



Buon Appetito

CONNECT WITH US   www.CasaBellaDining.co.za

Casa Bella is not a gluten or allergen free environment, and while the utmost care is taken to minimise contact with allergens when requested, traces of gluten or other allergens may appear in the final dish served. Our meals are produced in kitchens containing allergens including nuts, gluten, wheat, shellfish, lactose and egg.

Prices include VAT. Service charge is not included. All items are subject to availability. Cheques are regrettably not accepted. E&OE.

STARTERS



Melanzane Parmigiana

SPRINGBOK CARPACCIO	89
<i>Thinly sliced springbok, topped with fresh rocket, crispy capers, red onions, chillies, extra virgin olive oil, balsamic reduction and shaved Parmesan cheese.</i>	
MUSSEL POT	99
<i>Mussels in a creamy white wine sauce. Served with crispy garlic bruschetta.</i>	
CHICKEN LIVERS	99
<i>Sautéed in a peri-peri Napoletana sauce with pancetta, red onions and served with garlic bruschetta.</i>	
CAPRESE SALAD	89
<i>Buffalo mozzarella, wedged between thinly sliced tomato and fresh basil leaves, garnished with a touch of basil pesto and balsamic reduction.</i>	
CALAMARI	89
<i>Grilled Cajun-style or flash-fried calamari tubes and heads. Served with zucchini fries.</i>	
GARLIC PRAWN TAILS	99
<i>8 Shelled prawns, oven-baked in a creamy Parmesan garlic sauce. Served with garlic bruschetta. Our signature dish.</i>	
CREAMY GARLIC SNAILS	96
<i>Snails, oven-baked in a creamy garlic and Parmesan sauce. Served with garlic bruschetta.</i>	
🍷 Diemersdal Sauvignon Blanc	
SALMON CARPACCIO ~ NEW	89
<i>Thinly sliced smoked salmon, topped with fresh rocket, crispy capers, red onions, Parmesan shavings, extra virgin olive oil and topped with cream cheese.</i>	
MELANZANE PARMIGIANA ~ NEW	89
<i>A classic Sicilian dish consisting of thinly sliced aubergine, layered with Napoletana sauce, basil and buffalo mozzarella, baked in our woodfired pizza oven. Topped with Parmesan cheese.</i>	

🍷 Recommended pairing | Contains nuts! 🥜

PLATTERS & ITALIAN BREAD TO SHARE

ANTIPASTO PLATTER 	265
<i>(Recommended for up to 4 people)</i>	
<i>Salami, Parma ham, chorizo, Gorgonzola, Camembert, Brie, zucchini fries, marinated olives, aubergines, walnuts and hummus. Served with your choice of a herb or garlic pizza bread.</i>	
 <i>Waterside Chardonnay</i>	
CURED MEAT PLATTER	162
<i>(Recommended for up to 2 people)</i>	
<i>Salami, Parma ham and chorizo.</i>	
<i>Served with Parmesan bread sticks, hummus and marinated olives.</i>	
CHEESE PLATTER  ~ NEW	125
<i>(Recommended for up to 2 people)</i>	
<i>Gorgonzola, Camembert, Brie, walnuts, hummus, marinated olives and fig preserve.</i>	
<i>Served with Parmesan bread sticks.</i>	
<hr/>	
GARLIC OR HERB BREAD	55
<i>Lightly salted and flavoured with garlic or herbs and extra virgin olive oil.</i>	
THREE CHEESE BREAD	95
<i>A magnificent blend of Gorgonzola, Danish feta and mozzarella.</i>	
JALAPEÑO & FETA BREAD ~ NEW	85
<i>Garlic or herb bread, topped with mozzarella, Cheddar, Danish feta and jalapeños.</i>	
MOZZARELLA CHEESE BREAD	75
<i>Classically Italian!</i>	

🍷 Recommended pairing | Contains nuts! 🥜



Cured Meat Platter

Best Shared



Jalapeño & Feta Bread

Fresh
& Delicious

Parma Ham Salad with added burrata cheese

Burrata is a fresh Italian cow's milk cheese made from mozzarella and cream. The outer shell is solid mozzarella, while the inside is a creamy soft texture.

Salads

Using fresh local and imported Italian ingredients,
all our salads are served with balsamic glaze and our

HOME-MADE HONEY AND MUSTARD DRESSING.

PARMA HAM SALAD 139

Mixed green leaves with Parma ham, avocado*, sliced pear, red onions, cherry tomatoes, cucumber, baby corn and olives. Topped with grated Parmesan cheese and balsamic glaze.

CHICKEN CAESAR SALAD 105

Mixed green leaves, baby corn, cherry tomatoes, grilled chicken breast and anchovies topped with Parmesan cheese and a boiled egg. Served with Parmesan bread sticks and a creamy anchovy Caesar dressing on the side.

CAPRESE BURRATA ~ NEW 110

A simple Italian salad of burrata cheese surrounded by fresh sliced tomatoes, basil pesto, fresh basil leaves and seasoned with salt, pepper and olive oil. Big enough to share with a friend.

CHOPPED SALADS No lettuce & finished with grated Parmesan cheese

CHOPPED CHICKEN SALAD 114

Grilled chicken breast, cherry tomatoes, cucumber, red onions, carrots, baby corn, Danish feta, olives and avocado*.

CHOPPED FILLET SALAD 139

Pepper-crusted fillet steak (cooked medium), cherry tomatoes, cucumber, red onions, carrots, baby corn, Danish feta, olives and avocado*.

