

Menu



ESTO 1957

PIZZERIA

Napoletana

WWW.THEPIZZERIA.CO.ZA

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Napoletana



STARTERS

ANTIPASTO PLATTER

SALAMI, COPPA, PARMA HAM, PANCETTA 120

CALAMARI GRILLED/FRIED

SERVED WITH TARTAR SAUCE 75

MOZZARELLA CAPRESE

BUFFALO MOZZARELLA 92

SPRINGBOK CARPACCIO

SERVED WITH ROCKET, CAPERS & PARMESAN SHAVINGS 92

FETA & OLIVES

40

SHRIMP COCKTAIL

80

GARLIC/HERB PIZZA BREAD

58

ADD CHEESE 10

PIZZA BIANCO

60

MOZZARELLA CHEESE, ONION, ROSEMARY ORIGANUM, NO TOMATO BASE

PARMA HAM

100

SERVED ON LETTUCE / MELON (SEASONAL)

SALADS

FRENCH

BASIC GREENS, CARROTS, PEPPERS 60

SML BOWL 83

GREEK

BASIC GREENS, FETA, OLIVES 80

103

CHICKEN CAESAR

ROMAINE, CROUTONS, ANCHOVIES 92

ITALIAN

BASIC GREENS, ANCHOVIES & OLIVES 75

SML BOWL 98

NICOISE

BASIC GREENS, BOILED EGG, TUNA 86

SOUPS

CONSOMÉ

CLEAR BROTH 52

NOODLE SOUP

CLEAR BROTH WITH HOMEMADE NOODLES 57

STRACCIATELLA

CHICKEN BROTH WITH SHREDS OF EGG 60

VEGETABLE

SEASONAL VEGETABLES 68

RAVIOLI IN BRODO

MEAT FILLED RAVIOLI IN CLEAR BROTH 75





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//////////////////// **PASTA** //////////////////////

SPAGHETTI, TAGLIATELLE OR PENNE

GLUTEN FREE R20 GNOCCHI R20

CHOOSE ANY OF THE FOLLOWING SAUCES

AGLIO OLIO

GARLIC & HERBS

66

NAPOLETANA

TOMATO & BASIL

71

ARRABBIATA

TOMATO, GARLIC, PEPPERS & CHILLI

75

PIZZAIOLA

TOMATO, GARLIC & HERBS

72

BOLOGNESE

MEAT BASED SAUCE

98

PESTO

BASIL & GARLIC

86

MARIA

CREAM & MUSHROOM

80

VONGOLE BIANCO/ROSSO

CLAMS, GARLIC & HERBS

109

PUTTANESCA

GARLIC, CAPERS, TOMATO & OLIVES

86

CARBONARA

EGG BASED SAUCE WITH BACON,
ONION & PARMESAN CHEESE

98

PASTA BROCCOLI (SEASONAL)

