

## Breakfast Menu

09:00 - 11:30

Enjoy a free Americano with every breakfast order

### **The Straight Up (60)**

2 Usana Eggs any way you smaaak them, bacon, halloumi, tomato and fresh focaccia.

### **Make Your Own (15)**

2 Usana Eggs with fresh focaccia.

#### **Add**

Cacciatore Mince (20),

Crispy Pancetta (20)

Bacon (15)

Pork Sausage (15)

Oven Baked Potato Wedges (15)

Grilled Cherry Tomato (15)

Halloumi (15)

### **The B Burger (70)**

2 Usana Eggs, bacon, cheese, tomato and fresh greens in a burger bun. Served with potato wedges or a side salad.

#### **Add**

Hollandaise (15)

Smoked paprika mayo (10)

### **The B&G (85)**

Freshly made focaccia topped with spiced cacciatore mince, Usana Eggs, pulled filone mozzarella and chilli.

### **The Italiano (80)**

2 Cacciatore meat balls in a napolitana sauce, topped with Fried Usana Eggs and pulled Filone mozzarella.

### **Steps Muesli & Yoghurt (70)**

Home made muesli with mixed toasted nuts, oats and seeds. Served with double cream yoghurt, honey and seasonal fruit.

### **Steps Awesome Omelette**

Ask about what fillings are available today.

### **Chocolate Croissant (25)**

### **Plain Croissant (20)**

#### **Add**

Cheese and Jam (15)

### **Antipasto Platters**

A selection of cured meats and cheeses with cherry tomatoes, olives, rocket and freshly baked bread.

2-(150) 4-(290) 6-(450)

### **Piccoli Piatti**

#### **Baby Doback and Wedges (60)**

A lighter version of the Doback. 100g Cacciatore burger basted in our 36 hour bone stock with leafy seasonal greens, tomato, braised red onion and smoked Scamorza cheese on our freshly baked baby bun.

#### **Prego (65)**

Chicken or beef marinated in our Step's Prego Sauce on a freshly baked roll. Hot, spicy and full of flavour. Served with a small portion of wedges or side salad.

#### **Oven Baked Potato Wedges (25)**

Rustic style potato wedges oven baked until golden and seasoned with rosemary salt, smoked paprika and pepper.

**Add baked Cheese and Herbs (10)**

**Add bacon (15)**

#### **Della Terra Piatti (35)**

Naturally Organic's selection of the day, grilled with chilli, garlic and tossed with ricotta and fresh herbs.

### **Pizza Al Taglio**

Authentic Roman style pizza served by the slice with daily toppings, baked in a tray in our specially sourced oven in accordance with a recipe passed down from the 80's. Thanks to Marco Facciaroni & Giorgio Del Pinto.

Ask us about our flavours available for the day.

Or try one of our **Tasting Boards-(125)**

### **Insalata**

#### **Caprese (105)**

Fior di Latte, tomato and basil dressed with raw olive oil and an aged balsamic glaze.

#### **Della Tera (85)**

Naturally Organic's recommendation of seasonal veg with cucumber, feta, olives, red onion, and avo. Topped with toasted nuts and Grana Padano. Dressed in raw olive oil and a lemon balsamic glaze.

#### **Pollo (120)**

Herb marinated chicken on leafy seasonal greens with cucumber, red onion, olives, peppers and avo. Topped with toasted nuts and Grana Padano. Dressed in a mixed herb raw olive olio and lemon balsamic glaze.

#### **Halloumi (95)**

Grilled halloumi on leafy seasonal greens with red onion, tomato, olives and avo. Topped with toasted nuts and dressed in a mixed herb raw olive olio and an aged balsamic glaze.


#### **Piccolo Italian (45)**

A small salad of leafy seasonal greens, red onion, tomato and Pecorino. Dressed in a mixed herb olio and a balsamic glaze.

#### **Piccolo Caprese (50)**

A small tower of tomato, basil and Fior di Latte dressed with raw olive oil and an aged balsamic glaze.

## Primi Piatti

Pasta's are made fresh in Nonna's special way with the exception of our Spaghetti and Penne which are  an Italian favourite.

### **Ravioli (125)**

Homemade pasta pockets stuffed with seasonal veg and ricotta, dressed in a burnt herb butter and topped with Parmigiano Reggiano.

### **Ricotta Gnocchi (115)**

Light, and delicate in a rich three cheese sauce. Served with freshly baked bread.

**Add Prosciutto Crudo (35)**

### **Nonna's Rosette (145)**

Don't think, just order.  
Nonna's speciality pasta. fillings vary daily, rolled and baked with a crispy Parmigiano crust.

### **Aglio Olio Peperoni (80)**

Chilli, garlic, peppers, olive oil, Topped with Parmigiano Reggiano and a dash of mixed herb raw olive olio

### **Arrabiata (85)**

With Spaghetti or Penne

### **Della Terra (95)**

Vegetables recommended by Naturally Organic with chilli, garlic and fresh herbs, tossed with ricotta and topped with Parmigiano Reggiano.