INSALATA GRECA 89

Cherry tomatoes, olives, cucumber, carrots, red onions, baby corn, avocado* and Danish feta drizzled with extra virgin olive oil.

Add burrata cheese to any salad 45

* Olives may contain pits. * Available when in season.

Contains nuts! 

PIZZAS

Authentic Margherita

Our woodfired
pizza is inspired
by the original
recipe from
Naples, Italy.

Authentic hand-pressed pizza,
crafted from the highest quality
imported Italian 'OO' pizza flour,
baked in a woodfired pizza oven
to achieve an authentic finish.

All our pizzas are made with
mozzarella unless otherwise stated.
Size: 30cm. ~ BUON APPETITO ~

Tomato or Butternut cream base
~ NO EXTRA COST

Wheat-free base ~ add R25


Vegan cheese ~ add R20

All our home-made pizza bases are
vegan-friendly.

Replace chicken, steak strips and
mince with our plant-based alternatives
~ to make your meal vegetarian
or vegan-friendly.

Make some additions to your pizza from
our toppings section ~ see next page

REGULAR MARGHERITA	90
<i>Tomato and mozzarella.</i>	
AUTHENTIC MARGHERITA	100
<i>Buffalo mozzarella, sweet Italian cherry tomatoes and basil leaves.</i>	
PISA	125
<i>Pancetta, Danish feta and avocado*.</i>	
FILETTO	145
<i>Pepper-crusted fillet strips (cooked medium) with caramelised onions, brown and Portabellini mushrooms, wild rocket, grated Parmesan cheese and balsamic reduction.</i>	
LAMB	140
<i>Deboned roast lamb shank, fresh rosemary, Danish feta and tzatziki.</i>	
AL CAPONE	125
<i>Tikka chicken, red onions, sweet Italian cherry tomatoes, gherkins and chillies.</i>	
CARNE	155
<i>Salami, pancetta, chorizo and caramelised onions.</i>	
MILANO	120
<i>Salami, avocado* and wild rocket.</i>	
FRUTTI DI MARE	155
<i>Calamari tubes and heads, prawns, mussels and seafood dressing.</i>	
SARDINIA	125
<i>Sweet pulled pork with jalapeños, fig preserve and grated Parmesan cheese.</i>	
MESSICANA	115
<i>Slow-cooked beef and pork Bolognese mince, red peppers, red onions, garlic and chilli.</i>	
CASA BELLA GORGONZOLA ~ unforgettable!	135
<i>Gorgonzola cheese with pancetta and fig preserve. A Casa Bella signature creation.</i>	


MODENA 	105
<i>Sweet Italian cherry tomatoes, olives^o, Danish feta and basil pesto.</i>	
PARMA HAM	140
<i>Parma ham, fresh tomato slices, wild rocket and grated Parmesan cheese.</i>	
CAPRI	110
<i>Oven-roasted vegetables, Danish feta, dressed with wild rocket, fresh basil and balsamic vinegar.</i>	
NAPOLI ~ NEW	110
<i>An Italian classic. Anchovies, olives^o and capers.</i>	

BURRATA PIZZAS

<i>Burrata is a fresh Italian cow's milk cheese made from mozzarella and cream. The outer shell is solid mozzarella, while the inside is a creamy soft texture.</i>	
TERENZO ~ NEW	180
<i>Burrata, Parma ham, fresh tomato slices, wild rocket and grated Parmesan cheese.</i>	
POMPEII ~ NEW	170
<i>Burrata, anchovies, olives^o, capers and roasted Italian cherry tomatoes.</i>	
PICCANTE ~ NEW	175
<i>Burrata, salami, Peppadew*, red onions, chilli oil and wild rocket.</i>	
Add burrata cheese to any pizza	45

PIZZA BIANCO


<i>The Pizza Bianco offers an alternative to the traditional tomato base that we know and love. Cream cheese mixed with lemon, Parmesan cheese and garlic creates a white base.</i>	
LAMB, POTATO AND ROSEMARY	130
<i>Dressed with wild rocket, grated Parmesan cheese and balsamic reduction.</i>	
SALMON	125
<i>Dressed with wild rocket and balsamic reduction.</i>	

^o Olives may contain pits.
 * Available when in season.  Contains nuts!



Personalise your favourite pizza with additional toppings.

CHEESE	25ea
<i>Danish Feta, Mozzarella, Gorgonzola</i>	
SAUCES	10ea
<i>Tzatziki, Sweet Chilli Mayo, Fig Preserve, Peri-Peri, Basil Pesto </i>	
SEAFOOD	30ea
<i>Calamari Tubes and Heads, Anchovies, Mussels</i>	
GOURMET	45ea
<i>Buffalo Mozzarella, Burrata Cheese, Springbok Carpaccio, Prawns, Pulled Pork, Deboned Roast Lamb Shank, Pepper-crusted Fillet (cooked medium), Salami, Chorizo Sausage, Pancetta, Parma Ham</i>	
DELI	28ea
<i>Avocado*, Slow-cooked Bolognese (beef and pork), Olives^o, Roast Chicken, Brown and Portabellini Mushrooms, Oven-roasted Vegetables</i>	
FRESCA	12ea
<i>Gherkins, Banana, Fresh Basil, Wild Rocket, Fresh Tomato Slices, Red Onions, Sweet Italian Cherry Tomatoes, Sliced Pear, Red Peppers, Pineapple, Jalapeños, Peppadew*.</i>	
VEGAN	20ea
<i>Plant-based Chicken, Steak Strips and Mince, Vegan Mozzarella</i>	

^o Olives may contain pits.
 * Available when in season.  Contains nuts!

