

STARTERS

Start your dining experience with one of our amazing starters, this is just the beginning.

FOCACCIA PIZZA BREAD (V)	R35
Garlic and herbs	R50
Garlic and mozzarella	R55
Focaccia Board	
Focaccia served with garlic butter, hummus, feta and olives.	
CAMEMBERT CHEESE	R85
Camembert cheese, deep fried to perfection, topped with bacon, cranberry sauce and rocket	
SNAILS	
Served with crispy bread	
Snails in a herb garlic butter sauce	R60
Snails in a creamy blue cheese sauce	R62
TRIO OF SNAILS	R75
Enjoy snails with 3 sauces, creamy garlic, blue cheese and mediterranean sauce	
BAKED BLACK MUSHROOM	R79
Baked black mushrooms topped with spinach, ricotta, feta and mozzarella in a napoletana sauce and baked in the pizza oven, served with crispy bread	
HALLOUMI (V)	R59
Goats milk cheese, deep fried or grilled, served with sweet chilli sauce and fresh lemon	
CHICKEN LIVERS	R55
Chicken livers sautéed with onion, prepared with or without peri-peri, served with crispy bread	
CYPRIOI MUSHROOMS	R72
Crumbed black mushrooms, deep fried topped with halloumi and bacon, drizzled with a cheese sauce	
BBQ CHICKEN WING BASKET	R72
Chargrilled in our spicy BBQ sauce	
GARLIC BUTTER PRAWN BITES	R72
Four prawns in a garlic butter sauce, topped with parmesan and baked in the pizza oven, served with crispy bread	



chef
CHOICE

BAKED BLACK MUSHROOM

CALAMARI	R75
Patagonian calamari tubes grilled or fried, served with rice	
JALAPENO POPPERS (V)	R65
Chili jalapeno stuffed with cheese, crumbed and deep fried, served with a chillinaise salsa	
PIATTO PREGO TRINCHADA	
Strips of beef or chicken pan-fried with garlic, onions, cream and prego sauce, served with crispy bread	
Beef fillet	R85
Chicken fillet	R65
SQUID HEADS WITH CHILLINAISE	R45
Deep fried squid heads, served with a chillinaise sauce	

SALADS

Try our freshly prepared salads, made using the highest quality ingredients to experience salad the Piatto way.

GREEK (V)	R65
Feta, olives, cherry tomato and onion on a bed of mixed greens served with a Greek dressing	
PIATTO SALAD (V)	R73
Avo, parmesan shavings, grilled artichokes, olives, toasted almond flakes, carrots and cherry tomato on a bed of mixed greens - Add chicken for R15 extra	
AVOCADO AND PRAWN	R105
Grilled queen prawns drizzled with a tangy mayo sauce with avo, onions, cucumber, carrots and cherry tomato on a bed of mixed greens	
CRISPY BUTTERNUT & FETA (V)	R79
Crispy butternut chips, feta, avo, cucumber, carrots and seed brittle on a bed of mixed greens	
COSMOPOLITAN	R95
Camembert cheese, bacon, grilled pear, peppers, rocket, carrots and cherry tomato on a bed of mixed greens	
CHICKEN PEPPERDEW	R89
Grilled herbed chicken strips, feta, avo, pepperdew, roasted nuts, carrots and cherry tomato on a bed of mixed greens	
CAJUN CHICKEN	R85
Grilled Cajun chicken, feta, olives, toasted flaked almonds, sesame seeds, carrots and cherry tomato on a bed of mixed greens. Served with tzatziki on the side.	
HONEY SESAME HALLOUMI (V)	R75
Grilled honey sesame halloumi, avo, tomato, onion, cucumber, carrots and cherry tomato on a bed of mixed greens	



chef
CHOICE

CRISPY BUTTERNUT & FETA



chef
CHOICE

GRILLED STEAK FLAT BREAD

GOURMET SANDWICHES

CIABATTA CLUB	R79
Grilled herbed chicken strips, crispy bacon, feta, avo, cherry tomato, onion, rocket and salsa chillinaise, served on ciabatta	
CHICKEN & HALLOUMI FLAT BREAD	R83
Grilled chicken strips, with sweet chilli sauce, grilled halloumi and avocado, served on flat bread	
GRILLED STEAK FLAT BREAD	R109
Sliced 200g grilled sirloin, roast cherry tomatoes, cheddar cheese, grilled onions, rocket and basil mayo, served on flat bread	
CRISPY BACON WRAP	R75
Crispy bacon, cheddar cheese, sautéed mushrooms, sliced avo and basil mayo, served in a wrap	
HUMMUS & FETA WRAP (V)	R79
Hummus, feta, avo, pepperdews, cherry tomato, onion, cucumber, crispy zucchini and pepperdew mayo, served in a wrap	

BURGERS & PREGOS

Another one of Piatto's famous foods, there is a reason our burgers & pregos are legendary and once you taste them, you'll know why.