### **Amarticianiana (120)**

Pancetta, Napolitana, peppers chilli, garlic, a touch of cream and chopped herbs topped with grated Pecorino.

### **Cacciatore (125)**

Chilli, garlic, fresh herbs and a selection of cured and fresh meats as recommended by Richard Bosman and Salvin. Tossed in a silky Carbonara and topped with grated Pecorino.

## Secondi Piatti

### **Doback and Wedges (100)**

200g Cacciatore burger basted in our 36 hour bone stock with leafy seasonal greens, tomato, braised red onion and smoked Scamorza cheese on our freshly baked bun.

### **Marc's Balls (125)**

Cacciatore meatballs napped in napolitana and baked with a Parmigiano Reggiano crust. Served with seasonal veg and a side salad or homemade pasta.

### **Pollo Secondi (120)**

Grilled chicken breast in Al Lemone or Peri-Peri marinade. Served with seasonal veg and a side salad.

### **Chachi's Braaied Lamb Chops (165)**

Thin cut Karoo Lamb chops infused with lemon, raw olive oil, rosemary and black pepper  
or  
with 007 marinade. Hot and spicy  
Both served with seasonal veg and a side salad.

### **Braaied Fiorentina T-Bone (240)**

500g matured Limousin T-Bone. Infused with rosemary, black pepper and raw olive oil and served on a bed of seasonal veg and a side salad.

## Dolce Piatti

### **Moro Gelato (70)**

3 Scoops of gelato in various flavours

### **Mamma's Chocolate Salami (45)**

A childhood favourite. Biscuits, rum, espresso and cocoa pressed into a salami. Sliced and served with an Americano.

**Add a scoop of Moro Gelato (25)**

### **Torta Puro (50)**

Flour free and banting friendly, this is our chef's speciality. A mix between a souffle and a fondant, served with seasonal fruit and whipped cream

**Add a scoop of Moro Gelato (25)**

## Take Away Menu

All dishes are prepared fresh.

Orders during peak hours may take up to 30 minutes

### **Doback and Wedges (100)**

200g Cacciatore patty with leafy seasonal greens, tomato, braised red onion, smokey Scamorza mozzarella and home made paprika mayo.

### **Prego (65)**

Tender chicken or beef in our hot and spicy Steps Prego Sauce. Served with wedges or a side salad.

### **Insalata Della Tera (85)**

Mixed seasonal veg with cucumber, olives, onion and ricotta, topped with toasted nuts and dressed in a mixed herb raw olive oil and balsamic glaze.

### **Insalata Pollo (120)**

Herb marinated chicken on leafy seasonal greens with cucumber, red onion, olives, peppers and avo. Topped with toasted nuts and Grana Padano. Dressed in a mixed herb raw olive oil and lemon balsamic glaze.

### **Insalata Halloumi (95)**

Grilled halloumi on leafy seasonal greens with red onion, tomato, olives and avo. Topped with toasted nuts and dressed in a mixed herb raw olive oil and an aged balsamic glaze.

### **Pizza Al Taglio**

Authentic Roman style pizza. Sold by the slice, as a taster board or as a whole tray that feeds up to 8. Flavours change daily.

### **Focaccia Sandwich (50)**

Roast Chicken and Paprika Mayo. Cured Meat of the day, Tomato and Filone Mozzarella. Della Terra Deluxe. Filone Mozzarella and Tomato.

### **Marc's Balls (125)**

Cacciatore meatballs napped in napolitana and baked with a Parmagiano Reggiano crust. Served with seasonal veg and a side salad or homemade pasta.

### **Agllo Olio Peperoni (80)**

Spaghetti, Chilli, garlic, peppers, olive oil, Topped with Parmagiano Reggiano and a dash of mixed herb raw olive oil

### **Della Terra (95)**

Spaghetti or Penne. Vegetables recommended by Naturally Organic with chilli, garlic and fresh herbs, tossed with ricotta and topped with Parmagiano Reggiano.

### **Arrabiata (85)**

With Spaghetti or Penne

### **Ricotta Gnocchi (115)**

Light, and delicate in a rich three cheese sauce. Served with freshly baked bread.

### **Add Prosciutto Crudo (35)**

### **Amarticianiana (120)**

Spaghetti, Pancetta, Napolitana, peppers chilli, garlic, a touch of cream and chopped herbs topped with grated Pecorino.

### **Nonna's Rosette (145)**

Don't think, just order. Available for dinner only. Nonna's speciality pasta. Fillings vary daily. Rolled and baked with a crispy Parmagiano crust.

### **Family Dinners**

Ask about our trays, platters and whole roasts. Anything goes!

#### **Trays:**

Pizza, Melanzane, Lasagna and Rosette.

#### **Meat:**

Leg of Lamb, 2kg Fiorentina T-Bone, Pork Belly, Whole Roast Chicken

#### **Dessert:**

Mamma's Chocolate Salami, a tray of Mille Foglie, Torta Puro cake (baking friendly), Strawberry and Anise cake Ricotta and Cranberry Cheese cake.

Please contact us at least 72 hours in advance to allow us time to source and prepare these wholesome dishes.