

Antipasto Caldo

Melanzane alla Parmigiana (V)

Oven baked brinjals with mozzarella and parmesan cheese in tomato sauce

R125

Manucce di Calamaretti

Flash-fried calamari beads and tubes

R155

Fritto Misto

Flash-fried calamari and prawns served with pan fried olives, capers and baby marrow

R260

Cozze in Bianco/alla Provinciale

Fresh mussels cooked with white wine & fennel OR White wine, garlic and tomato concasse

R145

Carpaccio di Manzo

Finely sliced fillet of raw beef drizzled with olive oil topped with shavings of parmesan, mushrooms, celery and rocket

R135

Carpaccio di Pesce

Fish of the day thinly sliced, topped with capers and drizzled with an olive oil and lemon dressing

R130

Ceviche di Pesce

Fresh fish cooked in lime juice with a hint of chili

R160

Prosciutto e Melone

Imported parma ham around sweet spanspek

R155

Insalata

Ascolana

Rocket, fennel bulb, cherry tomato and parmigiana reggiano shavings

R100

Burrata al Fresco (V)

Burrata cheese served on a bed of mixed tomatoes, radish, capers, olives, basil and parsley

R160

Insalata Sfiziosa (V)

Rocket, basil, cherry tomatoes, red onions, fior de latte mozzarella and avocado

R138

Insalata Emiliana (V)

Lettuce, cucumber, cherry tomatoes, red onions, artichokes, avocado and parmesan shavings

R132

Greco Romana (V)

Mix mixed lettuce, feta cheese, onions, cucumber, calamata olives and cherry tomatoes

R115

Caprese di Bufala

Imported mozzarella di Bufala served with sliced tomatoes, fresh basil and Olive oil dressing

R160

Zuppa

Pasta e Fagioli (V)

Classic bean and pasta soup

R155

Tortellini in Brodo

Clear chicken broth with chicken filled pasta parcels

R140

Pasta Fatta in Casa

Zucchine con Funghi (V)

Homemade zucchini pasta served with mushrooms, cherry tomatoes and peas with a hint of brandy

R205

Zucchine con Gamberi

Homemade zucchini pasta served with chili, garlic, prawns, cherry tomatoes and peas with a hint of brandy

R260

Zucchine con Aragosta

Homemade zucchini pasta served with white wine, chili, garlic, cherry tomatoes, crayfish tails, basil & a touch of napoletana

R325

All pastas can be changed for zucchini at an extra charge of R30 (2021 Menu)

Ravioli <i>Homemade pasta parcels served in either napoletana or bolognese or butter and sage, or four cheese sauce</i>	R176	Spaghetti Aglio Olio e Peperoncino (V, V) <i>Olive oil, garlic, fresh herbs and chili sauce</i>	R115
Panzotti (V) <i>Large parcels filled with artichokes and ricotta cheese served in a butter and sage sauce</i>	R176	Spaghetti con Calamari <i>Calamari, peas and cherry tomatoes</i>	R182
Tortellini <i>Chicken filled pasta parcels in a cream and tomato sauce</i>	R180	Tagliatelle Ragu <i>Our slow cooked traditional meat based sauce</i>	R165
Gnocchi <i>Homemade gnocchi served in either a four cheese or napoletana or arrabbiata or bolognese sauce</i>	R170	Spaghetti alla Bolognese <i>Beef mince in a tomato based sauce</i>	R121
<u>Pasta Lunga</u>		<u>Kids Menu</u>	
Spaghetti Napoletana (V)(V) <i>Our classic tomato based sauce</i>	R110	Napoletana <i>Our classic tomato based sauced served with either Penne or Spaghetti</i>	R50
Linguine Portofino <i>Prawns, rocket, cherry tomatoes, pine nuts in a white wine, olive oil, chili and garlic sauce</i>	R250	Bolognese <i>Beef mince in a tomato based sauce served with either Penne or Spaghetti</i>	R50
Linguine ala Aragosta <i>Crayfish tails, cherry tomatoes & basil in a white wine, chili and garlic sauce with a touch of napoletana</i>	R295	Aurora <i>Tomato and cream sauce served with either Penne or Spaghetti</i>	R50
Spaghetti Vongole <i>Fresh clams in a white wine, olive oil, chili and garlic sauce topped with parsley</i>	R198	Chicken Schnitzel <i>Crumbed chicken breast served with roasted vegetables and potato wedges</i>	R75
Bucatini alla Paesana <i>Italian pork sausage mince in tomato based sauce</i>	R160	<u>Pasta Corta</u>	
Bucatini alla Carbonara <i>Bacon, egg and cream sauce</i>	R154	Penne Gamberetti <i>Baby prawns served in an olive oil, fresh tomato, cream, garlic and chili sauce</i>	R235
		Penne Putanesca <i>Olives, anchovies, basil, capers, garlic, chili in a tomato sauce</i>	R160

All pastas can be changed for zucchini at an extra charge of R30 (2021 Menu)

Penne Arrabbiata (V) (V) <i>Tomato based sauce with capers, garlic, basil and chili</i>	R130	Gamberoni Griglia <i>8 Butterflied & grilled queen prawns served with lemon or garlic butter sauce</i>	R295
Penne Chicken or Veal Strips <i>Strips of chicken or veal in a tomato and cream sauce</i>	R143	Calamari Grigliati <i>Grilled calamari and tubes served with a lemon butter sauce</i>	R200
<u>Pollo/Carne/Pesce</u> <i>(served with roasted vegetables and potatoes)</i>		<u>Dolce</u>	
Petti di polo <i>Grilled/ Crumbed chicken breast topped with lemon butter or pizzuola or mustard sauce</i>	R170	Tiramisu <i>Homemade italian speciality</i>	R60
Tagliata alla Mastrantonio <i>Medallions of grilled sirloin steak (300g) topped with fresh rocket</i>	R245	Pannacotta Ai Frutti di Bosco <i>Smooth creamy dessert topped with a wild berry sauce</i>	R60
Filetto <i>Grilled fillet steak (280g) topped with pepper or mustard sauce</i>	R292	Crème Brulee <i>Vanilla crème glazed with brown sugar</i>	R60
Costata alla Fiorentina <i>Classic Florentine steak (750g Prime Rib), grilled, topped with herbs & garlic</i>	R450	Coppa Gelato <i>Mixed selection of Italian ice cream</i>	R50
Cotoletta alla Milanese <i>Crumbed veal Milanese style</i>	R220	Sorbetto <i>Mixed selection of seasonal fruit sorbets</i>	R55
Costolettine di Vitello Impanate <i>Crumbed mini veal chops</i>	R250		
Piccata di Vitello <i>Veal escalopes with either lemon butter sauce or marsala wine or pizzaiola sauce</i>	R200		
Pesce Del Giorno <i>Freshly grilled linefish of the day</i>	R235		
Aragosta Grigliata <i>Grilled crayfish tails served with a lemon/garlic butter sauce</i>	R350		

All pastas can be changed for zucchini at an extra charge of R30 (2021 Menu)