

MENU

We also have a specials menu for Ciro's more traditional dishes.

It's the ordinary sinful things we must enjoy.

Any dietary requirements or allergies please inform us.

Cicchetti

We serve our small plates from noon through the day

Baby marrow with preserved lemons and white anchovies	R65.00
Marinated sardines served on potato insalata	R70.00
Potato & cape whiting crumpet with crème fraiche and salmon roe	R65.00
Fritto misto of calamari rings and scampi in a light flour & cayenne pepper crust with a spicy garlic aioli	R75.00
Mussels in white wine, garlic and parsley	R85.00
Marinated octopus salad with herb vinaigrette	R75.00
Steamed prawns topped with parma ham with a rugola oil	R85.00
Calamari filled with a fish mousse, prepared in white wine and cream	R70.00
Bruschetta with sweet roast peppers and marinated robiola cheese	R65.00
Galette with sweet potato topped with caramelised beetroot and onions	R55.00
Roast artichokes with a lemon butter and caper berries	R75.00
Smoky eggplant with marinated currants and toasted pine nuts	R65.00
Roast ricotta with asparagus with a tomato and olive dressing	R80.00
Stuffed and baked red pepper with couscous, apricots, fresh chilli and spices with a yoghurt dressing	R95.00
Grilled zucchini with a roast pepper pesto	R65.00
Brie rolled in vine leaves, baked and served with a fig preserve and parmesan biscotti	R85.00
Meat balls with pine nuts and parsley cooked in fresh tomato sauce	R70.00
Chicken breast involtini, crumbed and pan fried with gorgonzola, dates and walnuts	R95.00

Beef fillet with grilled vegetables and a tahini dressing	R110.00
Lamb satay with pickled onions and a sweet and sour tomato jam	R70.00
Tongue carpaccio with a lime and mustard confit	R50.00
Spring roll filled with duck, leeks and carrots with a cherry drizzle	R85.00

Our Pestos and Pâtés

Bagna Cauda smoked sardine pâté	R35.00
Roast pepper and pecan pâté	R35.00
Olive tapenade	R35.00

Insalata

Traditional panzanella with chunky bread, cucumber, roma tomatoes peppers and capers	R110.00
Shaved fennel, apple, pecans and feta salad	R110.00
Buffalo mozzarella, roma tomatoes and fresh basil	R120.00
Summer pasta tossed with garden peas, sweetcorn, radishes and baby carrots, avocado and toasted almonds	R120.00

Pasta Dishes

Our pastas are made fresh daily

Cannelloni filled with a meat ragu	R145.00
Arrabbiata tossed with seasonal seafood	R175.00
Shredded lamb with mint and fine green beans	R155.00
Field mushrooms in a light mushroom broth	R145.00
Roast red pepper and salted anchovies	R150.00

Dolce

Baked lemon and custard torte with macerated berries	R55.00
Fresh strawberries with zabaglione and savoiardi biscuits	R65.00
Chocolate and almond torte — with caramelized praline folded with rum scented mascarpone	R65.00
Sour cherry and cardamom panna cotta with dark gianduia chocolate	R70.00
Crème brûlée with poached pear and almond biscotti	R65.00
Banana fritter with vanilla bean mascarpone and kahlua coffee drizzle	R55.00