

PIZZA

<p>SEAFOOD PIZZA R395</p> <p>Margherita base, grilled calamari, crayfish & prawns, basil pesto & shaved parmesan, wild rocket</p>	<p>MARGHERITA V R95</p> <p>Napolitana sauce, mozzarella, pecorino, cheddar & herbs</p>
<p>MEDITERRANEO R139</p> <p>Margherita base, smoked beef, cracked local olives, feta & wild rocket</p>	<p>DI POLLO R145</p> <p>Margherita base, spiced chicken breast, peppadews, mushroom & avocado</p>
<p>VEGETARIAN V R145</p> <p>Margherita base, roasted vegetables, feta, red onion, pine nuts & wild rocket</p>	<p>PICANTE R149</p> <p>Margherita base, sliced cured beef, artichokes, chilli & basil pesto</p>
<p>TROPICANA V R145</p> <p>Margherita base, fresh pineapple, peppadews, mushrooms & wild rocket</p>	<p>GAME DRIVE R195</p> <p>Margherita base, springbok carpaccio, brie cheese, chutney & avocado</p>
<p>CLUB R159</p> <p>Margherita base, chicken mayo, smoked beef, tomato & avocado</p>	<p>VOLANTE V R145</p> <p>Grilled chicken, spinach, gorgonzola & mushroom</p>

Our pizzas are handcrafted & rolled daily. Unfortunately we cannot do any half/half pizzas, or make your own during busy periods.
(Gluten free bases are available on request at an extra charge of R30.00)

BURGERS

<p>PLAIN JANE R95</p> <p>200g minced short-rib beef burger</p>	<p>LONGBOARD R110</p> <p>Grilled pineapple & cheddar cheese</p>
<p>DR BLUE R125</p> <p>Avocado, peppadew & blue cheese</p>	<p>CONSTANTIA R120</p> <p>Wild mushroom sauce & mozzarella</p>
<p>SAN MARCO R140</p> <p>Italian ragu sauce, fried mushrooms</p>	<p>FUNKY CHICKEN R95</p> <p>Grilled chicken breast topped with mayonaise & basil pesto sauce</p>
<p>F.A.B. R125</p> <p>Feta, avocado & smoked beef</p>	<p>EL PRESIDENTE R130</p> <p>Topped with sour cream, jalapeno & cheddar cheese</p>

200gm minced short-rib beef burger on a toasted sesame seed bun with pickles, spiced burger sauce, fries & onion rings.

STARTERS - ANTIPASTO

GRILLED VEGETABLE BRUSCHETTA	R90	CHICKEN LIVERS	R89
Marinated & grilled vegetables, warm mozzarella bruschetta, feta cheese, dried tomato & basil pesto		Chicken livers cooked with sweet onion, cream & parsley OR spicy peri-peri. Served with garlic rubbed crostini	
ANTIPASTO ITALIANO (FOR TWO)	R250	BEEF CARPACCIO "SIGNATURE DISH"	R109
Imported parma ham, coppa & salami with local buffalo style mozzarella, beef carpaccio, sliced tomato, fresh melon & ciabatta bread	★	Prime beef marinated in balsamic, olive oil, bay leaves, garlic, mustard & rosemary. Served with sliced mushrooms, baby tomato, artichokes, pesto & lemon-olive oil	★
STEAMED MUSSELS	R89	GRILLED CALAMARI	R89
Local half shell mussels simmered in cream, parsley & garlic. Served with ciabatta		150g tender Falklands calamari, flash-grilled with garlic, peri peri & lemon butter	
FOCCACIA	R95	ROAST BUTTERNUT SOUP	R69
Fresh cooked pizza bread, baked with Danish feta, avocado & cracked olives		Creamy roast butternut and potato soup with crisp croutons	
GRILLED HALOUMI	R89	FOCACCIA	R110
Warm grilled cheese with basil pesto, rocket and sun dried tomatoes		Fresh cooked pizza bread, baked with: Garlic & red onion	

SALADS - INSALATA

SICILIANA	R165	CAESAR	R89
150g of fresh calamari tossed with our salad mix, capers, local olives and crisp croutons		(Add cooked chicken breast 20) Our fresh salad mix with shaved parmesan, egg, crisp croutons & served with anchovy-caesar dressing	
CAPRESE "SAN MARCO"	R129	SMOKED SALMON & STRAWBERRY "SIGNATURE DISH"	R169
Our version of the Capri classic, sliced local buffalo-style mozzarella, ripe tomato, basil pesto, olive oil & cracked pepper		Lightly smoked salmon, fresh beetroot, strawberries, avocado & walnuts tossed over our fresh salad mix	
ROAST CHICKEN, MUSHROOM & FETA	R125	VENEZANIA	R189
Sliced roast chicken, mushrooms, marinated feta, artichokes & green beans over our fresh salad mix		5 Steamed prawns, avocado papaya, toasted whole almonds, greens & rosemary-balsamic dressing	
TOSCANA	R119		
Our fresh salad mix tossed with roast vegetable, beetroot, crisp croutons & mozzarella			

Our salads can be enjoyed as a meal on their own or shared as a starter.

Our fresh leaf salad greens are tossed with cherry tomatoes, cucumber & red onion.

