

Menu

Breakfast

Pulled Breakfast

Choice of pulled lamb, beef or pork, tomato onion salsa, fried eggs on toasted bread.

price

R 85.00

Add chunky avo

R 15.00

Salmon & Avo Rösti

R 95.00

Smoked salmon, crunchy, mascarpone and poached egg on potato rösti.

The Classic

Eggs of your choice, with crispy bacon, mushrooms, fresh tomato, pork sausage, caramelised onion.

Price

R 90.00

Add rösti

R 15.00

Eggs Benedict

R 85.00

Poached eggs, speciality ham, white mushrooms, topped with hollandaise sauce on toasted bread.

Eggs Forrest

Poached eggs, mushrooms, caramelised onion, cherry tomato topped with hollandaise sauce on toasted bread.

Price

R 59.00

Add salmon

R 30.00

The Omelette

R 85.00

3 Eggs or egg white only, served with mozzarella or cheddar and 2 fillings of your choice.

Savoury Tower

Spicy bolognese, cheddar cheese spring onion topped with fried egg on toasted bread.

Price

R 75.00

Add pork sausage

R 20.00

French Toast

Slices of bread dipped in milk egg mixture, cinnamon sugar served with honey.

Price

R 50.00

Add crispy bacon

R 25.00

Muesli

R 57.00

Homemade roasted muesli with organic honey and berries, served with yoghurt.

Croissant Scrambled Eggs & Bacon

R 70.00

Butter croissant with chive scrambled eggs, tossed spinach and crispy bacon.

Polenta Burger

Fried polenta topped with spinach, cherry tomato and a fried egg finished with a creamy mushroom sauce.

Price

R 60.00

Add crispy bacon

R 25.00

Breakfast Oats

R 49.00

What better way to gain the strength and energy with a streaming bowl of freshly cooked oatmeal.

Light Meals

Fish & Chips

R 115.00

Beer battere deep fried fresh hake served with tartar sauce.

Ceviche

R 109.00

Tartar style fresh fish of the day marinated in lemon juice, spring onion, bell peppers, herbs and avocado.

Chicken Schnitzel

R 99.00

Chicken breast fillet crumbed served with side salad.

Melanzane Alla Parmigiana

R 113.00

Baked layers of brinjals with mozzarella and napoletana sauce.

Delux Panini

Served with lettuce and tomato

Roasted veg, mozzarella, avocado, pesto dressing

R 74.00

Parma ham, asiago cheese, balsamic glaze, olive oil

R 84.00

Chicken, gherkins, onion, capers, mayonnaise

R 70.00

Coppa ham, sun-dried tomato, fontina, English mustard

R 79.00

Mortadella, mozzarella artichokes, mayonnaise

R 75.00

Salami, emmenthal, marinated brinjals, whole grain mustard

R 76.00

Pulled lamb, mozzarella, chunky tomato relish, Toasted

R 79.00

Antipasti

Italian Lettuce, tomato, carrots, avocado, mozzarella cheese, green peppers, olives and cucumber.	R 84.0
Caprese Slices of fresh tomato and mozzarella, served with fresh basil.	R 92.0
Cajun Chicken Lettuce, tomato, rocket lettuce, Cajun chicken, avocado, olives boiled egg and feta cheese.	R 93.0
Broccoli & Brinjals Steamed broccoli, marinated brinjals, sautéed mushrooms, sun-dried tomato and avocado on lola rossa lettuce.	R 85.0
Caesar Garden greens, crispy pancetta, grana padano chicken breast, routons, anchovies	R 98.0
Roquet & Parmigiano Roquet, tomato, olives, parmesan shavings and avocado.	R 87.0

Antipasti

Antipato Misto From our deli on the wooden board a mix of your choice from Italian cold meat, salami, mortadella, prosciutto crudo, coppa and caprese. Serves 1 - 2 Serves 3 - 4	R 130.0 R 235.0
Carpaccio Di Springbok Cured springbok topped with parmigiana reggiano and table celery, drizzled with olive oil and balsamic reduction.	R 95.0
Carpaccio Di Manzo Cured beef fillet topped with parmigiano reggiano and roquet, drizzled with olive oil and fresh lemon	R 93.0
Mussels Steamed fresh mussels, sautéed with garlic and white wine in a paprika creamy sauce.	R 99.0
Chicken Livers Cipolla Pan fried chicken livers, cooked with onion and chilli, flambéed with brand and white wine.	R 70.0
Calamari Siciliano Calamari in Napoletana with chilli, garlic and with wine.	R 75.0
Zucchine Fries Baby marrow sticks deep fried and served with a gorgonzola sauce.	R 68.0
Croquette Crispy bacon and cheese potato croquette.	R 70.0
Tongue in Green Sauce Thinly sliced ox tongue topped with homemade green sauce.	R 85.0
Ravioli Today's chef choice of freshly made ravioli.	R 88.0
Calamari Heads Deep fried served with creamy lemon butter sauce.	R 72.0