PASTAS

For a low-carb, lower calorie,
gluten-free alternative, swap your pasta
for zucchini spaghetti at no extra cost.

Gluten and egg free fusilli pasta ~ R24

Pasta di Pollo with zucchini spaghetti

*Freshly made daily from 100% Durum wheat and
our imported Italian pasta machine.*

FETTUCCINE ALFREDO	120	FETTUCCINE OR RISOTTO CON PESCE	165
<i>Pancetta with brown and Portabellini mushrooms in a creamy white sauce.</i>		<i>Prawns, mussels and calamari tubes in a creamy Napoletana sauce, with a slight dash of chilli.</i>	
PENNE ARRABBIATA	90	RISOTTO AI FUNGHI	105
<i>Arrabbiata means 'angry' in Italian. Napoletana sauce with chilli and garlic.</i>		<i>A creamy risotto with brown and Portabellini mushrooms.</i>	
SPAGHETTI BOLOGNESE	99	GNOCCHI AL GORGONZOLA	115
<i>An Italian classic! Pork and beef bolognese in a Napoletana sauce. Slow-cooked and reduced in quality red wine for 5 hours.</i>		<i>Bite-sized Italian dumplings in a creamy Gorgonzola sauce.</i>	
SPAGHETTI AGLIO E OLIO	80	CREAMY PORK FETTUCCINE	125
<i>Garlic, chilli, parsley and extra virgin olive oil tossed with freshly made spaghetti, topped with grated Parmesan cheese. Simple yet delicious!</i>		<i>Pulled pork, mushrooms and caramelised onions in a creamy white sauce.</i>	
PASTA DI POLLO	115	LAMB FETTUCCINE ~ NEW	160
<i>Spaghetti, chicken, brown and Portabellini mushrooms, red peppers and Parmesan cheese in a creamy white sauce.</i>		<i>Slow-cooked lamb shank, sautéed in red peppers and brown and Portabellini mushrooms in a creamy sauce.</i>	
CHORIZO FETTUCCINE	110	PASTA BURRATA ~ NEW	155
<i>Chorizo sausage, brown and Portabellini mushrooms, red onions and olives in a creamy Napoletana sauce.</i>		<i>Penne in a Napoletana sauce with chilli and garlic. Topped with creamy burrata cheese.</i>	
SPINACH AND RICOTTA RAVIOLI	129	SALMON FETTUCCINE	165
<i>Delicious filled ravioli in a creamy white sauce.</i>		<i>Salmon in a creamy Parmesan sauce with red peppers and a hint of chilli.</i>	
		PENNE ALLA SICILIANA ~ NEW	90
		<i>Made the traditional way. Anchovies, olives and capers in a Napoletana sauce.</i>	

BAKED PASTAS

Topped with mozzarella cheese and baked in our woodfired pizza oven.

OXTAIL LASAGNE ~ NEW	195
<i>Rich, slow-cooked oxtail layered between tender lasagne sheets and a creamy white sauce, topped with mozzarella cheese.</i>	
VEGETARIAN LASAGNE	120
<i>Layers of tender lasagne sheets, brown and Portabellini mushrooms, zucchini and marinated aubergines in a creamy Napoletana sauce. Baked to golden perfection.</i>	
LASAGNE BOLOGNESE	130
<i>Layers of tender lasagne sheets, rich slow-cooked beef and pork Bolognese, in a creamy white sauce, topped with mozzarella.</i>	

BAMBINI MEALS

For our special little guests 12 years and younger.

FETTUCCINE ALFREDO	65
SPAGHETTI BOLOGNESE	60
FRIED CALAMARI & CHIPS	79
CHICKEN & PINE PIZZA	60
SALAMI & CHEESE PIZZA	65
MARGHERITA PIZZA	45

◉ Olives may contain pits.



Fillet Steak
Flambé

Expertly prepared and lovingly adorned with the finest sauces, herbs, spices and essential ingredients. Our A-grade South African steaks are carefully aged in our cold rooms.

Grills

T-BONE FLORENTINA 600g 225

Two weeks dry-aged and one week wet-aged prime T-Bone steak. Rubbed in olive oil, cracked pepper and Maldon salt. Served on the bone with a side of your choice. Cooked medium rare to medium.

FILLET STEAK FLAMBÉ 250g 200

A delectable choice. Coated in our secret rub of crushed black peppercorns, mustard seeds and fresh herbs, flambéed in brandy and finished off in cream. Cooked medium rare to medium.

 Rustenberg Cabernet Sauvignon

STEAK & 3 QUEEN PRAWNS 210

250g Rump basted and grilled or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and black pepper, and grilled to your liking. Served with 3 queen prawns in either lemon butter, garlic butter or peri-peri sauce and your choice of side.

RUMP 250g 155

Aged for a minimum of 28 days. Basted and grilled or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and black pepper, and grilled to your liking.

OXTAIL 190

Slow-cooked rich oxtail braised in red wine and stock, with red onions and carrots. Served with Parmesan and herb mash.

LAMB SHANK 245

Tender, hearty slow-roasted lamb shank in a deep red wine and vegetable jus. Served with delicious Parmesan and herb mash.

PORK BELLY 195

Slow-roasted rolled pork belly with a cranberry and pork stuffing. Served with gravy on Parmesan and herb mash and topped with crispy crackling.

