



# Good food & great times await you IN the garden of olives

Tel: 011 482 4978/7576 Cell: 071 898 7247  
www.ilgiardino.co.za | info@ilgiardino.co.za  
www.facebook.com/ilgiardino&TheRoom



## RED MEAT, CHICKEN, FISH AND SHELLFISH

*During busy periods these grilled dishes have the longest que*

**Slow Roast Lamb Shank** cooked in ginger beer, served with mashed potato, green beans and baby marrow R210

**Grilled Beef Fillet Mignon** served with creamy mashed potato, green beans, baby marrow, fresh rocket, Parmesan and balsamic reduction R189

**Lamb Cutlets** served with pumpkin and roast pineapple salsa R175

**Oven Baked Poletto al Forno** baby chicken served with zucchini chips and roast potatoes R135

**Grilled Catch of the Day** served with a medley of roast vegetables and topped with champagne sauce R159

**Grilled Prawns** served with roast potato wedges or savoury rice and aioli R220

**Italian Trattoria Burger** on freshly baked brioche bun, topped with tomato, crispy Prosciutto di Crudo, avocado (when available) and Grana Padano shavings. Served with hand cut potato wedges R125

## DOLCI

**Apple Ricotta Tart** is a very old apple tart recipe. Served with fresh cream and Ricotta

**Home Made Tiramisu Tradizionale** Boudoir lady fingers layered with full cream Mascarpone cheese, espresso, shaved chocolate, whipped cream, Kahlua and Sambuca. Was invented in the seventeenth century in Siena, in honour of the grand duke of Tuscany, Cosimo de' Medici. This became the favourite dessert of the aristocracy, who believed it was an aphrodisiac, hence the name tiramisù, which means "pick-me-up"

**Creamy Chocolate Brownies** served with gelato

**Gelato** pistachio, almond, chocolate or vanilla

**Cakes of the Day** please ask the waiter R55

## SOBREMESA

*The culture to spend time relaxing after a meal around the table to savour food and friendship, to drink a cup of coffee or a digestive liqueur*

Americano	R18
Cappuccino	R22
Café Latte	R22
Espresso Single	R20
Espresso Double	R28
Irish Coffee & Liqueur Coffee	R45
Don Pedros	
Whiskey	R50
Amarula	R55
Amaretto, Frangelico & Kahlua	R60



*"Before the meal"*

## ANTIPASTO

**Carpaccio** thinly shaved raw warthog drizzled with lemon juice, olive oil and flakes of fresh Parmesan cheese R105

**Fegatini Chicken Liver Crostini** in a sherry and chilli sauce R69

**Steamed Mussels** in white wine cream sauce R79

**Caprese Bruschetta** tomato, basil and Mozzarella served on grilled Italian bread Add avocado (when available) R55 R20

**Focaccia** means "under the fire". It is a thin chewy flatbread from our pizza oven. It is traditionally topped with olive oil, herbs, cheese and garlic.  
Cheese Focaccia R59  
Garlic and Herb Focaccia R45

## ZUPPE

**Zuppa del Giorno** the humblest home-made soup of the day which can be the most profoundly satisfying R55

**Minestrone** a nutritious, homely vegetable soup R55

## INSALATA AND VEGETABLES

**Insalata Caprese Mozzarella di Bufala** is made of white, sliced Mozzarella, dark green basil and dark red tomato, resembling the colours of the Italian flag R85  
Add capers and anchovies R35

Served with one of our olive oil varieties that is fresh from the press  
The mild spicy green Mission,  
The medium fruity bitterness of Frantoio  
The strong peppery Coratina

**Italian Insalata** with mixed lettuce, rosa tomatoes, red onions, cucumber, olives and avocado (when available), finished with a balsamic reduction R59  
Add Prosciutto di Parma, a natural product that has neither preservatives, or additives R45  
Add Grana Padano shavings, a hard, slow-ripened, semi-fat cheese R25

**Insalata di Polo** grilled chicken salad with tomato, feta, cucumber, and a creamy mayo dressing R99

**Aubergine Melanzane Parmigiana** tender baked eggplant layered with home-made tomato sauce, melted Mozzarella and served with fresh Parmesan cheese R89

