

Lambrusco's Italian Dining

Menu

Primi

Focaccia	R32.00
Thin pizza base with herbs and garlic	
Focaccia Bianca	R59.00
Thin pizza bread with garlic and mozzarella	
Soup of the Day	R51.00
Ask your waitron. Served with toasted ciabatta	
Bruschetta	R63.00
Toasted breads with a variety of toppings	
Carpaccio	R83.00
Slivers of fillet, parmesan shavings, celery and mushrooms	
Halloumi	R74.00
Deep-fried, served with a homemade sweet chilli dip	
Cozze Lambrusco	R94.00
Mussels served in the shell with a white wine, cream, garlic and sambucca sauce	
Stuffed Calamari	R80.00
Grilled calamari tubes filled with rice, sun-dried tomato and served with a creamy lemon butter sauce	

Insalata

Caprese	R77.00
Mozzarella, tomato, brinjal, basil and olive oil	
Garden Salad	R83.00
Mixed lettuce, avo and parmesan shavings tossed in a vinaigrette	
Italian Salad	R91.00
Mixed lettuce, tomato, olives, egg, onions, mozzarella and origanum	
Chicken & Halloumi Salad	R98.00
Mixed lettuce, chicken, grilled halloumi batons, cucumber, tomato and nuts	
Insalata Bistecca	R106.00
Thinly spiced spicy seared fillet strips tossed with grilled mushrooms, olive oil and balsamic vinegar on a bed of lettuce, tomato, avo and cucumber garnished with parmesan shavings	

Panini - Lunch Only

All served on freshly baked ciabatta...

Fillet Prego	R98.00
Succulent grilled fillet with caramelised onions and chilli served with chips	
Pollo	R88.00
Grilled chicken breast, slow roasted peppers, lettuce and avo	
Caprese	R77.00
Rocket, mozzarella, tomato and pesto	

Salmone R95.00
Smoked salmon, caviar, cottage cheese, chives and lettuce

Pasta

Spaghetti Bolognese R88.00
Viva Italia! Spaghetti with our special homemade bolognese sauce...

Spaghetti Carbonara R87.00
Bacon, parmesan, dash of fresh cream, topped with an egg yolk

Linguine Vodka R96.00
Invented by Ralph's wife... napolitana sauce with vodka, touch of cream and chilli

Ravioli Cortina R105.00
Homemade meat filled pockets prepared to perfection in a creamy ham and mushroom sauce

Butternut Ravioli R98.00
Ravioli like you've never had before... butternut filled pockets in a light cream sauce

Mushroom & Feta Ravioli R88.00
Topped with a burnt butter sage sauce

Gnocchi R88.00
Handmade potato gnocchi in either a bolognese or napolitana sauce

Tagliatelle Tomato R88.00
On the lighter side... Fresh tomato, basil, chilli, garlic and topped with crumbed feta

Spaghetti Pesto R94.00
Simple but delicious!

Cozze alla Mafia R103.00
Mussels served in the shell with a freshly cut tomato, chilli, olive oil, garlic, parsley sauce with a splash of white wine

Linguine Salmone R105.00
For the more indulgent... Smoked salmon, caviar, cream, chives and parsley

Pollo Penne R104.00
Seared chicken strips, sun-dried tomato, spring onion, sherry, a squeeze of honey, mushrooms and cream

Lasagne R94.00
Baked layered pasta with ragu, béchamel and parmesan

Secondi

Classic Fillet R167.00
Plain grilled, served on a bed of mash, rocket and caramelised onions

Pepper Fillet R167.00
Grilled, laced with a brandy pepper sauce, potato wedges and seasonal vegetables

Stuffed Chicken R115.00
Lightly crumbed chicken breasts filled with fresh spinach and feta

Chicken Mafia R106.00
Succulent chicken breasts topped with a freshly cut tomato, chilli, olive oil, garlic, parsley sauce with a splash of white wine

Veal in Limone R128.00
Braised in butter, lemon and white wine

Veal Marsala R134.00

Braised in butter, flambéed in Marsala wine, napoli sauce, a dash of cream and mushrooms

Melanzane Parmigiana R95.00

A baked layered dish with brinjals, mozzarella, ham, a drop of cream and napolitana sauce

Prawns R135.00

Grilled prawns. Topped with a lemon butter and garlic sauce and a touch of chilli. Served with chips

Calamari R106.00

Grilled tubes served with a lemon butter sauce. Served with chips

Pizza

Margherita R64.00

Tomato, mozzarella

Regina R79.00

Ham and mushroom

Hawaiian R79.00

Ham and pineapple

Mexicana R98.00

Mince, onions, chilli and green peppers

Quattro Stagioni R90.00

Artichokes, olives, mushrooms and ham

Paesana R94.00

Blue cheese, mushrooms and caramelised onion

Palmanova R103.00

Named after Ralph's hometown! Avo, brinjal, olives, blue cheese, bacon, garlic and chilli

Claudia R94.00

Bacon, avo and feta

Pollo R98.00

Chicken strips, red and yellow peppers, avo and onion

Lambrusco R98.00

Cranberry base, tomato, brie, mozzarella topped with cranberry sauce

Adesso R90.00

Sun-dried tomato, olives, feta and rocket

Casa Linga R91.00

Chouriço, sun-dried tomato, chilli and feta

Salmone R105.00

Smoked salmon, sour cream, caviar and spring onion

Thai Prawn R106.00

Lambrusco's sweet chilli sauce, de-shelled prawns and coriander

Dolce

Homemade Chocolate Brownie R48.00

Decadence at its finest! Served with vanilla ice cream and homemade chocolate sauce

Ice Cream with Chilli Chocolate Sauce R46.00

The traditional with a slight Italian flair

Medley of Sorbet R54.00

Ask your waitron

Homemade Cassata	R48.00
Made with love by Ralph... Italian layered ice cream dessert	
Black Cherry Meringues	R48.00
Meringues and black cherries	
Italian Kisses	R54.00

Beverages

Cappuccino	R20.00
Espresso	R19.00
Affogato with Frangelico	R44.00
Macchiato	R19.00
Hot Chocolate	R22.00
Kahlua Dom Pedro	R45.00
Whiskey Dom Pedro	R45.00
Milkshakes	R45.00

Corkage

Per Bottle	
Wine	R80.00
Bubbly	R100.00

Notes:

No half portions served. Management reserves the right to charge a 10% service fee on tables of 8 or more. Not all ingredients are listed on the menu - please inform your waitron if you have any food allergies so we can cater accordingly. Regret no cheques. Only Visa and Mastercard accepted.

Menu last updated: 2015-05-19

Shop 5 & 6 Fir Drive Centre, Cnr Fir Drive & Weltrevreden, Northcliff,
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Menus are deemed correct at time of publication but may vary over time.
It is the responsibility of the restaurant to maintain the menu and ensure prices are up to date.