GARLIC, OLIVE OIL & CHILLI

86

SEAFOOD MARINARA

NAPOLETANA MIXED WITH A
VARIETY OF SEAFOOD

138

PASTA MISTA

TRIO OF PASTA

98

ALFREDO

CREAM, HAM & MUSHROOM

86

AURORA

TRADITIONAL BOLOGNESE WITH A
DASH OF CREAM

79

RAVIOLI

MEAT FILLED

98

LASAGNE

TRADITIONAL MEAT LASAGNE

98

CANNELIONI

MEAT OR CHEESE FILLING

98



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PIZZA

GLUTEN FREE & CAULIFLOWER BASES AVAILABLE AT R20 EXTRA
ALL BASES ARE VEGAN FRIENDLY

MARGHERITA **V**

TOMATO BASE AND CHEESE **69**

PIZZA AL NATURALE **V**

FRESH TOMATO, FRESH GARLIC, OREGANO & PARMESAN (NO TOMATO BASE) **75**

NAPOLETANA

ANCHOVIES & OLIVES **92**

REGINA

HAM & MUSHROOM **94**

VESUVIUS

BOLOGNESE, CHILI, ONION & PEPPERS **103**

GREEK **V**

FETA & OLIVES **92**

PIZZA CARNE

HAM, BACON, SALAMI & CHORIZO **115**

TUNA & ONIONS

TUNA & ONIONS **94**

PIZZA LUIGI

PARMA HAM, ROCKET & PARMESAN SHAVINGS **126**

ADRIATICA

SALAMI, MUSHROOMS, ONIONS & OLIVES **98**

POLLO FUNGI

CHICKEN & MUSHROOM **98**

MEDITERRANEAN

TUNA, ANCHOVY, CAPERS, ONION & OLIVES **109**

PIZZA SPAGO

BACON, FETA & AVO **103**

VEGETARIAN **V**

MUSHROOMS, PEPPERS, ONIONS & OREGANO **93**

PIZZA CAPRESE **V**

TOMATO, BUFFALO MOZZARELLA & FRESH BASIL **109**

QUATTRO STAGIONI

OLIVES, HAM, MUSHROOMS & ARTICHOKE **98**

QUATTRO FORMAGGIO **V**

FETA, MOZZARELLA, PARMESAN & BLUE CHEESE **109**

VERDURE **V**

SPINACH, OLIVES, FETA, & MUSHROOMS **98**

PIZZA MARINARA

MUSSELS, CALAMARI, SHRIMPS & CRAB STICKS **138**

EXTRA TOPPINGS

BANANA, CHILLI, EGG, GARLIC, ONION, ROCKET PINEAPPLE **15**

AVO, BACON, CAPERS, CHICKEN, FETA, GREEN PEPPERS, BLUE CHEESE, HAM, BOLOGNESE, MOZZARELLA, MUSHROOMS, OLIVES, SALAMI, SUN DRIED TOMATO, TUNA, ARTICHOKE, ANCHOVY, SPINACH, ASPARAGUS **20**

BUFFALO MOZZARELLA, PARMA HAM, SEAFOOD **40**



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////////// **ITALIAN SPECIALTIES** //////////