 Recommended pairing

LAMB CHOPS 2 ~ 170

150g succulent thick-cut chops, basted or rubbed in olive oil, cracked pepper and Maldon salt. 3 ~ 230

PARMESAN-CRUSTED CHICKEN 120

Chicken breasts coated in breadcrumbs, mixed herbs and Parmesan, pan-fried until golden brown. Crispy on the outside, juicy on the inside. Served with a sauce and side dish of your choice.

SPATCHCOCK CHICKEN 169

Full spatchcock chicken, grilled in your choice of home-made peri-peri sauce or BBQ sauce.

CHICKEN LIMONE ~ NEW 140

Grilled chicken breasts sautéed to perfection and topped with a delicious creamy lemon butter sauce, infused with capers, garlic and white wine.

FILLET SALTIMBOCCA 210

Pepper-crusted fillet medallions sautéed in herbed olive oil, served on a bed of fettuccine layered with mozzarella cheese, Parma ham, pancetta, and brown and Portabellini mushrooms in a creamy white sauce.

 Peacock Wild Ferment Merlot

FILLET GORGONZOLA 185

Pepper-crusted fillet medallions, pan-fried with Gorgonzola cheese in a creamy white sauce. Served on a bed of fettuccine.

HOME-MADE SAUCES ~ 25

Mixed mushroom (brown and Portabellini), mature cheese, green & black peppercorn, peri-peri, truffle mushroom

SIDE ORDERS All our grills are served with a side of your choice, unless otherwise stated.

Thick-cut Potato Chips, Grilled Sweet Potatoes, 35

Parmesan & Herb Mash, Zucchini Shoestring Fries, Portabellini Pan-fried Mushrooms, Creamed Spinach, Broccoli & Cauliflower (Served with Parmesan White Sauce), Oven-roasted Vegetables, Side Chopped Insalata Greca, Thick-cut Truffle & Parmesan Chips OR Side Pasta

 Recommended pairing



Chicken Limone



SEAFOOD

Enjoy our selection of
sustainably sourced seafood.



CALAMARI	140	SALMON SALSA ~ NEW	180
Grilled Cajun-style or flash-fried calamari tubes and heads. Served with tartare sauce.		Norwegian salmon fillet delicately seasoned in our Italian rub and oven-baked to medium. Topped with zesty fresh salsa and served on a bed of fresh baby spinach drizzled with balsamic reduction.	
CASA BELLA QUEEN PRAWNS	6 ~ 165 12 ~ 275		
Grilled in either lemon butter, garlic butter or home-made peri-peri sauce, served with your choice of side.			
KINGKLIP THERMIDOR ~ NEW	235	TUSCAN SALMON ~ NEW	190
Succulent fillet of Kingklip topped with our creamy, thermidor sauce, cooked with prawns, red onions, fresh herbs and brown and Portabellini mushrooms.		Norwegian Salmon fillet oven-baked to medium. Served in a creamy Napoletana sauce with chorizo sausage, red onions and brown and Portabellini mushrooms.	
KINGKLIP LIMONE ~ NEW	195		
Fillet of Kingklip pan-grilled and topped with our creamy lemon butter sauce, infused with capers, garlic and white wine.			
OVEN-BAKED SALMON ~ NEW	150		
Norwegian Salmon fillet, oven-baked medium, and seasoned with olive oil, Maldon salt and cracked black pepper.			
		SIDE ORDERS	All our seafood is served with a side of your choice, unless otherwise stated.
		Thick-cut Potato Chips, Grilled Sweet Potatoes, Parmesan & Herb Mash, Zucchini Shoestring Fries, Portabellini Pan-fried Mushrooms, Creamed Spinach, Broccoli & Cauliflower (Served with Parmesan White Sauce), Oven-roasted Vegetables, Side Chopped Insalata Greca, Thick-cut Truffle & Parmesan Chips OR Side Pasta	35

Our salmon is cooked to medium. If you would like your salmon cooked to your personal preference, please inform your service ambassador.



Desserts




*Delicious mouthfuls of decadence,
prepared for your enjoyment.*

BANOFFEE PIE	60
<i>Delicious pie made from bananas, cream and toffee on a caramel biscuit base.</i>	
TIRAMISU	60
<i>A popular Italian dessert. Finger biscuits infused with a coffee liqueur, layered with smooth cream cheese, grated chocolate, and topped with cocoa powder.</i>	
WARM CHOCOLATE PUDDING	60
<i>A rich, dark chocolate cake with a warm chocolate centre. Served with vanilla gelato.</i>	
LIMONCELLO CHEESECAKE	60
<i>Lemon lover's delight! Oven-baked creamy cheesecake made with cream cheese flavoured with Limoncello liqueur ~ our signature dessert!</i>	
PANNA COTTA ~ NEW	60
<i>Deliciously light and creamy, vanilla-flavoured Italian pudding topped with a mixed berry compote.</i>	
GELATO	35
<i>Ask your waitron for our selection.</i>	
HENNESSY 3 C'S	110
<i>Hennessy Very Special Cognac perfectly paired with warm chocolate pudding and coffee.</i>	
CASSATA  ~ NEW	60
<i>A delicious sweet Italian ice cream, infused with currants, cranberries, raspberries, lemon zest, pistachio nuts and Amaretto liqueur, served on a bed of pistachio biscuit crumble.</i>	
CHEESE PLATTER  ~ NEW	125
<i>(Recommended for up to 2 people) Gorgonzola, Camembert, Brie, walnuts, hummus, marinated olives and fig preserve. Served with Parmesan bread sticks.</i>	

 Contains nuts!

