



Vegetables/Verdura

PATATE ARROSTO

Wood roasted new potatoes, flavoured with extra virgin olive oil and fresh rosemary

20

PATATE FRITTE

Deep fried potato wedges

20

PURE DI PATATE

Our in house mash potatoes flavoured with imported Parmesan cheese

20

VERDURA BRESATA

A sautéed mix of carrots, baby marrow, pickled onion and green beans

20

RISO DI LA VITA

Our house speciality rice, tossed through with fresh farm butter, onion, tomato, mushroom and green pepper

20

SPECIALITY SPINACHI & ZUCCA

Our famous blanched spinach, pan-fried with extra virgin olive oil and fresh garlic, accompanied by our butternut baked with cinnamon and brown sugar

20



Starters/ Insalata



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OLIVE RIPIENI

Calamata olives stuffed with Ricotta cheese, encrusted with bread crumbs and deep fried until golden brown, accompanied by our homemade mayonnaise

FEGATINI POLLO

Chicken livers prepared with onion, white wine, homemade Napolitana sauce and fresh chilli. Bound with fresh cream

CALAMARI ALLA GRIGLIA

Grilled or deep fried Falkland calamari tubes, prepared with fresh garlic and a squeeze of lemon

ANGEL SNAILS

Snails wrapped in bacon and pan fried in fresh farm butter, they are then poached in a fresh cream and whole-grain Dijon mustard reduction and dusted with imported Parmesan and crispy bacon

HALOUMI

Deep fried Cypriot goats milk cheese accompanied by either our homemade onion chutney or our homemade kiwi fruit jam

CARPACCIO DI MANZO

Thin slices of marinated beef fillet dressed with extra virgin olive oil, capers and shavings of imported Parmesan cheese, dressed with organic rocket

LOBSTER PADELLA

Half a crayfish tail removed from the shell and prepared with 3 black tiger prawns and worked into Padella sauce. Piped with mash and topped with imported Parmesan cheese and baked in our wood burning pizza oven until golden brown

POMODORI DI RAVIOLI

Delicate ravioli parcels filled with sundried tomato and Feta cheese, served on a bed of homemade Napolitana sauce flavoured with beef stock, topped with wholegrain Dijon mustard, biltong powder and fresh cream reduction. Dusted with Danish Feta and biltong powder

45

ROLY POLY

Rolled pork belly stuffed with fresh garlic, wholegrain Dijon mustard and topped with orange juice, honey and cinnamon reduction, garnished with caramelised apple

60

45

THE WILD THING

Delicate phyllo pastry interlayer with red hartebeest fillet, cream cheese, marinated strawberries and ostrich carpaccio, and drilled with balsamic vinegar and red wine reduction

65

50

BABY MARROW CARPACCIO

Delicate slices of baby marrow drizzled with a chilli olive oil and dusted with Danish Feta and imported Parmesan cheese, gratinated in our wood burning pizza oven until golden brown

45

65

ZUPPA DI GRANCHIO

Crab soup prepared with seafood stock and blue swimmer crab meat, coloured with homemade Napolitana sauce and flavoured with white wine, bound with fresh cream

55

45

MINISTRONE SOUP

Carrots, broccoli, cauliflower, baby marrow, greens beans and mushrooms that are finely diced and worked into a homemade Napolitana sauce flavoured with chicken stock and bound with a dash of fresh cream

45

60

MUSSELS ALA CREMA

8 East coast half shell black mussels worked into a fresh cream, white wine, seafood stock and fresh garlic reduction, dusted with diced tomato and fresh parsley

65

75

SMOKED SALMON AVOCADO SALAD

A salad tossed through with Canadian smoked salmon and organic avocado. Dressed with a homemade Italian vinaigrette and cream cheese, flavoured with spring onion

70

60

AHEAD OF THE PACK

A rocket salad tossed with cherry tomatoes and deep fried calamari legs, and dressed with an olive oil and balsamic vinegar vinaigrette

60



Poultry & Meat/Carne

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POULTRY

POLLO DIAVOLA

115

A whole free range spring chicken prepared in our wood burning pizza oven with fresh garlic, fresh chilli and a medley of fresh herbs

POLLO LIMONE

115

A whole free range chicken prepared in our wood burning pizza oven with fresh garlic, fresh lemon and a medley of fresh herbs

BIONIC BREASTS

160

Tender chicken breasts stuffed with spinach, prawns and Parma ham. Grilled till golden brown and baked in our wood burning pizza oven. Finished off with a Padella sauce, comprising of fresh cream, homemade Napolitana sauce for colour, fresh garlic and a hint of chilli

BLUE BREASTS

160

Chicken breast marinated in extra virgin olive oil and rosemary, grilled to perfection and topped with Gorgonzola cheese and gratinated in our wood burning pizza oven. Topped with Parma ham and a balsamic vinegar and red wine reduction. Crowned with organic rocket and served on a bed of homemade potato bake