SERVED WITH A CHOICE OF PASTA, SAUTÉED POTATOES OR CHIPS

COTOLETTA MILANESE

BREADED AND FRIED CUTLET VEAL **149**

CHICKEN SCHNITZEL

SERVED WITH A SIDE CHEESE SAUCE **126**

FEGATO ALLA VENEZIANA

CALVES' LIVER WITH CARAMELISED ONIONS **120**

VEAL MARIA

CREAM & MUSHROOM SAUCE **149**

VITELLO ALLA SALVIA

PAN GRILLED VEAL WITH BUTTER & SAGE **149**

VEAL PICCATA

PAN GRILLED VEAL WITH LEMON & BROTH SAUCE **155**

BISTECCA BOLOGNESE

SIRLOIN CRUMBED WITH GARLIC, MUSHROOM, TOMATO & CHEESE **155**

VITELLO ALLA PIZZAIOLA

PAN GRILLED VEAL WITH TOMATO, GARLIC & HERBS **149**

SCALOPPINE DI VITELLO

VEAL IN MARSALA SAUCE **149**

SCALOPPINE DI VITELLO GUARNITE

VEAL IN MARSALA SAUCE AND MUSHROOMS **160**

SALTIMBOCCA ALLA ROMANA

VEAL WITH PARMA HAM IN A WHITE WINE SAUCE **178**

PARMIGIANA

GARLIC, TOMATO, BÉCHAMEL, CHEESE & MUSHROOM

VEAL 149

BEEF 144

CHICKEN 126

////////// **GRILLS** //////////

SERVED WITH A CHOICE OF PASTA, SAUTÉED POTATOES & CHIPS

PEPPER STEAK 300G

GRILLED STEAK SERVED WITH A PEPPER SAUCE **155**

SIRLOIN SICILIANA 300G

SIRLOIN WITH MUSHROOM, TOMATO, PEPPERS, HERBS AND ONIONS **160**

BISTECCA CASALINGA 300G

SIRLOIN WITH CARAMELISED ONION **149**

SIRLOIN FLORENTINA 300G

GARLIC, & FRESH PARSLEY SAUCE **149**

BISTECCA PIZZAIOLA 300G

BEEF WITH TOMATO, GARLIC & HERBS **149**

CHICKEN PIZZAIOLA

CHICKEN WITH TOMATO, GARLIC & HERBS **120**

PLAIN GRILLED SIRLOIN 300G

SEASONED WITH SALT AND PEPPER AND GRILLED TO PERFECTION **120**



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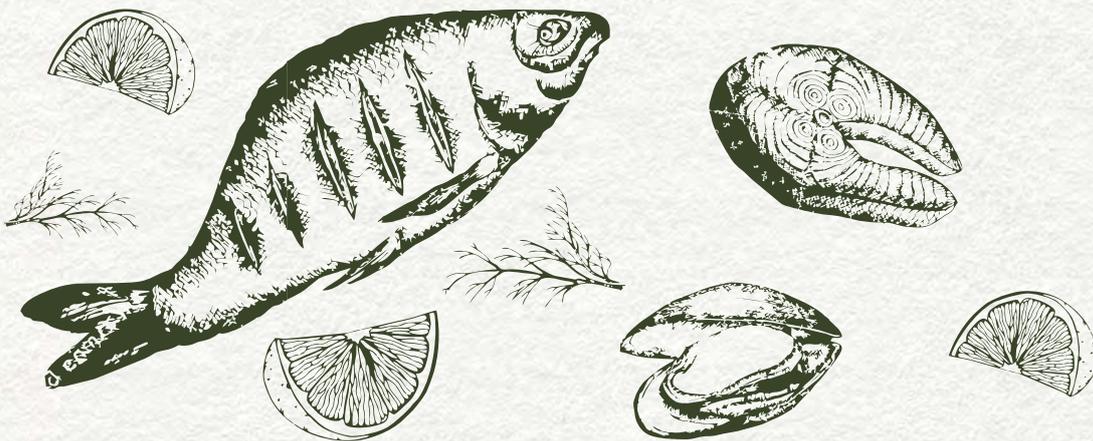
SAUCES & SIDE ORDERS

MUSHROOM SAUCE	35	GARLIC/LEMON BUTTER SAUCE	30
PERI-PERI SAUCE	30	PORTION VEGETABLES	25
PEPPER SAUCE	35	CHIPS	25
CHEESE SAUCE	35	PASTA	25
		GRILLED MUSHROOMS	35



SEAFOOD

HAKE GRILLED OR FRIED	138	SOLE DELIZIOSA BAKED IN WHITE WINE AND TOPPED WITH BÉCHAMEL CHEESE & MUSHROOMS	240
KINGKLIP GRILLED OR FRIED	195	CALAMARI GRILLED OR FRIED	149
HAKE ALLA ROMANA BAKED WITH TOMATO, GARLIC, HERBS & CRUMBS	155	CALAMARI SPECIAL GRILLED WITH GARLIC BUTTER & CHILLI	155
KINGKLIP THERMIDOR GRILLED KINGKLIP PREPARED IN A CREAMY WHITE WINE SAUCE	240	FRIED CALAMARI PERI-PERI SERVED ON A BED OF RICE	155



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DESSERTS

CANNOLI

RUM SNAP FILLED WITH RICOTTA, LIQUEUR & ALMONDS

40

ITALIAN CAKE

VANILLA SPONGE WITH LAYERS OF CUSTARD, RUM & STREGA LIQUORE

40

ICE CREAM & CHOC SAUCE

VANILLA, CHOCOLATE OR STRAWBERRY

40

AFFOGATO

VANILLA ICE CREAM SERVED WITH A CHOCOLATE SAUCE AND ESPRESSO

40

TIRAMISU

CLASSIC LAYERED ITALIAN TIRAMISU

40

CASSATA CAKE SLICES

GLAZED FRUIT & NUTS SOAKED IN AMARETTO LIQUOR, SANDWICHED BETWEEN A LAYER OF CASSATA AND DARK CHOCOLATE ICE CREAM AND FINISHED WITH WHITE CHOCOLATE DRIZZLE

