

# Menu




ESTO

1957

PIZZERIA

*Napoletana*

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# PIZZERIA

## 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

ADD CHEESE 58

#### PIZZA BIANCO

MOZZARELLA CHEESE, ONION, ROSEMARY ORIGANUM, NO TOMATO BASE 60

#### 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 CAESER

ROMAINE, CROUTONS, ANCHOVIES 92

#### ITALIAN

BASIC GREENS, ANCHOVIES & OLIVES 75

SML BOWL

98

#### NICOISE

BASIC GREENS, BOILED EGG, TUNA 86

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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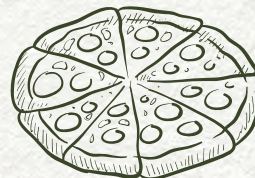
## Napoletana



### PIZZA

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

<b>MARGHERITA</b> <span style="color: green;">V</span>			
TOMATO BASE AND CHEESE	69	<b>VEGETARIAN</b> <span style="color: green;">V</span>	
		MUSHROOMS, PEPPERS, ONIONS & OREGANO	93
<b>PIZZA AL NATURALE</b> <span style="color: green;">V</span>		<b>PIZZA CAPRESE</b> <span style="color: green;">V</span>	
FRESH TOMATO, FRESH GARLIC, OREGANO & PARMESAN (NO TOMATO BASE)	75	TOMATO, BUFFALO MOZZARELLA & FRESH BASIL	109
<b>NAPOLETANA</b>		<b>QUATTRO STAGIONI</b>	
ANCHOVIES & OLIVES	92	OLIVES, HAM, MUSHROOMS & ARTICHOKES	98
<b>REGINA</b>		<b>QUATTRO FORMAGGIO</b> <span style="color: green;">V</span>	
HAM & MUSHROOM	94	FETA, MOZZARELLA, PARMESAN & BLUE CHEESE	109
<b>VESUVIUS</b>		<b>VERDURE</b> <span style="color: green;">V</span>	
BOLOGNESE, CHILI, ONION & PEPPERS	103	SPINACH, OLIVES, FETA, & MUSHROOMS	98
<b>GREEK</b> <span style="color: green;">V</span>		<b>PIZZA MARINARA</b>	
FETA & OLIVES	92	MUSSELS, CALAMARI, SHRIMPS & CRAB STICKS	138
<b>PIZZA CARNE</b>		<b>EXTRA TOPPINGS</b>	
HAM, BACON, SALAMI & CHORIZO	115	BANANA, CHILLI, EGG, GARLIC, ONION, ROCKET PINEAPPLE	15
<b>TUNA &amp; ONIONS</b>		AVO, BACON, CAPERS, CHICKEN, FETA, GREEN PEPPERS, BLUE CHEESE, HAM, BOLOGESE, MOZZARELLA, MUSHROOMS, OLIVES, SALAMI, SUN DRIED TOMATO, TUNA, ARTICHOKES, ANCHOVY, SPINACH, ASPARAGUS	20
<b>PIZZA LUIGI</b>		BUFFALO MOZZARELLA, PARMA HAM, SEAFOOD	40
PARMA HAM, ROCKET & PARMESAN SHAVINGS	126		
<b>ADRIATICA</b>			
SALAMI, MUSHROOMS, ONIONS & OLIVES	98		
<b>POLLO FUNGI</b>			
CHICKEN & MUSHROOM	98		
<b>MEDITERRANEAN</b>			
TUNA, ANCHOVY, CAPERS, ONION & OLIVES	109		
<b>PIZZA SPAGO</b>			
BACON, FETA & AVO	103		



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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

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



### SEAFOOD

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





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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 LATTE

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

