

What on earth could be more luxurious
than a sofa, a drink and good music?

CAPPELLO

FOOD • PASSION • PEOPLE

All half portion meals are charged at 70% of menu price.
Any extra options will be charged for accordingly.
All menu items are subject to availability.
Right of admission reserved. Fully licensed.



Vegetarian



New Item

All images are for display purpose only

OUR STORES

SOUTH AFRICAN STORES

Brooklyn	012 346 3558
Bloemfontein	051 430 7490
Boksburg	011 918 3619
Burgersfort	013 231 7013
Cape Town (Long Str)	021 426 6006
Carlton Centre	011 331 8648
Florida Road	031 312 9843
Heidelberg	info@cappello.co.za
Ghandi Square	011 492 2559
Kempton Park	011 396 1029
Kimberly	info@cappello.co.za
Kuruman	053 712 3956
Nelspruit	013 757 0560
Newtown	010 091 0307
Norkem Park	011 972 1116
O.R Tambo	011 390 1505
Rustenburg	011 592 3394
Secunda	info@cappello.co.za
Sunny Park	012 341 2850
Vanderbijlpark	016 932 0120
Welkom	info@cappello.co.za

INTERNATIONAL STORES

Botswana (Gaborone)	+26 77 39 3914
Botswana (Maun)	info@cappello.co.za
Lesotho (Maseru)	+266 2232 5498
Poland (Warsaw)	info@cappello.pl
Zambia (Lusaka)	info@cappello.co.za
Mozambique (Maputo)	maputo@cappello.co.za
Namibia (Windhoek)	+264 612 30955



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For franchise enquiries
www.cappello.co.za
+27 11 440 0864



CAPPELLIONAIRES DESERVE REWARDS



Benefits of being a Cappelionaire:

- Signing up is free! So what's holding you back?
- Every time you spend at CAPPELLO you will earn points, which may be redeemed against future visits to any CAPPELLO.
- To celebrate your birthday, we will give you a discount on your bill. This can be spent any day during the month of your birthday.
- You will receive great special offers throughout the year exclusive to you as a Cappelionaire.
- As soon as you sign up you will start earning points and after 7 days of having accumulated points, they are yours to spend!

SO SIGN UP, GET YOUR CARD ON THE SPOT AND START EARNING POINTS!



THE **CAPPELLO** WAY

The **CAPPELLO** cocktail café is more than just a place to meet. As you get lost in the moment, while enjoying a long and delicious signature **CAPPELLO** cocktail, you will realize that you have stepped in to a whole new world.

The exclusive Night lifestyle transforms you and takes you on a trip in to the ultimate definition of the good life. Premium bar service, only the best Dj's from across the country, bringing you the finest music, and the beautiful stars that grace the covers of our most popular magazines and news papers is what the **CAPPELLO** lifestyle brings to the table.

Sexy ladies and handsome gentlemen, Cigar living and cocktail sipping, the hottest Dj list and endless memories to be made, that is what awaits those that come live the **CAPPELLO** life.

CAPPELLO looks to set the latest trends when it comes to entertainment and lifestyle living.



BREAKFAST

UNO BREAKFAST

39

One egg, bacon (or sausage), tomato and a slice of toast.

ENGLISH BREAKFAST

69

Two eggs, bacon, beef sausage, grilled tomato and mushrooms served with toast.

ENGLISH WITH SIRLOIN

99

Two eggs, bacon, beef sausage, grilled tomato, mushrooms and sirloin steak served with toast.

ENGLISH WITH BOLOGNAISE

94

Two eggs, bacon, beef sausage, grilled tomato, mushrooms and mince in Napolitana sauce served with toast.

OMELETTE

65

A three-egg omelette with three fillings of your choice, served with toast.

FILLINGS:

- Cheese
- Tomato
- Onion
- Peppers
- Mushrooms
- Bacon
- Ham
- Feta
- Olives
- Jalapenos



LIGHT MEALS

- CALAMARI** 92
Calamari tubes and squid heads grilled or fried with our secret spices and served with a tangy seafood sauce and rice.
- PRAWNS** 149
Eight queen prawns grilled in lemon butter served with a tangy seafood sauce with an option of rice or chips.
- NACHOS** 85
Tortilla chips topped with melted cheddar, chunky cottage cheese and jalapeno's. Served with guacamole and salsa.
Add Chicken 20
- PREGO ROLL** 93
A tender Prego steak marinated in garlic, olive oil, wine and chilli. Served on a fresh Portuguese roll with chips.
- CHICKEN PREGO ROLL** 93
A tender Prego chicken marinated in garlic, olive oil, wine and chilli. Served on a fresh Portuguese roll with chips.
- CRUMBED CHICKEN STRIPS** 95
Crumbed chicken strips pan-fried until golden. Served with fresh lemon and chips.
- CRUMBED MUSHROOMS & HALLOUMI** 89
Farm fresh mushrooms and Halloumi, crumbed and deep fried until golden, served with a sweet chilli sauce.
- CHICKEN LIVERS** 79
Chicken livers sautéed with onions, peri peri and Napolitana sauce, served in a tortilla basket with lightly toasted bread or chips.
- CHICKEN WINGS** 99
Char-grilled marinated wings served with chips. Choose from a *BBQ, Sweet Chilli or Peri Peri* sauce for dipping.
- OX LIVER** 85
Thick, juicy ox liver cubes pan-fried in olive oil and garlic. Served in a tortilla basket with traditional pap.

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“Cooking is like love, it should be entered into with **PASSION** or not at all”

FRESH SALADS

...

All salads contain mixed lettuce, rocket, watercress, tomato, cucumber, carrot and basil.

Traditional salad with feta cheese and olives.

Greek Salad: 🥗

Table:

Side:

89

129

45

CAJUN CHICKEN SALAD

95

Chicken fillet spiced and grilled to perfection, served on fresh garden salad, topped with feta and avocado*.

CHICKEN KEBAB SALAD

99

Chicken kebab spiced and grilled to perfection, served on fresh garden salad, topped with feta and avocado*.

BEEF KEBAB SALAD

99

Beef kebab spiced and grilled to perfection, served on fresh garden salad, topped with feta and avocado*.

CHICKEN & HALLOUMI SALAD

99

Chicken grilled with Halloumi strips in sweet chilli sauce, served on fresh salad.

HALLOUMI SALAD 🥗

89

Traditional salad with a double dose of grilled halloumi cheese.

Add Bacon 12

CRUMBED CHICKEN SALAD

99

Succulent crumbed chicken strips, pan-fried until golden. Served on a fresh garden salad topped with feta and avocado*.

VILLAGE SALAD 🥗👒

99

Traditional village salad with chopped tomato, cucumber, red onions, calamata olives and Greek style feta.