## SIDE DISHES

Green beans and baby marrow  
Pumpkin and roast pineapple salsa  
Medley of roast vegetables  
Savoury rice  
Roast potato wedges  
Zucchini chips  
Side salad R35

WEDDINGS | FUNCTIONS | LIVE MUSIC







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## PASTA AND RISOTTO

*The success of our fresh pasta lies in the egg dough, which we make fresh every day using only free range eggs*

**TAGLIATELLE** is handmade according to the traditional slow-drying method, which brings out the flavour and fragrance of its high-quality durum wheat flour and results in pasta with terrific firmness to the bite

**Fegatini Chicken Livers with chilli** R95

**Salmon and fresh cream** R115

**Mouth-Watering Meatballs** simmered in a piquant tomato based sauce R105

**GNOCCHI** simply means melt in your mouth potato dumplings.

**Red Pepper Sauce** topped with cherry tomatoes, fresh rocket and char-grilled zucchini R69

**Creamy Cow's Milk Gorgonzola Sauce** with Prosciutto di Crudo and fresh rocket R85

**Traditional Bolognese Sauce** R95

**RISOTTO** is a classic Arborio short grain rice dish from Northern Italy

**Risotto con Parmigiano** Parmesan cheese and white wine R90

**Risotto with Porcini Mushroom** Parmesan cheese and rocket R99

**Risotto all Milanese** cross cut veal shanks braised in a thick tomato sauce R165

**PENNE Rigate** is a ridged, tubular pasta which locks in the flavour of sauce

**Parmesan Pomodoro** with tomato, garlic, chilli, Parmesan and parsley R69

**Penne a la Carbonara** with eggs, cheese, cream and Pancetta R85

**Penne Bolognese** with a traditional tomato based meat sauce R85

**SPAGHETTI** the most popular pasta in the world, first made in the 12th century

**Seafood Spaghetti Marinara** served with mussels and prawns in a tomato based sauce R159

**Spaghetti Aglio Olio e Pepperoncino** with pepperoncino, garlic, anchovies, parsley and olive oil R69

**Classic Spaghetti Bolognese** served with a traditional tomato based meat sauce R85

## PIZZA

*We use a slow-rise method to make our dough after which it is stretched outward.*

*During peak periods our pizzas take a while*

**Margherita** is our classic pizza, topped with Napolitano sauce, Mozzarella cheese and fresh basil. It evolved in Naples in the early 1800's in honour of their Queen R69

**Regina** with ham, mushrooms and Mozzarella cheese R89

**Vegetarian** with grilled mushroom, baby marrow, eggplant, mixed peppers, black olives and fresh onion R89

**Napoli** anchovies, capers, garlic and oregano on a tomato base with Mozzarella cheese R95

**Pollo** grilled chicken breast and mushroom with avocado (when available) R119

**Mexicana** bolognese with onions, peppers, chilli and avocado (when available) R105

**Quattro Stagioni** olives, ham, artichoke and mushroom R99

**il Giardino** ham, bacon, mushroom and mixed peppers, topped with fresh onion and chopped chilli R115

## GOURMET PIZZAS

**Butternut and Blue Cheese** honey glazed with bacon on an onion marmalade base and fresh rocket R115

**Salmon and Crème Fraiche** R145

**Chorizo** with potato, parsley and olives R109

**Leg of Lamb** with dried dates and apricots, finished with feta cheese and mint R125

**Prosciutto de Crudo** with sundried tomatoes, goats cheese, avocado (when available) and rocket R125

## KIDS MENU

**Regina Pizza** R50

**Margherita Pizza** R35

**Hawaiian Pizza** R45

**Penne Napolitano** R35

**Spaghetti Bolognese** R45

**Beef Burger & Chips** R 65

## KIDS DESSERT

**Gelato with Chocolate Sauce** R35

**WEDDINGS | FUNCTIONS | LIVE MUSIC**

**PARKING** available in Owl street's open parking and in the basement next to Virgin Active







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sort of like learning how to walk.

