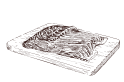


CREATE YOUR OWN DELI BOARD

Choose from a selection of our favourite cured meats and cheeses, all served with Old Town Italy's fresh artisanal bread.



CURED MEATS



CHEESES



PROSCIUTTO COTTO Italian farm-style ham	30	GRANA PADANO D.O.P Italian hard cheese from Veneto	35
PROSCIUTTO BRAGLIA Italian cured ham	35	PROVOLONE PICCANTE Sharp Vesuvian semi-hard cheese	25
PROSCIUTTO DI PARMA D.O.C certified cured ham from Parma	55	GORGONZOLA DOLCE LATTE Italian-style blue veined cheese	28
PROSCIUTTO DI SAN DANIELE D.O.C certified cured ham from San Daniele	55	TALEGGIO Washed-rind and smear-ripened soft cheese	35
MORTADELLA Large Italian cold cut infused with pistachio nuts	28	LATTERIA Smooth cow's milk cheese with a velvety texture	25
SALAME LOCAL Locally-produced pork salami	30	PECORINO PEPATO Sweet-edged pecorino infused with peppercorns	30
SALAME FELINO Pork shoulder and belly, medium grain salami	45	DUTCH CUMIN GOUDA Dutch gouda infused with cumin seeds	28
SALAME FERRARESE Coarse grain cured salami	40	ASIAGO BLACK Mild and creamy with a delicate smooth flavour	30
SALAME SOPRESSA 3-month matured, coarse grain salami	40	FRENCH RACLETTE Semi-firm cow's milk cheese with strong, nutty flavours	30
SPIANATA PICCANTE Coarse grain, pressed salami with chilli	38	DRUNKEN PECORINO Cow's milk pecorino-style matured in grape must	35
MILANO Fine grain Italian salami made with lean pork	40	LOCAL BRIE Soft cow's milk cheese with white mould rind	25
COPPA Cured pork neck	35	IL BASTARDO Firm cheese from Monte Grappa Massif	30
BLACK FOREST HAM Dry-cured and smoked ham	30	MONTANARA CHILLI Smooth cow's milk cheese infused with chilli	28
BRESAOLA Local beef, salt-cured and air-dried	25	GRUYERE Creamy and nutty cow's milk, Swiss-style cheese	25
PASTRAMI Local brined and cured seasoned beef	25	EMMENTHAL Semi-firm cow's milk cheese with a fruity, sweet flavour	22
LONZA Lean, cured pork loin	35	QUESO DE CABRA Spanish goat's cheese with a dominant nutty flavour	28
CABANOSSI Smoked, dried pork sausage made in-house	25	MOZZARELLA FIOR DI LATTE Local cow's milk mozzarella	65
PORCHETTA Pork shoulder roast cooked with herbs and spices	30	BURRATINA Imported mozzarella with creamy center	125



ITALIAN STREET FOOD



FEGATINI PICCANTI Peri chicken livers served with toasted ciabatta	65	POLPETTE Three meatballs cooked in Napoletana sauce, topped with mozzarella and basil	65	MARINATED PEPPERS (V) Red and yellow peppers marinated in olive oil, garlic, herbs and vinegar	30
HUMMUS (V) Topped with spicy chickpeas and olive oil	40	CAPRESE (V) Fresh fior di latte mozzarella, tomato, and basil	75	MARINATED AUBERGINE (V) With fresh herbs, red wine vinegar and olive oil	30
MARINATED OLIVES (V) Bowl of mixed marinated olives	30	CARPACCIO Thinly sliced beef "crudo" with garlic aioli, rocket, salt and olive oil	65	MARINATED ARTICHOKE (V) With rosemary, parsley, white wine vinegar and olive oil	35
POLENTA SQUARES (V) Polenta squares with arrabiatta sauce	40	CHICKEN LIVER PÂTÉ With gherkins and toasted ciabatta	55	MARINATED BEETROOT Sweet and sour beetroot with yoghurt and chives	35
CROQUETTES Filled with chicken and herbs	35	ARANCINI (V) Gorgonzola and truffle oil fried risotto balls	60	BRUSCHETTA (V) Smashed avocado and tomato salsa	35
HALLOUMI FINGERS Polenta crumbed halloumi with basil mayo	65	BAGNETTE ALLA MAMMA Anchovies marinated in parsley, chilli, garlic and olive oil	45	MELBA TOAST (V) 5 slices of homemade melba toast	8



CHEF'S TASTING PLATTER



Our chef's tasting platter of the day offers an assortment from our street food selection so you can experience a taste of Italy



