

M E N U

RISTORANTE
**pappa
grappa**

P A R T O F T H E

WILDERER FAMILY
H. Wilderer

W E L C O M E

When my father, Helmut and I moved from Germany to South Africa in 1994, I was 14.

The following year, Helmut had to go back to Europe a few times, to complete his training as Master Distiller and to promote his products. I was forced to make food for myself. After eating hotdogs, scrambled eggs and cornflakes for a week, I decided to go shopping and experiment in the kitchen! I came up with my own (sometimes strange) combinations and the result was often surprisingly good to me.

Through this, I developed a real passion for cooking and combining fresh ingredients, in an uncomplicated manner-keeping it simple.

Ristorante Pappa Grappa is the result of many dinner parties and constant requests from friends to open a restaurant. We pride ourselves in serving the freshest ingredients, cooked to order, in an uncomplicated and classical way, in a personal environment and a relaxed atmosphere.

Pappa Helmut (who is now actually “Opa Grappa”, since the birth of my son, Alexander) continues to create some of the World’s Best Grappa & Eaux de Vie.

Having won over 50 international medals and awards, including “Grappa of the Year”, “Spirit of the Year”, Double Golds and numerous Gold Medals in Germany, Austria and London, Wilderer Distillery has become a preferred brand to connoisseurs around the world! We are so happy to have you with us today, so... Sit back and enjoy!

CHILD POLICY

Dear Parents, at Pappa Grappa, we love children! We regret having to put such notice in our menu, but in order to ensure that all guests enjoy their visit to us equally and to preserve the garden and relaxing atmosphere, we cannot allow the following:

playing in or around the fish ponds, tree climbing picking of flowers or fruits, breaking off tree branches or twigs, riding bicycles or scooters, running and/ or shouting between tables. Ball games are not allowed on the main lawn or anywhere outside of the jungle gym area.

Parents/ guardians accept full responsibility for the behaviour and actions of their children and will be held liable for damages caused.

STARTERS

VITELLO TONNATO **R68**

Cold dish of thinly sliced veal, covered with a fresh tuna-anchovy mayonnaise.

BITTERBALLEN **R47**

Five round croquettes, deep-fried and filled with venison ragout.
Served with Dijon Mustard.

SEXY SNAILS **R45**

Served naked – the Snails, not the waitress!
Done in the pizza oven with our home-made garlic butter.

CALAMARI AL LIMONE **R48/R85**

Pan-fried Patagonia calamari in our delicious lemon butter sauce.

SUPPLI  **R48**

Home-made risotto croquettes filled with mozzarella, fresh basil
and parmesan. Served with Napolitana sauce and salad.

CARPACCIO **R65**

Chef's choice of thinly sliced fillet, topped with capers,
rocket and parmesan shavings.

ANTIPASTI SALUMI **R82**

Classic selection of premium cold meats,
fior di latte mozzarella & tomato. Serves two.

INSALATA CAPRESE  **R48**

Slices of fior di latte mozzarella and tomato with basil.

SPRING ROLLS "PAPPA GRAPPA" **R45**

Filled with Parma ham, mozzarella and rocket.
Served with a spicy tomato salsa.

SOUPS

ITALIAN BEAN SOUP	R45
FRENCH ONION SOUP	R45
TOMATO AND FRESH BASIL SOUP	R38

SALADS

SIDE SALAD 🌿	R32
---------------------	------------

Lettuce, onion, cucumber and tomato, tossed in our famous Pappa Grappa dressing.

HOUSE SALAD 🌿	R48
----------------------	------------

Lettuce, tomato, cucumber, peppadew, onions & olives.

Add chicken	R25
-------------	------------

Add tuna	R25
----------	------------

Add Fior di latte mozzarella 🌿	R25
--------------------------------	------------

Add calamari	R35
--------------	------------

LE PIZZE

Traditional thin-based pizza with a fresh tomato sauce
and fior di latte mozzarella, baked in our wood-fired oven.

MARGHERITA 🌿	R58
Tomato, fior di latte mozzarella, basil	
SALAMI	R68
GRECO	R75
Spinach & feta	
REGINA	R77
Ham & mushroom	
COLLINA	R77
Chicken breast strips & peppadew	
QUATTRO STAGIONI	R90
Ham, olives, mushrooms, artichokes	
GIORGIO	R95
Ham, salami, mushrooms, olives, onions, chilli & garlic	
PARMA	R95
Parma ham & rocket	

LE PIZZE

ROMANA

Anchovies, olives, peppers

R85

MATTA

Bacon & banana

R75

TROPICAL

Ham & pineapple

R75

EXTRA TOPPINGS

Capers, fried egg, onions, fresh chilli, fresh garlic

R6

Olives, peppadew, rocket, peppers, mushrooms,
avo (when available), pineapple, banana, spinach

R9

Salami, ham, feta, bacon, chicken, tuna, artichoke,
anchovies, mussels, cheese

R11

Parma ham, prawns

R28

FLAMMKUCHEN

“FRENCH PIZZA” Wilderer’s Original since 2000

TRADITIONAL

R55

Cream cheese, onion rings, finely diced bacon & garlic.

