



Mains Menu

Insalata

INSALATA MISTA R 75.00
Bed of mixed lettuce served with shaved carrots, shaved Parmesan, celery, tomato and mozzarella

WALDORF SALAD R 57.00
A tried-and-trusted classic salad consisting of apples, raisins, celery, walnuts and mixed greens served with a side of Yoghurt and Mayo dressing

INSALATA DI TONNO R 75.00
A mouth-watering mix of lettuce, butter beans, tomato, carrots and celery topped with tuna

INSALATA VERDE R 57.00
A simple salad of tossed mixed greens and Parmesan shavings

INSALATA CAPRESE R 85.00
A favourite Italian salad of layered slices of tomato and Mozzarella lightly drizzled with an olive oil dressing

STEAK SALAD R 87.00
Slices of fillet steak with caramelized onions, pan fried rosa tomatoes served on top of a bed of rocket and a side of Gorgonzola dressing

INSALATA PROSCIUTTO E GORGONZOLA R 90.00
Imported Italian Prosciutto, creamy gorgonzola and toasted walnuts served on a bed of mixed lettuce

INSALATA DI VERDURE R 85.00
Grilled zucchini, peppers, butternut and red onion served on a bed of mixed lettuce topped with creamy Danish feta and a mix of roasted seeds

INSALATA DI ZUCCHINI R 90.00
A wholesome salad of boiled baby potatoes, string beans, grilled zucchini, fresh cherry tomatoes, Danish feta and toasted mixed seeds

GARDEN SALAD
A farm-fresh mixture of lettuce, cucumber, feta, olives and tomato:
• Large R 65.00
• Small R 35.00
• Add Chicken R 17.00
• Add Steak R 22.00
• Add Bacon R 15.00

Antipasti & Aperitivi

STEAK TARTARE R 90.00
A mouth-watering blend of A-grade beef mince, carettiera, garlic, chilli, red onion, capers and crushed fresh ginger accompanied by a trio of lightly toasted bruschetta.

SALMON TARTARE R 110.00
A delectable melange of chopped smoked salmon served with capers, red onion, gherkins, a red wine vinaigrette on a bed of rocket.

SPIEDINI GAMBERETTI R 85.00
A kebab of prawns flash fried with olive oil and white wine. Served on a bed of julienne carrots and zucchini

SALMON CARPACCIO R 85.00
Wafer-thin, sliced salmon served with red onions and caper berries drizzled with olive oil

POTATO WEDGES R 40.00
A bowl of potato wedges served with a homemade mayonnaise

BRUSCHETTA MISTA R 80.00
Five slices of toasted ciabatta topped with - Salmon pâté - Carettiera - Onion Marmalade and Brie - Prosciutto and Mozzarella - Gorgonzola with Crystallised Fig

GAMBERETTI IN SALSA PICCANTE R 85.00
Prawn tails cooked to perfection in a chili sauce served with Crostini

ANTIPASTO MISTO
A tantalising assortment of salami, prosciutto, soft Gorgonzola cheese, Dutch Gouda and Brie served with caper berries, Calamata olives, sliced fresh tomatoes, slices of freshly baked ciabatta and Onion Marmalade:
• For 1 R 97.00 • For 2 R 170.00

PIATTO DI VERDURE E FORMAGGIO
A scrumptuous platter of roasted peppers, zucchini and eggplant, soft Gorgonzola, Dutch Gouda and Brie cheese served with caper berries, Calamata olives and Onion Marmalade:
• For 1 R 90.00 • For 2 R 165.00

STICKY BEEF CUBES R 55.00
Beef cubes tenderly cooked in a sweet homemade BBQ sauce

FRIED HALLOUMI R 40.00
Fingers of halloumi cheese deep fried and served with a home made tomato chili jam

PINZIMONIO R 75.00
Crudités and crispy flat bread served with tzatziki, caramelised onion humus and olive oil dipping sauce

ARANCINI R 60.00
A delicious mix of deep-fried risotto balls served with a Napoli dipping sauce

SOUTH AFRICAN TAPAS R 55.00
A trio of biltong, droëwors and Cape olives

JALAPENO POPPERS R 47.00
Pickled jalapenos stuffed with a cream cheese, dipped in a homemade tempura and deep-fried. Served with home made Tomato chili jam

BAKED BRIE R 45.00
Mini Brie cheese baked in the oven till soft and served with Orange marmalade and bruschetta

CHICKEN TORTILLA BITES R 52.00
Bite size tortilla's filled with grilled chicken strips, feta cheese and fresh tomato, red onion and coriander salsa

SPICY CHICKEN LIVERS R 50.00
Seasoned chicken livers grilled then finished off in a spicy tomato sauce and served with bruschetta

