



At Bardelli's we:

Believe in providing excellent value through using only the best quality ingredients.

***Make everything fresh
(it might take some time)***

We offer good quality food in a casual dining experience and do our best to create a good atmosphere while doing it.

Please book so we can staff correctly to ensure good service.

***Become a fan on Facebook
(www.facebook.com/BardellisRestaurant)
or follow us on twitter (@bardellis) to keep up to date with what's happening at our branches.***



Antipasti

✓ Focaccia – flat bread

With garlic and herbs.

R45

With feta, garlic and herbs.

R47

With rosemary, sautéed caramelised onions and garlic.

R49

With garlic, feta, herbs and caramelised onions.

R55

With creamy spinach and feta.

R69

With fresh basil, tomato and our finest mozzarella

R79

With smoked chicken, blue cheese, fresh herbs and mushroom.

R89

✓ Aglio Olio e Peperoncino

A starter portion of spaghetti fried in olive oil, fresh garlic and chilli

R39

Aglio Olio with Mushrooms

R55

Aglio Olio with Prawn meat

R79

Aglio Olio Scalia acciughe (Anchovies)

R89

✓ **Napoletana** - A starter portion of spaghetti served with red ripe tomatoes, cooked with basil oregano and a touch of garlic. **R69 Main R89**

✓ **Arrabbiata** - A starter portion of spaghetti served with napoletana, we just add some spicy chilli. **R69 Main R89**

Pepperdew Poppers **R59**

Chicken Livers - Done in a peri peri and napoletana sauce. **R62**

Calamari - Pan-fried with a hint of garlic, seafood spices and fresh herbs **R69**

Minestrone – a hearty vegetable soup without beans **R59**

Bruschetta Health —Toasted health bread with our topping of the day
Ask your waitron for details.



Insalate

Italia

Salad greens, mozzarella, tomatoes, cucumber, green peppers and onion sprinkled with a touch of dried oregano.

Piccola *Media*

R59 **R75**

Mediterranean

Salad greens, tomatoes, cucumber, feta, olives and onion.

R55 **R72**

✓ Peasant Salad (no lettuce)

Feta, cucumber, olives, onion, oregano, fresh and sundried tomato. Drizzled with olive oil and balsamic vinegar.

R79

✓ Insalata di Bardelli

Basil and lettuce leaves, onions, mixed peppers, pepperdews and fresh tomatoes tossed in a garlic vinaigrette, served with crumbled feta and toasted almonds.

R79

Insalata di Salmone

Smoked Salmon, feta, salad greens, Avo, tomatoes, green peppers and spring onion sprinkled with pecorino shavings.

R145

Insalata di Pollo

Smoked chicken, salad greens, mozzarella, avo, tomatoes, cucumber, green peppers and onion, served with a light herbed salad dressing.

R99

✓ Caprese

Mozzarella di buffalo, ripe vine tomatoes and fresh basil leaves, dressed with extra virgin olive oil, basil pesto and a balsamic reduction.

R129

✓ Insalata di Carciofi

Chunky mozzarella with artichokes, olives, sundried and fresh tomatoes, dressed with pesto, lemon juice and olive oil.

R149

Pasta

available with Spaghetti, Penne or Fettuccine, add R25 for Gnocchi

Bolognese

250g of traditional meat sauce – an old Italian recipe.

R109

Carbonara

Crispy bacon and creamy egg, served with parmesan and black pepper.

R125

Alfredo

Smoked hickory ham/smoked chicken, fresh mushrooms, cream, cracked black pepper and parmesan.

R125

di Argus

Panfried bacon/smoked chicken, rosemary and feta in our home cooked Napoletana.

R125

Anabella

Courgettes, mushrooms, spinach and olives, sautéed in olive oil and garlic with a touch of napoletana and mozzarella.

R125

Roma

A robust napoletana with basil, bacon, chicken and a touch of chilli

R129

Al pollo

Chicken sautéed in chilli-garlic marinade with mushrooms, trio of peppers and a dash of cream

R135

Mario

Pan fried mushrooms sautéed with chicken in a chilli pesto sauce, garnished with pepperdews.

R139

Puttanesca

A robust napoletana with capers, olives and anchovy.

R149

NB. A few of these ingredients are salty so please taste before adding your own.

Genovese

A lamb goulash done in a wine based napoletana sauce with onions and fresh basil, topped with pecorino cheese.

