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# Those light tasty plates of expression - just to get you going

#### FOCACCIA TRADITIONALE

Garlic & herb pizza bread

R36

#### FOCACCIA BIANCA

Garlic & herb pizza bread topped with mozzarella cheese

R56

#### FOCACCIA NAPOLITANA

Garlic & herb pizza bread topped with Napolitana sauce.

R48

# **BRUSCHETTA**

Roasted ciabatta bread drizzled with olive oil & garlic, topped with a selection of fresh & roasted vegetables & cheeses.

**R58** 

#### MUSSEL SOUP

Delicious creamy garlic, mussel & white wine soup.

R58

#### ROQUEFORT GARLIC SNAILS

Garlic butter snails, topped with Roquefort & served with brown bread fingers.

**R58** 

#### CHICKEN LIVERS

Chicken livers, lightly fried in butter, sherry, garlic & Napolitana finished off with a dash of cream. Chilli served on the side.

R54

#### DEEP FRIED CAMEMBERT

Crumbed Camembert deep fried on a bed of rocket, sweet chilli & balsamic glaze served with pear poached in red wine.

R68

# CALAMARI CAPRI

Tender Patagonian calamari grilled or deep fried with a side of savoury rice.

R66

# SWEET CHILLI PRAWNS

6 medium deshelled prawns baked in our pizza oven in garlic butter & a mild sweet chilli sauce for dipping.

R68

# CALAMARI

Tender Patagonian calamari grilled or deep fried with a side of savoury rice.

R66

#### PARMA HAM & CAMEMBERT

Baked Camembert in Parma ham served on a bed of wild rocket, sweet chilli & sweet balsamic glaze with a side of poached pear.

R70

# MELANZANA ALLA PARMIGIANA

Perfectly sliced grilled brinjal layered with our famous Napolitana sauce & topped with Mozzarella & Parmesan cheese. AAAUUAUU

# **GRECO**

Fresh salad greens, tomato, onion, cucumber, olives & Feta cheese topped with a generous helping of our home made salad dressing.

R64

# PEAR & BLUE CHEESE

A crisp selection of Italian salad leaves tossed with pears poached in red wine & finished off with a generous helping of Blue cheese, Roquefort & Pecan nuts.

R68

# INSALATA SIRENA

Tender grilled calamari served on a bed of Italian salad leaves, cucumber, avocado & Feta cheese finished off with our home made salad dressing & a sweet balsamic glaze.

**R78** 

# ROQUEFORT

Fresh salad greens, tomato, onion, cucumber, olives with a creamy Roquefort

Dressing.

R68

# INSALATA GABRIELLA

Crumbed chicken strips on a bed of wild rocket, avocado, sweet peppadews & coriander finished off with a sweet balsamic glaze & a creamy dressing.

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All Pastas dishes available with any of the following: Spaghetti / Penne / Fettuccine Gnocci at R10.00 Extra Gluten Free Penne at R15.00 extra Added cream at R10.00 extra Smaller pasta portion at R10.00 less

#### MARGHERITA

Our classic whole peeled tomato based sauce with garlic & herbs.

**R78** 

#### BOLOGNESE

A rich beef & pork ragout, enhanced with herbs & spices.

R88

# TOMBA LA BOMBA

A rich beef & pork ragout, with a mix of garlic, ginger, chilli & lemon zest finished off with a dash of cream.

R96

#### **STROMBOLI**

Our tantalizing chicken livers fried in butter, sherry, garlic, tomato & chilli finished off with a dash of cream & fresh coriander.

R94

#### COMING SOON

#### ARRABIATA (\*VEG)

Our classic whole peeled tomato based sauce with garlic & herbs & a hint of chilli.

**R78** 

#### SAN REMO

Tender pan fried chicken strips, tossed with a light olive oil, chilli & coriander mix finished off with lemon zest, fresh coriander & rocket pesto.

R96

#### ALFREDO

Our famous cream based sauce with mushrooms & your choice of either: ham, chicken or zucchini (\*Veg).

R96

#### PASTA MALIBU

Tender chicken strips tossed in fresh green chilli zucchini flamed in a Caribbean coconut liqueur & finished off with fresh coriander & cream, tossed in a penne pasta.

R96

# ~ Al Forno ~

# LASAGNA AL FORNO

A beautiful classic dish with layers of pasta, our fanous bolognese, bechamel, Mozzarella & Parmesan cheese baked in our pizza oven.

