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Wine List

CHAMPAGNE

850 Moët & Chandon Brut Impérial

CAP CLASSIQUE

255 Simonsig Kaapse Vonkel Brut
273 Pongrácz Brut
285 Krone Night Nectar Demi-Sec
289 L'Avenir Brut Rosé
360 Bon Courage Brut Reserve

SPARKLING WINES

169 JC Le Roux Le Domain
210 Fini Lambrusco

SAUVIGNON BLANC

122 Rietvallei John B
135 Porcupine Ridge
150 Durbanville Hills
185 La Motte
192 Rustenberg
205 Paul Cluver
230 Shannon
249 Hermanuspietersfontein No.7

CHENIN BLANC

125 Spier Signature
128 Ken Forrester Petit
160 Protea
180 Cederberg

CHARDONNAY

149 Zonnebloem
155 Weltevrede Vanilla
187 Rustenberg Unwooded
198 Fat Bastard
225 De Wetshof Finesse

WHITE VARIETALS

160 Protea Pinot Grigio
178 Cederberg Bukettraube (Semi-Sweet)
200 Paul Cluver Gewürztraminer

WHITE BLENDS

99 Darling Cellars
Chenin Blanc/Sauvignon Blanc
128 Wolftrap White
190 Creation Whale Pod
199 Haute Cabrière
Chardonnay/Pinot Noir

ROSÉ

99 Darling Cellars (Sweet)
135 Allesverloren Tinta (Dry)
160 Protea (Dry)
199 Hermanuspietersfontein Bloos (Dry)

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CABERNET SAUVIGNON

155 Porcupine Ridge
160 Protea
188 Durbanville Hills
195 Glenelly Glass Collection
210 Warwick First Lady
270 Meinert
288 Edgebaston
388 Le Riche

MERLOT

142 Darling Cellars
160 Protea
185 L'Avenir
230 La Bri

SHIRAZ/SYRAH

150 Darling Cellars
158 Porcupine Ridge
210 Zandvliet
230 Saronsberg Provenance
260 La Bri
275 De Grendel

PINOTAGE

179 Beyerskloof
199 Jacobsdal
280 Lanzerac

PINOT NOIR

280 Paul Cluver Village
280 Edgebaston Finlayson

RED VARIETALS

199 Terra Del Capo Sangiovese
260 Altydgedacht Barbera

RED BLENDS

128 Wolftrap Red
180 Buitenverwachting Meifort
279 Le Riche Richesse
288 Rupert & Rothschild Classique
311 Spier Creative Block No.5
360 Rustenberg John X Merriman

WINE BY THE CARAFE 250ML

35 Darling Chenin/Sauvignon Blanc
35 Robertson Sauvignon Blanc
35 Darling Cellars Sweet Rosé
35 Robertson Merlot
35 Robertson Ruby Cab
35 Robertson Chardonnay
45 Allesverloren Tinta Rosé
48 Robertson Pinotage
50 Durbanville Hills Sauv/Blanc
50 Durbanville Hills Merlot
50 Darling Cellars Shiraz

CRAFT BEERS

Buffelsfontein 49
Lewerolie Blon
CBC 49
Amber Weiss
Jack Black Beer 49
Butcher Block Pale Ale
Rekordelig 65
Strawberry / Lime

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Menu

STARTERS

Chicken Livers 63
Fried with onions and bacon. Served with a creamy prego sauce and served with Italian panini rolls.

Creamy Garlic Snails 63
Garlic snails served with mozzarella, cream and Italian panini rolls.

Melanzane alla Parmigiano 69
Baked brinjals with Napolitana sauce and mozzarella cheese baked in a wood burning pizza oven.

Mussels 79
Prepared in a Napoletana sauce with a touch of garlic and chili.

Carpaccio 79
Beef or Springbok. Served with celery, parmesan and capers. Dressed with Olive oil.

Anti pasto misto 99 for one 150 for two
Assorted Italian cold cuts with olives served with Italian panini.

SALADS

Greek 69
Seasonal greens with cherry tomatoes, olives and Danish feta cheese.

Caprese 69
Sliced tomato with mozzarella and basil.

Italian 75
Seasonal greens with cherry tomatoes, olives and mozzarella cheese.

Rocquefort 82
Seasonal greens with cherry tomatoes, olives and a rocquefort cheese dressing.

Chicken 82
Grilled chicken slices with pecan nuts, cherry tomatoes and drizzled with honey mustard.