50

MALVA PUDDING

ORIGINAL RECIPE MALVA PUDDING WITH APRICOT JAM AND BUTTER SAUCE (SERVED WITH CREAM OR ICE CREAM)

50

STICKY TOFFEE PUDDING

A BAKED DATE PUDDING IN A DELICIOUS STICKY TOFFEE SAUCE (SERVED WITH CREAM OR ICE CREAM)

50

DESSERT PIZZA

TOPPED WITH NUTELLA & SEASONAL FRUIT

75

DOM PEDRO

WHISKEY OR KAHLUA

46

MILKSHAKES

VANILLA, CHOCOLATE, STRAWBERRY, BANANA, COFFEE, BUBBLEGUM

40

MINT BACIONI

MINT FLAKE & CHOCOLATE ICE CREAM WITH MINT DIPPED CENTRE, COATED IN MINT CRUNCH DARK CHOCOLATE

45

NUTTY BACIONI

VANILLA ICE CREAM WITH CHOC-NUT SAUCE CENTRE, PAINTED WITH CHOCOLATE SAUCE, ROLLED IN ASSORTED CRUSHED NUTS

50

ITALIAN CORNETTI KISSES

BITE SIZED MINI SUGAR CONES WITH ICE CREAM DIPPED IN CHOCOLATE

50

CHOCOLATE BROWNIE

CHOCOLATE BROWNIE WITH NUTS TOPPED WITH CHOCOLATE GANACHE (SERVED WITH CREAM OR ICE CREAM)

50



COFFEE

AMERICANO

18

ESPRESSO

20

DOUBLE ESPRESSO

25

CAPPUCCINO

22

CAFÉ LATTÉ

23

IRISH COFFEE

46





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WINE LIST

WINE BY THE GLASS

PROTEA SAUVIGNON BLANC

RECOGNISING THE FLOWER SPECIES OF THE CAPE FLORISTIC REGION. FIG AND GRANADILLA VIBRANCY IS FLESHED OUT WITH A LIME ZEST AND GRASSY NUANCE.

GLASS

30

BOTTLE

120

LEOPARD'S LEAP UNWOODED CHARDONNAY

AN EXCELLENT FOOD WINE SUBTLE FLAVORS OF GRAPEFRUIT AND LIME BEAUTIFULLY BALANCED BY A SUBTLE PRESENCE OF SPICE.

29

115

KEN FORRESTER PETIT CHENIN BLANC

PERFECT EVERYDAY DRINKING WINE. FRESH, FRUITY, FULL RIPE.

29

118

PROTEA CABERNET SAUVIGNON

RECOGNISING THE FLOWER SPECIES OF THE CAPE FLORISTIC REGION. TYPICAL FRUIT CAKE AND BLACKCURRANT LEAF WITH A GENTLE HINT OF SPICES.

38

150

PROTEA MERLOT

RECOGNISING THE FLOWER SPECIES OF THE CAPE FLORISTIC REGION. APPEALING BLUEBERRY, MULBERRY AND PLUM FLAVOURS ON THE NOSE THAT FOLLOW THROUGH ON THE PALATE.

38

150

BEYERSKLOOF PINOTAGE

SOUTH AFRICA'S MOST POPULAR PINOTAGE. PRIMARY FRUIT AROMAS LEAD TO AN ABUNDANCE OF PLUM AND BLACK CHERRIES AGAINST MOCHA, CEDAR & SWEET SPICY NOTES.

41

160





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CAP CLASSIQUE



PIERRE JOURDAN BRUT

A BRILLIANTLY BALANCED BRUT THAT HAS LIVELY LIME NOTES AND A SOFT, LINGERING FINISH DRIVEN BY CHARDONNAY.