HOT BEVERAGES

Espresso	Single ~ 24	Double ~ 28
Americano		26
Decaffeinated Coffee		26
Cappuccino	Single ~ 29	Double ~ 37
Caffé Latte		29
Caffé Mocha		29
Macchiato		27
Hot Chocolate		29
Milo		29
Tea (Ceylon or Rooibos)		23
Red Cappuccino ~ NEW		29
Almond Milk Alternative 		Add ~ 10

MILKSHAKES / FRUIT SHAKES

Crème Brûlée, Black Forest, Turkish Delight, Iced Coffee or Fruit Shake. 45

SOFT DRINKS

Refer to the wine list for our full selection.

SPECIALITY COFFEES

Your choice of Amarula, Kahlúa, Jameson, Frangelico or Disaronno Amaretto. 50

DON PEDROS

Vanilla gelato with your choice of Jameson, Kahlúa, Limoncello, Frangelico, Amarula or Disaronno Amaretto. Select any other liqueur or spirit of your choice to create your own Don Pedro. 45

Refer to the wine list for our selection of Whiskies, Liqueurs, Bourbons, Brandies and Ports.

GRAPPA & ESPRESSO ~ 50

 Contains nuts!




SET MENUS

Available daily and for functions

2-COURSE MENU

Enjoy a Starter and Main of
your choice ~ R245_{p/p}

~ STARTERS ~

Springbok Carpaccio, Mussel Pot,
Chicken Livers, Melanzane Parmigiana
OR Caprese Salad 

~ MAINS ~

Pizzas

Authentic Margherita,
Lamb, Al Capone, Carne,
Sardinia (Pulled Pork),
OR Frutti di Mare (Seafood)

Pastas

Spaghetti Bolognese, Pasta di Pollo,
Chorizo Fettuccine,
Spinach & Ricotta Ravioli,
Lasagne Bolognese,
Creamy Pork Fettuccine
OR Vegetarian Lasagne

Grills


250g Rump Steak,
Oxtail, 2x Lamb Chops,
Parmesan-crusted Chicken,
Spatchcock Chicken, Chicken Limone,
Calamari, Salmon Salsa
OR Oven-baked Salmon

 Contains nuts!

3-COURSE MENU

A Starter, Main, Dessert and
beverage of your choice ~ R345_{p/p}

~ STARTERS ~

Springbok Carpaccio, Chicken Livers, Caprese Salad, 
Chopped Chicken Salad, Garlic Prawn Tails,
Creamy Garlic Snails OR Melanzane Parmigiana

~ MAINS ~

Pizzas

Filetto, Frutti di Mare (Seafood),
Casa Bella Gorgonzola OR Parma Ham


Pastas

Fettuccine Alfredo, Spaghetti Bolognese,
Pasta di Pollo, Fettuccine or Risotto con Pesce,
Creamy Pork Fettuccine OR Gnocchi al Gorgonzola

Grills

250g Rump Steak & 3 Prawns, Oxtail,
Lamb Shank, 2x Lamb Chops, Spatchcock Chicken,
Chicken Limone, Pork Belly, Calamari, Salmon Salsa
OR Oven-baked Salmon

~ DESSERTS ~

Banoffee Pie, Tiramisu, Warm Chocolate Pudding,
Cassata  OR Limoncello Cheesecake

Don Pedros

Jameson, Kahlúa, Frangelico, Limoncello OR Amarula

~ BEVERAGES ~

Americano, Double Espresso, Cappuccino, Ceylon Tea,
Rooibos Tea, Caffé Latte, Macchiato, Hot Chocolate
OR Milo

 Contains nuts!





CONSECUTIVE PLATINUM
AWARD WINNER:
Diners Club International Wine
List Awards since 2017.

Our vintages are subject to availability
from our wine farms. We have added the most
recent available gradings from the Platter's
Wine Guide, plus the region produced and
alcohol by volume for each wine.

Wine List

We recommend pairing the following wines with your Casa Bella meal ~ Buon appetito!

- Salads ~ Sauvignon Blanc and Rosé
- Pasta & Pizza ~ White Blends, Sauvignon Blanc, Chenin Blanc and Rosé
- Beef ~ Cabernet Sauvignon, Shiraz, Pinotage and Red Blends
- Lamb ~ Merlot, Shiraz and Cabernet Sauvignon
- Pork ~ Sauvignon Blanc and Merlot
- Seafood ~ Chardonnay, Sauvignon Blanc and Shiraz
- Vintages are subject to availability from our wine farms.

CHAMPAGNE & MCCS	Glass (125ml)	Bottle
PONGRÁCZ BRUT N/V MCC (**** Platter) Devon Valley (ABV 12%) Classic yeast and biscuit character on the nose with a good fruit/acid balance on the palate.		285
PONGRÁCZ BRUT ROSÉ N/V MCC (***½ Platter) Devon Valley (ABV 12%) Delicate salmon-pink hue with blackberry fruit flavours.		315
MOËT & CHANDON IMPÉRIAL BRUT France (ABV 12%) Created in 1869, Moët Impérial is the House's iconic Champagne and embodies a unique style distinguished by its bright fruitiness, seductive palate and elegant maturity.		995
BISCARDO PROSECCO MILLESIMATO Italy (ABV 11.5%) Smooth and velvety, with hints of apple and peach blossom.	65	390