**R88** 

# RIGOLETTO (\*VEG

A flavour filled vegetarian cannelloni, with a generous helping of fresh spinach, roasted butternut & a creamy Ricotta cheese, smothered in a delicate tomato sauce & finished off with Mozzarella & Parmesan cheese in our pizza oven.

# ~ resuc (scaludu) rasia ~

The best of the sea with delicious pasta - Belissimo! (served with Penne, Fettuccine or Spaghetti)

#### **GAMBERI**

A traditional pasta serving 8 medium deshelled prawns, tossed in light olive oil, garlic & chilli, finished off with a drizzle of rocket pesto, lemon zest & coriander.

R138

# DI MARE

A combination of succulent Patagonian calamari, large deshelled prawns & half shelled mussels perfectly finished off with a white wine, Napolitana, garlic & herb sauce.

R138

#### **GLUTEN FREE PENNE**

**R15.00 ADD ON** 

#### **PARLEMO**

A beautiful blend of 8 deshelled medium prawns, tossed in our Napolitana sauce with olive oil, fresh ground garlic, rocket, chilli & just the right amount of lemon zest to finish it off.

R138

# SMALLER PORTION PASTA

R128

# ~ Speciality Pasta ~

The pride and joy of the pasta chef. Not available in smaller portions or Gluten Free!

# RAVIOLI NAPOLITANA (\*VEG)

A bigger bite sized pillow of pasta filled with spinach & Ricotta cheese, topped with our famous Napolitana sauce & finished off with a dash of cream.

R98

# RAVIOLI BUTTERNUT (\*VEG)

A bigger bite sized pillow of pasta filled with spinach & Ricotta cheese, delicately tossed in a rich & creamy butternut puree sauce.

**R98** 

# RAVIOLI GORGONZOLA (\*VEG)

A bigger bite sized pillow of pasta filled with spinach & Ricotta cheese, tossed in a genuine imported Gorgonzola & creamy sauce.

R108

# RISOTTO MICHELANGELO

ity is a combination of creamy

Aborio rice, Porcini black mushrooms, delicately
topped shavings of Parma ham & Pecorino cheese &
finished off with a drizzle of white Truffle oil, bal-

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# (for Children under 12 only)

# CHICKEN STRIPS

Tender deep fried chicken strips served with chips.

R46

# KIDDIES BOLOGNESE

Smaller but no less famous Bolognese with penne or spaghetti

R46

# KIDDIES PIZZA

Our famous hand rolled bases made smaller with a choice of any TWO of the following toppings:

Mushrooms, Pineapple, Banana, Bacon, Chicken,

Ham or Salami.

R46

# MAC & CHEESE

Penne tossed in a creamy cheese sauce then topped with Mozzarella & grilled in the oven.

R46

# KIDDIES NAPOLITANA

Our famous Napolitana sauce served with penne or spaghetti

GLUTEN FREE PIZZA BASES

R25,00 EXTRA

VEGETARIAN GALORE

Caramelised onions, mushrooms, peppers, feta & olives,

R96

MARGHERITA

Mozzarella, herbs & Napolitana Sauce

R66

DANIELA

Bacon & banana

R88

RUSTICANA

Grilled chicken, green chilli & mushroom

R88

CARMEN

Ham & mushroom

R88

GREGORIO

Ham, mushroom, onions & pineapple

R96

MATTEO

Sweet chilli chicken, jalapenos & Feta cheese

R98

**EL GRECO** 

Feta cheese, bacon & spinach

R96

SICILIANA

Anchovy, capers & olives

R98

**VEGETARIAN** 

Mushrooms, spinach, olives, peppers & asparagus

R96

**MEXICANA** 

Bolognese, onions, chillies & peppers

R96

**GAMBINO** 

Salami, peppers, mushrooms & olives

R98

**FABIO** 

Bacon, avocado & Feta cheese

#### These made us famous. Gluten Free Pizza bases available at R25.00 add-on

MAD ITALIAN (PIZZA 2010)

Camembert, bacon, garlic, rocket & green fig preserve.

R122

MONTE VESUVIO

Hot peri-peri chicken, avocado & onion served with fresh coriander & topped with a lemon wedge.

R98

ALLA ZUCCA

Garlic pizza bread covered with a butternut puree & topped with Mozzarella, caramelised onion, Feta, bacon & wild rocket.