STEAK PREGO ROLL

Sirloin steak marinated in our secret prego sauce, served with chips (add egg +R4)

CHICKEN PREGO ROLL

Chicken breast marinated in our secret prego sauce, served with chips

CHICKEN BURGER

Tenderised chicken breast on a bed of lettuce, tomato and onion, served with chips and coleslaw

BEEF BURGER

200g Pure beef patty on a bed of lettuce, tomato and onion, served with chips and coleslaw

CHEESE BURGER

200g Pure beef patty topped with cheddar cheese served on a bed of lettuce, tomato and onion, served with chips and coleslaw

R75

BACON & CHEESE BURGER

200g Pure beef patty topped with bacon and cheddar cheese served on a bed of lettuce, tomato and onion, served with chips and coleslaw

R89

R69

BJC BURGER

200g Pure beef patty, crispy bacon, sliced jalapeno, chilli's and feta on a bed of lettuce, tomato and onion, served with chips and coleslaw

R89

R69

PIATTO BURGER

200g Pure beef patty topped with cheddar cheese, crispy bacon, dill cumber, drizzled in our famous secret sauce, served with chips and coleslaw

R89

R79

R85

BUNLESS BURGER

200g Pure beef patty topped with avo and bacon served on a black mushroom base, lettuce, tomato, onion, served with zucchini fries and coleslaw (add cheddar cheese +R4)

R92



PASTA

Pasta Choices: Spaghetti / Penne / Linguine Pastas are prepared with extra virgin olive oil. We recommend a thinner pasta for a light tomato based sauce and a thicker pasta with more body for one of our cream based sauces.

BOLOGNESE

Italian sauce with ground fillet, a traditional recipe from the Province of Bologna

R85

ALFREDO

Pan fried mushrooms, parmesan and ham in a creamy sauce

R75

NAPOLETANA (V)

Italian plum tomatoes cooked with fresh basil

R65

ARRABIATA (V)

Tomato, garlic and fresh chilli

R67

AL CHICKEN

Strips of chicken breast tossed with mushrooms, feta, olives and zucchini prepared in napoletana sauce

R85

SPINACH AND RICOTTA NEST (V)

Linguine napoletana with spinach and ricotta topped with mozzarella and parmesan, served with crispy bread

R79

PARMESAN FILLET

Fillet strips tossed with mushrooms, zucchini and red onion prepared in a tomato and rosemary herb sauce, finished with parmesan shavings

R115

POLLO FIRENZE

Chicken tossed in a creamy sun-dried tomato sauce with mushroom, zucchini and basil

R89

CHICKEN LIVER PASTA

Napoletana with mild peri-peri, sautéed livers, onion and a splash of cream topped with cream cheese and black pepper, served with crispy bread

R95

LINGUINE AL POMODORINI

Linguine tossed with prawns, cherry tomatoes, extra virgin olive oil, garlic and chilli, finished with parmesan shavings

R119

HALLOUMI RAVIOLI (V)

Ravioli filled with halloumi sautéed in extra virgin olive oil and a touch of napoletana sauce topped with grated halloumi and served on a pea and mint puree

R115

PASTA AL FORNO

LASAGNA BOLOGNESE

Layered sheets of fresh pasta and bolognese topped with a creamy sauce, mozzarella and baked in our pizza oven

R95

CHICKEN AND MUSHROOM LASAGNA

Layered sheets of fresh pasta filled with chicken and mushrooms topped with a creamy sauce, mozzarella and baked in our pizza oven

R95



WINE

Enjoy our choice of carefully selected house wines with your meal. With our selection of wines, you'll be sure to find something to fit perfectly with your meal.

