

## *Antipasti/Tapas/Bruschetta*

- Roasted butternut & gorgonzola pot** R60  
Roasted butternut and creamy gorgonzola, dried sage married in a pastry pot
- Pate di fegato di pollo** R60  
Melt-in-your-mouth chicken liver pâté served with crostini
- Carpaccio di manzo** R77  
Lightly seared tenderloin sliced thin, a drizzle of caper cream dressing, fresh rocket and formaggio parmigiano
- Bastoni Mozzarella** R39  
Lightly crumbed and fried mozzarella sticks served with an artichoke dip
- Fungi cremosi** R40  
Creamy mushrooms touch of black pepper (bruschetta)
- Fegatini di pollo** R51  
Braised chicken livers cooked in sherry cream (bruschetta)
- Bastoni gorgonzola polenta** R39  
Grilled polenta fries infused with thyme and gorgonzola
- Piatto di olive miste** R49  
Warm garlic olives, green olives and tapenades (bruschetta)
- Halloumi avvolto** R49  
Halloumi cheese cracked black pepper, lemon zest wrapped in a vine leaf and baked till soft and flavoursome
- Gamberoni all'aglio** R72  
Prawns pan fried with garlic, white wine and a touch of chili (bruschetta)
- Torzo di melanzana** R40  
Layers of melanzane, fresh tomato and mozzarella cheese drizzled with balsamic (bruschetta)
- Affetati Misti - (platter for one person - R88) (platter for two - R160)**
- Platter of assorted Mediterranean flavours - prosciutto, mortadella, salami, olives, aubergine, basil pesto, apenades (dips), mozzarella, brie, blue cheese, bruschetta and olives served with focaccia bread**
- Vegetarian Misti - (platter one person - R65) (platter for two - R113)**
- Platter of assorted vegetarian flavors - marinated red and yellow peppers, melanzane, zucchini, tapenades (dips), mozzarella, brie, blue cheese with focaccia, olives and more ...**

## *Insalata*

- Insalata Caprese** R66  
A traditional combination of Mozzarella cheese, baby tomatoes, fresh basil and basil pesto
- Insalata Italian Classico** R60  
Iceberg lettuce, mozzarella cheese, fresh tomato, red onion and olives, dressed with a balsamic vinaigrette
- Insalata pollo arosto** R76  
wood oven roasted chicken, crispy fried bacon, cherry tomatoes, olives, cucumber, carrots and mixed leaves - dressed with a mustard mayonnaise
- Insalata Prawn and Calamari** R80  
Pan seared Queen prawns and calamari tubes, cherry tomatoes, cucumber and crumbled feta cheese, mixed leaves - dressed in a herb vinaigrette
- Insalata Avocado Caesar** R70  
Fresh avocado, cherry tomatoes, croutons and flaked parmesan cheese, placed with crisp Cos lettuce and an unforgettable Caesar dressing
- Insalata Halloumi and peppe rosso** R70  
Marinated sweet red peppers, grilled halloumi cheese, cucumber, carrot and baby tomatoes, tossed together with mixed lettuce dressed with a red pepper vinaigrette

## *Dolci*

- Tiramisu** R50  
Our own version. Mascarpone cheese, biscotti All'Uovo, espresso coffee and Amaretto
- Ice cream and hot chocolate sauce** R40
- Sticky Date** R45  
Served with crème anglaise and ice cream
- Italian Kisses** R38
- Al forno torta di formaggio** R45  
Picobella's famous baked chocolate cheesecake
- Panna cotta caffè** R55  
Smooth baked coffee infused cream dessert with kahlua
- Polenta & Orange Cake** R45