PIZZA NAPOLETANA

IMPORTED "00" FLOUR • 48 HR FERMENTATION
VESUVIAN TOMATOES • FRESH MOZZARELLA
WOOD-FIRED OVEN • 400 DEGREES

GLUTEN FREE BASE AVAILABLE FOR R25

All pizzas are finished with garlic-infused olive oil, grated pecorino and oregano

FOCACCIA (V)	60
Garlic, rosemary and olive oil	
MARGHERITA (V)	95
Tomato, fresh mozzarella and basil	
NAPOLI	125
Tomato, fresh mozzarella, anchovies and capers	
RIMINI	125
Tomato, fresh mozzarella, ham, mushroom and asiago cheese	
CALABRESE	135
Tomato, fresh mozzarella, spicy pork sausage, peppers and olives	
VERSUVIO	130
Tomato, fresh mozzarella, salame piccante, red onion and olives	
GIARDINO (V)	125
Tomato, fresh mozzarella, spinach, olives, artichokes, marinated peppers and fresh chilli	
GIORGIO	140
Tomato, fresh mozzarella, bacon, feta and avocado	
ALLA NORMA (V)	125
Tomato, fresh mozzarella, marinated aubergine, olives and basil	
PROSCIUTTO E RUCOLA	135
Tomato, fresh mozzarella, prosciutto crudo and fresh rocket	
IL CORVO	140
Tomato, fresh mozzarella, bacon, brie and cranberry jam	
MARTESANA PEPPERONI	135
Tomato, fresh mozzarella, Old Town style pepperoni, gorgonzola and red onion marmalade	
GUIDO PEPPERONI	125
Tomato, fresh mozzarella, Old Town style pepperoni, olives and basil	

PANINI

ITALIAN SANDWICHES

CHICKEN SCHNITZEL	80
Crumbed chicken schnitzel, garlic mayo, mustard, gherkins, edam cheese, coriander and red onion	
PROSCIUTTO CRUDO	80
Prosciutto crudo, garlic mayo, mustard, edam cheese and rocket	
ROASTED AUBERGINE (V)	75
Roasted aubergine, sundried tomato pesto, tomato, fior di latte mozzarella and basil	
NEW YORKER	85
Beef pastrami, gherkin, dijon mustard, garlic mayo, and edam cheese	

MELANZANE ALLA PARMIGIANA(V)

Homemade, baked aubergines with mozzarella, tomato and grana padano cheese

- 120 -

PASTA

AGLIO E OLIO	65
A classic italian pasta of spaghettoni tossed in olive oil, garlic and chilli	
- ADD PEPPERONI SAUSAGE	40
PAPPARDELLE BOLOGNESE	55 110
Thick ribbon pasta with beef bolognese ragù	
GNOCCHI SALSICCIA E FAGIOLI	55 110
With braised sausage, chilli and bean ragù	
LASAGNE	130
Classic beef bolognese lasagne	
GNOCCHI ALLA GORGONZOLA (V)	55 110
With gorgonzola sauce, butternut purée, cranberries and walnuts	
TAGLIATELLE AI FUNGHI (V)	55 110
Thin ribbon pasta with mushrooms, cream, thyme and truffle oil	
JOEY ZASA	93 185
Rigatoni tossed with slow braised lamb ragu, green peas cherry tomatoes, and fresh chilli	
PASTA ALLA SCOGLIO	105 210
Spaghetti with calamari, prawns, garlic, chilli, basil, diced tomato and fresh lemon	
PENNE CON POLLO E PESTO	53 105
Penne tossed with free-range chicken, cream, béchamel sauce, basil pesto, chopped tomato, grana padano and fresh herbs	

INSALATA

MALTAGLIATA SALAD	68 135
Grilled cut beef fillet tossed with rocket, parmesan, sesame seeds and lemon honey mustard dressing	
LA CIOTOLA (V)	48 95
Beetroot and butternut salad with cauliflower rice, goat's cheese and herbed yoghurt	
MEDITERRANEAN CHICKPEA (V)	48 95
Chickpeas, tomato, rocket, olives, cucumber, mint and feta	
DELI BOWL (V)	48 95
Marinated beans, avocado, kale, tomato, zucchini confit and turmeric hummus	
- ADD GRILLED CHICKEN BREAST	45
Marinated in lemon, garlic, herbs and olive oil	
PEAR AND GORGONZOLA	49 98
Lettuce, rocket, gorgonzola, walnuts, pear with lemon dressing	
COBB SALAD	60 120
A classic salad of lettuce, bacon, chicken, feta, cucumber, boiled egg, avocado, sweetcorn dressed with lemon honey dressing	

THE OLD TOWN HAMBURGER

150g Free-range beef burger patty or chicken breast with grilled onion, edam cheese, mayonnaise, lettuce, tomato, gherkins and a side of rustic fries

- 135 -