“It takes four men to dress a salad:
A wise man for the salt,
A madman for the pepper,
A miser for the vinegar, and
A spendthrift for the oil.”

* Subject to availability





SMALL BITE

HALLOUMI BITES 75

Halloumi squares deep fried until golden and served with a touch of lemon zest, a lemon wedge and Sweet Chilli dipping sauce.


GOLDEN BUTTONS 69

Succulent deep fried mushrooms served with a lemon wedge and Peri-Peri dipping sauce.

FRIED CALAMARI & SQUID HEADS 89

A basket of deep fried calamari and squid heads served with a lemon wedge and a dipping sauce.

SPICY WINGLETS 89

A new take on the **CAPPELLO** famous chicken wings. A must try! Winglets fried with Peri Peri sauce and served hot and spicy.** 

SPICY CRUMBED CHICKEN STRIPS 89

Spicy chicken strips deep fried with a slice of lemon wedge and Peri Peri dipping sauce.** 


GARLIC ROLL 39

A fresh Portuguese roll, baked with garlic butter that will just melt in your mouth.

GARLIC & CHEESE ROLL 49

A fresh Portuguese roll, baked with garlic butter and topped with cheddar cheese.

WHACKY FRIES 59

A bowl filled with perfectly golden fries, peri peri sauce, melted mozzarella cheese and spring onions. This is a must try.** 
Add Bacon Bits 12

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“Cooking is like love, it should be entered into with **PASSION** or not at all”

**  try it with a flying fish flavoured beer

FLYING FISH PREMIUM FLAVOURED BEER. GO ON, ADD SOME FLAVOUR!

Flying Fish Premium Flavoured Beer combines the pure refreshment of beer with delicious fresh flavours - adding a twist to the familiar. It is the premium flavoured beer that brews the bitterness out and the flavour in. It's like nothing you've ever tasted before!

Flavoured beer is made with malted barley and hops, with a twist of something interesting - with real fruit juice and flavours added to create a new and refreshing aroma and taste.

Flying Fish Premium Flavoured Beer has all the refreshment of beer, with an easy drinking taste - offering something different for consumers looking to share new experiences, flavours and tastes with friends.



Not for Sale to Persons Under the Age of 18.



SINGLE
B A T C H
Imported
GRAIN VODKA

**PURCHASE A BOTTLE OF SINGLE BATCH IMPORTED VODKA
AND RECEIVE 6 COMPLIMENTARY RED BULLS FOR ONLY 699**

Not for Sale to Persons Under the Age of 18.

SANDWICHES

...

“Sandwiches are wonderful.
You don't need a spoon or plate”

MYKONOS 99

Seared chicken fillet strips, Feta cheese, caramelised onions, avocado spread and rocket, served on fresh ciabatta with chips on the side.

BANGKOK 105

Beef strips cooked with onion and peppers, dressed with sweet chilli sauce and fresh rocket. Served on fresh ciabatta with chips on the side.

MEXICO CITY 99

Pan fried chicken fillets, served on a fresh ciabatta with tomato and onion salsa, jalapenos and guacamole with chips on the side.

CAPRESE 🍷 85

Fresh tomato, mozzarella, accompanied with fresh basil and rocket, served on fresh ciabatta with chips on the side.

NEW YORKER 95

Crumbed chicken breast pan-fried until golden, placed on a fresh ciabatta with greens, tomatoes, onion and avocado. Served with chips.

CHICAGO 92

Pan fried chicken fillets and bacon, served on a fresh ciabatta with tomato, lettuce and bacon accompanied by a drizzled of light mayo. Served with chips.



PIZZA



Pizza, like so many other foods, did not originate in the country for which it is now famous. Unless you have researched the subject, you, like so many people, probably always thought Pizza was strictly an Italian creation.

The foundations for Pizza were originally laid by the early Greeks who first baked large, round and flat breads which they “annointed with oil, herbs, spices and Dates.” Tomatoes were not discovered at that time or, very likely, they would have used them as we do today.

Eventually the idea of flat bread found its way to Italy where, in the 18th century, the flat breads called “Pizzas”, were sold on the streets and in the markets. They were not topped with anything but were enjoyed au naturel.

Since they were relatively cheap to make, were tasty and filling, they were sold to the poor all over Naples by street vendors. The acceptance of the tomato by the Neapolitans and the visit of a queen contributed to the Pizza as we know and enjoy it today.

In about 1889, Queen Margherita, accompanied by her husband, Umberto I, took an inspection tour of her Italian Kingdom. During her travels around Italy she saw many people, especially the peasants, eating this large, flat bread. Curious, the queen ordered her guards to bring her one of these Pizza breads. The Queen loved the bread and would eat it every time she was out amongst the people, which caused some consternation in Court circles.

It was not seemly for a Queen to dine on peasant’s food. Never the less, the queen loved the bread and decided

to take matters into her own hands. Summoning Chef Raffaele Esposito from his pizzeria to the royal palace, the queen ordered him to bake a selection of pizzas for her pleasure.

To honor the queen who was so beloved by her subjects, Raffaele decided to make a very special pizza just for her. He baked a Pizza topped with tomatoes, Mozzarella Cheese, and fresh Basil (to represent the colors of the Italian flag: Red, white, and green).

This became Queen Margherita’s favorite pizza and when word got out that this was one of the queen’s favorite foods, she became even more popular with the Italian people. She also started a culinary tradition, the Pizza Margherita, which lasts to this very day in Naples and has now spread throughout the world.

•••

“Everyone is kneaded out of the same dough but not baked in the same oven”

FROM THE OVEN

MUSSOLINI 🍷 65
Basic Mozzarella, tomato and oregano.

MANDELA 109
Basic with spicy chicken, mushrooms, avo and onion.

ALEXANDER 109
Basic with spicy mince, onion, green pepper, garlic and chilli.

OBAMA 109
Basic with chicken, bacon, onion, garlic, peppers and chilli.

NAPOLEON 115
Basic with beef strips, caramelized onion, peppers and sweet chilli.

GHANDI 🍷 89
Basic with mushrooms, onions, green peppers and olives.

WANGARI 87
Basic with ham and mushrooms.

MARTIN LUTHER KING 109
BBQ base pizza with chicken and mushrooms, topped with mozzarella cheese.
Who said different isn't tasty?

DINGAAN 169
Basic with garlic and rosemary, topped with grilled lamb chops (on the bone).
You have to try this pizza!!!

FOCCACIA 59
Herb or Garlic

FOCCACIA 64
Mozzarella

...

BUILD YOUR OWN PIZZA
Build your pizza with your favourite ingredients, starting with a standard cheese, tomato and oregano pizza.

