

THE — Asiago STORY

BECAUSE YOU CAN'T LIVE A FULL LIFE ON AN EMPTY STOMACH!

Here at Asiago, we pay homage to a cheese that has stood the test of time. Over 1000 years old, Asiago's origins began in Italy's Asiago plateau, where for centuries the local population lived off the land, making Asiago cheese with their large herds of sheep.

Around the year 1500, the sheep were gradually replaced by cows who, unlike their woolly counterparts, did not pull up the grass by its roots when they grazed.

And when World War I erupted, the sleepy countryside was suddenly flooded with upwards of 400,000 Italian troops, marking a new era for the cheese when demand could suddenly no longer meet supply.

But Asiago's cheesemakers rose to the occasion, redeveloping their techniques to make more cheese, and faster. Today, following in these intrepid cheesemaker's footprints, we've taken our own vow - promising to keep you full and happy, using only the freshest ingredients.

We pride ourselves on creating authentic Italian cuisine
- made from scratch and served PRONTO!



PREMIUM QUALITY

STARTERS

WOOD FIRED FOCACCIA WITH VARIOUS SAVOURY TOPPINGS:

Olive Oil, Herbs and Coarse Salt R48

Garlic, Chilli, Olive Oil and Salt R55

Fresh Basil, Cherry Tomatoes, Olive Oil and Coarse Salt R66

BEEF CARPACCIO

With Rocket, Parmesan Shavings, Olive Oil & Balsamic Glaze R80

CALAMARI

Calamari Tubes and Squid Heads Served in Lemon Butter R72

POLPETTE

Italian Meatballs in a Secret Homemade Tomato Sauce R78

DEEP FRIED MAC 'N CHEESE BALLS

(With Bacon) Served with Napolitana Sauce R75

TEMPURA PRAWNS

4 Prawns, Deep Fried & Served with a Sweet Chilli Sauce R87

MUSHROOM ARANCINI RISOTTO BALLS

Served with an Arrabbiatta Sauce R68

GARLIC LOAF SMOTHERED IN CREAMY GARLIC SAUCE & CHEESE

Original Garlic Loaf R55

With Bacon R72

With Prawns R79

STUFFED CALAMARI

Calamari Tubes Stuffed with Jalapeno and Prawn R75

Served with a Lemon Cream Sauce

ASIAGO RITZ

The Classic Prawn & Avo Ritz done the Asiago Way R87

FRIED SQUID HEADS

Served with Tartar Sauce R60

Please Note that a 10% Service Charge will be Automatically Added to Tables of 8 or More

SALADS

CAPRESE (V)

R76

A Deconstructed Classic with Mozzarella, Tomato, Basil & a Balsamic Glaze

CHEF'S SALAD (V)

R82

Mixed Lettuce, Red Onion, Rocket, Cucumber, Asiago Cheese & a Homemade Vinaigrette

BLUE CHEESE, PEAR & CHICKEN

R102

A Warm Salad Served with Parma Ham, Pears, Chicken, Blue Cheese & a Balsamic Glaze

STEAK PANZANELLA SALAD

R105

Rump Steak, Rocket, Baby Tomatoes, Cucumber, Red Onion & Croutons

CALAMARI SALAD

R110

Calamari, Mixed Lettuce, Cherry Tomatoes, Cucumber, Red Onion

ASIAGO'S SIGNATURE SALAD

Chicken, Roasted Corn, Avo, Asiago Cheese on a Bed of Mixed Greens & Served with a Homemade Vinaigrette.

R120

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LIGHT MEALS & SUBS

MELANZANE PARMIGIANO(V)

R100

Layers of Aubergine, Napolitano,
Parmesan & Mozzarella Cheese

MELANZANE WITH BOLOGNESE

R120

Bolognese with Aubergine, Napolitano,
Parmesan & Mozzarella Cheese

AVO ON CIABATTA

Avo with Baby Tomato

Original

R68

With Bacon

R80

With Poached Eggs

R76

CHICKEN & AVO SUB

R96

Chicken, Avo, Napolitana Sauce, Mozzarella
Choice of Salad or Chips

MEATBALL SUB

R96

Polpette Smothered With Mozzarella
Choice of Salad or Chips

BACON & AVO SUB

R98

Bacon, Avo, Napolitana Sauce, Mozzarella
Choice of Salad or Chips

PIZZA CUPS - PICK ANY TWO

R75

Regina (Ham & Mushroom)

Veg (Mushroom, Green Pepper, Tomato)

Bolognese and Mozzarella

Chilli - Me - Feta (Pepperoni, Feta, Chilli)

Brie & Cranberry

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SPECIALITIES

ASIAGO CHICKEN	R154
Chicken Fillet Stuffed with Asiago, Wrapped in Parma Ham, Coated in a Crumb, Served on a Bed of Tagliatelle with an Asiago Cream Sauce.	
MUSHROOM RISOTTO (V)	R130
Creamy Arborio Rice, White Wine & Mushrooms	
CREAMY HADDOCK KEDJEREE RISOTTO	R150
A Scottish Twist on an Italian favourite!	
LEMONY PRAWN PASTA	R176
8 Prawns in a Lemon Cream Sauce with Stir-Fried Veg & Tagliatelle	
OXTAIL RAVIOLI	R125
Slowed Cooked Oxtail served in a Meaty Broth	