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## CRAFT GIN TASTING

### Build your own craft G & T R55

#### Step 1: Choose your Gin

Time Anchor Distillery - London Dry  
trio of sweet orange peel, bitter orange peel,  
lemon peel with hints of floral after taste

Time Anchor Distillery - Livingstone Botanical  
fynbos honey, rose geranium, sour figs, rosehip  
and infused with indigenous honey bush

Inverroche Amber Gin combination of fynbos,  
citrus & juniper berries

Jorgensen's Gin combination of juniper berries  
& citrus freshness

#### Step 2: Choose your Tonic

Fitch and Leeds or Swaan Tonic or if you  
would prefer add Dry Lemon instead

#### Step 3: Choose your Garnish

Lemon zest, orange wheel, cucumber, ginger,  
lime wedge or rosemary sprig, green apple and  
mint, gooseberry, sprig of lavender, lemon zest

### Gin Cocktails

Mojito London Dry Gin, lime, mint, brown  
sugar topped with appletiser R65

Strawberry Fizz London Dry Gin, vanilla  
syrup, fresh strawberries, black pepper and  
topped with Tonic Water R65

### Popular Cocktails

Strawberry Daiquiri  
Margarita  
Cosmopolitan  
Pina Colada R55

#### Pair with:

Caprese Bruchetta diced tomato and  
Mozzarella served on grilled Italian bread  
topped with a balsamic honey reduction R55

Carpaccio thinly shaved raw Warthog drizzled  
with lemon juice, olive oil and shavings of  
fresh Parmesan cheese R105

## WINE BY THE GLASS

### White

Blouville Sauvignon Blanc R35  
Louisvale barrel fermented Chardonnay R55  
Vondeling old vine Chenin Blanc R40  
Haute Cabriere Chardonnay/Pinot Noir Blend R75

### Rose

Vondeling Rose R35

### Red

Blouville Red 2012 R35  
Zevenrood 2013 R40

## GRAND RED WINE TASTING

Blouville Selection R135  
Guardian Peak Merlot R230  
Mont du Toit Les Coteaux Merlot R280  
Mont du Toit Les Coteaux Cabernet  
Sauvignon R280  
Rietvallei Shiraz R230  
Mont du Toit Les Coteaux Shiraz R280  
Kanonkop Kadette Pinotage R290  
Boplaas Pinot Noir R280

#### Pair with:

Antipasto Misto Platter Coppa ham,  
Prosciutto and Chorizo accompanied with  
cheese, peppadews, olives, artichokes and  
cherry tomatoes R145

Margherita Pizza topped with Napolitano  
sauce, Mozzarella cheese and fresh basil R69

Leg of Lamb Pizza with dried dates,  
apricots, mint and feta cheese R125

## GRAND WHITE WINE TASTING

Terra del Capo Pinot Grigio R200  
Blouville Sauvignon Blanc R130  
Fairview Sauvignon Blanc R190  
Louisvale barrel fermented Chardonnay R230  
Haute Cabriere Chardonnay Pinot Noir R260  
Vondeling old vine Chenin Blanc R160  
Babylonstoren unwooded Chenin Blanc R270

#### Pair with:

Formaggio Platter variety of cheese served  
with nuts, olives, fig preserve, ciabatta  
bread, pesto and rocket R135

## GRAND ROSE WINE TASTING

Vondeling Rose R160  
Groot Constantia Rose R250

#### Pair with:

Prawn Platter with roast potato wedges R220

Salmon and Crème Fraiche Pizza R145

## GRAND TASTING FOR THE CONNOISSEURS

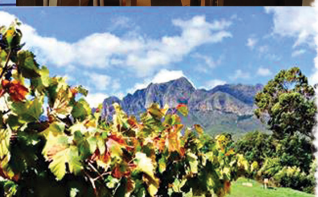
Springfield Special Cuvee Sauvignon Blanc R325  
Groot Constantia Chardonnay R590  
Mont du Toit Les Coteaux Cabernet Franc R310  
Springfield Whole Berry Cabernet Sauvignon R380  
2010 Mont du Toit Red R435  
2006 Le Sommet Red R760  
Muratie Ansela v d Caab Bordeaux Blend R785