CLASSIC

R60

As above with tomato & mushroom.

VEGETARIAN

R55

Cream cheese, onion rings, tomato, mushroom, garlic & rocket.

Helmut, “Opa Grappa”, was born during the second world war and was evacuated with his family to Alsace, a French region on the Franco-German border.

The area is famous for its “tarte flambée (‘‘Flammkuchen’’ in German) and the particular way of eating it.

A thin, crisp pizza base, topped with cream cheese, finely diced bacon, garlic and onions.

How to enjoy it

Traditionally, customers take their seats at a table, are given a choice of dry red or white wine and are then served with Flammkuchen for them all to share until they have had their fill. One Flammkuchen is served after the other, and everybody helps themselves from the wooden board.

This is a wonderful way of enjoying simple, fresh food and good conversation. This homely way of eating draws people from far away to the few remaining Flammkuchen restaurants.

PASTA

FETTUCINE POMODORO  **R58**

Tomato and basil.

PASTA FUNGHI **R89**

Fresh exotic mushrooms, tossed in white wine, garlic and a touch of cream. Topped with rocket and parmesan shavings.

SPAGHETTI BOLOGNESE **R65**

A classic dish made with the finest mince.

LINGUINE BROCCOLI & GORGONZOLA  **R68**

A beautiful combination. Kept light.

RAVIOLI BUTTERNUT  **R72**

Home-made and filled with butternut. Finished off with leek, a touch of cream, poppy seeds & pumpkin seeds. Drizzled with white truffle oil.

SPAGHETTI CARBONARA **R65**

Finely diced bacon, garlic, onions & white wine. Finished off with raw egg & parsley. No cream.

RAVIOLI SPRINGBOK **R95**

Home-made and filled with slow-cooked springbok goulash. Finished with butter and sage.

LINGUINE PRIMAVERA  **R58**

Olive oil, tomato, olives, onions, basil and a touch of garlic. Italian cuisine at its best: fresh, simple, colourful, quick. Healthy & tasty!

SEAFOOD SPAGHETTI **R95**

Tomato-based with mussels, prawns, calamari, line fish and a splash of cream.

KÄSEPÄTZLE **R72**

An old favourite: home-made German egg noodles, crisped in the pan with ham, cheese, onions and a touch of garlic.

MEATS & MAINS

VEAL LIMONE **R110**

White wine, capers, lemon juice & green beans. Served with mashed potatoes.

VEAL MILANESE **R110**

Battered in egg and served with spaghetti and fresh tomato sauce.

VEAL SALTIMBOCCA **R115**

Veal topped with mozzarella, Parma ham and sage. Served with pasta.

WIENER SCHNITZEL **R110**

Crumbed veal served with chips and a salad.

JÄGERSPÄTZLE **R110**

Strips of veal in a creamy mushroom sauce.
Served with spaetzle.

CHICKEN CAMPAGNOLA **R95**

Thinly sliced chicken fillet, served with spaghetti tossed in white wine, rosemary, mushrooms, garlic and a touch of cream.

CHICKEN PARMESAN **R90**

Chicken fillet lightly crumbed in parmesan and herbs, then topped with mozzarella and served with spaghetti and fresh tomato sauce.

CATCH OF THE DAY **SQ**

Please ask your waiter about today's fresh fish.

STEAKS

Served with crispy chips, fresh veg and garlic butter.

Fillet 250g **R145**

Sirloin 250g **R110**

T- Bone 500g **R145**

SAUCES **R20**

Pepper, mushroom, mustard, blue cheese

KIDDIES MENU

SPAGHETTI BOLOGNESE R35

FISH FINGERS & CHIPS R38

CHICKEN NUGGETS & CHIPS R40

PORTION OF CHIPS R25

PIZZA

MARGHERITA R35

TROPICAL R45

Ham & pineapple

MATTA R45

Bacon & banana

Build your own pizza: toppings as per main pizza page

VANILLA ICE CREAM & CHOC SAUCE R25

MILKSHAKE

Various flavours

Regular R30

Small R20

DESSERTS

COUPE CLASSIQUE **R38**

Try this classic dessert! Three scoops of vanilla pod ice cream topped with cream, a wafer and our delicious hot chocolate sauce.