R98

# ~ Carne (Meat) ~

# BISTECCA - RUMP

A tender & juicy 300g rump, flame grilled to your specifications, served with a side of your choice between pasta, savoury rice, rustic cut chips, veg of the day or a crisp side salad.

R138

# FILLETO AL BOSCO

A perfectly pan fried 150g fillet prepared to your specifications topped with a rosemary, garlic & black mushroom sauce, flamed with Brandy & a splash of cream & placed on a bed of green beans & roasted butternut, encircled with rusctic cut chips & finished off with a drizzling of balsamic reduction.

R164

#### **EXTRA SAUCES:**

Creamy Gorgonzola
Creamy Mushroom
Madagascan Green Peppercorn
Creamy Peri-Peri

#### **PORTAFINO**

Patagonian calamari, mussels & medium prawns.

R124

#### FOCACCIA MEDITERRANEO

Garlic pizza bread covered with creamy Feta & sweet basil pesto, topped with roasted Mediterranean veg, Parma ham & finished off with wild rocket & a sweet balsamic glaze.

R98

# GRILLED FILLET

A tender & juicy 250g flame grilled to your specifications, served with a side of your choice between pasta, savoury rice, rustic cut chips, veg of the day or a crisp side salad.

R148

# TUSCAN FILLET

A perfectly pan fried 150g fillet prepared to your specifications, placed on a bed of fettuccine & smothered in creamy peppers, chilli & mushroom sauce finished off with a delightful dash of vodka.

#### POPSIES FLATTIES - FREE RANGE

A tremendously juicy flame grilled baby chicken spatchcock, basted in either our rosemary or famous hot peri-peri sauce, with your choice of savoury rice, crispy rustic cut chips, our veg of the day, salad or Napolitana pasta.

R138

#### CHICKEN KEBABS

Three juicy chicken kebabs that are flame grilled to perfection with a choice of either our rosemary or hot peri-peri basting served with a choice of Aglio Olio e Pepperoncino pasta or on a delicious array of salad greens, wild rocket, feta, roasted butternut & a drizzle of coriander pesto.

R126

#### 1/2 A POPSIE FLATTIE & QUEEN PRAWNS

A juicy half baby chicken basted in either rosemary or peri-peri with 4 beautifully prepared butterflied queen prawns served with a side garlic or lemon butter & a choice between rustic cut chips, rice or salad.

R164

# HALF A POPSIE - FREE RANGE

A tremendously juicy flame grilled ½ baby chicken spatchcock, basted in either our rosemary or famous hot Peri-Peri sauce, with your choice of savoury rice, crispy rustic cut chips, our veg of the day, salad or Napolitana pasta.

R 84

#### 1/2 A POPSIE FLATTIE & CALAMARI

A juicy half baby chicken basted in either rosemary or peri-peri with a portion of melt in your mouth Patagonian Calamari, served with a side garlic or lemon butter & a choice between rustic cut chips, rice or salad.

R144

# ~ Desserts ~

\* See our Menu Board for all our delicious Chateau Gateaux Desserts that are available \*

DOLCE (DESSERTS)

\* See our Menu Board for all our delicious <u>Chateau</u> <u>Gateaux Desserts</u> that are available \*

# CALAMARI

A generous helping of melt in your mouth Patagonian calamari either crumbed & deep fried or grilled & served with a choice of either peri-peri, garlic or lemon butter & a side of either rustic cut chips, savoury rice, veg of the day or a crisp green salad.

R134

#### **GRILLED BUTTERFLIED PRAWNS**

Six succulent queen sized prawns butterflied on a flat top grill with butter & lemon, served with rice or chips & a choice of lemon, garlic butter or periperi sauce on the side.

R168

# LINE FISH

A Mad Italian favourite: Dorado served on a bed of a fresh cauliflower cream puree, roasted butternut, crunchy green beans & encircled with rustic cut chips & a side of our home-made sweet basil pesto.

R150

# CALAMARI CAPRI GRAND

A generous helping of melt in your mouth Patagonian calamari pan fried & flavoured in a blend of chilli, garlic, ginger & fresh coriander, served with either rustic cut chips, savoury rice, veg of the day or a crisp green salad.

R134

#### **PESCATORE**

Three succulent queen sized prawns butterflied on the flat top grill with a portion of our Patagonian calamari served either grilled or crumbed & deep fried with rice or chips & a choice of lemon, garlic butter or peri-peri sauce on the side.