PIZZA BASE 49
Additional toppings to choose from:

Chicken **or** Beef Strips **or** Spicy Mince **or** Bacon **or** Ham **or** Chicken Liver. 27

Mozzarella **or** Feta **or** Halloumi **or** Cheddar. 20

Mushrooms **or** Avo **or** Olives **or** Jalapenos. 18

Onion **or** Garlic **or** Green Pepper **or** Tomato. 14





SAUCY PASTA

AVAILABLE WITH EITHER
PENNE OR FETTUCCINE OR SPAGHETTI

- NAPOLITANA** 🍷 **72**
Plum tomatoes prepared with Italian herbs and seasoning.
- BOLOGNAISE** **89**
Ground beef prepared with herbs and seasoning, served in our home made Napolitana Sauce.
- ALFREDO** 🍷 **89**
Country ham and mushrooms prepared in a rich cream sauce.
- AL POLLO** **99**
Grilled chicken strips served with sautéed veggies in a cream sauce. A dish that will change your perception of pasta.
- AL CARNE** **105**
Beef strips prepared with roasted peppers and mushrooms in a creamy Napolitana sauce, with fresh rocket.
- FEGATINI DI POLLO** **95**
Pan fried chicken livers, sautéed with onions and mixed peppers in a combination of white wine, cream, a touch of chilli and fresh herbs.

...

“In heaven, after antipasti,
the first course will be pasta”

BURGER

200G PURE BEEF PATTY OR A FILLETED CHICKEN BREAST, SERVED IN A BUN WITH FRESH TOMATO, ONION AND OUR DELICIOUS BURGER SAUCE, WITH CHIPS ON THE SIDE

BBQ BURGER 99

Basted with teriyaki sauce topped with tomato, onion, and greens. Served on a fresh bun.

CHEESE BURGER 105

Basted with teriyaki sauce topped with a slice of cheese, tomato, onion and greens. Served on a fresh bun.

HALOUMI, BACON AND ROCKET BURGER 119

Basted with teriyaki sauce, Served on a fresh bun with onions, tomatoes, lettuce, halloumi, bacon, avocado and rocket topped with pink sauce.

FEROCIOUS BURGER 119

Basted with teriyaki sauce, served on a fresh bun topped with greens, tomatoes, onions and our famous home made chilli sauce.

MEXICAN BURGER 115

Basted with teriyaki, served on a fresh bun topped with guacamole, salsa and chopped jalapenos.

BREAK BURGER 115

Basted with teriyaki, served on a fresh bun topped with bacon and egg.

NOTORIOUS B.I.G. BURGER 155

Two basted patties, served on a fresh bun topped with bacon, egg, double cheese.

SAUCES 25

Cheese
Mushroom
Oregano
Peri-Peri
Tandoori
Teriyaki

...

We all need to make time for a burger once in a while



HEALTHY WAY



CHICKEN WRAP 🌯 89

Grilled Cajun chicken strips, fresh greens, feta cheese and tangy mayonnaise wrapped up, served with a side order of salad.

*Low Calorie Count

HALLOUMI WRAP 🌯 85

Grilled Halloumi with sweet chill, avocado and fresh greens wrapped up, served with a side order of salad.

*Low Calorie Count

CHICKEN BREAST & SALAD 🌯 98

200g of chicken breast, marinated and grilled to perfection with feta, served with a side order of our house salad.

*Banting Friendly

*Gluten Free

*Low Calorie Count

*High Protein Content

CALAMARI & RICE 🌯 92

Grilled seasoned calamari served with tangy rice and a choice of dipping sauce.

*Gluten-Free

*Low Calorie Count

CHICKEN KEBABS 🌯 99

2 succulent and marinated chicken kebabs served with a choice of tangy rice or house salad.

*Gluten Free

*High Protein Count

BEEF KEBABS 🌯 99

2 succulent and marinated beef rump kebabs served with a choice of tangy rice or house salad.

*Gluten Free

*High Protein Count

BEEF PATTY, CHICKEN BREAST & AVO 🌯 125

200g beef patty, 200g grilled chicken breast and avocado served on a plate.

*High Protein Count

*Gluten Free

*Low Calorie Count

*Banting Friendly

CAFE STYLE

THERE IS NO SINCERER LOVE
THAN THE LOVE OF FOOD.”

CORDON BLEU SCHNITZEL 119

Filletted chicken breast, crumbed and panfried. Baked with ham, Mozzarella cheese and mushroom sauce, served with chips.

CHICKEN SCHNITZEL 99

Crumbed chicken breast pan-fried until golden. Served with fresh lemon and chips.

CHICKEN BREASTS 98

Char-grilled with Mediterranean spices, olive oil and lemon, served with chips or salad on the side.

FISH AND CHIPS 88

Fish fillets in beer batter, fried and served with chips and a tangy thousand island sauce.

TANDOORI CHICKEN CURRY 95

Chicken fillets slow cooked in our delicious tandoori curry sauce, served with rice.

TANDOORI BEEF CURRY 99

Rump strips slow cooked in our delicious tandoori curry sauce, served with rice.

CALAMARI MAIN 129

Calamari tubes and squid heads grilled or fried with our secret spices and served with a tangy seafood sauce and rice



MEAT CUTS

BEEF

NECK, CHUCK

Braising Steak	stew/braise
Best Mince	pan fry
Stewing Steak	stew/braise
Chuck Steak	stew/braise

FORE RIB

Rib Eye Steak	grill/pan fry
Fore Rib Roast	roast
Rolled Rib	roast
Single Rib	grill/pan fry



SIRLOIN

Rolled Sirloin	roast
Sirloin Steak	grill/pan fry
T-Bone Steak	grill/pan fry
Fillet Steak	grill/pan fry