HOUSE WINE

WHITE

Douglas Green Chenin / Sauv Blanc
Glass 250ml
Bottle 750ml

R30
R90

SEMI SWEET

Legacy Johannesberger
Glass 250ml
Bottle 750ml

R30
R86

RED

Douglas Green Merlot/Malbec
Glass 250ml
Bottle 750ml

R30
R90

ROSÉ

Douglas Green Sunkissed Rosé
Glass 250ml
Bottle 750ml

R34
R102

SANGRIA

Glass 250ml
1 Litre

R28
R78



CRAFT BEERS

CRAFT BEER

Jack Black Lager 340ml
Darling Brew Slow Lager 500ml
Dragon Fiery Ginger Beer 440ml

R35
R50
R50

REDROCK

Rusty Trigger Lager 340ml
Bad Moon Crystal Weiss 340ml
Nine Inch Ale 340ml

R35
R40
R40

DRAUGHT (SELECTED STORES)

Stella Artois 500ml

R50

Stella Artois 330ml

R35

BEVERAGES

SMOOTHIES

Iced Smoothies
Cappuccino
White Chocolate
Spiced Chai
Fruit Crush
Ginger beer
Mango
Strawberry
Mixed Berry
Platta Lemon Crush

R37

R35



MUG SHAKES

Chocolate Brownie
Caramelised Popcorn
Oreo® and Chocolate

R45
R45
R45

COLD BEVERAGES

Fresh fruit juices
Soda Cans
Appetizer, Grapetizer
Still/sparkling water 500ml
Still/sparkling water 1L
Cordials
Iced Tea
Lemon, Peach
Milkshakes
Vanilla, Strawberry, Chocolate, Lime, Banana, Bubblegum
Red Bull
Red Bull Sugar Free

R25
R21
R26
R19
R28
R7
R22
R29
R39
R39

HOT BEVERAGES

Americano
Cappuccino
Red Cappuccino
Decaffeinated Cappuccino
Decaffeinated Coffee
Espresso
Double Espresso
Red Espresso
Macchiato
Caffe Latte
Caffe Mocha
Hot Chocolate, Milo
Horlicks
Tea
Five Roses, Rooibos
Herbal Infusion
Carnomile, Lemon, Blissful Berry, Green Tea

R20
R23
R25
R24
R21
R18
R21
R20
R19
R25
R22
R25
R25
R17
R19

EXOTIC BEVERAGES

Irish Coffees
Jamaican, Kahlua, Amaro, Frangelico, Tia Maria,
Baileys, Amaretto
Calypso Coffee
Malibu and Frangelico
Pedro's
Irish, Kahlua, Frangelico, Peppermint, Amaro
Gourmet Lattes
White Chocolate, Spiced Chai, Chocolate Decadence

R39
R39
R42
R39

PIZZA

Enjoy Piatto's range of famous pizzas and see why they became famous in the first place. *Selected pizzas can be served as calzone for R10 extra*

MARGHERITA (V)	R60
Tomato and mozzarella	
VEGETARIAN (V)	R85
Asparagus, mushrooms, onions, green peppers and olives	
REGINA	R85
Ham and mushrooms	
HAWAIIAN	R82
Pineapple and ham	
QUATTRO STAGIONI	R92
Ham, mushrooms, olives, salami and green peppers	
PIATTO	R99
Salami, mushrooms, onions, olives, ham and garlic	
MEXICANA	R98
Ground fillet of beef, green pepper, onions and chilli	
SWEET CHILLI CHICKEN	R99
Chicken strips marinated in sweet chilli sauce, peppers, pepperdews, avo and feta	
SPICY CHICKEN	R92
Spicy marinated chicken	
BBQ CHICKEN	R85
BBQ chicken strips, pineapple and pepperdews (add avo + R17)	
PARADISO	R89
Bacon, avo and feta	
PIZZA AI FEGATINI	R89
Chicken livers, feta, pepperdews, onions and chilli topped with rocket	
GAMBERETTI CON CALAMARI	R149
Prawn and Calamari with peri-pei	
CALZONE	R95
Fold over pizza with ham, bacon, mushrooms, onions and a pinch of chilli	



Chef
CHOICE

SWEET CHILLI CHICKEN

MEAT

All dishes are served with a choice of mash, rice or chips

SIRLOIN BISTEK	R155	LAMB CHOPS	R155
300g Sirloin steak filled with feta, jalapeno chilli and bacon topped with a cheese sauce		Greek style grilled lamb chops with origanum and lemon	
FILLET PIATTO	R175	GRILLED PORK CHOPS	R105
250g Fillet steak, placed on grilled polenta, topped with sautéed mushroom sauce, rosemary butter and rocket		Succulent grilled pork chops served with tzatziki, salsa and a crispy wrap	
SIRLOIN PEPPERDEW	R155	OXTAIL	R175
300g Sirloin steak filled with mozzarella, feta, pepperdews and mushrooms		Braised oxtail cooked to perfection, served with rice and vegetables	
STEAK, EGG & CHIPS		LAMB KLETTICO	R189
Your choice of steak topped with a fried egg and a garlic prego sauce		Tender lamb on the bone slow baked in the pizza oven, drizzled with lamb jus served with mash and vegetables	
Sirloin (300g)	R139		
Rump (300g)	R139		
Fillet (250g)	R175		



DESSERT

Enjoy our delicious selection of desserts, we can honestly recommend every single one.

