

La Piazza

Continental Cafe / Restaurant

Monday to Friday
Trading Hours: 07:00 - 22:00

Saturday to Sunday
Trading Hours: 08:00 - 22:00

ANTIPASTO-STARTERS

POLENTA CON FUNGI PORCINI E FORMAGGIO FUSO TRADITIONAL ITALIAN CORN MEAL GRILLED WITH PORCINI MUSHROOM & MELTED MOZZARELLA CHEESE SERVED ON A BED OF ITALIAN TOMATO SAUCE	R45
CARPACCIO THINLY SLICED RAW BEEF FILLET, DRESSED WITH PARMESAN CHEESE, OLIVE OIL, ROCKET	R65
CALAMARI GRILLED CALAMARI TUBES, GARLIC & CHILLI	R60
MELANZANE CRUMBED & DEEP FRIED SERVED ON A SALSA	R50
PIATTO FORMAGGI E CARNE MORTADELLA, PROSCIUTTO, SALAMI, GORGONZOLA, FONTINA, PARMESAN CHEESE, MOZZARELLA, OLIVES & A FOCACCIA BREAD	R95
ZUPPA DI COZZE MUSSELS DONE WITH A WHITE WINE, GARLIC, LEMON, ONIONS, CELERY, ANISEED & FRESH CREAM SERVED WITH GARLIC BRUSCHETTA	R65
ARANCINI RICE BALLS FILLED WITH MOZZARELLA & HAM DEEP FRIED SERVED WITH A ARRIBIATTA SAUCE	R45
GAMBERI ALLO SPIEDO PRAWNS WRAPPED WITH COPPA HAM GRILLED & SERVED WITH SWEET CHILLI SAUCE	R65
BRUSCHETTA TRIO BASIL PESTO, TOMATO & PARMESAN SHAVING, OLIVE TAPENADE, GORGONZOLA, CARAMELISED ONION & SUNDRIED TOMATO PESTO	R50

SALADS

INSALATA GORGONZOLA PEAR, GORGONZOLA, WALL NUTS, CHERRY TOMATOES, ONIONS TOSSED IN OLIVE OIL & BALSAMICO	R65
INSALATA TRI COLORE AVOCADO, TOMATO MOZZARELLA DRIZZLED WITH BALSAMIC OLIVE OIL DRESSING & PESTO WITH BRUSCHETTA ON THE SIDE (NO LETTUCE INCLUDED)	R70
INSALATA CESAR CLASSIC CAESAR SALAD SERVED WITH CROUTONS ANCHOVIES & CAESAR DRESSING	R70
INSALATA GRECA OLIVES, FETA, CUCUMBERS, TOMATOES, CHOPPED MINT, GARLIC TOSSED IN VIRGIN OLIVE OIL	R60
INSALATA BELLA GRILLED CHICKEN STRIPS, PARMA HAM, ROCKET, CHERRY TOMATO, OLIVES WITH GRILLED HALOUMI & PESTO	R70
INSALATA GAMBERI PRAWNS, AVOCADO, SERVED IN A PEPPADEW, CORIANDER & BRANDY MAYONNAISE DRESSING	R80

• RISOTTO •

PORCINI RISOTTO ITALIAN RICE WITH PORCINI MUSHROOMS & WHITE WINE, TOPPED WITH PARMESAN SHAVINGS	R100
RISOTTO GAMBERI ITALIAN RICE WITH PRAWN MEAT, WHITE WINE & ITALIAN TOMATOES, TOPPED WITH PARMESAN SHAVINGS	R 120
RISOTTO ZUCCA ITALIAN RICE WITH ROASTED BUTTERNUT & CHICKEN, TOPPED WITH PARMESAN SHAVINGS	R90

MAMMA MIA R85
HAM, MUSHROOM, OLIVES, FETA, ROCKET, GARLIC

MEAT LOVERS R95
BACON, RUMP, CHICKEN, SALAMI, HAM, ONION

TROPICAL - PINEAPPLE, BACON, BANANA R85

ITALIANO - SAUSAGE, MIXED PEPPERS, GARLIC, PEPPADEWS, ONION, CHILLI R90

CHICKEN TIKKA R85
CHICKEN, TIKKA SAUCE, ONION, MIX PEPPERS

SUPREME - ABSOLUTELY EVERYTHING R120
(NO AVO, NO SEAFOOD)