FLANK

Skirt	stir fry
Cheep Mince	pan fry

RUMP

	grill/pan fry
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TOPSIDE

	roast/pot roast
--	-----------------

SILVERSIDE

	pot roast
--	-----------

THICK FLANK

	pot roast
--	-----------

LEG

	stew/braise
--	-------------

THICK RIB

	stew/braise
--	-------------

THIN RIB

	stew/braise
--	-------------

BRISKET

	pot roast
--	-----------

SHIN

	stew/braise
--	-------------

PORK

SHOULDER

Blade Chops	braise/grill/pan fry
Spare Rib Chop	grill
Rolled Shoulder	roast

LOIN

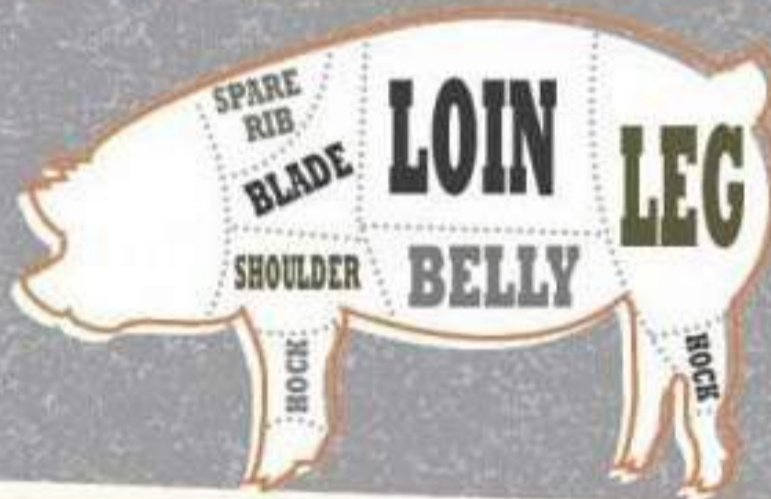
Loin Steak	grill/braise
Loin Rack Joint	roast/braise/pot roast
Tender Loin	roast/braise/pan fry

BELLY

Spare Ribs	roast/pot roast
Rolled Belly	roast

LEG

Leg Steaks	grill/braise
Leg Joint	roast



LAMB

BEST END OF NECK

Rack of Lamb	roast
Rib Chop	grill
Cutlet	grill

LOIN

Loin Chop	grill/braise
Medallion	roast
Rolled Loin	roast
Noisettes	pan fry

CHUMP

Chops	grill/braise
Joint	roast
Steaks	pan fry/braise

BREAST

Breast Joint	braise/roast
Breast Riblets	braise/pot roast

LEG

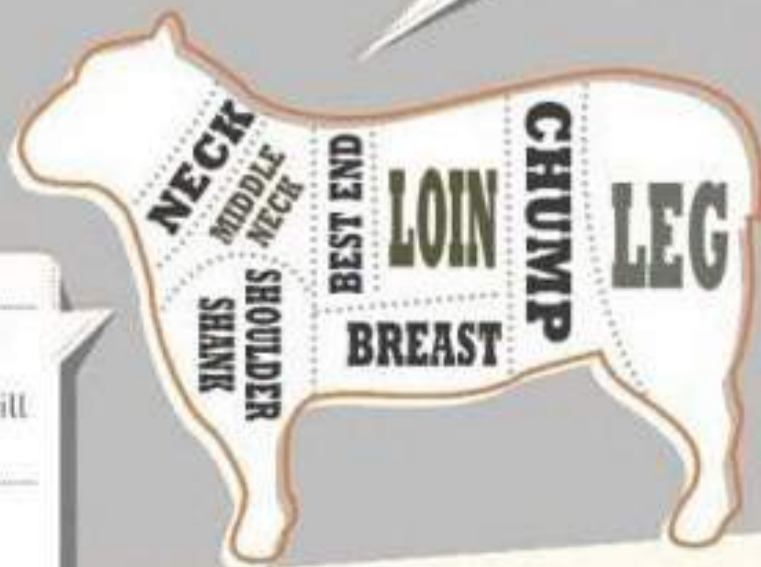
Whole Leg	roast
Steaks	grill
Rolled	roast
Butterfly	roast

NECK

Scrag End	pot roast
Quality Mince	pan fry
Neck Chop	braise/grill

SHOULDER

Whole Square	roast
Rolled	roast
Shank	pot roast



GRILLS

SERVED WITH A CHOICE OF CHIPS, PAP, RICE OR VEGGIES OF THE DAY.

NOTORIOUS B.I.G. CHICKEN WINGS 149

A double dose of char-grilled marinated wings. Choose from a Teriyaki, sweet chilli or Peri-Peri sauce for dipping.

RUMP 300G 149

Prepared in a Teriyaki or olive oil and herb basting.

T-BONE 350G 155

Prepared in a Teriyaki or olive oil and herb basting.

T-BONE 600G 199

Prepared in a Teriyaki or olive oil and herb basting.

LAMB CHOPS 400G 185

Prepared in a Teriyaki or olive oil and herb marinade.

LISBON STEAK 169

300g rump steak char-grilled and dressed with our Portuguese basting, mushrooms and topped with a fried egg.

LAMB SHANK 199

Lamb on the bone, marinated and slowly cooked to tender perfection.

SPARE RIBS

Tender pork ribs prepared in a sticky Teriyaki marinade.

HALF 105

FULL 179

NOTORIOUS B.I.G. 219

HALF CHICKEN & CHIPS 95

Half chicken basted in olive oil and herb, placed on the grill and served with a portion of chips.

SAUCES 25

- Cheese
- Mushroom
- Peri-Peri
- Oregano
- Tandoori
- Teriyaki



COMBOS

SERVED WITH A CHOICE OF CHIPS, PAP, RICE
OR VEGGIES OF THE DAY.

CALAMARI & WINGS

205

Calamari tubes and squid heads, grilled or fried, served with char-grilled marinated wings. Choose from a teriyaki, sweet chilli or peri-peri sauce for dipping.

RIBS & WINGS

229

Tender pork ribs prepared in a sticky teriyaki marinade served with char-grilled marinated wings. Choose from a teriyaki, sweet chilli or peri-peri sauce for dipping.

RIBS & CALAMARI

185

Tender pork ribs prepared in a sticky teriyaki marinade served with calamari tubes and squid heads, grilled or fried.

WINGS & PRAWNS

199

Char-grilled marinated wings served with eight queen prawns grilled in lemon butter or Peri-Peri. Choose from a teriyaki, sweet chilli or Peri-Peri sauce for dipping.

CALAMARI & PRAWNS

205

Eight queen prawns grilled in lemon butter served with a portion of calamari tubes and squid heads. This dish is accompanied by a tangy seafood sauce.

RIBS & PRAWNS

189

Tender pork ribs prepared in a sticky teriyaki marinade served with eight queen prawns grilled in lemon butter or Peri-Peri sauce.



PLATTERS

Friends buy you food. Best friends eat your food.