CHENIN BLANC	Glass (250ml)	Bottle
CEDERBERG 2019 (**** Platter) Cederberg (ABV 13.5%) The Cederberg-style Chenin Blanc offers beautiful layers of melon, grapefruit and fleshy white pear. Five months lees contact ensures a mouth-coating creaminess on the palate with a lively crisp acidity to finish off.		220
KEN FORRESTER PETIT 2018 (*** Platter) Stellenbosch (ABV 13.5%) A youthful, fresh wine with quince and pear drop flavours. Earlier picked freshness shows on the palate with crunchy green apple and grapefruit flavours.	46	130
ERNST GOUWS & CO 2019 (***½ Platter) Stellenbosch (ABV 12%) Gloriously upfront mouthful of fresh litchi and tropical undertones. A wonderful balance of fruit and acidity with an unexpected richness.		160

SAUVIGNON BLANC	Glass (250ml)	Bottle	Glass (250ml)	Bottle
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<p>BLACK OYSTERCATCHER 2016</p> <p>(**** Platter) Elim (ABV 12.5%)</p> <p>Well-balanced, cool climate Sauvignon Blanc with a forthcoming nose of gooseberry, capsicum and tropical notes, complemented by a full palate of minerality and ripe lingering aftertones.</p>	90	250	<p>DIEMERSDAL 2019</p> <p>(**** Platter) Durbanville (ABV 13.16%)</p> <p>A vibrant, lemon-lime colour with a complex array of tropical fruit aromas on the nose.</p>	175
<p>DURBANVILLE HILLS 2019</p> <p>(***½ Platter) Durbanville (ABV 14.4%)</p> <p>Popular Sauvignon from this large winery on the slopes overlooking the cold Atlantic. Tropical flavours and fresh acidity makes for delightfully easy drinking</p>	60	160	<p>PEACOCK WILD FERMENT 2019</p> <p>(***½ Platter) Stellenbosch (ABV 14%)</p> <p>This Sauvignon Blanc has great complexity and exudes hints of green pepper, lime and mineral flavours on the nose. It has great texture and persistence. Fresh acidity provides a long length on the palate, without being overpowering.</p>	140

CHARDONNAY	Glass (250ml)	Bottle	Bottle
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<p>WARWICK FIRST LADY 2019</p> <p>(***½ Platter) Western Cape (ABV 13%)</p> <p>A great mix of citrus and melons on the nose. An easy-drinking wine that overdelivers on quality vs price.</p>	68	195	<p>WATERSIDE 2018</p> <p>(*** Platter) Robertson (ABV 12.5%)</p> <p>Pale straw with hints of green on the edge. Vibrant freshness and an explosion of tropical fruit and ripe citrus on the nose with underlying yellow stone fruit tones.</p>	125
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BLANC DE NOIR & ROSÉ	Glass (250ml)	Bottle	Glass (250ml)	Bottle
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<p>BLACK OYSTERCATCHER ROSÉ 2016</p> <p>(***½ Platter) Elim (ABV 11.5%)</p> <p>A forthcoming nose of nettles and capsicum, followed by hints of gooseberries and mouth-watering sweet and sour flavours.</p>		215	<p>LANDSKROON BLANC DE NOIR 2019</p> <p>(*** Platter) Paarl (ABV 12.5%)</p> <p>A fresh and fruity off-dry white wine made from Pinotage grapes. Pale coral colour and lovely floral, fruity flavours.</p>	140
<p>NEDERBURG ROSÉ 2019</p> <p>(**½ Platter) Paarl (ABV 12%)</p> <p>A charming rosé that is very easy-drinking and suitable for any occasion.</p>	60	160	<p>DELHEIM PINOTAGE ROSÉ 2019</p> <p>(*** Platter) Stellenbosch (ABV 12.5%)</p> <p>An elegant rosé which is driven by fresh fruit flavours, lead by juicy berry characters. Notes of pomegranate, cranberry with nuances of candyfloss and floral notes add to the complexity of this wine.</p>	185