POLLO MILANESE

145

Tender grilled chicken breasts topped with homemade Napolitanan sauce and mozzarella cheese and gratinated in the wood burning pizza oven. Crowned with deep fried stuffed Calamata olives and served on a bed of Parmesan mash

CHICKEN PICATTA

125

Tender chicken breasts dusted with flour and pan-fried in fresh farm butter and extra virgin olive oil. Drressed with a caper, fresh lemon juice and butter sauce

MEAT/CARNE

FILETTO DI MANZO

150

280g Fillet medallions grilled to your preference and served with a sauce of your choice

RIBEYE ALLA GRIGLIA

145

A prime 280g ribeye steak, grilled to your preference and served with a sauce of your choice

COSTELETTE DI AGNELLO ALLA GRIGLIA

145

Lamb chops marinated in extra virgin olive oil, fresh garlic and a medley of fresh herbs and Italian spices

T-BONED

175

A 500g T-bone steak grilled to your preference and accompanied by a sauce of your choice

SUMMER FILLET

160

250g Beef fillet medallions grilled to your preference and inter-layered with organic avocado and a yoghurt flavoured with basil pesto, dusted with organic rocket and basil leaves

BISTECCA TAPENADE

160

A 280g Ribeye steak grilled to your preference and served on a bed of black mushroom, topped with caramelised onion and roasted yellow and red pepper. Finished off with an olive tapenade



SAUCES

PADELLA Fresh cream, white wine, fresh garlic, fresh chilli and a hint of Napolitana sauce for colour | **FUNGHI** Black mushroom and fresh cream
FORMAGGI Gorgonzola and fresh cream | **SALSA ROSSA** Napolitana sauce, roasted peppers and chilli | **DI PEPE** Black pepper and fresh cream



The Wild Side

& Seafood

We specialise in various species of exotic line fish, depending on season and availability. Please ask your waitron what we currently have in stock. We only serve fresh fish, and prepare it in a way not to destroy the flavour. Give it a try and you will be hooked.

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THE WILD SIDE

BLACK BIRD

250g Ostrich grilled to your preference and served with a balsamic vinegar and red wine reduction

165

FUNKY FOWL

250g Ostrich fillet grilled to your preference and topped with homemade Napolitana sauce flavoured with game stock, blanched spinach and shavings of Parmesan cheese

165

THE BEAST

250g Blue wildebeest roulade, stuffed with carrots, leeks, black mushroom and bacon, served with porcini mushrooms and fresh cream reduction

185

RAUNCHY RABBIT

Half a rabbit marinated in extra virgin olive oil, rosemary and fresh garlic. Baked in our wood burning pizza oven and served on a bed of Parmesan mash and Madagascan peppercorn and cream reduction

155

DRUNK DUCK

Half a deboned honey glazed duck, prepared in our wood burning pizza oven. Served with duck stock, brandy and black cherry reduction. Sided with risotto flavoured with mushroom and basil

165



SEAFOOD

CALAMARI ALLA GRIGLIA

Grilled or deep fried Falkland calamari tubes, prepared with fresh garlic, lemon juice, parsley and fresh farm butter. Accompanied by your choice of garlic, lemon or peri-peri butter

125

LINEFISH OF THE DAY

A 250g fillet or whole fish (when available) sealed on the flat top and baked in the pizza oven with extra virgin olive oil, fresh garlic, white wine and a medley of fresh herbs

130

LINEFISH THERMIDOR

A 250g fillet of fresh line fish which is baked with extra virgin olive oil, white wine and a medley of fresh herbs, it is then topped with thermidor sauce, comprising of fresh cream, black mushrooms and vermouth, dusted with imported Parmesan cheese and Mozzarella cheese and baked till golden brown

150

GAMBERI ALLA PADELLA

7 Butterflied black tiger prawns, seared with extra virgin olive oil, fresh garlic and a medley of herbs, worked into our signature Padella sauce

170

PRINCESS LINE FISH

250g Fillet of fresh line fish, crowned with 3 prawns and calamari prepared in a fresh cream and seafood stock reduction

180

CALAMARI RIPIENI

Calamari tubes stuffed with spinach and ricotta, topped with homemade Napolitana sauce flavoured with chilli and fresh basil. Topped with Mozzarella cheese, dusted with Parmesan cheese and gratinated until golden brown

125

Pasta

We serve the following pastas in our kitchen, your choice of pasta will be added to your choice of sauce. Spaghetti, Linguine, Fettuccine and Penne. Due to popular demand we do offer a gluten free pasta at an extra cost.