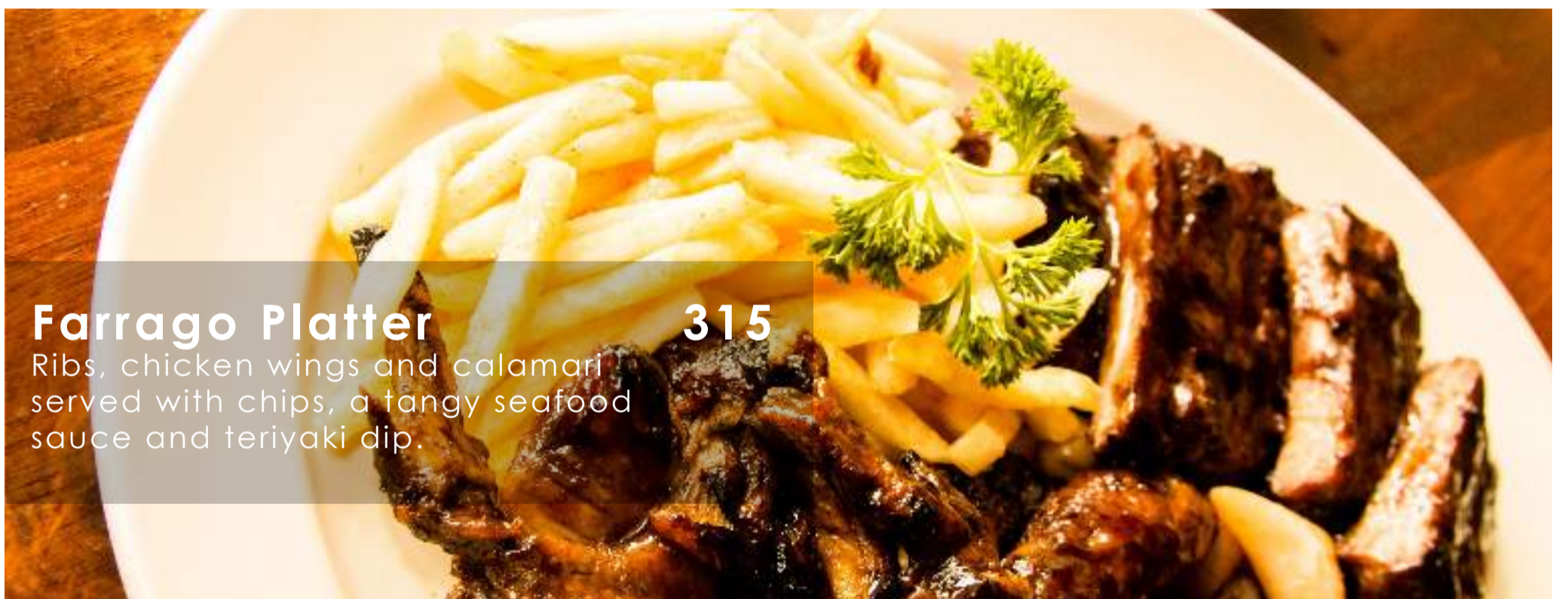
[Serve 2 - 3]



Gallus Platter

299

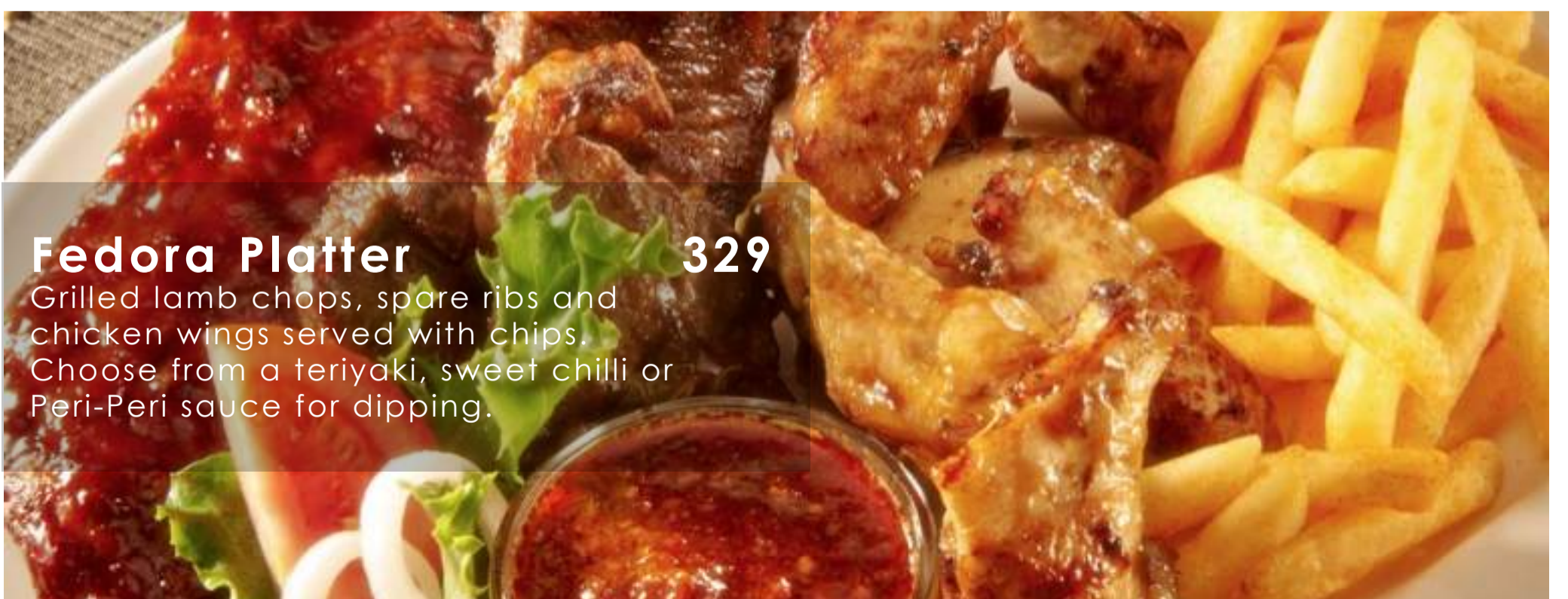
Crumbed chicken strips, flame-grilled chicken wings, chicken livers and chips, served with spicy mayo and Peri-Peri sauce for dipping.



Farrago Platter

315

Ribs, chicken wings and calamari served with chips, a tangy seafood sauce and teriyaki dip.



Fedora Platter

329

Grilled lamb chops, spare ribs and chicken wings served with chips. Choose from a teriyaki, sweet chilli or Peri-Peri sauce for dipping.