MALVA PUDDING Served with custard or ice-cream	R45	ICE-CREAM WITH BAR ONE SAUCE Ice-cream served with rich bar one chocolate sauce	R39
WARM CHOCOLATE PARCELS Praline chocolate folded in phyllo pastry, baked in the oven and served with ice-cream	R59	CRÈME BRÛLÉE Custard base topped with crunchy caramel	R45
OREO® PUDDING Layered pudding with crushed Oreo® biscuits	R45	CAKE OF THE DAY Please ask your waiter for available cakes	SQ
CHEESE CAKE House-made fridge cheese cake	R49	DOM PEDRO	R42
CHOCOLATE BROWNIES & ICE-CREAM Decadent chocolate brownies served with ice-cream	R49	IRISH COFFEE	R39



Chef
CHOICE

MALVA PUDDING

SEAFOOD

All dishes are served with a choice of mash, rice or chips

CALAMARI Lightly grilled and drizzled with lemon and butter sauce	R139	1/2 KG QUEEN PRAWNS Grilled, served with lemon butter or peri-peri	R159
HAKE AND CHIPS Hake grilled or fried, served with tartar sauce	R89	SEAFOOD PLATTER FOR 1 4 Queen prawns, grilled calamari and a portion of grilled herb lemon hake	R210
HAKE THERMIDOR Grilled Hake topped with prawn meat, mussels and mushrooms in a light cheese sauce	R119	SEAFOOD PLATTER FOR 2 12 Queen prawns, a portion of grilled calamari, a portion of crispy squid heads and a portion of grilled herb lemon hake	R330
GRILLED KINGKLIP Grilled herb lemon kingklip	R169		

COMBOS

All dishes are served with a choice of mash, rice or chips

WINGS & RIB Three succulent wings and 300g ribs	R159	RUMP & CALAMARI 200g Rump and half a portion of grilled calamari	R159
CHICKEN & RIB Half chicken and 300g ribs	R175	HAKE & CALAMARI Grilled calamari tubes and herb lemon hake	R139
RUMP & RIB 200g Rump and 300g ribs	R175	SURF & TURF 200g Rump and four queen prawns	R149
CHICKEN & LAMB CHOPS Half chicken and two grilled lamb chops	R175		



Chef
CHOICE

SURF & TURF

GRILLS

Prepared with our famous Piatto basting. All grills are served with a choice of mash, rice or chips.

RUMP	(200g)	R99
RUMP	(300g)	R129
SIRLOIN	(300g)	R129
FILLET	(250g)	R170
T-BONE	(350g)	R105
T-BONE	(500g)	R159
BBQ PORK RIBS	(600g)	R185



SAUCES

Try one of our sauces with your choice of steak

Pepper	R22
Mushroom	R22
Cheese	R22
Monkeyland	R22
Peri-peri	R22
Garlic	R22

ON THE SIDE

Vegetable of the Day	R23	Chips	R23
Grilled Mushrooms	R25	Zucchini fries	R23
Fried Onion Rings	R19	Side Salad	R29
Mash	R23		
Rice	R23		

CHICKEN

All dishes are served with a choice of mash, rice or chips

TRADITIONAL PORTUGUESE

Whole grilled chicken marinated in our own secret Portuguese marinade, flame grilled and quartered

R129

SCHNITZEL

Crumbed and lightly pan-fried served with your choice of cheese or mushroom sauce

R95

SUPREME

Grilled chicken breast with a creamy artichoke, sundried tomato, caper and mushroom sauce served with pesto mash

R99

GRILLED LEMON & HERB BREASTS

Grilled chicken breasts coated with either lemon or peri-peri sauce served with salsa

R89

PARMIGIANA

Grilled chicken breast topped with feta, parmesan and napoletana sauce, baked until golden brown

R99

CHICKEN SCHNITZEL CRANBERRY

Chicken fillet crumbed and fried, topped with cranberry sauce, slices of fresh camembert cheese and rocket

R99

ORIENTAL WOK

Oriental noodles prepared with marinated chicken strips, soya sauce, tahini, mixed stir-fry vegetables, cashew nuts, pineapple, sesame seeds and ginger with a hint of chilli and garlic

R95

WHITE WINES

Enjoy our choice of selected white wines with your meal.