WHITE BLENDS	Glass (250ml)	Bottle
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<p>BUITENVERWACHTING BUITEN BLANC 2019</p> <p>(***½ Platter) Constantia (ABV 13%)</p> <p>One of the top-selling white wines in SA. A full-bodied yet fruity blend that makes for easy drinking. 85% Sauvignon Blanc and 15% Chenin Blanc.</p>	50	140
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<p>HAUTE CABRIÈRE CHARDONNAY PINOT NOIR 2019</p> <p>(**** Platter) Franschhoek (ABV 12.5%)</p> <p>Shows elegant fruit and acidity, creating the perfect balance.</p>	225
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ITALIAN SELECTION	Glass (250ml)	Bottle
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<p>MININI PINOT GRIGIO 2017</p> <p>Trentino and Veneto region, Italy (ABV 12%)</p> <p>Delicate and fruity bouquet, with a long-lasting freshness on the palate. This Pinot Grigio will astonish you with its elegant and modern style.</p>	65	190
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<p>MININI MONTEPULCIANO 2018</p> <p>Hills of Abruzzo, Italy (ABV 13%)</p> <p>An appealing red, crafted from Montepulciano and Sangiovese grapes, providing an intense and pleasant bouquet. A gently dry taste, with a profile of black cherries and wild berries.</p>	65	190
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CABERNET SAUVIGNON	Glass (250ml)	Bottle
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<p>NEDERBURG 2018</p> <p>(***½ Platter) Paarl (ABV 14%)</p> <p>Enticing fruit pastille aromas. A firm SA favourite.</p>	66	190
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<p>HOOPENBURG 2016</p> <p>(**** Platter) Stellenbosch (ABV 13.5%)</p> <p>Blackcurrant fruit flavours with a hint of vanilla and herbs.</p>	170
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<p>RUSTENBERG 2018</p> <p>(****½ Platter) Stellenbosch (ABV 14%)</p> <p>The wine shows typical Cabernet Sauvignon flavour and aroma profiles of dark berries and tobacco with a well-structured and lengthy palate.</p>	250
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MERLOT	Glass (250ml)	Bottle
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<p>ERNST GOUWS & CO 2017</p> <p>(**** Platter) Stellenbosch (ABV 14.5%)</p> <p>Roasted coffee beans, chocolate and ripe red berries.</p>	200
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<p>PEACOCK WILD FERMENT 2018</p> <p>(***½ Platter) Stellenbosch (ABV 14.5%)</p> <p>Tobacco and chocolate notes blend well with ripe black fruit flavours on the nose. A slight herbal edge brings freshness and complexity. A medium-bodied wine with lush mocha and berry flavours and soft tannins.</p>	53	150
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<p>DURBANVILLE HILLS 2018</p> <p>(***½ Platter) Durbanville (ABV 14.28%)</p> <p>Medium to full-bodied wine with sweet fruits on palate, rounded off with silky tannins and a full mouthfeel that has a prolonged aftertaste.</p>	165
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SHIRAZ	Glass (250ml)	Bottle
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ALLESVERLOREN 2017 <i>(***½ Platter) Riebeek West (ABV 13.9%) Understated berries, vanilla and fynbos with juicy fruit. Well-balanced fresh acidity and fine tannins.</i>	235
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ERNST GOUWS & CO 2017 <i>(***½ Platter) Stellenbosch (ABV 14%) Black and red berry fruit with hints of pepper and cinnamon.</i>	75	215
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PINOTAGE	Glass (250ml)	Bottle
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BEYERSKLOOF 2018 <i>(***½ Platter) Stellenbosch (ABV 14%) A medium-bodied Pinotage with well-integrated fruit and oak flavours.</i>	60	180
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DIEMERSFONTEIN 2016 <i>(**** Platter) Wellington (ABV 14%) Mocha coffee, black chocolate and roasted nuts with undertones of caramelised banana and blackcurrants.</i>	260
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DESSERT WINE	Glass (50ml)	Bottle
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NEDERBURG NOBLE LATE HARVEST 2018 <i>(****½ Platter) Paarl (ABV 11.5%) Aromas of honey and tangerine with dried fruit and vanilla spice notes on the palate.</i>	28	195
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RED BLENDS	Glass (250ml)	Bottle
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ALTO ROUGE 2017 <i>(**** Platter) Stellenbosch (ABV 14%) Medium-bodied with blackberry nuances, followed by tobacco, chocolate and vanilla.</i>	72	215
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RUPERT & ROTHSCHILD CLASSIQUE <i>Franschhoek (ABV 13%) A magnificent Merlot-Cab blend. Dark, ripe and serious. A truly great wine.</i>	370
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THE WOLFTRAP 2018 <i>(***½ Platter) Franschhoek (ABV 14%) A spicy profile with ripe black fruit, cherries and hints of violets from the Viognier. Smooth and rich on the palate.</i>	125
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NEDERBURG BARONNE 2018 <i>(***½ Platter) Paarl (ABV 14%) A medium-bodied, smooth dry red, showing good fruit and maturation flavours. A blend of Cabernet Sauvignon and Shiraz.</i>	55	155
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LA MOTTE MILLENNIUM 2017 <i>(**** Platter) Franschhoek (ABV 13.89%) Classic, elegant blend of Bordeaux grapes supported by judicious oaking make this a go-to wine for a range of dishes on our menu.</i>	250
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ALMOST ZERO / ALCOHOL FREE	Bottle
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VAN LOVEREN WONDERFUL WHITE	120
VAN LOVEREN RADIANT RED	120

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CASA BELLA GIN CREATIONS

ROSA ITALIANO GIN <i>Double Malfy Rosa and Pink Tonic. Garnished with grapefruit and rosemary.</i>	75
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ROSA LIMONATA GIN <i>Malfy Rosa, Limoncello, lemonade and soda water. Garnished with raspberries and wedge of lime.</i>	75
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ARANCIA GIN <i>Double Malfy con Arancia and Indian tonic. Garnished with fresh thyme, star anise and a wedge of lime.</i>	80
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RINFRESCANTE GIN <i>Double Tanqueray and cucumber tonic. Garnished with fresh rosemary, strawberries, cloves and a wedge of orange.</i>	65
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CIELO BLU GIN <i>Double Tanqueray and blue tonic. Garnished with strawberries and raspberries.</i>	65
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CREATE YOUR OWN

CHOOSE YOUR GIN:	(25ml)
Malfy Originale	32
Malfy Rosa (Pink Grapefruit)	32
Malfy con Arancia (Blood Orange)	32
Bulldog	32
Tanqueray	30
Hendrick's	38

CHOOSE YOUR MIX:	(200ml)
Schweppes Indian Tonic	24
Schweppes Indian Tonic Zero	24
Schweppes Cucumber Flavoured Tonic	24
Schweppes Floral Pink Tonic	24
Fitch & Leedes Blue Tonic	24
Fitch & Leedes Grapefruit Tonic	24
Fitch & Leedes Sugar Free - Pink Tonic	24

Choose any two of the following garnishes:
• Orange • Grapefruit • Raspberry • Strawberry • Lime
• Star anise • Cloves • Thyme • Rosemary • Basil • Cucumber

Not for Sale to Persons Under the Age of 18. Drink Responsibly.