FROM THE MASTER BREWERS OF CARLING COMES A BOLD NEW BEER

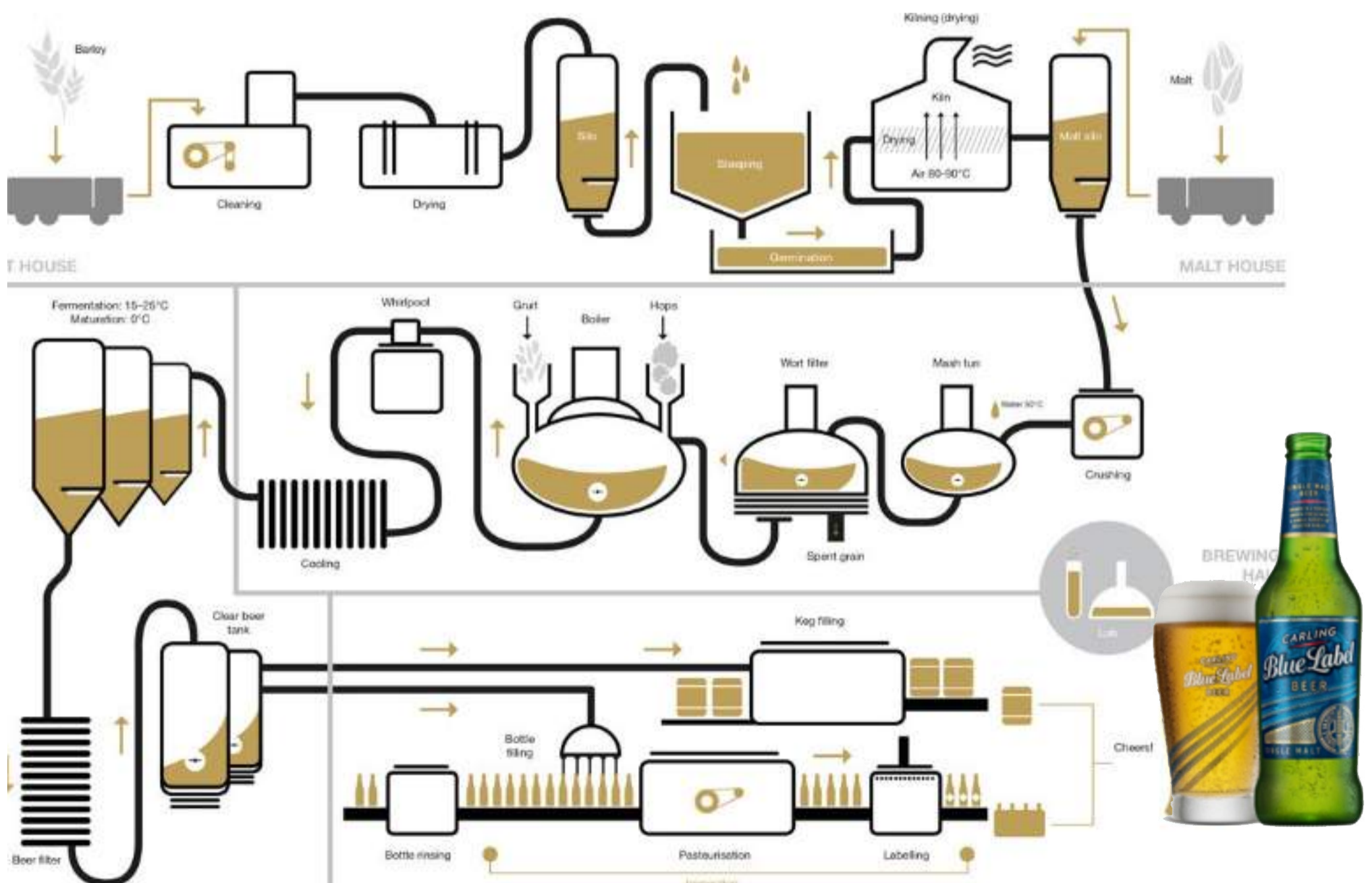
19 November 2015 – The Master Brewers of Carling have brought to life a bold new beer with a refreshing taste, Carling Blue Label beer. It is the South African Breweries first single malt variety beer, which comes with a rich malty flavour, a subtle yet complex aroma and a satisfyingly smooth finish. The new addition joins the Carling family, which has until now been proudly represented by Carling Black Label, South Africa's most internationally awarded beer, with over 30 international trophies.

As they did for Carling Black Label, our Carling brewers have pushed the boundaries with the creation of this audacious new beer. It is made from a select single-variety malted barley, giving it a bold Carling taste. The recipe, as designed by our master brewers ensures a special drinking experience, full of flavour. "The normal blended barley malt varieties are not used in this beer. This malt is specially selected and cultivated and is stored separately from other blended malts, to ensure its single variety integrity when used in Carling Blue Label Beer,"

"Carling Blue Label Beer uses a traditional German noble hop variety to supply a subtle complex character on aroma that results in a slight spicy, floral and herby note. This is complemented by the fruity ester character, which is typical of a Carling Black Label,"

"We have created our first single malt beer that is exceptionally made and provides a richly rewarding experience for anyone wanting to make a bold choice."

"This beer is brewed for those who are unafraid of doing things first, and who are bold enough to try new experiences. Those who learn, explore the world and create new things"



Not for Sale to Persons Under the Age of 18.



**Gallus Platter & Bottle of
Glenfiddich 12yrs 1350**

Crumbed chicken strips, flame-grilled chicken wings, chicken livers and chips, served with spicy mayo and Peri-Peri sauce for dipping.



**Farrago Platter & Bottle of
Remy Martin V.S.O.P 1650**

Ribs, chicken wings and calamari served with chips, a tangy seafood sauce and teriyaki dip.



CASTLE LITE 6 PACK PLATTER 399

GRILLED LAMB CHOPS, SPARE RIBS AND CHICKEN WINGS SERVED WITH CHIPS. CHOOSE FROM A TERIYAKI, SWEET CHILLI OR PERI-PERI SAUCE FOR DIPPING.

Enjoy Responsibly. Not for Sale to Persons Under the Age of 18.



DESSERT

BLUEBERRY MALVA PUDDING

57

Exclusive to **CAPPELLO**

A baked malva pudding with a blueberry twist. Served with whipped cream.

CHOCOLATE VOLCANO

57

Steaming hot chocolate cake with a sumptuous molten chocolate centre, served with ice cream or whipped cream.

CHOCOLATE BROWNIE

57

Rich and decadent!! Served with ice cream or whipped cream.

ICE CREAM & CHOCOLATE SAUCE

57

CAPPELLO brings you an all time favorite.

Two large scoops of Vanilla ice cream, served in a martini glass, covered in chocolate sauce. With this one, its impossible to go wrong.

CHOCOLATE SPRING ROLLS

57

Deep fried Spring Rolls filled with chocolate served on two large scoops of vanilla ice-cream.

COLD DRINKS

SOFT DRINKS 330ML 18

Coke Cola
Sprite
Fanta (Orange, Grape, Pineapple)
Tab
Coke Light
Cream Soda, Etc

ICE TEA 25

Apple
Berry
Peach
Lemon
Sparkling Lemon

MIXERS 16

Lemonade
Soda
Dry Lemon
Ginger Ale

TISERS 22

Apple and Grape.