FALAFEL R 45.00
Chickpeas blended and seasoned with fresh coriander and cumin, deep-fried and served with a fresh homemade tzatziki

Primi Piatti

MELANZANE PARMIGIANA Brinjals layered with Parmesan cheese in a Napoletana sauce	R 75.00
LASAGNA BOLOGNESE Delicate home made sheet pasta layered with traditional Italian bolognese sauce and Parmesan cheese	R 95.00
CANNELLONI Thin pasta tubes filled with ricotta cheese and spinach in a Napoletana sauce	R 87.00
PENNE CON ZUCCHINI Penne pasta cooked with zucchini, anchovy and chili (Can be served without anchovy)	R 88.00
SPAGHETTI GAMBERETTI Spaghetti topped with lightly cooked prawn tails in an olive oil, chili, garlic and parsley sauce	R 95.00
AMATRICIANA A delightful mix of pancetta, chili, onion and arabiata served on either Penne or Spaghetti	R 95.00
RAGU Traditional Bolognese - as only the Italians know how to make it, served on Penne, Spaghetti or Gnocchi	R 90.00
NAPOLI/ARABIATA Traditional Italian Tomato pasta sauce (mild or spicy) served on Penne, Spaghetti or Gnocchi	R 80.00
SPAGHETTI AL TONNO Hailing from the southern region of Italy, the sauce for this dish consists of shredded tuna, olives, capers and a tomato sauce. Recommended to be served on spaghetti	R 92.00
GNOCCHI PASTICIATTI Mouth-watering, homemade gnocchi served in a Napoli and cream sauce	R 90.00
PENNE CON POLLO Penne in a delicately seasoned creamy chicken and Parmesan sauce with a touch of lemon zest, parsley and thyme	R 102.00
RISOTTO AI FUNGHI Creamy wild mushroom risotto topped with Parmesan cheese	R 98.00
GNOCCHI GORGONZOLA E NOCI Homemade, melt-in-your-mouth gnocchi served with a creamy Gorgonzola laced with walnuts and topped with Parmesan cheese	R 110.00

Mains

COTOLETTA DI POLLO Chicken schnitzel served with boiled baby potatoes in butter and parsley, sliced fresh tomato and a homemade cheese sauce	R 97.00
GRILLED CHICKEN BREAST A lightly grilled chicken breast served with baby potatoes seasoned with parsley and butter, and a small salad	R 92.00
POLLO FARCITO Tender chicken breasts layered with Parma ham, dutch gouda cheese and sage, served with potato wedges and a side salad	R 105.00
TAGLIATA DI MANZO Sliced fillet steak served with potato wedges on a bed of cooked Italian tomatoes and lettuce	R 135.00
HAMBURGER A homemade burger patty served with potato wedges	R 98.00
HAMBURGER WITH BACON AND CHEESE A homemade burger patty topped with cheddar cheese and bacon with a side of potato wedges	R 115.00
CHICKEN BURGER Delicately cooked chicken breast topped with Italian tomatoes and a side of potato wedges	R 87.00
POLPETTE PARMIGIANA Traditional Italian meatballs in a Napoli sauce smothered with melted mozzarella served on creamy mash	R 105.00
CONTROFILETTO A 250-gram piece of juicy sirloin marinated in a mixture of honey, soy and fresh ginger sauce for 24 hours and served with a side of steamed seasonal vegetables.	R 140.00
FILETTO DI MAIALE Pan-fried pork fillet gently roasted in olive oil, white wine and rosemary accompanied by roast potatoes, grilled cherry tomatoes and crunchy green beans	R 110.00
SALMONO GRIGLIATO Grilled salmon fillet served with mashed potatoes, asparagus (when in season) and topped with a parsley and lemon butter sauce	R 205.00
FILETTO DI MANZO Beef fillet cooked to perfection, served on a bed of creamy mash topped with fresh crispy rocket and drizzled with homemade balsamic reduction	R 120.00

Dolci

AFFOGATO A powerful shot of espresso poured over smooth vanilla ice cream. Topped off with honey and almond shavings	R 50.00
ICE CREAM AND CHOCOLATE SAUCE A dollop of vanilla ice cream topped with a homemade chocolate sauce	R 50.00
COFFEE MERINGUE Layers of freshly whipped cream served with crushed melt-in-your-mouth coffee meringue topped with a homemade Zabaglione sauce	R 45.00
AMARULA CRÈME BRULEE A different take on an old classic. Amarula custard served cold with a crispy layer of sugar on top	R 50.00
BERRY MERINGUE A crispy meringue served with fresh cream and finished off with seasonal berries compot	R 48.00
TIRAMISU A traditional Italian coffee, mascarpone and liqueur dessert	R 55.00

PLEASE SEE OUR DISPLAY FRIDGE FOR
THE DAILY SELECTION OF TREATS