SAUVIGNON BLANC

FAT BASTARD

Powerful, balanced showing good texture. Crisp acidity follows through to a long smooth finish

R178

BRAMPTON SAUVIGNON BLANC

A zesty up front wine in true new world style. Passion fruit, gooseberry, litchi and asparagus aromas follow through to a full, lively palate

R147

PORCUPINE RIDGE

Un-wooded dry white, lashings of gooseberries, lots of fresh intensity, lingering aftertaste.

R115

NEIL ELLIS GROENEKLOOF

Predominant flavours are those of tropical fruit with herbaceous overtones, whilst the overall impression is of elegance and delicacy with a long flavoursome finish.

R185

SPIER

Pale green in colour and tropical aromas following through on the full-bodied, well balanced and lingering palate

R134

ROBERTSON

Full bodied flavours of bell peppers and green apple to medium body

R101

CHARDONNAY

FAT BASTARD

Bipe, peachy and rounded with uplifting clean acidity

R178

WARWICK FIRST LADY (UNOAKED)

A great mix of citrus and melons on the nose, easy drinking wine. No sign of wood gives the wine great accessibility for everyday enjoyment.

R195

ROSÉ

GRAÇA ROSÉ

Graca Rosé is a light off-dry wine, rich in colour, fruity in taste with a slight petillance and earthy presence

R89

BOSCHENDAL BLANC DE NOIR

A delicate grapey taste with a lingering finish

R120

DOUGLAS GREEN SUNKISSED ROSÉ

R102

WHITE BLENDS

BUITENVERWACHTING BUITEN BLANC

Full bodied, easy drinking, yet bone dry with plenty of tropical flavours

R135

PEAR TREE WHITE

Expressive ripe pineapple, passion fruit and honey melon from Chenin Blanc tinged with graceful peach and orange blossom from Viogner. Crisp and delicious

R90

BOSHENDAL BOSCHEN BLANC

A fresh and fragrant, dry white wine

R120

GRAÇA

Graca is a wine with warm, charming and cheeky personality and a continental image

R89

RIESLING

THEUNISKRAAL

A fine, dry wine made on the estate well-known for its excellent quality riesling

R115

CHENIN BLANC

SPIER

Fresh and fragrant with peach aromas. Elegant, fruity and medium bodied wine has a pleasant finish

R115

BOSCHENDAL CHENIN BLANC

Fruity well balanced wine with rich melon and pear aromas. This wine remains unwooded, adding to its freshness

R120

SEMI-SWEET

LEGACY JOHANNESBURGER

Enduringly popular, full-bodied lush semi-sweet blended white wine

R86

KUPFERBERGER AUSLESE

A slightly sweet wine with a rich and outstanding late harvest character

R118

RED WINES

Enjoy our choice of selected red wines with your meal.

SHIRAZ

FAT BASTARD

Full-bodied, oak matured for 9-12 months. Dark plum in colour, high in alcohol with delightful fruity undertones. Hints of cinnamon and cloves

R230

SPIER

Dark plum colour, aromas of red pepper and hints of smoky American oak

R160

PINOTAGE

BEYERSKLOOF

A ripe and bold, reliable wine. Accessible, affordable and agreeable

R162

CABERNET SAUVIGNON

NEDERBURG

A full bodied and well matured wine with a rich nutty character

R190

ROBERTSON

Smooth, full bodied with rich mulberry, plum and cassis flavours supported by soft tannins

R129

RED BLENDS

NEDERBURG BARONNE

A medium-bodied, velvety smooth blended red wine

R135

GRAHAM BECK RAILROAD RED

This wine has a rich and spicy nose with layers of berry flavours and supple fruit on the palate

R131

BOEKENHOUTSKLOOF THE WOLFTRAP

A spicy, aromatic blend of syrah, cinsault, mourvedre and viognier. French oak matured. Smooth and accessible

R116

BIG OAK RED

This smooth and balanced blend combines the stately blackcurrant fruit intensity of Cabernet Sauvignon with succulent mulberry and spice of Shiraz

R120

MERLOT

PORCUPINE RIDGE

Full bodied red with coffee, chocolate and spicy vanilla. Elegant and rich

R137

TALL HORSE

Delicious, sleek medium-bodied, with a streak of cherry and plum

R100

CHAMPAGNE

PONGRACZ

Rich and complex with finesse and a lingering aftertaste

R254

SPARKLING WINES J.C. LE ROUX

The first sparkling wine to offer both natural lightness and delicious full taste

R145

MOËT ET CHANDON

One of the largest Champagne houses in France, Moët combines classic green apple and floral aromas with crisp acidity and a lingering toasty character

R980

BOSCHENDAL BRUT NV

R290