SIR FRUIT JUICE 22

Mango
Apple
Orange
Litchi
Cranberry
Strawberry
Cocktail.

MINERAL WATER 500ML 16

Sparkling, Still.

MINERAL WATER 1TR 25

Sparkling, Still.

RED BULL 35

RED BULL SUGAR FREE 35

MILKSHAKES 25

Strawberry
Lime
Vanilla
Chocolate
Coffee
Horlicks





BEAN! THERE!

~ DONE THAT ~

The image of an Italian man in a white robe, mixing different blends of coffee together as if he were inventing the next age-defying night cream is not one you get to see every day. Pino Picone, who is well into his fifties, has more gusto and energy than a man half his age. Whether this is from the large quantities of espresso he consumes daily or from his true passion for coffee nobody can be sure, but his magnetic personality is infectious and since his days running the Brazilian coffee store, Picone has earned a reputation as a true expert in the coffee industry.

When Picone was a lil boy he used to go with his dad to a small coffee shop in "Lil Italy" in Orange Grove where he spent so much time he eventually started working there serving ice-cream and making coffee. Often the men that used to hang out in the store playing games and socializing, would come over to his house to do the same, and he started making them espresso in the family's traditional Moka pot. "I found a passion for making coffee for that" re-calls Pino Picone. It came as no surprise then when he got involved with the Brazilian coffee store in the 80's. The company was a great success with over 50 stores, including some overseas.

Since then, Picone has moved to bigger things, growing a following of coffee lovers and creating a brand. Keeping the Espresso in the veins, he and his family run the CAPPELLO franchise, and exclusively supply the Caffè Da Pino coffee brand to all their stores. He initially headed up

the Hyde Park CAPPELLO and his faithful fans followed him there but with the growing interest of the CAPPELLO concept, stores started popping up nationwide and they chose to sell the Hyde Park store, giving Picone the time to open up his own roaster Caffè Da Pino. "We roast different blends of coffee for different franchise brands, in traditional Italian packaging" says Picone. "The beans are mainly South American and are all 100 percent top quality Arabica"

Beans are imported from Guatemala, Costa Rica, Colombia and Brazil. Picone takes pride in his personal service and customer relations, and shows that he is involved in production at every level, from conception to delivery. "I roast and blend every bean that comes out of our factory." Picone enjoys doing specialized roasting as well, and he enjoys the fact that his mixes and blends are a family secret. The roaster offers different styles from Decaf to Filter to OldVienna and the Pino blend. The brand is growing at a rapid pace, producing two and a half tons of coffee a month.

A coffee habit that had one friend telling him that his mother must have dropped him in a bowl of espresso as a baby, Pino's love for coffee is combined with a love for people. "At the end of the day, all we want to do is make an excellent cup of coffee"



The smell of freshly brewed coffee would get most of us out of bed in the morning. Unfortunately, most of us have to settle for a swig of instant as we rush out the door. Natalie Hilleli meets Pino Picone, a man who takes coffee very seriously.





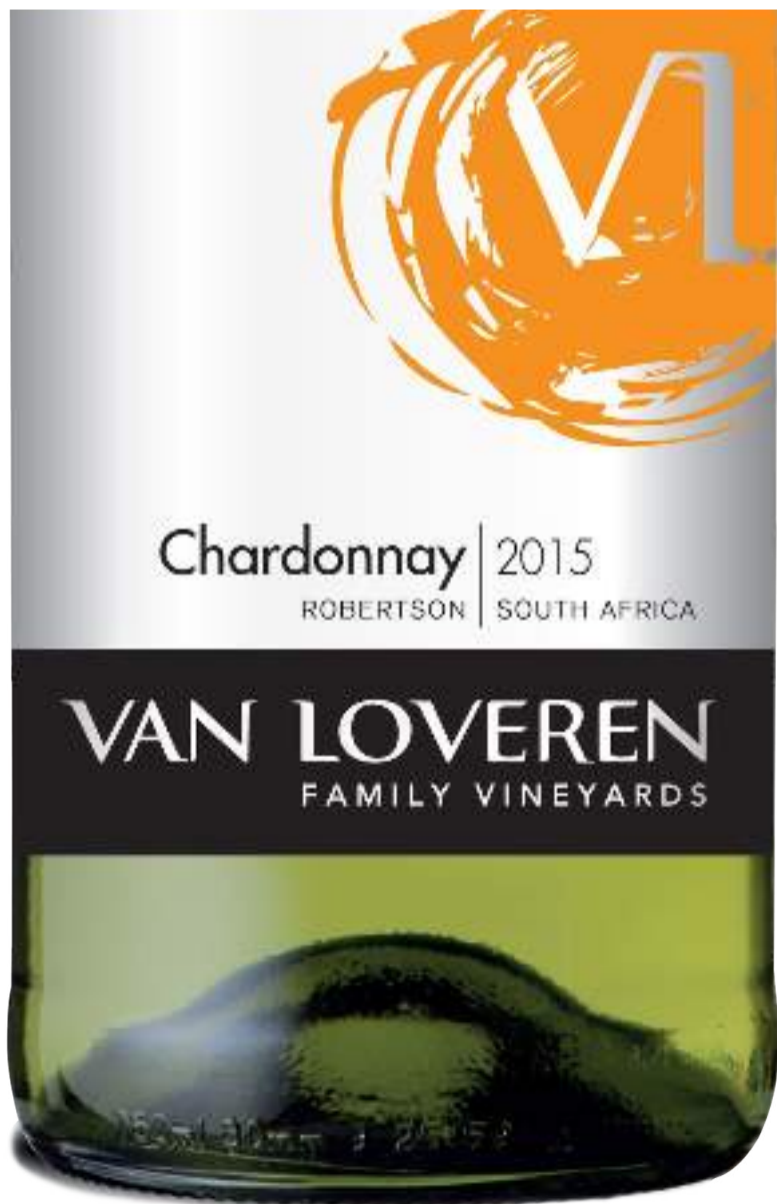
HOT DRINKS

FILTER COFFEE	18
CAPPUCCINO (Milk)	23
CAPPUCCINO (Cream)	26
CAFFE LATTE	26
ESPRESSO	18
ESPRESSO MACCHIATO (Milk froth)	19
CHAI LATTE	30
HAZELNUT LATTE	30
RED CUPPA	30
CHOCHOCCINO	30
ESPRESSO GRANDE (Double)	22
MILO, HOT CHOCOLATE, HORLICKS	27
TEA Five Roses Rooibos	19
HERBAL TEA Earl Grey Chamomile etc.	23
SPECIALTE CAFFE Caffe Irish Kahlua Amaretto Cape Velvet Don Pedro.	37
YOU CAN HAVE YOUR COFFEE ON OUR CAPPELLO MEGA CUP FOR AN ADDITIONAL	5

WHITE WINE



FROM **THE VINE**



TALL HORSE CHENIN BLANC 134

A glistening gold character with a generous fruit salad of flavours & aromas including tropical mango, pineapple, passion fruit, guava and honey melon and papaya tinged with a discreet spice.