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GRILL

Sirloin Rossini 139
250g Sirloin with a chicken livers and mushroom sauce.

Costata alla Fiorentina 145
500g T-Bone with Rosemary, garlic, bay leaves and olive oil.

Mushroom Rump 149
350g Beef Rump done with a mushroom and cream sauce.

T-Bone Al Forno 149
500g T-Bone finished off in the wood burning oven with olive oil, balsamic, black pepper, garlic and chili.

Bistecca Pizaiola 149
350g Rump done with a sauce of tomato, green pepper and mushroom.

Filetto Pepe 169
250g Beef Fillet with cream, brandy and peppercorn sauce.

Filetto Al Forno 169
250g Beef Fillet finished off in the wood burning oven with olive oil, balsamic, black pepper, garlic and chili.

Rack of Lamb 225
Prepared in the wood burning oven with rosemary and mint.

CHICKEN

Chicken Limone 99
Chicken breasts pan fried in a butter and lemon sauce with fresh herbs.

Schnitzel 99
Fried crumbed chicken fillet served with a Parmigiano sauce.

Al Forno 129
Full chicken prepared in the wood burning oven with peri-peri, garlic and lemon.

FISH

Pesce Limone 140
Fresh line fish served with a simple, but delicious lemon butter sauce.

Pesce Caprice 150
Mushroom, cream and shrimp.

Pesce Arrabbiata 150
Tomato, chili, garlic.

VEAL

Veal Scalopina 125
Pan fried veal in a lemon and wine sauce.

Veal Saltimbocca 145
Fried veal in a lemon and wine sauce with topped with ham and mozzarella.

Veal Picatta 145
Pan fried veal in a mushroom and cream sauce.

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PASTA

A choice of **Penne, Spaghetti or Fettucine** with any of our sauces.

Aglio olio e Peperoncino 60
Garlic, chili and olive oil.

Napoletana 75
Tomato, garlic and basil.

Pesto 75
Basil Pesto.

Bolognese 82
Minced beef and tomato.

Arrabiata 82
Tomato, garlic, chili and basil.

Carbonara 87
Bacon and cream.

Amatriciana 87
Tomato, bacon and onion.

Alfredo 89
Ham, mushroon and cream.

Pescatora 99
Tomato, mussels, calamari, onions and garlic.

Puttanesca 99
Tomato, olives, capers and anchovies.

Salmone 105
Smoked Norwegian salmon with tomato and cream.

The folowing pastas are homemade:

Lasagne 89
Layered pasta with bolognese, mozzarella and a Béchamel sauce, baked in the wood burning oven.

Tortelloni 89
Half moon pasta filled with ricotta cheese and spinach served with either a napoletana or a mushroom and cream sauce.

Gnocchi 89
Potato dumplings with Napoletana or Bolognese sauce.

PIZZA

Focaccia 39
Italian garlic and herb focaccia.

Margherita 57
Mozzarella, tomato and oreganum.

Regina 79
Ham and mushroom.

Hawaii 79
Ham and pineapple.

Diavola 79
Salami, chili and oreganum.

Capriciosa 85
Mushrooms, olives and ham.

Vegetarian 90
Mushrooms, artichockes, green pepper, olives, onions and garlic.

Cantina Special 90
Bolognese, onions and chili.

Napoletana 90
Anchovies and capers.

Calzone 92
Closed pizza with mushrooms, ham, artichokes, olives and capers.

Siciliana 92
Anchovies, capers, olives and chili.

Quattro Stagione 95
Mushrooms, ham, artichokes and anchovies.

Marinara 115
Calamari, clam, crabsticks and garlic.

Parma 115
Parmaham, roquette, cherry tomatoes and parmigiano.

Carne 115
Ham, bacon, salami.

EXTRA TOPPINGS

Olives, pineapple, garlic, chili, onion, green pepper, rocket, fresh basil. **9**
Salami, ham, feta, bacon chicken, anchovies, avocado, mozzarella, mushrooms. **18**
Parma Ham **40**

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DESSERTS

Italian Kisses 49
Ice cream filled chocolate cups served with whipped cream.

Sorbet 49
Choice of lemon or mango served on a wafer basket.

Chocolate Mousse 49
Home-made smooth mousse.

Pavlova & Berries 55
Meringue based pudding topped with berries and cream.

Malva Pudding 49
Baked pudding served with custard.

Frozen Yogurt 49
Strawberry infused yogurt with fruit of the forrest berries.

Crème brûlée 55
Crème brûlée with a caremelised sugar crust.

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