BOTTLE

280

PIERRE JOURDAN CUVÉE BELLE ROSE

THIS BELLE HAS A SEDUCTIVE STRAWBERRY NOSE FROM THE PINOT NOIR, WITH LIVELY GOLDEN BUBBLES AND A CRISP FINISH.

292

WHITES

TOKARA SAUVIGNON BLANC

THIS WINE IS CRISP AND MOUTH FILLING WITH AN APPLE TEXTURE AND A SLIGHT GRIP ON THE FINISH.

BOTTLE

192

SPICE ROUTE CHENIN BLANC

COMPLEX TROPICAL FRUIT ON THE NOSE WITH SPICED FLAVOURS AND MINERAL UNDERTONES.

266

DE WETSHOF FINESSE CHARDONNAY

CITRUS FLAVOURS WITH A PRONOUNCED NUTTINESS WHICH LEADS THROUGH TO A CLEAN FINISH WITH ZESTY CITRUS NOTES.

240

TERRA DEL CAPO PINOT GRIGIO

ANTHONIJ RUPERT'S LOVE OF ITALY IS EXPRESSED IN THE TERRA DEL CAPO RANGE. LOVELY FLAVOURS OF WHITE PEACH, KIWI AND MELON.

145

PIERRE JOURDAN TRANQUILLE

THIS FRESH SUMMER BLEND HAS A SUBTLE RED GOLD BLUSH AND AN ELEGANT FINISH DRIVEN BY THE ELEGANT PINOT NOIR COMPONENT.

145

BUITENVERWACHTING BUITEN BLANC

A LIGHT YET VERY FRUITY PALATE OF GOOSEBERRY, GREEN MELON AND HINTS OF GREEN PEPPERS MAKES THIS A GREAT EVERYDAY DRINKING WHITE WINE TO ENJOY.

129

HAUTE CABRIER CHARDONNAY/PINOT NOIR

ZESTY FRUITS WITH A DELECTABLE FULL MOUTH FEEL & BALANCE.

234





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BLUSH WINE

MULDERBOSCH CABERNET SAUVIGNON ROSÉ

AROMAS OF RIPE BLOOD-ORANGE, FRESH CHERRY & WATERMELON HINTS OF FRAGRANT SANDALWOOD.

BOTTLE

138



REDS

DE WETSHOF NAISSANCE CABERNET SAUVIGNON

THIS BORDEAUX- STYLE WINE CAPTURES THE ESSENCE OF ONE OF THE WORLDS GREAT CLASSICAL RED CULTIVARS TO CREATE A WINE OF ELEGANCE.

303

TOKARA SHIRAZ

FYNBOS AND DRY HERBS WITH BRIGHT RED AND BLACK FRUIT.

266

FAIRVIEW STELLENBOSCH MERLOT

MEDIUM BODIED WITH SOFT ELEGANT TANNINS AND WELL BALANCED ACIDITY CONTRIBUTING TO THE LINGERING FINISH.

207

TERRA DEL CAPO SANGIOVESE

ANTHONIJ RUPERT'S LOVE OF ITALY IS EXPRESSED IN THE TERRA DEL CAPO RANGE. IT IS DELICIOUSLY SUCCULENT AND JUICY.

195

GRANGER BAY CABERNET MERLOT BLEND

THE NOSE SHOWS SPICINESS AND RED CHERRIES WITH DARK CHOCOLATE COMPLEXITY. OAK MATURATION MAKES THIS A VERY WELL BALANCED WINE.

121

FAIRVIEW GOATS DO ROAM RED

LIGHT TO MEDIUM BODIED WITH YOUNG JUICY BERRY FLAVOURS, SMOOTH TANNINS AND A SOFT FINISH

130

RUPERT AND ROTHSCHILD CLASSIQUE

FRESH RASPBERRY AROMAS, PLUM BLOSSOM, RIPE FIG NUANCES AND CLASSIC UNDERTONES

320