Pollo Mozzarella, tomato, Cajun chicken, onions, olive and sun-dried tomato.	R 117.0
Parigina Mozzarella, fresh cream, ham, caramelised onion and gorgonzola	R 122.0
Porcini E Parma mozzarella, parma ham, porcini mushrooms, truffle oil. No tomato base.	R 165.0
Mediterranean Mozzarella, tomato, bacon, feta and avocado.	R 122.0
Pulled Pork Mozzarella, tomato, pulled pork shoulder, sun-dried tomato, balsamic glaze and rocket.	R 137.0
Pulled Lamb Mozzarella, tomato, wood fired pulled lamb, homemade peppadew chutney and feta.	R 137.0
Pulled Beef Mozzarella, tomato, pulled beef brisket, mushroom and caramelised onion.	R 117.0
Verdure Mozzarella, tomato, brinjals, onions, mushrooms, garlic, avocado and olives.	R 115.0
Gorgonzola Mozzarella, tomato, caramelised onion, gorgonzola, sun-dried tomato and balsamic glaze.	R 113.0
Salsiccia Mozzarella, tomato, Italian pork sausage, garlic, mushrooms and artichokes.	R 127.0
Parma Mozzarella, tomato, prosciutto, Parmigiano-Reggiano and rocket.	R 160.0
Francese Mozzarella, tomato, caramelised onion, Camembert and bacon.	R 123.0
Salami Mozzarella, tomato, salami, green peppers, mushrooms and olives.	R 115.0
Pescatore Mozzarella, tomato, calamari, mussels, prawns, chilli and garlic.	R 160.0
Potatoes Mozzarella, round potato fries, rosemary, bacon and onion. No tomato	R 117.0
Quattro Formaggi Mozzarella, tomato, parmesan, Gorgonzola and emmental cheese.	R 117.0
Messicana Mozzarella, tomato, beef bolognese, peppers, onion and chilli.	R 120.0
Regina Mozzarella, tomato, ham and mushrooms.	R 96.0
Hawaiian Mozzarella, tomato, ham and fresh pineapple.	R 94.0
Margherita Basic mozzarella and tomato.	R 77.0
Focaccia	
Bufala Mozzarella pieces, cherry tomato, garlic and rocket leaves.	R 67.00
Aglio Garlic, coarse salt and olive oil.	R 46.00
Formaggio Mozzarella, herbs and garlic.	R 65.00
Cipolla Onion, rosemary, garlic and feta.	R 53.00
Gorgonzola Peppadews, garlic and gorgonzola.	R 57.00

Second / Main

All mains are served with round fries and roast vegetables.

Pollo Verde

Chicken breast pieces, crumbed in a herb and parmesan mix and served with a mustard, garlic and creamy white wine sauce.

R 139.0

Pollo Involtni

Chicken schnitzel rolls, stuffed with parma ham, mushrooms, mozzarella, parmesan in a creamy sauce.

R 157.0

Pollo Ai Porcini

Grilled chicken breast served with a porcini mushrooms, garlic, white wine and olive oil sauce.

R 145.0

Pollo Alla Parmigiana

Chicken schnitzel topped with ham, brinjals, mozzarella and oven baked.

R 155.0

Lamb Chops

Lamb chops grilled with rosemary and garlic.

R 185.0

Veal Lemon

Tender veal slivers grilled with a lemon butter sauce.

R 165.0

Veal Puttanesca

Tender slivers grilled, napoletana, anchovies, capers and olives sauce.

R 165.0

Fegato Alla Veneziana

Calf liver, onion, butter and white wine

R 145.0

Filetto Parisian Butter

Beef fillet grilled to your liking and topped with a traditional Parisian butter.

R 195.0

Pollo Ai Gorgonzola

Beef grilled to your liking with a gorgonzola and parmesan creamy sauce.

