

Lunch Menu - Antipasto

Al Dente Platter for 1	Mixed antipasto platter with italian cold meats, grilled veg, cheese and pickles (served with half ciabatta bread)	R 94.00
Al Dente Melanzane (V)	Grilled Aubergines (rolled) with napoletana sauce and mozz. cheese, baked in the oven (served with ciabatta bread)	R 67.00
Parma Ham and Melon	Seasonal	R 84.00
Springbok Carpaccio		R 92.00
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 84.00
Lumache aglio/burro	Snails in garlic butter	R 68.00
Insalata Al Dente	Mixed green salad, tomato, onions, feta, black olives and grilled peppers.	R 60.00
Lingua al verde	Ox tongue in green sauce	R 72.00
Smoked salmon		R 76.00

Lunch Menu - Panini

Parma

Prosciutto and emmental cheese served with freshly baked ciabatta bread and a small side salad.

R 73.00

Venezia (V)

Grilled peppers, mozzarella cheese and grilled aubergines served on freshly baked ciabatta bread and a small side salad.

R 56.00

Lunch Menu - Soup

Minestrone (V)

R 45.00

Lentil Soup (V)

R 45.00

Pasta & Fagioli

R 45.00

Lunch Menu - Salads

Al Dente Salad	Lettuce, tomato, cucumber, onion, feta, black olives and grilled peppers	R 64.00
Caprese Salad	Sliced tomato and mozzarella fior di latte topped with fresh basil leaves (served with ciabatta bread)	R 71.00
Chicken Salad	Grilled chicken strips, lettuce, tomato, onions, cucumber and feta cheese	R 76.00
Parma Ham Salad	Lettuce, tomato, cucumber, onions, parma ham, roasted nuts and boiled egg	R 78.00

Lunch Menu - Chicken

Chicken Limone	Pan-fried chicken breast, lemon butter sauce (served with pasta)	R 94.00
Chicken pizzaiola	Pan-fried chicken breast in a pizzaiola sauce (napoletana sauce, black olives and capers).	R 99.00
Grilled Chicken	Grilled chicken breast (served with salad)	R 79.00

Lunch Menu - Pasta

Special Pasta	Freshly made WHOLE WHEAT and GLUTEN-FREE pasta (additional R10 will be added to the pasta dishes below for GLUTEN-FREE)	R 10.00
Pasta Napoletana (V)	Basic tomato sauce	R 73.00
Pasta Bolognese	A slow cooked meat-based sauce including the following ingredients: onions, celery, carrot, wine and tomato.	R 88.00
Pasta Prawns	Prawns, garlic, parsley, olive oil and chilli (served sep.) - not tomato based	R 110.00
Pasta Primavera (V)	Mainly served in summer as the sauce is cold. Fresh cherry tomatoes, cubed mozzarella cheese, black olives, garlic, olive oil and balsamic vinegar	R 84.00
Pasta Basil Pesto (V)	Fresh basil, pine nuts, parmesan cheese and olive oil	R 82.00
Tagliatelle del cuoco	Tagliatelle with prawns, zucchini, cream, saffron & lemon rind.	R 128.00
Create salmone & vodka	Pasta with smoked salmon and vodka.	R 110.00
Spaghetti cozze & vongole	Spaghetti with clams and mussels.	R 102.00
Paniscia (allow at least 20 minutes prep time)	A traditional risotto from the Piemonte area (salame, bro lotto beans & red wine)	R 110.00
Risotto di Mare (allow at least 20 minutes prep time)	Seafood risotto	R 135.00
Ravioli di carne con tartuffo	Homemade meat ravioli served with truffle sauce.	R 112.00
Ravioli spinach and ricotta	Spinach and ricotta ravioli served with butter and sage OR napoletana sauce.	R 102.00

Lunch 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

Lunch 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	Served with seasonal vegetables - sq	R 0.00
Grilled prawns	Served with rice and seasonal vegetables - sq	R 0.00