## CHAMPAGNE TASTING

Veuve Clicquot, a blend of Pinot Noir,  
Chardonnay and Pinot Meunier founded in  
Reims in 1772 R1 800

### Méthode Cap Classique in the traditional style

Morena Brut R350  
Morena Brut Rosé R350  
Muratie Lady Alice Brut Rosé R420  
Boplaas Pinot Noir Brut R245





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Americano	R18
Cappuccino	R22
Café Latte	R22
Espresso Single	R20
Espresso Double	R28
Irish Coffee & Liqueur Coffee	R45
Don Pedros	
Whisky	R50
Amarula	R55
Amaretto, Frangelico & Kahlua	R60

## Port and Sherry

Boplaas Cape Tawny Port	R35
Medium Cream Sherry	R25
Old Brown Sherry	R20

## Liqueurs

Patron	R40
Jagermeister	R30
Tequila Jose Cuervo Gold	R25
Caramel Vodka	R25
Frangelico	R25
Kahlua	R20
Cape Velvet	R15
Amarula	R15
Limoncello	R35
Grappa	R55

## GRAND TEA TASTING

African Summer	
Ceylon Classic	
Chamomile	
Chocolate Mint	
Cinnamon	
Earl Grey	
Green Tea	
Lemon Green	
Peach Ginger	
Rooibos	R25

Pair with: 

## Cakes of the day

## Milk Shakes

Coffee	
Chocolate	
Lime	
Strawberry	
Vanilla	R35

## Local Beers & Ciders

Hansa, Black Label, Castle Lager, Castle Lite	R25
Amstel, Amstel Lite, Heineken, Windhoek Lager, Windhoek Light	R29
Hunters Dry, Savanna Dry & Savanna Light	R35

## Spirits

Hennessy VSP	R40
Absolute Vodka, Tanqueray, 1920 Brandy	R25
Bacardi, Captain Morgan	R20
Klipdrift, Gordons Gin, Smirnoff Vodka, Richelieu	R15



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## PREMIUM WHISKEY GRAND TASTING

### Single Malt

Glenfiddich 12 Years	R50
Singleton 12 Years	R42
Talisker 10 Years	R65

### Classic Whisky

Bells	R25
J & B	R20
Jack Daniels	R30
Jameson	R35
Johnnie Black	R40
Southern Comfort	R20

Pair with: 

**Fillet Steak** with creamy mashed potato, green beans, baby marrows, fresh rocket, Parmesan and balsamic reduction R189

**Butternut and Blue Cheese Pizza** topped with honey glazed butternut, Gorgonzola and bacon on an onion marmalade base with fresh rocket R115

## CRAFT BEER GRAND TASTING

Darling Slow Beer on Tap 500ml	
Jack Black Beer on Tap 500ml	
Storm Rider Pilsner 340ml	
Rusty Trigger Lager 340ml	R40

Pair with: 

**Poletto** crispy baby chicken served with zucchini chips and roast potatoes R135

**Beef Burger** patty on freshly baked brioche bun, topped with tomato, crispy Prosciutto Crudo, avocado when available and Grana Padano shavings. Served with hand cut potato wedges R125

## OLIVE OIL AND BALSAMIC VINEGAR GRAND TASTING

*While relaxing under our olive trees, what more appropriate time to ask your waiter to taste our three different varieties of olive oil. Our olive oil has won the ABSA Top 5 and SA Olive Double Gold.*

Buy a bottle of our olive oil and balsamic vinegar to take home

Kransfontein Mission, Frantoio or Coratina	250ml	R75
	500ml	R110
Mont du Toit Blend	5L	R895
Balsamic Vinegar from Modena	5L	R560
	250ml	R25
	500ml	R50

Pair with: 

**Warthog Carpaccio** finely sliced fillet of raw Warthog served with artichokes, caper berries and Parmesan shavings R105

**Caprese di Bufala** Mozzarella and tomato slices dressed with fresh basil R85