R179

Ravioli

Butternut ravioli with mushroom sauce, spinach and chives.

R135



Pasta Al Forno

(Baked in the pizza oven)

Lasagne

R119

Layers of bolognese, napoletana sauce, cream and pasta.

✓ Butternut Lasagne

R109

Layers of butternut, spinach, sundried tomatoes and pasta in a napoletana sauce.

Lasagne di Pollo

R119

Layers of chicken fillets, sundried tomato, olives and pasta. Topped with mushrooms and coriander.

Lasagne di Pollo prego

R129

Layers of chicken fillets in a prego marinade, peppers and pasta. Topped with cheese and coriander.

Lasagne di Bardelli's

R129

Bacon, smoked chicken, and peppers baked in a mushroom sauce and topped with sliced seasoned tomato and feta cheese.

Lasagne di Agnelo

R179

Layers of our quality roast lamb, basil infused sweet potato , with a rosemary sauce.

(Back by popular demand)

Quality Italian

WOOD FIRED PIZZA

Media/Large

✓ Margherita

Mozzarella and herbs on a tomato concasse.

R69 / R79

✓ Bandiera Italiana

Feta, peppadews and avo (seasonal).

R89 / R99

✓ Mediterranea

Feta, olives, spinach, garlic, sundried tomatoes and sesame seeds.

R95 / R119

✓ Bella Rosa

Butternut, sundried tomatoes, caramelised onion and herbed goat's cheese.

R95/ R119

✓ Florentina

Creamy spinach, mushrooms, feta

R95/ R119

Picasso

Ham and pineapple.

R95/ R119

Regina

Ham and mushroom.

R95/ R119

Tropicana

Bacon, mushrooms and avo (seasonal).

R109/ R129

Acapulco

Bacon, feta and avo (seasonal).

R109/ R129

Pablo

Bacon, feta, rosemary and fresh tomatoes.

R109/ R129

Donatello

Ground beef, onion and fresh tomato. Topped with jalapenos.

R109 / R129

Media/Large

Pepperoni

Pepperoni, mushrooms, pepperdews and avo.

R119/ R139

Cristini

Bacon, sundried tomatoes, cream cheese and spring onions.

R119/ R139

Club Italiano

Chicken mayonnaise, bacon, peppadews . Topped with Avo

R119 / R139

Marco Pollo

Chicken in prego marinade, mushroom, peppers.topped with coriander.

R119/ R145

Raphael

Roasted peri-peri chicken, feta and onion. Topped with avo

R119/ R145

Figaro

Bacon, blue cheese and fig preserve.

R119/ R145

The Don

Smoked chicken, peppadews and caramelised onions, topped with avo.

R119/R139

Vegetarian Extravaganza

Mushrooms, onions, garlic, green pepper, artichokes, olives, cherry tomatoes and flaked almonds.

R129/R145

Bardelli

Bacon, smoked chicken, mushrooms, peppers and pecorino cheese.

R119/R149

Grante

Smoked chicken, pepperoni, pepperdews and mushrooms. Topped with avo.

R119 /R149

Siciliana

Anchovy, onion and black olives.

R125 /R169

Papa G

Strips of seasoned and matured steak, mushrooms, chunks of blue cheese and avocado

R125 /R169

(Back by popular demand)

Olympia Range

Packed in quarters - The winner takes all!!

2 slices (quarter) of the 4 pizzas listed

Limited Times - please ask your waitron

Originale

R179

Figaro - Bacon, blue cheese and fig preserve.

Pepperoni - Pepperoni, mushrooms, peppadews and avo

The Don - Smoked chicken, peppadews and caramelised onions, topped with avo.

Club Italiano - Chicken mayonnaise, bacon, peppadews and avo.

Bacon

R179

Cristini - Bacon, sundried tomatoes, cream cheese and spring onions.

Tropicana - Bacon, mushrooms and avo (seasonal).

Acapulco - Bacon, feta and avo (seasonal).

Bardelli - Bacon, smoked chicken, mushrooms, peppers and pecorino cheese.

Vegetarian

R179

Banderia - Feta, peppadews and avo (seasonal).

Mediterrania - Feta, olives, spinach, garlic, sundried tomatoes and sesame seeds.

Florentine - Creamy spinach, mushrooms and feta.

Bella Rosa - Butternut, sundried tomatoes, caramelised onion and herbed goats cheese.

