

## TO WHET YOUR APPETITE

**Snails** ..... R35

The tried and tested favourite with our special garlic butter and served in little bread baskets.

**Marrow bones** ..... R35

Simply poached in stock and served with Maldon sea salt, course black pepper and melba toast.

**Ostrich trio** ..... R50

Ostrich carpaccio served with parmesan and lemon-infused olive oil, ostrich liver paté with balsamic seared cherry tomatoes, and ostrich steak strips served with butter tagliatelli.

**Ostrich carpaccio** ..... R50

Paper thin slices of ostrich fillet served on peppery rocket leaves, dressed with olive oil and lemon juice, topped with grated parmesan and baby capers.

**Mussels** ..... R40

Cooked in white wine and garlic with cream and parsley and served with fresh bread.

**Peri-peri chicken livers** ..... R35

Chicken livers in a tomato, peri-peri and cream sauce served on white rice.

🌿 **Camembert** ..... R50

Crumbed and deep fried served with preserved fruit and sourdough bread.

🌿 **Pancake torte** ..... R40

Pancakes layered with cream spinach, grilled aubergine and courgette in a rich tomato sauce, panfried brown mushrooms and topped with mozzarella cheese and baked in the oven and served with a small side salad.

**Smoorsnoek stack** ..... R45

Shredded smoked snoek with smoked mussels, diced tomatoes, spring onions and watercress served with lemon mayonnaise and basil pesto dressing.

## SALADS

(Available in individual or table sizes)

- 🌿 **Bello Cibo's house salad** ..... R35 / R55  
A fresh seasonal salad consisting of mixed garden greens, cherry tomatoes, lightly steamed baby veggies, croutons and crumbed feta cheese.
- The chicken's ultimate fantasy** ..... R40 / R60  
Grilled chicken breast with lemon butter and honey basting served with white wine infused pears, piquant peppers, gorgonzola 'dolce latte' and watercress.
- Oudtshoorn on a plate** ..... R45 / R65  
Seared ostrich fan fillet served with Tantinki goats cheese, black olives, sundried tomatoes and mixed lettuce with a balsamic reduction and basil pesto oil.
- Rare roast beef / ostrich salad** ..... R45 / R65  
Fresh rocket, baby beetroot, orange, walnut and feta.

## ITALIAN STAPLE FOOD

### PRIMA PASTA

- 🌿 **Spaghetti al pesto** ..... R40  
Homemade basil pesto and parmesan cheese.
- 🌿 **Spaghetti con pomodoro** ..... R50  
Cherry tomatoes cooked in olive oil with basil pesto and parmesan cheese.
- Spaghetti al ragu (outside Italy this would be bolognese)** ..... R55  
Minced beef and pork, slowly cooked with onions, celery and carrots in a thick tomato sauce.
- Tagliatelli al sugo di pollo** ..... R60  
Panfried chicken breast strips with mushrooms and green peas in a cream and sundried tomato sauce.
- Tagliatelli di struzzo** ..... R65  
Panfried ostrich fillet with crispy bacon, mixed mushrooms and courgettes in Amarula cream sauce.
- Tagliatelli salmone affumicato** ..... R60  
Smoked salmon, panfried with peppers and onions in a cream sauce, served with fresh lemon wedges.
- Cartoccio** ..... R75  
Foil parcel filled with tagliatelli and topped with mussels, prawns and calamari in a rich tomato and garlic cream sauce with fresh tarragon.



## PIZZA DI NAPOLI

We make our own thin crisp base topped with homemade tomato sauce, mozzarella, salt, pepper and oreganum.

- 🌿 **Pizza aglio & olio** ..... R30  
Olive oil, garlic, onions and feta.
- 🌿 **Pizza margherita** ..... R40  
Tomatoes and mozzarella.
- Pizza di parma** ..... R70  
Margherita topped with parma ham, rocket and parmesan cheese.
- 🌿 **Pizza vegetariano** ..... R55  
Cherry tomatoes, onion, mushrooms, olives, courgettes and mixed peppers.
- 🌿 **Pizza mediterranea** ..... R55  
Spinach, olives and feta.
- Pizza con pollo** ..... R65  
Chicken, bacon, peppadew and mushrooms with feta.
- Pizza fantasia** ..... R75  
Ham, bacon, mushrooms, onion, mixed peppers and pineapple.
- Pizza con frutti di mare** ..... R85  
The ultimate in seafood variety.