R 195.0

Sirloin Bearnaise

Tender beef sirloin grilled to your liking topped with bearnaise sauce and onion marmalade.

R 180.0

Oxtail Alla Romana

Slow cooked oxtail in a tomato base served with polenta and roast vegetables.

R 210.0

Calamari Alla Griglia

Falkland calamari tubes, grilled with chilli, garlic and olive oil.

R 159.0

Fresh Fish of the Day

Grilled to perfection with a light lemon butter sauce and garlic.

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Linguine Al Palombaro Calamari, porcini, garlic, white wine and olive oil sauce.	R 140.0
Farfalle Al Filetto Short butterfly pasta with strips of beef fillet, sun-dried tomato and mushrooms, garlic and chilli in a napoletana creamy sauce.	R 155.0
Spaghetti Prawns & Clams De-shelled prawns, fresh clams, cherry tomato, white wine, parsley, garlic and olive oil sauce.	R 145.0
Penne Carbonara Pancetta, lots of black pepper, eggs and parmesan cheese.	R 120.0
Fettuccine Contadina Italian pork sausage, mushrooms, onion, olives, red wine and napoletana.	R 140.0
Gnocchi of the Day Homemade potato dumpling, black mushrooms, butter, garlic and creamy sauce.	S
Penne Al Padellaccio Pancetta, peppers, onion, sun-dried tomato, chilli, garlic and olive oil.	R 125.0
Spaghetti Mari E Monti Calamari, prawns, mussels and mushrooms with garlic and chilli, flambéed with white wine in a napoletana creamy sauce.	R 170.0
Risotto of the Day Arborio risotto rice, daily chef mood.	S
Penne Ricotta e Verdure Brinjals, baby marrow, green pepper and mushrooms with chilli and garlic in a napoletana base mixed with ricotta cheese.	R 119.0
Farfalle Salmone Norweigian salmon with baby marrow and mascarpone flambéed with brandy in a napoletana and almon sauce.	R 140.0
Lasagne Homemade Italian favourite layered homemade pasta, mozzarella and béchamel, bolognese sauce.	R 125.0
Spaghetti Bolognaise Traditional Italian mince and napoletana sauce.	R 115.0
Linguine Pollo Chicken strips, gorgonzola and sun-dried tomato in a creamy garlic sauce.	R 122.0
Gluten Free Pasta	R 20.0

Sides

Round Fries	R 30.00
Parmesan Mash	R 30.00
Parmesan & Truffle Fries	R 30.00
Side Salad	R 30.00
Roast Vegetables	R 30.00
Butter Spinach	R 30.00
Onion Rings	R 30.00
Polenta	R 30.00
Broccoli Chilli & Garlic	R 30.00

Tiramisu The Italian dessert of layers of fingers biscuits, soaked in liquor and coffee with mascarpone.	R 60.00
Mousse Di Cioccolato Rich dark Belgian chocolate mousse.	R 60.00
Crème Brûlée The classic dessert of vanilla custard with caramelised sugar topping.	R 55.00
Panna Cotta Today's chef choice of the baked cream dessert.	R 45.00
Malva Pudding Classic malva served warm with a choice of custard. Whipped cream or ice cream.	R 55.00
Nutella Tiramisu Our delicious tiramisu with Nutella folded in.	R 65.00
Gelato Fatto In Casa Homemade ice cream with a sauce of your choice.	R 50.00
Cheese Platter From our deli on the wooden board. A mixed cheeses of your choice Italian, French and local. Serves 1 - 2	R 115.00

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Espresso Price Add extra shot	R 19.0 R 7.0
Espresso Macchiato Price Add extra shot	R 21.0 R 7.0
Americano Price Add extra shot	R 20.0 R 7.0
Cappuccino 195ml 250ml Add extra shot	R 25.0 R 29.0 R 7.0
Caffé Latte Price Add extra shot	R 29.0 R 7.0
Iced Coffee Price Add extra shot	R 33.0 R 7.0
Tea	R 19.0
Herbal Tea	R 21.0
Hot Chocolate / Chococcino	R 27.0
Speciality Coffee Irish, Kahlua, Frangelico or Pedros Each	R 43.0
Fresh Juice Orange, apple, carrots, pears, pineapple, spinach or ginger	R 35.0

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Per Bottle	R 50.00
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Menu last updated: 20 Jul 2017

Menus are deemed correct at time of publication but may vary over time. It is the responsibility of the restaurant to maintain the menu and ensure prices are up to date.