MAINS

Served with Choice of Chips or Salad or Veg

CARPETBAGGER STEAK (300G RIBEYE)	R175
Stuffed with Mussels and Smothered in a Creamy Garlic Sauce.	
CALAMARI IN PADELLA CON LIMONE	R142
Grilled Calamari Tubes & Squid Heads in a Lemon Cream Sauce	
FILLET STEAK (200G)	R148
Grilled & Seasoned with Olive Oil & Spices	
RIBEYE (300G)	R150
Grilled & Seasoned with Olive Oil & Spices	

SAUCES: Cheese, Mushroom, Garlic, Pepper, Lemon Cream, Ble Cheese **R30**

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TRADITIONAL PIZZA

Wood Fired & Thin Base.

MARGHERITA (V)

Tomato, Mozzarella

REGINA

Ham & Mushroom

QUATTRO

Mushrooms, Ham, Olives,
Green Pepper

AMERICANO

Pepperoni & Mushrooms

SICILIANA

Onions, Anchovies, Capers,
Olives

MEXICANA

Bolognese, Green Pepper,
Onion, Fresh Chilli & Garlic

R78

R96

R112

R118

R114

R114

HAM PIZZA

Ham, Mozzarella

HAWAIIAN

Ham & Pineapple

VEGETARIAN

Mushroom, Green Pepper,
Onion & Tomato

BBQ CHICKEN

Chicken, BBQ Sauce, Mozzarella

POOCHY

Bacon, Tomato, Parmesan,
Mozzarella

R92

R98

R106

R104

R102

R8

Chilli, Garlic, Onion, Egg

R14

Baby Tomato, Mushrooms, Rocket, Pineapple,
Green Pepper, Olives

R18

Cheddar, Mozzarella, Feta, Bacon, Pepperoni,
Avo, Anchovies, Gorgonzola, Chicken

EXTRA
TOPPINGS

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VIP PIZZA

THE HOT `N SWEET

Peppadews, Bacon, Salami, Chilli ,Cheddar

COLUMBUS - BACON

Bacon with Avo & Feta

COLUMBUS - CHICKEN

Chicken with Avo & Feta

MICHELANGELO (V)

Brie & Cranberry

GUCCI

Parma Ham, Gorgonzola, Rocket

ROSSI (V)

Eggplant, Feta, Avo & Chilli

FERRARI

Steak, Chilli & Avo

MARCO POLO

Spicy Chicken, Chilli & Avo

R138

R120

R120

R130

R138

R110

R144

R128

CALZONE R165

Pepperoni, Salami, Green Pepper, Cheddar, Mushrooms, Garlic & Chilli

EXTRA TOPPINGS

R8

Chilli, Garlic, Onion, Egg

R14

Baby Tomato, Mushrooms, Rocket, Pineapple,
Green Pepper, Olives

R18

Cheddar, Mozzarella, Feta, Bacon, Pepperoni,
Avo, Anchovies, Gorgonzola, Chicken

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PASTA

Choose from Homemade Spaghetti or Tagliatelle.
Penne Available on Request.

NAPOLITANA (V) A Classic Italian Tomato Sauce	R87
ARRABBIATA (V) The “Angry” Pasta, Napolitano with a Touch of Chilli	R90
PUTTANESCA Garlic, Anchovy, Olives, Rosa Tomatoes	R102
BOLOGNESE A Classic Beef Ragu	R102
TETRAZZINI Chicken, Mushroom, Garlic, Basil, Parsley, White Wine & Cream	R115
SEAFOOD Mixed Seafood in a White Wine Sauce & a Pair of Prawns	R150
VEGETARIAN RAVIOLI Served in a Lemon Butter Cream Sauce	R110
LAMB RAGU RAVIOLI Served in a Meaty Italian Broth	R125
BOSCAIOLA A Delicious Fusion of Mushrooms, Garlic, Ham & Cream	R102
LASAGNA Homemade Beef Lasagne baked in our Wood-Fired Oven.	R115
POLPETTE (MEATBALLS) Served in a Homemade Tomato Sauce on a Bed of Spaghetti	R130
MAC N’ CHEESE Baked in our Wood-Fired Oven	
Original	R80
With Bacon & Baby Tomatoes	R94
With Bolognese	R114

KIDS

MAC N' CHEESE

Classic Mac n' Cheese

R50

MAC N' CHEESE WITH BACON & TOMATO

Classic Mac n' Cheese

R65

PIZZA CUPS

3 Pizza Cups, Choose Between Margherita or Hawaiian

R65

SPAGHETTI BOLOGNESE

Every Little Italian's Favourite!

R66

CHICKEN STRIPS & CHIPS

Crispy Chicken Strips & Chips

R60

HOT DRINKS

FILTER COFFEE

R22

CAPPUCCINO WITH FOAM

R25

CAPPUCCINO WITH CREAM

R30

ESPRESSO

R18

DOUBLE ESPRESSO

R22

CAFE LATTE

R30

TEA (FIVE ROSES/ ROOIBOS)

R20

IRISH/ KAHLUA COFFEE

R45

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