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THE GEYSER

A simple combination of fresh garlic, extra virgin olive oil, fresh chilli and back bacon

BEEF LASAGNE

Lasagne sheets inter-layered with beef mince, homemade Napolitana sauce and imported Parmesan cheese. Topped with Mozzarella cheese and baked till golden brown

CHICKEN LASAGNE

Lasagne sheets inter-layered with sliced chicken breast, homemade Napolitana sauce and imported Parmesan cheese. Topped with Mozzarella cheese and baked till golden brown

ARRABIATA

Homemade Napolitana sauce flavoured with fresh chilli and fresh garlic

BOLOGNESE

Local beef mince flavoured with braised onion and fresh garlic, worked into our homemade Napolitana sauce

TOAD IN PASTA

Chorizo sausage and black mushroom worked into a fresh cream sauce flavoured with fresh chilli and a hint of homemade Napolitana sauce

LADY & THE TRAMP

Succulent handmade Italian style meatballs, flavoured with fresh garlic, basil and onions. Baked in our wood burning pizza oven and worked into a Napolitana sauce and tossed through spaghetti

GNOCCI PICCANTE

Delicate homemade potato dumplings, worked into a homemade Napolitana sauce, local beef mince, fresh chilli and fresh cream

CARBONARA

Fresh cream, smoked back bacon, onion and imported Parmesan cheese, and in the age old tradition style a raw egg is added to a cooked pasta

75

ALFREDO

Fresh cream, black mushrooms and smoked back bacon

75

80

FRUTTI DI MARE

Prawns, calamari, mussels and line fish, flavoured with white wine and fresh garlic and worked into a homemade Napolitana sauce

95

80

CARTOCCIA

Searred calamari steaks strips and Canadian salmon worked into fresh cream flavoured with seafood stock and chives

105

POLLO FUNGHI

Grilled chicken breasts, black mushrooms and bound with fresh cream

80

65

POLLO POMODORI

Grilled chicken breasts and Calamata olives worked into a homemade Napolitana sauce

70

80

BRESATA DI PADELLA

Roasted vegetables worked into our signature Padella sauce

75

85

BILTONG PASTA

Biltong powder, fresh cream, sundried tomato and whole-grain Dijon mustard. Dusted with Danish Feta and biltong

90

85

BUTTERNUT PANZEROTTI

Delicate pasta parcels filled with butter and worked into our signature Padella sauce

90

85

SPINACH & FETA PANZEROTTI

Delicate pasta parcels filled with spinach and ricotta and worked into a Napolitana, bound with a dash of cream

90

PESTO

Basil pesto, extra virgin olive oil and grated Parmesan

75

80

MATRICIANA

Homemade Napolitana sauce flavoured with fresh chilli, fresh garlic and back bacon

80



Pizza

All our pizza bases are homemade and we use our homemade napolitana sauce on the base unless otherwise specified.

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PESCATORE

Mussels, prawns and calamari prepared in a homemade Neapolitana sauce

MEXICANA

Homemade pizza topped with Bolognese, Mozzarella, mushroom and fresh chilli

SICILIANA

Anchovies, capers and Mozzarella cheese

BILTONG

Biltong powder, biltong, Feta, sundried tomatoes and Mozzarella cheese

ANTIPASTO

Pancetta, bresaola, Parma ham, coppa, balsamic vinegar and red wine reduction, red onion marmalade and Mozzarella cheese

MAIALE

Pulled pork, monkey gland sauce, red onion marmalade and Mozzarella cheese

ZUCCA

Roasted butternut, Gorgonzola, chorizo and Mozzarella cheese

95

POLPETTA

Meatballs, Neapolitana sauce and Mozzarella cheese

80

PESTO

Chicken prepared in basil pesto, avocado, Danish Feta and peanuts

85

FEGATINI

Chicken livers prepared with onion, white wine, homemade Neapolitana sauce and fresh chilli and bacon. Bound with fresh cream and Mozzarella cheese

95

BRESATA

Grilled broccoli, cauliflower, carrot, green beans, onion, baby marrow and Mozzarella cheese

110

VEGETARIAN

Mushroom, baby marrow, sweet corn, green beans and Mozzarella cheese

95

CARNE

Salami, bacon, chicken, chorizo, caramelised onion and Mozzarella cheese

90

BIBOP

Black mushroom, bacon, onion, pineapple and Mozzarella cheese

85

85

85

85

85

90

90



Dessert



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LADY LAVENDER

A baked lavender cheesecake flavoured with lavender and finished off with caramelised sugar

ASSAULTED

A dark chocolate cake inter-layered with a salted caramel, topped with a chocolate grenache, flavoured with coarse salt

ITALIAN KISSES

Flavoured ice-cream smothered with various chocolate

MALVA PUDDING

A homemade ginger sponge, served with a homemade creme anglaise

45

PIGGY IN THE MIDDLE

A yoghurt vanilla sponge inter-layered with cream cheese flavoured bacon, topped with Italian meringue and crispy bacon. Drizzled at your table with maple syrup

45

AFFOGATO

Traditional Italian dessert, homemade vanilla pod ice-cream drizzled with honey and Frangelico and served with a shot of espresso

45

BAKED CHEESECAKE

Simons famous flavoured baked cheesecake (enquire what flavour we have today)

45

45

55

45