NB – Due to the above pizzas being time-consuming we cannot do the Olympia range or half/half pizzas during very busy periods

– ask your waitron

The Romans were said to be the inventors of Pizza, it was originally a breakfast meal. So take some home for the morning if you can stop yourself!

Extra Toppings

Media/Large

Banana (when available), egg, onion, mixed peppers, fresh tomato.	R12	R15
Pineapple, spring onion, peppadews, asparagus, aubergines, butternut, capers, sesame seeds, olives, caramelised onions, rosemary, vegetables.	R15	R19
Chicken, mince, mushrooms, feta, avo sundried tomato, rocket, coriander, creamy spinach.	R21	R26
Mozzarella ,bacon, ham, salami, calamari, smoked chicken, roasted almonds, blue cheese, cream cheese, pecorino.	R26	R32
Anchovy, artichokes, pesto, goats cheese.	R36	R45

Sauces

Honey Dijon mustard, mushroom, blue cheese, garlic butter, Peri-peri, prego.	R29
--	-----

Extra Condiments

Chilli, garlic	R13
Parmesan	R16

If you wish to purchase a jar or two of our lovely condiments please ask your waitron.

<i>Bella Rabia glass Jar Garlic</i>	<i>R19</i>
<i>Bella Rabia glass Jar Chilli</i>	<i>R28</i>
<i>Bella Rabia glass Jar Parmesan</i>	<i>R32</i>
<i>Bella Rabia salad dressing</i>	<i>R35</i>

Dolci

Italian tiramisu

R65

Traditional recipe made with mascarpone and bitter strong coffee mixed with premium brandy.
(half portion @ R39)

Crème Brulee

R59

The French own the name – but the truth be told, an Italian woman married to be Queen of France took this recipe and her own Italian cooks to France with her. Some say the best in Cape Town!

Baby Brulee

R30

Chocolate brownies with ice cream

R65

Chocolate dessert served warm with our premium ice cream.
(half portion @ R35)

Malva Pudding

R59

A traditional Cape dessert made with sponge cake and a decadent butterscotch sauce. Topped with ice cream or custard (when available).

Ice cream with chocolate sauce

R59

Vanilla ice cream served with our homemade chocolate sauce.
Or R25 per scoop

Mini mousse

R30

Homemade chocolate mousse containing cream and a splash of Frangelico (alcohol).

Milkshakes — Vanilla, chocolate and daily flavours – ask your waitron.

R45

Dom Pedro — Premium ice cream milkshake with Kahlua or whiskey.

R65

Irish Coffee — Espresso coffee with whiskey, topped with cream.

R59

Mains

Chicken Limone

Pan fried chicken breast in lemon dressing served with Italian salad.

R109

Pesce di journa

Hake

Fish of the day served with your choice of vegetables and mash or Bardellis salad

R109

SQ

Sorrento

Feta, sundried tomatoes, garlic, chilli and calamari strips tossed in olive oil. with fresh herbs and cracked pepper, served with your choice of pasta or salad.

R129

Steaks

Bardelli's quality aged beef. Served with mustard mash and vegetables or our popular Bardellis salad.

Fillet 200g

R169

Sirloin 250g

R154

Sauces — Honey Dijon mustard, mushroom, blue cheese, garlic butter.

R29



Cold Drinks

Still Water -750 ml	R 35
Sparkling Water – 750 ml	R 35
Coke – 300 ml	R 17
Fanta - 300ml	R 19
Lemonade -200 ml	R 17
Soda water – 200 ml	R 17
Coke light – 330ml	R 19
Dry lemon – 200 ml	R 17
Tonic – 200 ml	R 17
Tomato cocktail	R 28
Red bull	R 33
Tizers	R 26
<u>Non fizzy</u>	
Ice teas -275ml	R 25
Liqui Fruit Juices -330ml	R 22
Orange, grape, cranberry, apple, orange and mango	
Concentrates- lime, passion and cola.	R 9

Hot drinks

Americano	R 19
Espresso	R 19
Double Espresso	R 28
Macchiato	R 23
Cappuccino	R 25
Decaf	R 25
Latte	R 29
Hot Chocolate	R 29
Chocochino	R 35
Ceylon Tea	R 20
Rooibos Tea	R 20
Earl grey Tea	R 25
Green Tea	R 29



Milkshakes

Chocolate, Strawberry and Vanilla R35