**

Tuna and onion

**Hawaiian**

Ham and fresh pineapple

**Inferno**

Salame, onion, garlic and hot chilli

**Messicana**

Mince beef meat, peppers, garlic and chilli

**Porca**

Ham, bacon and salame

**Pollo**

Chicken and mushrooms

**Luigi**

No tomato, fresh rocket and parmesan shavings

**Papa**

Bacon, spinach and feta

**Oceano**

Mussels, calamari rings and de-shelled prawns

**Enrico Special**

Olives, ham, onion, peppers, artichoke

**Calzone**

Folder pizza filled with cheese, tomato, ham and mushrooms

## Pasta

**Spaghetti Bolognese**

Tasty beef mince meat and tomato cooked the traditional way

**Spaghetti Green Pesto**

Basil, pine kernel, garlic and parmesan blended in olive oil

**Penne Arrabbiata**

Fresh tomato, garlic and chilli

**Spaghetti Amatriciana**

Bacon, tomato with a touch of chilli and garlic

**Penne Puttanesca**

Anchovies, fresh tomato, capers, olive, garlic and chilli

**Penne Primavera**

A selection of fresh vegetables in a light tomato sauce

**Penne Fegatini**

Chicken livers, artichokes, a bit of onion and touch of cream

**Penne Pollo**

Strips of chicken breast, cream and mushrooms

**Fettuccine Poverella**

Great sauce of ham, mushrooms, cream and parmesan cheese

**Linguine Frutti di Mare**

Delicious seafood sauce, done with fresh tomato, mussels, calamari, de-shelled prawns and a touch of chilli, on a bed of linguine

**Gnocchi Gorgonzola**

Potato dumpling in a rich gorgonzola and cream sauce

**Ravioli Ruffiana**

Hand-made rounds of pasta filled with meat, in a sauce of tomato, mushrooms, cream and a touch of chilli

**Panzerotti Enrico**

Hand-made squares of strips of veal, mushrooms, touch of mustard, hint of cream and a touch of tomato

## Dessert

**Ricotta Cake**

Baked ricotta cheese and mixed citrus peel and chocolate chips cake

**Tiramisu**

Done in the traditional Italian way, you will love it

**Italian Cassata**

Traditional Italian ice cream cake sprinkled with strega liquor

**Italian Kisses**

Assorted flavours per portion

**Tartufo**

Maybe the oldest Italian ice cream

**Pistachio & Rose**

Yoghurt with pistachio nuts, spritz of rosewater and honey

**Gelati**

Assorted hand-made flavours

**Sorbetti**

**Lemon & Vodka**

**Green Apple & Grappa**

**Corkage charged**