

## ANTIPASTI

'Fior Di latte' mozzarella and tomato salad with basil oil **59**

Half-shell mussels in a cream, garlic and leek sauce served with a small herb pita **65**

Starter pasta of the day – ask your waitron about today's choice **65**

Salad of beetroot, rocket, Danish-style feta, toasted almonds with a balsamic glaze **65**

Selection of Italian cured meats with marinated olives served with a small herb pita **79**

Salad of springbok carpaccio, rocket, pine nuts, pecorino, avocado (seasonal) with a basil pesto dressing **79**

## SECONDI

Crumbed chicken fillet with black pepper and pecorino, zucchini fritters and fries **125**

Grilled pork fillet and honey parsnips in a garlic and ginger sauce served with a mixed salad **159**

Fish of the day – ask your waitron about today's preparation method **165**

Grilled barbeque lamb cutlets with a roast red pepper, cherry tomato and feta salad with fries **185**

Slow-roast lamb shank served with mash **195**

Grilled medallions of beef fillet with grilled tomato, rocket and a honey mustard cream sauce served with fries **195**

**Need a gift idea? Ask your waitron about our Basilico gift vouchers.**

## PIZZA

Garlic Pizza **39**

Garlic Pizza with cheese **65**

Margherita – tomato, mozzarella **74**

Andria – fresh tomato, basil **97**

Basilico – avocado (seasonal), bacon, mushrooms, onions, touch of garlic **127**

Capricciosa – ham, mushrooms, olives, artichokes **127**

Casalinga – ham, eggs **113**

Frutti Di Mare – prawns, mussels, calamari **143**

Inferno – pepperoni, onion, chilli **117**

Mediterranean – Peppadew™ piquanté peppers, feta, olives, onion **133**

Milan – anchovy, capers, onion **113**

Modena – brie, rocket, pear **117**

Napoli – mushrooms, chicken, olives **117**

Quattro Stagioni – pepperoni, mushrooms, capers, anchovies **127**

Roma – springbok carpaccio, avocado (seasonal), rocket **133**

Rustica – salami, rocket, pecorino shavings **127**

Torino – bacon, blue cheese, pear **123**

Toscana – grilled aubergine, zucchini, peppers **107**

Turin – bolognese, onion, peppers, chilli **117**

Umbria – brie, chicken, Peppadew™ piquanté peppers, spring onion **133**

Vegetali – artichokes, mushrooms, olives, capers, broccoli, zucchini **123**

Veneto – grilled chicken, tomato, olives **123**

### CREATE YOUR OWN

Margherita – tomato, mozzarella **74**

#### CHOICE OF TOPPINGS

##### Meat

Bolognese **23**

Bacon, chicken, ham, salami **24**

Chorizo, pepperoni **25**

Springbok carpaccio **26**

Parma ham **40**

##### Fish

Anchovies, mussels **19**

Calamari **20**

Prawns **45**

##### Cheese

Mozzarella, pecorino, feta, blue cheese **24**

Brie **25**

##### Other

Chilli, garlic **6**

Aubergine, banana, broccoli, capers, cranberries, tomato, green peppers, onion, spinach, pineapple, red peppers, zucchini, spring onion **9**

Asparagus, basil, egg, cherry tomatoes, pear, mushrooms, rocket **11**

Olives, sundried tomatoes, Peppadew™ piquanté peppers **15**

Avocado (seasonal) **24**

Artichokes, pine nuts, Basil pesto **25**

GLUTEN-FREE PIZZA BASES  
ADDITIONAL R26  
BANTING PIZZA BASES  
ADDITIONAL R20

## INSALATA

Spinach, avocado (seasonal), grilled black mushrooms, warm crispy bacon, croutons and pecorino cheese **89**

Flame-grilled chicken on cos lettuce, deep fried capers, eggs, croutons, with balsamic dressing **89**

Mixed baby leaves with mozzarella, tomato, artichokes, olives, zucchini and basil served with a herb pizza **89**

Flame-grilled chicken, roast pumpkin, feta and honey on a bed of salad leaves **95**

Norwegian salmon, mixed baby leaves and baby potatoes with a horseradish sour cream dressing **125**

## PASTA

Choose from **fettuccine, penne or spaghetti** to accompany your sauce

Oven-roast peppers, aubergine, zucchini and tomato **110**

Red and green peppers, chilli peppers and tomato **110**

Bacon, cream, mushrooms **115**

Flame-grilled chicken fillet in a cream and mushroom sauce with fresh thyme **115**

Chorizo sausage, green beans and roast red pepper sauce **119**

Half-shell mussels, in a leek, cream, garlic and white wine sauce **119**

Norwegian salmon, mint and garden peas in a white wine, cream and Dijon mustard sauce **135**

Prawns, garlic and chilli in a tomato cream sauce **139**

## RISOTTO

Flame-grilled chicken, mushrooms, spinach, mascarpone and pecorino cheese **130**

Spicy chorizo sausage, paprika, pumpkin, peas and mascarpone **130**

Norwegian salmon, cherry tomatoes, leeks, mascarpone and pecorino cheese **140**

## CONTORNI

Green salad **23**

French fries **25**

Mixed salad **25**

Cinnamon pumpkin **25**

Tomato and balsamic onion salad **25**

Rocket and pecorino salad **35**

## DOLCI

Double-cream vanilla ice cream served with chocolate sauce **45**

Malva pudding served with vanilla ice cream and a butterscotch sauce **47**

Tiramisu the 'Pick Me Up Dessert' made with Kahlua **47**

Citrus tart served with a shot of lemon vodka granita and vanilla ice cream **50**

Black cherry brownie served with vanilla ice cream and a bitter chocolate sauce **50**

Apple crumble served with vanilla ice cream and butterscotch sauce **50**

Vanilla crème brûlée served with biscotti **50**

## THE CHEF RECOMMENDS

### PASTA

Beef ravioli in a light tomato cream sauce **110**

Spaghetti with calamari, feta, cherry tomatoes in a light tomato, chilli and garlic sauce **139**

### PIZZA

Bacon, feta, avocado (seasonal) **120**

Pumpkin, feta, caramelized onion **120**

Spinach, bacon, feta **120**

Grilled calamari, chorizo and Peppadew™ piquanté peppers **135**

Chorizo, artichokes, red pimentos **130**

Pulled pork, fresh red onion, pickled jalapenos **135**

Slow-roast lamb, feta, olives and fresh mint **135**

### SECONDI

Grilled lamb rump served with a stew of garlic potatoes, mushrooms, spinach and a red wine sauce **155**

Grilled sirloin steak served with a brandy pepper sauce and fries **175**

### DESSERT

Chocolate brownie sundae (layers of crumbled brownie, roasted almonds and vanilla ice cream) **59**

*A discretionary service charge of 10% will be added to tables of 6 or more*