

**La Vita E Troppo Breve Per Mangiare
Male E Bere Peggio!
Life is too short to eat bad and drink
worse!**

Antipasti

STARTERS

CARPACCIO ALLA ROMANA

Thinly sliced raw beef, garnished with shavings of Parmesan cheese, sliced celery, marinated mushrooms, black pepper and drizzled with extra virgin olive oil.

75

CALAMARI ALLA GRIGLIA

Fresh South Atlantic Falkland's calamari tubes and tentacles flash grilled in olive oil and butter with Calamata olives and white wine .

65

FEGATINI DI POLLO

Succulent chicken livers pan-fried in butter and olive oil with white wine, fresh cream and a hint of fresh red chilli, finished with oven dried croutons

60

MELANZANE AL FORNO (V)

Organically grown Aubergine layered with sun-ripened Italian pomodoro and topped with a light creamy béchamel sauce. Baked to perfection in the oven.

55

SCAMPI CON COZZE

Shelled medium Tiger prawns, pan-fried in white wine, garlic and parsley. Finished with grilled New Zealand mussels infused in garlic butter.

70

**Create your own antipasti, choose any 3 for
R155.00 (excluding carpaccio)**

-PRIMI PIATTI DI PASTA-

GNOCCHI TRICOLORE AI QUATTRO FORMAGGI (V)

Three different colour famous potato dumplings served with a creamy four cheese sauce.

90

TAGLIATELLE ALLA PESCATORA

Homemade Tagliatelle pasta, with prawns, calamari, mussels and line fish, tossed in a fresh tomato, onion, garlic and white wine sauce.

Also available in a cream reduction base.

120

TAGLIOLINI AL GRANCHIO

Homemade tagliolini (angel hair) pasta, tossed in a decadent sauce of crab meat, cream and fresh herbs, served piping hot.

120

RAVIOLI ALL' IMPASTICCIATA

Homemade parcels of pasta filled with beef and served with a minced fresh tomato and cream sauce with a hint of chilli sauce.

95

PANZEROTTI DI ZUCCA (V)

Homemade half moon pasta parcels, filled with pumpkin and ricotta & served with a decadently creamy pecan nut sauce

85

SPAGHETTI ALLE VONGOLE

Clams and fresh West Coast Mussels in the shell tossed in spaghetti with a sauce of tomato, white wine, garlic and fresh herbs.

105

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MAIN COURSE

FILETTO DI PESCE

Fillet of Ocean fresh line fish, served with a choice of a lemon butter and parsley or Cajun . Add Prawn sauce.R30

165

SOGLIOLA ALLA CASALINGA

*Fresh Namibian Atlantic Sole grilled in the oven. Caped with parched sliced potatoes, and a cream parmesan sauce **OR** grilled with lemon butter*

185

FILETTO A VOSTRO PIACERE

Fillet of prime beef steak, grilled to your individual preference. Served with a choice of black pepper, mushroom, four cheese sauce or herbs and wine sauce.

185

STINCO DI AGNELLO ARROSTO

Slow roasted lamb shank, coated in a vegetable , herb and wine infused reduction sauce and finished off with Nona's homemade mint sauce.

185

POLLO ALLA CASALINGA

Pan fried chicken breast with artichokes, capers, mushrooms, sundried tomatoes, leeks and a touch of garlic.

115

LASAGNE AL CASALINGA

*Wafer thin homemade pasta, with layers of fresh organic **basil**, béchamel and parmesan cheese. **OR** with layers prime ground **beef**, béchamel and Napoli sauce. Slow baked in the oven to perfection and topped with parmesan cheese.*

105



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