## MAIN MEALS

- Pollo alla romano** ..... R75  
Panfried chicken breasts, flambéed with sherry, topped with mushrooms and mozzarella and grilled to perfection.
- Ostrich saltimbuca** ..... R85  
Thin escalopes of ostrich, quickly panfried and topped with parma ham and sage and served with verjuice reduction.
- Black tiger prawns** ..... R14 ea  
Large king prawns, peeled and deveined, panfried in lemon, garlic and butter or peri-peri and served with spicy rice.
- Seafood broth** ..... R65  
Prawns, mussels and calamari poached in a light stock and served with julienne vegetables and served with toasted ciabatta.
- 🌿 **Pancake torte** ..... R65  
Pancake layers filled with creamy spinach, fried mushrooms with truffle oil, grilled courgette and aubergine in a rich tomato sauce, topped with mozzarella and baked in the pizza oven. Served with a crisp garden salad.
- Panfried hake** ..... R65  
Panfried fillets in a butter, lemon and cream sauce.

## GRILLS

All grills are served with salad or vegetables and chips, baked potato or rice. 200g / 300g

Rump steak..... R70 / R90

T-bone steak (500g) ..... R95

Beef fillet ..... R80 / R110

Ostrich fan fillet..... R90 / R120

Venison fillet (see blackboard for selection)..... R80 / R110

Chicken breast ..... R55 / R75

zomato

**YOU SAUCY THING** ..... R15

Pepper, mustard and port cream sauce

Mushroom cream sauce

Cheddar and mozzarella sauce

Chilli and tomato sauce

Amarula, honey and berry sauce.

*Please refer to the blackboard for the desserts of the day.*

# Wine list

## SAUVIGNON BLANC

**Van Loveren Sauvignon Blanc..... R65**  
(Robertson) Fruity and invigorating with a crisp, dry finish, from the Robertson Valley.

**Karusa Southern Slope Sauvignon Blanc..... R70**  
(Klein Karoo) A clean cut wine with a limey minerality and erupting with green fig and cut grass notes topped with tropical fruit flavour. A flinty, crisp and fresh white fruit palate.

**Brampton Sauvignon Blanc..... R75**  
(Stellenbosch) A zesty Sauvignon Blanc from the cellars of Rustenberg. New style with aromas of passion fruit, gooseberry and litchi – this is a summertime sipper of note.

**Raka Sauvignon Blanc..... R85**  
(Elgin/Walker Bay) Subtle gooseberry on the nose and palate with herbal notes and good length on the finish.

## CHENIN BLANC

**Boland Chenin Blanc..... R55**  
(Paarl) Green fig with slight tones of guava showing in the bouquet and on the palate with a crisp lemon finish. Easy drinking.

**Tukulu Chenin Blanc..... R65**  
(Darling) A wooded Chenin Blanc, showing opulent fruit with layers of citrus and nuts.

## CHARDONNAY

**Rooiberg Chardonnay..... R65**  
(Robertson) Lightly oaked, soft and round with layers of ripe melon and peach flavours. Elegant, yet firmly structured with a lingering aftertaste.

**Brampton Unwooded Chardonnay..... R75**  
(Stellenbosch) A lovely lunchtime wine, showing delicate fruit and typical aromas of poached pears and white peach. Rich and full flavoured.

**Joubert - Tradauw..... R135**  
(Klein Karoo) An elegant Chardonnay showing hints of almond and upfront tropical fruit with a lime finish. Dry and zesty.

## RIESLING

**Theuniskraal Riesling..... R60**  
(Tulbagh) An absolute stalwart with Granny Smith apple freshness and minerality and lime flavours.

## VIIGNIER

**Brampton Viognier..... R75**  
(Stellenbosch) This is a fantastic wine to accompany spicy foods, showing perfumed aromatics of ginger and spice, following through to the palate.

## SWEET/ SEMI-SWEET WINE

**Robertson Beukett..... R18 / R55**  
(Robertson) An aromatic off-dry wine, low in alcohol, with a balanced clean finish.

**Delheim Spatzendreck Late Harvest... R65**  
(Stellenbosch) A richly concentrated wine with peach and orange peel aromas. Good balance between sugar and acidity, with a lingering aftertaste.

## WHITE BLENDS

**Graça..... R16 / R50**  
(Stellenbosch) Zesty with a lively petulance from Sauvignon Blanc and Semillon. A friendly exuberant wine with a cheeky personality and continental image.

**Excelsior Pure Bred..... R16 / R50**  
(Robertson) Easy drinking fruity dry white blend. Citrus and ripe fig aromas.

**Rooiberg Classic White..... R60**  
(Robertson) A stylish off-dry blend of Chenin Blanc and Sauvignon Blanc with lively thatch nuances on the nose and floral, fig flavours.

## ROSÉ

**Nederburg Rosé..... R18 / R55**  
(Stellenbosch) Clean and fruity with refreshing flavours and a good acid structure. Aromas of strawberry, ripe berries and dried herbs.