PASTA

BOLOGNESE V "SIGNATURE DISH"	R154	PENNE FILLETO	R174
A rich bolognese sauce with fresh tomato, basil leaf and extra Virgin olive oil		Penne pasta tossed with beef strips, cream, wild mushrooms, garlic and finished with fresh parsley	
POTATO GNOCCHI V	R129	SAN MARCO LASAGNE	R154
Italian potato gnocchi cooked with roasted vegetables, white beans & mozzarella		A rich Beef lasagne, layers of pasta, béchamel sauce & baked with cheese	
DI POLLO	R144	DI SALMONE	R179
Fresh chicken breast tossed with basil pesto & olive oil		Fresh salmon, tomato, basil, parsley, garlic, chilli & pine nuts in olive oil	
SEAFOOD LINGUINE	R189	SAN MARCO LINGUINE	R374
Our signature rich tomato based seafood sauce with calamari, mussels, linefish and prawns, finished with cream, truffle oil & fresh basil		Crayfish, prawn, kingklip & calamari simmered in a light cream sauce with Parmesan shavings	
ITALIAN MEATBALLS	R144	ARRABBITA (V)	R119
Home made meatballs with a rich tomato base sauce		A fresh tomato napolitana sauce spiked with chilli, garlic and basil	
CANNELLONI V	R144		
Soft pasta tubes filled with roast butternut & ricotta cheese, Baked with Béchamel sauce & napolitana			

We only use imported Durum wheat pasta. A choice of Penne or Linguini is available. We have gluten free pasta available on request which is subject to a R10 sur-charge.

SEAFOOD - PESCE

NORWEGIAN SALMON	R235	SOLE	R245
Fresh salmon fillet, grilled with an lemon butter sauce		Locally sourced sole grilled with lemon, butter and fresh herbs	
GRILLED PRAWNS	R195	CRAYFISH	R400
6 king prawns grilled with lemon & butter		West coast crayfish, grilled with lemon, olive oil & thyme	
SAN MARCO PLATTER	R450	LUXURY SAN MARCO PLATTER	R1250
4 prawns, linefish, mussels & calamari served with steamed rice & fries		1 crayfish, 6 prawns, linefish, mussels & calamari served with steamed rice & fries	
GRILLED LINE FISH	R185	GRILLED KINGKLIP	R210
Our chef's choice of locally caught fish, lightly grilled and served with lemon-parsley butter		Locally caught fresh kingklip fillet, lightly grilled and served with lemon-parsley butter	
BABY KINGKLIP	R240	GRILLED CALAMARI	R185
Whole baby kingklip, grilled with lemon-parsley butter		300g tender Falklands calamari, flash-grilled with garlic, peri peri & lemon butter	
STEAMED MUSSELS	R160	PRAWNS DIAVOLO "SIGNATURE DISH"	R240
Local half shell mussels simmered in cream, parsley & garlic. Served with ciabatta		LM Prawns cooked in the shell with butter, garlic & flat leaf parsley, with or without peri-peri	
JACKPOT PLATTER	R2250	CRAYFISH SALAD	R400
12 Prawns, linefish, 2 crayfish, calamari, mussels served with steamed rice & fries		Grilled crayfish tails, with roast butternut, fresh beetroot, seasonal greens & lemon dressing	

All main meals except pasta are served with your choice of side salad, fries or savoury rice.



MEAT - CARNE

SIRLOIN STEAK	R175	FILLET STEAK "SAN MARCO"	R230
250g prime cut sirloin, marinated in olive oil & rosemary. Basted & grilled to your choice		250g prime cut beef fillet, marinated & seasoned with pepper and coarse salt. Basted & grilled to your choice	
T-BONE 350G	R260	KAROO LAMB CHOPS	R230
350g T-bone steak, grilled to your choice		Locally reared, A grade lamb chops	
KUDU	R235	SPRINGBOK	R250
250g fillet, chargrilled and best served medium rare		250g fillet, chargrilled and best served medium rare	
OSTRICH	R235	KRUGER PARK PLATTER	R350
250g fillet, chargrilled and best served medium rare		100g each of Ostrich, Kudu & Springbok chargrilled and best served medium rare	
CHICKEN CURRY	R155	VEAL LIMONE	R185
Tender chicken breast in a spicy coconut sauce with almonds, steamed rice and poppadum		Tender veal filets, lightly fried and served with a mushroom and lemon sauce	
POLLO DI SCALLOPINA	R145	CHICKEN IN TROUBLE "SIGNATURE DISH"	R225
Crumbed & satéed fresh chicken breast, wild mushroom sauce		Chargrilled whole chicken marinated and grilled with peri peri	
SAUCES	R35		
Pepper/Cheese/Wild mushroom/Peri-peri/Mustard			

All main meals except pasta are served with your choice of side salad, fries or savoury rice.

DESSERTS

TIRAMISU	R75	SAN MARCO 'NEMESIS'	R80
Layers of soft coffee soaked biscuit, masala mascarpone & coco powder		Organic, flourless dark chocolate mousse with vanilla ice cream	
ICE CREAM		CAKE SELECTION	R75
Local freshly churned ice cream available in a sugar cone or cup: Charged by the scoop		Please ask your waiter	
PANNA COTTA	R75		
Vanilla scented classic Italian creamy desert, red berry compote			