



Antipasti

Carpaccio di Polpo **R135**

Thinly sliced marinated octopus served cold with celery, spring onion, tomato and bruschetta

Vitello Tonnato **R135**

Thinly sliced poached veal topped with a tuna, caper & anchovy mayonnaise, served with sliced Roma tomato & bruschetta

Frittelle di Bianchetti **R125**

Deep-fried whitebait served with home-made basil mayonnaise and fresh rocket

Rognoni di Bruschetta **R118**

Bruschetta with lamb kidneys cooked with garlic, olive oil, parsley, chilli, onion & brandy

Pasta e Secondi

Spaghetti alle Vongole **R185**

Thin pasta with clams, extra virgin olive oil, garlic, chili, parsley & white wine

Pappardelle ai Fegatini di Pollo **R175**

Free range chicken livers with onion, garlic, sage, brandy, chilli, tomato & a touch of cream, served with fresh, wide ribbon pasta & parmesan

Ragu alla Toscana **R185**

Slow cooked Tuscan veal stew with fresh herbs, tomato & red wine, tossed with fresh pasta

Tortelli di Barbabietola **R185**

Fresh pasta parcels filled with pancetta, leeks, walnuts & ricotta, topped with parmesan & a walnut & sage butter

Gamberoni alla Griglia **R275**

Queen prawns grilled with a touch of garlic, served with potato wedges and a tomato, feta & caperberry salad

Costolette d'Agnello **R225**

Herb-rubbed free-range lamb cutlets grilled M/R, served with tender stem broccoli, roast butternut and potato wedges



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