**Raka Dry Rosé..... R18 / R55**  
(Elgin/Walker Bay) Lightly wooded with complex aromas of freshly crushed strawberries. Hints of Turkish delight and spice, all leading to a refreshing crisp finish.

**Saxenburg Guinea fowl Rosé..... R65**  
(Stellenbosch) A blend of rich Shiraz and fruity Pinotage, making this wine spicy and very accessible. A lovely lunchtime wine.



## RED BLENDS

- Excelsior Pure Bred Red** ..... R18 / R55  
(Stellenbosch) Deep red colour with blackcurrant cherries and hints of spice. Medium bodied with soft juicy tannins.
- Van Loveren River Red** ..... R18 / R55  
(Robertson) Upfront fruit and berries on the nose and palate. Soft tannins and a pleasant lingering aftertaste. A blend of Shiraz, Merlot and Ruby Cabernet.
- Du Preez Estate Red Stone Blend** ..... R60  
Medium bodied easy drinking red, a perfect pizza wine.
- Karusa Shiraz/Cabernet Sauvignon** ..... R75  
(Klein Karoo) Bright and intense crimson red colour. Loaded with ripe red berry fruit; mulberry, raspberry and red cherry. Soft integration of roasted coffee and light chocolate flavours balanced with a hint of black spice. A soft smooth but well structured palate.
- Flagstone Longitude Red Blend** ..... R75  
(Somerset West) Cabernet/Shiraz/Pinotage blend with juicy fruit and soft lingering tannins. Very accessible.
- Brampton OVR** ..... R75  
(Stellenbosch) A well constructed, medium bodied wine, with subtle aromas and hints of dark chocolate. A blend of Cabernet, Merlot and Shiraz. Easy drinking.
- Joubert Tradouw Unplugged** ..... R80  
(Tradouw /Klein Karoo) A lightly oaked Merlot/Shiraz blend showing lovely red fruit. Juicy and unpretentious.
- Hartenberg Cabernet/Shiraz** ..... R85  
(Stellenbosch) Very accessible Cabernet/Shiraz blend, with upfront fruit and soft tannins.

## CABERNET SAUVIGNON

- Excelsior Cabernet Sauvignon** ..... R70  
(Robertson) Blackish plum colour with ripe black currant and plummy fruit. Soft tannins balanced with tasty oak aromas.
- Landskroon Cabernet Sauvignon** ..... R85  
(Paarl) Harmonious, rich fruitcake flavours on the nose and palate made accessible by soft tannins.
- Porcupine Ridge Cabernet Sauvignon** ... R95  
(Franschhoek) Well integrated dark ripe fruit, with a touch of class, to accompany a good hearty meal.

## MERLOT

- Van Loveren Merlot** ..... R80  
(Robertson) Lightly oaked wine with soft strawberry notes on the nose, a rich fruity palate and soft, well balanced tannins, ensuring easy drinking.
- Fort Simon Merlot** ..... R95  
(Stellenbosch) Well structured, with ripe black plum fruit, savoury and earthy nuances and well integrated oak

## PINOTAGE

- Karusa One Tree Hill Pinotage** ..... R80  
(Klein Karoo) A dark bright colour intensity, typical flavours of sweet ripe raspberry and black cherry; the supporting oak displays dark chocolate and black spice flavours following onto the palate with a full bodied juicy, balanced structure and long finish.
- Barista Pinotage** ..... R95  
(Grapes from Robertson area) A burst of intense, rich coffee and chocolate aromas with ripe nuances of mulberry, plum and maraschino cherries.

## SHIRAZ

- Brampton Shiraz** ..... R85  
(Stellenbosch) A true Rhône style Shiraz, with rich savoury characters. The Shiraz is enhanced by a touch of Viognier, Grenache and Mourvèdre giving lovely earthy characteristics.
- Raka Biography Shiraz** ..... R140  
(Elgin/Walker Bay) A classic Shiraz with hints of dark chocolate, loads of fruit and a big tannin structure. Not for the faint hearted.

## CAP CLASSIQUE AND SPARKLING WINE

- Karusa Cuvee de la Maison** ..... R140  
(Klein Karoo) Made from the Champagne grapes, Chardonnay and Pinot Noir, showing apple freshness with a rich mouthfeel. Amazing with fresh oysters!
- Krone Borealis** ..... R120  
(Tulbach) Elegant, classic biscuit bouquet with yeasty leesy creaminess and fine persistent bubbles.
- Nederburg Cuvee Brut** ..... R85  
(Paarl) Brilliant clear colour with lasting sparkle and delicate fruitiness with a crisp, fresh lingering aftertaste.
- JC le Roux La Chanson** ..... R75  
(Stellenbosch) A sweet, very popular ruby-hued sparkler, made from Pinotage, Merlot and Shiraz, for everyday drinking and enjoyment.