NEDERBURG STEIN 140

A beautiful light green colour. Off-dry with aromas and flavours of pineapple, apricot and guava. Excellent with pork, Chinese food, mild curries, liver pâté or desserts.

VAN LOVEREN CHARDONNAY 140

Per Glass 33

A dry, well balanced wine with clean citrus and light smokey and nutty tones on the palate.

FRANSCHOEK CELLARS SAUVIGNON BLANC 145

Sauvignon Blanc has tangy cool climate tropical and citrus centred aromas with a pure graceful core of gentle ripe fig, grapefruit and pineapple fruit balanced by a lively acidity that follows through to a frisky finish of pleasing length.

BRAMPTON SAUVIGNON BLANC 154

Per Glass 37

A burst of detailed tropical pineapple, litchi and passion fruit vitality perfectly balanced by an animated natural acidity and a riveting finish.

BAYEDE! PRINCE SAUVIGNON BLANC 180

The crisp, full bodied tropical asparagus flavours produce a lingering fruity aftertaste. The wine has a full mouth feel with a lively delicate and long pleasing finish.

GRAHAM BECK THE GAME RESERVE CHARDONNAY 210

Aromas of zesty citrus fruit, lemon curd and a hint of crushed oyster shell follow through to a palate redolent of fresh lemons, limes and grapefruit. The finish has a chalky minerality complemented by elegant, creamy oak tones.

ROSE & SEMI SWEET

NEDERBURG ROSE 125

Per Glass R30

Semi-sweet. Soft, fruity aromas with an abundance of strawberry.

DROSTDY-HOF EXTRA LIGHT 140

A tropical touch mingles with crisp refreshment in this light, delicate and fruity wine.

NEDERBURG LYRIC 150

Crisp and refreshing with aromas of passion fruit and citrus, and hints of freshly-cut grass. Enjoy with seafood, salads, mild Indian curries and Thai noodles.

RED WINE

TALL HORSE MERLOT **134**

A delicious, sleek medium-bodied Merlot with a streak of lithe juicy cherry and plum fruit and a dash of well-integrated oak.

VAN LOVEREN MERLOT **154**

Per Glass R36

Lightly oak-ed wine with soft strawberry notes on the nose, a rich fruity palate and soft, well balanced tannins, ensuring easy drinking.

BAYEDE! PRINCE RED BLEND **160**

The grapes were harvested at optimum ripeness to ensure a full-flavoured structure. The Pinotage grapes are grown in the Wellington region that was awarded the best wine terroir region in South Africa.

NEDERBURG BARONE **165**

Smooth, suave and self-assured, Baronne is full-bodied with ripe, succulent flavours, soft tannins and gentle oaking.

BRAMPTON CABERNET SAUVIGNON **180**

Per Glass 48

Refined concentrated black cherries and berries with broad strokes of juicy plum and oak spice supported by textured structural tannins and an intensely fruity free-flow finish.

KANONKOP KADETTE **195**

The wine has a deep ruby, red colour. It shows ripe raspberries, black currant and mocha flavours on the nose and has dark chocolate and blackberry fruit on the palate.

BEYERSKLOOF PINOTAGE **224**

Dry, soft fruity-encased tannins follow spicy, fruit-sweet entry, medium-bodied with a nice spicy length, A wine made to drink young.

BOSCHENDAL 1685 MERLOT **250**

Succulent and smooth with compelling dark berry and fleshy plum flavours perfectly completed by slick underlying spicy wood tones.

BAYEDE! 7 ICON MERLOT **280**

An elegant mouthful of rich cocoa and ripe plum with hints of beetroot and earthiness. Structured and full, yet with restraint obvious too. Fruit and oak are well meshed providing a long, sumptuous aftertaste.

RUPERT & ROTHSCHILD CLASSIQUE **330**

Inviting, fresh raspberry aromas with pomegranate undertones and a subtle, smooth, balanced palate with lingering cranberry and cedarwood nuances.



*Wine is bottled
poetry.*

CHAMPAGNE & BUBBLY

JC LE ROUX LA FLEURETTE **155**

It reveals a delightful mélange of sweet, fruity flavours with hints of strawberry, plum and tropical fruit.

GRAHAM BECK BRUT ROSE **265**

Pale silver-pink. Aromas of raspberries, cherries and a few secondary whiffs of minerality. A lively mousse but fine in the mouth, with subtle red berry flavours enlivened by bright acids. Brisk on the palate, showing hints of oyster-shell and fresh lavender. Flirtatious and fun, yet elegant and structured, it's perfect for all seasons and settings.

BOCHENDAL BRUT NV **275**

Enticing lemon cream and almond biscotti precedes a soft explosion of zesty lemon and orange peel that finishes with appealing length and freshness.

VAN LOVEREN METHODE CAP CLASSIQUE **285**

A well-balanced Methode Cap Classique (MCC) wine and upfront lime and citrus flavours, and soft refined bubbles. A blend of Cardonnay for its finesse and ageing ability and Pinot Noir for body and fruit.



MOËT & CHANDON NV ***P.O.R.**

A light mousse enhances delicate dryness. The ideal champagne to start your dinner with a happy, sparkling twist.

MOËT & CHANDON NECTAR ***P.O.R.**

A delicious expression of the Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

VEUVE CLIQUOT YELLOW LABEL ***P.O.R.**

Easily recognized by the bright yellow label, this elegant champagne pleases your palate.

*Price On Request.



**BOGART
MAN**



CONTACT DETAILS

www.bogart.co.za

Facebook: bogartman
Twitter: BogartManSA
Instagram: bogartman

Marlboro (Head office and Outlet store : 31 14th Street, Marlboro)

STORE LIST

The Zone Rosebank
Eastgate Mall
Eastrand Mall
Fourways Mall
Maponya Mall
Menlyn Park Shopping Centre
Northgate Shopping Centre
The Glen Shopping Centre

Cresta Centre
Newtown Junction
Cradlestone Mall
Woodlands Boulevard
Forest Hill City
Highveld Mall (Witbank)
Riverside Mall (Nelspruit)
BT Ngebs City (Mthatha)

Tubatse Crossing (Burgersfort)
Mall of the North (Polokwane)
Hemingways Mall (East London)
Baywest Mall (Port Elizabeth)
Vaal Mall
Secunda Mall
Mall of Africa

Worldwear (Outlet)

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