BELGIAN WAFFLE **R42**

Served with golden syrup & vanilla ice cream.

APPLE CRUMBLE **R38**

CASSATA **R38**

Three layers of semifreddo ice cream: Italian nougat, deep chocolate and creamy vanilla with a sliver of sponge cake and drizzled with Amaretto.

SWEET FLAMMKUCHEN **R34**

Thin pizza base, topped with apple compote and flambéed with Wilderer's Obstler schnapps.

BACIONI TORRONE **R38**

Traditional Italian nougat flavoured semifreddo ice cream with a smooth chocolate casing and topped with a cherry.

AFFOGATO PAPPÀ GRAPPA **R32**

Vanilla ice cream drowned in espresso with cream and a splash of grappa.

DOM PEDRO **R38**

Double **R48**

BEER-A-COLADA **R38**

Blend of CBC Amber Weiss, CBC- Wilderer Beerschnaps and vanilla ice cream.

DRAUGHT BEER

CBC AMBER WEISS

300ml	R29
500ml	R38
1 Litre Mug	R70

BOTTLED BEER

CBC Krystal Weiss	440ml	R40
CBC Pilsner	440ml	R38
CBC Lager	440ml	R36
Jack Black Lager	330ml	R26
Brewers & Union Stephweiss	500ml	R45
Erdinger Weissbier Alc Free	340ml	R33
Paulaner Hefe Weissbier	500ml	R48
Peroni		R24
Castle Lager, Light		R24
Windhoek Draught Bottle		R28
Windhoek Lager/ Light		R24
Amstel		R24
Heineken		R25

CIDERS

Savannah Dry/ Light	R26
Hunter's Dry	R25

SPIRITS & LIQUEURS

GIN (Strettons)	R12
GIN (Wilderer)	R25
Vodka	R12
Brandy	R12
Captain Morgan-Spiced Gold	R15
Red Heart	R15
Southern Comfort	R15
Bell's	R18
J&B	R18
Jameson	R24
Jack Daniels	R24
Johnnie Walker Black	R28
Amarula	R11
Jägermeister	R20
Kahlua	R16
Tequila	R18
Amaretto	R18
Frangelico	R18
Macallan 12 YR	R42
Rémy Martin VSOP	R45
Monis Medium Cream Sherry	R19

WINES

House White	250ml – R28	500ml – R52	Bottle – R75
House Rosé	250ml – R28	500ml – R52	Bottle – R75
House Red	250ml – R30	500ml – R56	Bottle – R80

Note: Large selection of other wines on display

WILDERER'S GRAPPA & EAUX DE VIE

Grappa Pinotage, CBC Bierschnaps	R20
Grappa Shiraz, Williams Pear, Quetsch, Cape Fynbos Obstler (Apple & Pear)	R22
Apple- Calvados, Raspberry Liqueur, T3 Port	R26
Himbeergeist (Raspberry) Kirschwasser	R39

CAFFÈ

Coffee		R15
Cappuccino		R18
Caffe Latte		R20
Espresso		R15
Double Espresso		R18
Caffe Corretto (Espresso With Grappa Muscato)		R32
Rooibos Tea, Ceylon, Green Tea		R14
Hot Chocolate		R22
Irish Coffee	Single	R35
	Double	R45
Macchiato	Single	R18
	Double	R21
Decaf Available	Add	R2

WILDERER FYNBOS GIN

This unique South African Gin is carefully crafted from a special selection of Fynbos botanicals, roots & spices, including wild dagga, honeybush, buchu and devil's claw.

Neat		R25
GIN & Tonic	Single	R40
	Double	R55

MINERAL WATER

Still/Sparkling		
1 Litre		R25
500ml		R15

SOFT DRINKS

Coke		R18
Tab, Coke Light, Coke Zero		R18
Fanta Orange, Grape		R18
Cream Soda		R18
Lipton Ice Tea Lemon/ Peach		R23
Grapetizer Red/ Appletizer		R24
Orange Juice		R18
Lemonade		R15
Dry Lemon		R15
Soda Water		R15
Ginger Ale		R15
Tomato Cocktail		R18
Cordials: Kola Tonic, Passion Fruit, Lime		R5
Bitters		R6
Steelworx (Ginger Ale, Soda, Kola Tonic, Bitters)		R40
Rock Shandy (Lemonade, Soda, Bitters)		R35
Bloody Mary		R36