Piña
Colada

Strawberry
Daiquiri

Cocktails

Sip on one of our freshly-made classic cocktails
~ expertly made and deliciously refreshing!

COSMOPOLITAN	69
<i>Premium vodka shaken with fresh lime, Monin Triple Sec Curacao and cranberry juice. Served in a chilled Martini glass and garnished with a citrus twist.</i>	
LONG ISLAND ICED TEA	69
<i>Four white spirits shaken with fresh lemon and Monin Triple Sec Curacao. Served tall over ice and completed with Coke and fresh citrus.</i>	
MARGARITA	69
<i>Premium tequila with freshly squeezed lime juice and Monin Triple Sec Curacao. Served straight up, frozen or on the rocks.</i>	
PIÑA COLADA	69
<i>The most famous tropical cocktail around. Cuban-light rum blended with fresh pineapple pieces and natural coconut extracts.</i>	
STRAWBERRY DAIQUIRI	69
<i>Cuban-light rum blended smooth with wild strawberry puree, fresh limes and sultry strawberry juice.</i>	
MOJITO	69
<i>Cuban-light rum muddled with fresh lime, torn mint leaves and pure cane sugar. Churned with crushed ice and charged with soda water.</i>	
APEROL SPRITZ	69
<i>Prosecco and Aperol topped with soda water and garnished with an orange slice. Best enjoyed as an aperitif before your meal, in true Italian tradition.</i>	
BELLINI (125ml)	69
<i>A precise balance of lively and fragrant Prosecco and premium peach puree.</i>	
LIMONCELLO MULE	69
<i>Vodka and Limoncello stirred over crushed ice and topped with lemonade and ginger beer.</i>	

COLD BEVERAGES

San Benedetto Mineral Water	250ml ~ 29	750ml ~ 52
Appletiser / Red Grapetiser	330ml ~ 31	
Sodas	300ml ~ 28	
Coca-Cola, Fanta Orange, Sprite, Stoney Ginger Beer		
Sugar-free Sodas	300ml ~ 27	
Sprite Zero, Coca-Cola No Sugar, Coca-Cola No Sugar No Caffeine		
Lipton Ice Tea	330ml ~ 28	
Red Bull	250ml ~ 44	
Fruit Juice ~ Ask for selection.	300ml ~ 30	
Rock Shandy	27	

CORDIALS

Passion Fruit	12
Cola Tonic	12
Lime	12

MIXERS

Coca-Cola / Coca-Cola No Sugar / Schweppes Lemonade / Schweppes Dry Lemon / Schweppes Ginger Ale / Schweppes Soda / Schweppes Indian Tonic / Schweppes Indian Tonic Zero / Schweppes Floral Pink Tonic / Schweppes Cucumber Flavoured Tonic / Fitch & Leedes Blue Tonic / Fitch & Leedes Grapefruit Tonic / Fitch & Leedes Sugar Free - Pink Tonic	200ml ~ 24
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ALMOST ZERO / ALCOHOL FREE

Savanna Lemon	32
Heineken O.O	29

CIDERS

Savanna Dry / Light	34
Hunter's Dry / Gold	32

LAGER & DRAUGHT BEER

LOCAL	
Castle Lager	29
Carling Black Label	29
Hansa Pilsener	29
Castle Lite	30
Flying Fish (Flavoured Beer)	30

INTERNATIONAL	
Miller Genuine Draft (Bottle)	30
Windhoek Light	30
Amstel	30
Stella Artois	34
Budweiser	30

DRAUGHT ON TAP		
Heineken	340ml ~ 30	500ml ~ 42
Windhoek Lager	340ml ~ 30	500ml ~ 42

CRAFT BEER	35
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LIQUEURS

Please request our full selection of liqueurs and shooters from your service ambassador.	
Amarula	24
Cape Velvet	24
Southern Comfort	27
Frangelico	30
Kahlúa	30
Malibu	27
Nachtmusik	24
Peppermint	24
Limoncello	40
Cointreau	44
Disaronno Amaretto	33
Tia Maria	32

WHISKIES

Bell's	27
Chivas Regal (12 Yr Old)	42
Chivas Regal (18 Yr Old)	95
Bain's	31
J&B	27
Jack Daniel's No. 7	30
Jack Daniel's Single Barrel	55
Johnnie Walker Red Label	32
Johnnie Walker Black Label	44
Johnnie Walker Blue (18 Yr Old)	210
Johnnie Walker Platinum (18 Yr Old)	105
Jameson	38
Japanese Whiskey	85
~ Enquire with your service ambassador	

SINGLE MALTS

Glenfiddich Reserve (12 Yr Old)	55
The Glenlivet (12 Yr Old)	55
The Macallan Fine Oak (12 Yr Old)	65
The Macallan Fine Oak (15 Yr Old)	110
The Macallan Rare Cask	230

BRANDIES & COGNACS

KWV (10 Yr Old)	33
Klipdrift Premium	28
Richelieu	25
Hennessy Very Special Cognac	55

GRAPPA - TRAY

Antonella	45
Chianti	37
Nardini	47
Nardini Reserve	50

PORT & SHERRY

Allesverloren Port	29
Medium Cream Sherry	26
Full Cream Sherry	26

SHOOTERS

Jose Cuervo Gold Tequila	34
Jägermeister	36
Springbok	30
Suitcase	40

VODKA

Absolut Vodka	29
SKYY Vodka	28

RUM

Captain Morgan Rum	26
Spiced Gold	26
Red Heart	26

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First we eat,
then we do
everything else

Casa Bella®

www.CasaBellaDining.co.za

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