CALZONE - FOLDED PIZZA R10 EXTRA

HALF & HALF R100

GLUTEN FREE PIZZA BASE w/A R18

EXTRA

TOPPINGS

CHEESES, MEATS R15

VEG & FRUIT R10

SHELLFISH, SEAFOOD R25

PARMA HAM, IMPORTED MEAT R25

RAVIOLI

HOME MADE PASTA FILLED WITH BEEF, TOPPED WITH MUSHROOMS, CHERRY TOMATOES & A DASH OF CREAM

R90

PANZERROTI

HOMEMADE PASTA POCKETS FILLED WITH SPINACH & RICOTTA, TOSSED IN BUTTER & SAGE SAUCE

R85

SPAGHETTI AL CARTOCCIO

MUSSELS, PRAWNS, CLAMS & CALAMARI SERVED IN A NAPOLITANA SAUCE, BAKED IN OUR WOODFIRE PIZZA OVEN

R120

SPAGHETTI VONGOLE

CLAMS SERVED WITH TOMATOES, RED WINE PEPPERS, CHILLI, OLIVE OIL AND GARLIC

R90

POLLO FETTUCCINE

PAN FRIED CHICKEN STRIPS, PORCINI MUSHROOM, GARLIC, WHITE WINE & CREAM

R85

AGNOLOTTI RIPENI E MANTECATI AL CAPRIOLO

STUFFED PASTA WITH BRAISED VENESION & PORCINI MUSHROOM SAUCE

R95

EXTRAS / SUBSTITUTIONS WILL BE CHARGED FOR

POLLO E CARNE / POULTRY & MEAT

ALL MAIN DISHES SERVED WITH A CHOICE OF STARCH OR VEG UNLESS OTHERWISE STATED

SIRLOIN TAGLIATA (CUT IN STRIPS) 300G OF SIRLOIN CUT INTO STRIPS & GRILLED THE ITALIAN WAY SERVED WITH ROCKET, CHERRY TOMATOES & PARMESAN CHEESE	R125
FILETTO 250G PRIME FILLET, CHAR GRILLED TO PERFECTION	R130
FILETTO DI MARSALA FILLET MEDALLIONS TOPPED WITH ITALIAN MARSALA WINE, CREAM & MUSHROOMS SERVED ON A BED OF PASTA	R135
T-BONE FIORENTINA (T-BONE 500G) 500G T-BONE CHAR - GRILLED TO PERFECTION	R120
CHICKEN PARMESAN CHICKEN BREAST FILLED WITH PROSCIUTTO & DEEP FRIED IN A PARMESAN BATTER SERVED WITH FETTUCCINE PASTA & A NAPOLITANA SAUCE	R90

SPECIALITY DISHES

ALL MAIN DISHES SERVED WITH A CHOICE OF STARCH OR VEG UNLESS OTHERWISE STATED

OSSO BUCO - BRAISED VEAL SHANKS IN A TOMATO & WHITE WINE SAUCE W/A	R135	HERB FILLET - 250G FILLET COOKED WITH FRESH HERBS, GARLIC & OLIVE OIL	R135
FAGOTTINO - BEEF FILLED WITH PROSCIUTTO, MOZZARELLA CHEESE AND ARTICHOKE COOKED IN GARLIC & WHITE WINE	R130	CARRÉ DI AGNELLO FOUR LAMB CUTLETS ROASTED IN OUR WOOD FIRE OVEN	R135
SALTI IN BOCCA ALLA ROMANA TWO VEAL MEDALLIONS WRAPPED WITH PARMA HAM & SAGE SERVED WITH POLENTA	R125	BABY CHICKEN (BUTTERFLY) PERI PERI OR LEMON & HERB PLEASE NOTE OUR BABY CHICKEN TAKES A MINIMUM OF 30MIN TO COOK AS IT IS FRESHLY PREPARED	R110

PESCE / FISH

ALL MAIN DISHES SERVED WITH A CHOICE OF STARCH OR VEG UNLESS OTHERWISE STATED

GAMBERI ITALIANO R140
PAN SEARED PRAWNS WITH GARLIC, CHERRY TOMATOES, WHITE WINE & BRANDY

GAMBERI R135
6 PRAWNS GRILLED IN LEMON & HERB OR PERI-PERI SAUCE

KING KLIP SQ
GRILLED WITH FRESH HERBS & GARLIC & CHOICE OF LEMON BUTTER OR GARLIC SAUCE

CALAMARI R95
CALAMARI TUBES GRILLED WITH FRESH LEMON AND GARLIC

FISH OF THE DAY SQ
WE SPECIALIZE IN VARIOUS LINEFISH DEPENDING
ON SEASON & AVAILABILITY (ASK YOUR WAITRON)

CONTORNI / SIDES

INSALATA (SIDE SALAD) R20

PURE DI PATATE (MASH) R20

PATATE FRITTE (FRENCH FRIES) R20

VEGETALI ARROSTO (MIXED ROAST VEG) R20

PATATE ARROTI (ROASTED POTATOES) R20

CREMA DI SPINACI - CREAMED SPINACH R20

SAUCES R20
MUSHROOM, PEPPER, CHEESE & MUSHROOM, PERI-PERI, LEMON BUTTER, GARLIC BUTTER,
SALSA VERDE

BAMBINOS

BAMBINO PIZZA - ANY TWO TOPPINGS	R45
BAMBINO PASTA BOLOGNESE / NAPOLITANA	R45 PLAIN R20
BAMBINO STEAK BURGER FILLET SERVED ON A PANINI ROLL SERVED WITH CHIPS	R50
BAMBINO POLLO CRUMBED CHICKEN STRIPS SERVED WITH CHIPS	R40

ONLY FOR CHILDREN BELOW THE AGE OF 10

DOLCE E GELATI

(CAKE & ICE CREAM)

CHOCOLATE SPRINGROLLS CHOCOLATE GANACHE SERVED IN A SPRING ROLL WRAPPER SERVED WITH VANILLA ICE CREAM	R55
PANNA COTTA SOFT AND LIGHT VANILLA PANA COTTA SERVED ON A BLUE BERRY COULIS	R45
TIRA MI SU FINGER BISCUITS DUNKED IN ESPRESSO COFFEE & BRANDY & MASCARPONE CHEESE	R45
ICE CREAM & CHOCOLATE SAUCE	R35
CHOCOLATE FONDANT HOT SOFT CENTRED CHOCOLATE PUDDING ON A MIXED BERRY COULIS SERVED WITH VANILLA ICE CREAM	R50
BAKED ALASKA BISCUIT BASE TOPPED WITH DOUBLE CARAMEL ICE CREAM COVERED IN MERINGUE & FLAMED	R45
CAKE OF THE DAY	R35

EXTRAS / SUBSTITUTIONS WILL BE CHARGED FOR