



## **True Italic – Osteria Del Capo**

**Italic Boards:** (selection of cured meats, Italian cheeses & flavors)

SMALL R180 | MEDIUM R300 | LARGE R350

### **Antipasti**

Burrata (Handcrafted mozzarella stuffed with stracciatella cheese, wild rocket, cherry tomatoes & basil)

Parmigianina (Oven-baked deep fried aubergine, caciocavallo cheese, Italian tomato)

Carpaccio selvatico (Springbok carpaccio, wild rocket, cherry tomatoes & aged Karoo cheese)

Polpetta (Deep fried homemade Sicilian sausage served on slowly cooked Italian tomato)

Vulgaris (Grilled octopus vulgaris served with homemade mayo)

Carpaccio di spade (Swordfish carpaccio, mustard seeds, mustard leaves & cherry tomatoes)

Bruschetta di stagione (Homemade grilled bread topped with seasonal ingredients)

### **Primi**

Gnocchi al Pomodoro (Homemade Ricotta Gnocchi, Italian tomato, basil & Grana cheese)

Gnocchi ossobuco & zafferano (Homemade Potato Gnocchi, slowly cooked ossobuco ragu' & saffron pistils)

Gnocchi alla rucola selvatica & triglia (Homemade Potato Gnocchi, wild rocket pesto & mullets fillets)

Tortelli ai porcini (Homemade ravioli stuffed with porcini mushrooms, butter, cognac & red pepper)

Risotto del giorno (Risotto of the day cooked with organic vegetable broth)

Tagliatelle al ragu' di salsiccia (Homemade bronze drawn Tagliatelle served with homemade Sicilian sausage ragu')

Rigatoni al pesto di pistachio & ricotta (Homemade bronze drawn rigatoni, pistachio pesto & fresh ricotta)

Spaghetti alla Siciliana (Homemade bronze drawn spaghetti, anchovies, cherry tomatoes, fresh chili & bread crumbs)

Spaghetti alle vongole (Homemade bronze drawn Spaghetti & baby clams)

### **Secondi**

Tagliata (Beef sirloin tagliata served with wild rocket, cherry tomatoes, Grana cheese & 20 year Modena vinegar)

Salsiccia ai ferri (Homemade grilled Sicilian sausage topped with melted scamorza cheese & served with spinach)

Pescato del giorno (Abalobi app small scale fish market-subject to availability)

-Cheese salad-Italic mixed salad-Extra focaccia bread-

### **Dessert**

Homemade Panna Cotta topped with homemade marmalade of the day

Salame al cioccolato (Chocolate salame) served with cream or marmalade of the day

La calda (Homemade warm pastry cream, savoiardi biscuits & espresso)

Homemade Gelato

Affogato (Homemade gelato & espresso)

***Buon appetito!***