

Dinner Menu - Antipasti

Caprese Salad	Thinly sliced tomato and mozzarella fior di latte.	R 72.00
Vitello tonnato	Thinly sliced meat served with a tuna/mayonnaise sauce.	R 85.00
Lumache aglio/burro	Snails in a garlic butter sauce.	R 68.00
Insalata Al Dente	Mixed green salad, tomato, onions, feta, black olives and grilled peppers.	R 62.00
Springbok Carpaccio		R 92.00
Parma Ham and Melon (seasonal)		R 84.00
Al Dente Melanzane (V)	Aubergines (rolled) with napoletana sauce & mozzarella cheese, baked in the oven.	R 64.00
Lingua al verde	Tongue in green sauce.	R 72.00
Smoked Salmon		R 96.00

Dinner Menu - Primi

Pasta Napoletana		R 73.00
Pasta Bolognese		R 88.00
Pasta Prawns	Prawns, garlic, parsley, olive oil - chilli served separately.	R 110.00
Pasta Primavera	Fresh cherry tomatoes, cubed mozzarella cheese, black olives, garlic, olive oil and balsamic vinegar - COLD SAUCE.	R 84.00
Pasta basil pesto	Fresh basil, nuts, parmesan cheese and olive oil.	R 82.00
Tagliatelle del cuoco	Tagliatelle with prawns, zucchini, cream, saffron and lemon rind.	R 128.00
Creste al salmone e vodka	Pasta with smoked salmon and vodka.	R 110.00
Spaghetti cozze e vongole	Spaghetti with clams and mussels.	R 102.00
Paniscia	A traditional risotto from the Piemonte area (salami, borlotti beans and red wine) - allow at least 20 minutes prep. time.	R 110.00
Risotto di mare	Seafood risotto. Allow at least 20 minutes prep. time.	R 135.00
Ravioli di carne con tartufo	Meat ravioli served with truffle sauce.	R 112.00
Ravioli spinacci e ricotta	Spinach and ricotta ravioli served with butter and sage.	R 102.00

Dinner Menu - Carne

Filetto Madagascar	250g beef fillet served with a brandy and peppercorn sauce.	R 168.00
Cotolette di maiale	Herb crusted pork chops.	R 105.00
Medaglioni di maiale	250g pork fillet in a creamy mushroom sauce.	R 115.00
Lamb Chops	Pan fried in butter, rosemary and white wine.	R 168.00
Petti di pollo al limone	Chicken breast in a lemon/butter	R 94.00
Petti di Pollo alla pizzaiola	Chicken breast in a pizzaiolo sauce	R 99.00

Dinner Menu - Pesce

Fritto misto	A selection of fried seafood.	R 170.00
Calamari della vedova	Pan-fried calamari in a chilli and white wine sauce.	R 128.00
Fish of the day	Subject to availability - sq	R 0.00
Grilled prawns	6 king prawns served with rice and seasonal vegetables -sq	R 0.00

Dinner Menu - Dolci

Creme caramel		R 55.00
Tiramisu`		R 58.00
Gelati	Homemade Italian ice-cream	R 55.00
Lemon Sorbet		R 55.00
Tartuffe ice-cream		R 55.00
Italian kisses		R 55.00
Salted chocolate and caramel dessert		R 55.00
Lemon and Lime Cheesecake		R 55.00