=BEVERAGES=

COLD

330ml cans	R/19.00
200ml cans	R17.00
275ml	R20.00
330ml	R21.00
500ml	R/19.00
1000ml	R25.00
	R22.00
	200ml cans 275mil 330mil 500mil

Shakes

MILKSHAKES

R28.00

Various flavours

HERBAL

Smoothies

AVAILABLE IN FRESH FRUIT TUICE FLAVOURS

R28.00

Tea

FIVE ROSES	R14.00
ROOIBOS	R14.00
TWININGS Earl grey, english breakfast	R17.00

CAFFE

FILTER COFFEE	R18.00
CAFFE AMERICANO Espresso style with hot water	R18.00
ESPRESSO	R16.00
ESPRESSO DOPPIO Double	R23.00
ESPRESSO con PANNE with cream	R18.00
MACCHIATO Espresso with a touch of milk and froth	R17.00
CAPPUCCINO	R20.00
CAPPUCCINO con PANNE	R23.00

Iced

FROZEN MOCHA COFFEE R28.00 Espresso, for discolare, ice cream and cream AMERICAN ICED COFFEE R28.00 Espresso, ice-cream and cream

Hot

HOT CHOCOLATE R21.00 & MILO with froth R17.00



Ciao!

Life is delicious!



Pesce

SEAFOOD SERVED WITH SEASONAL VEGETABLES AND CHOICE OF POTATO WEDGES, SAVOURY RICE OR HERB MASH

SOGLIOLE la LIMONE

SQ

e CARCIOFI

Grilled sole served with a lemon butter, artichoke and caper sauce. (also available plain grilled with lemon butter sauce only)

KINGKLIP SUPREMO

R170.00

Grilled to perfection and served with a creamy white wine, dill and prawn sauce

KINGKLIP al FORNO

R170.00

Fillet of kingklip, first sealed, and then wood-fired in our pizza ovens with lemon. Herb and olive oil

MERLUZZO alla MEDITTERANEO

R109.00

Fillet of hake oven-baked with feta, olives, cherry tomato, onion, lemon, olive oil and fresh dill

MERLUZZO al FORNO

R109.00

Fillet of hake, fist sealed and then wood-fired in our pizza ovens with lemon herbs and olive oil

CALAMARI

Falklands calamari either grilled or fried. Served with lemon butter sauce.

GAMBERI e CALAMARI PLATTER

R115.00

Six queen prawns with grilled or fried calamari. Served with lemon butter sauce.

GAMBERI alla GRIGLIA

R167.00

Eight queen prawns, baked in our wood-fired and dressed with a lemon butter sauce.

PESCE a CALAMARI PLATTER

R180.00

A grilled fillet of hake, with grilled or fried calamari. Served with lemon butter.

PIATTO di PESCO

R150.00

R302.00 A seafood platter of grilled calamari, fried calamari,

fillet of hake, Napoli mussels and eight queen prawns (for two)

FILLETTO

200GM SAUTÉED FILLET SERVED WITH SEASONAL VEGETABLES AND CHOICE OF POTATO WEDGES, SAVOURY RICE OR HERB MASH ********************

PICCATA alla MARSALA

A creamy mushroom, onion, fresh thyme and marsala sauce

AI PEPE

R148.00

A madagascan green peppercorn and brandy sauce

GORGONZOLA

R145.00

A creamy gorgonzola cheese sauce

LIMONE

R140.00

A light veal stock with butter, lemon and parsley

SCALOPINE di FILLETTO alla PARMIGIANI

R152.00

Parmesan and herb crumbed veal escalopes, baked in our wood-fire ovens, with Napoletana sauce and mozzarella cheese



Maiale (Pork)

PORK SERVED WITH SEASONAL VEGETABLES AND CHOICE OF POTATO WEDGES, SAVOURY RICE OR HERB MASH

SALTIMBOCCA (NEW)

R165.00

With parma ham and fresh sage in a sage butter and white wine sauce.

FILETTO di MAIALE con PRUGNE

R125.00

Fillet of pork medallions, served in a pan and finished in a marsala wine sauce, with oven baked prunes wrapped in bacon

COTOLETTA di MAIALE

R125.00

Pork loin chops (3 x 120gm) lightly seasoned and served in a port sauce with oven roasted apples

SPARE RIBS

R159.00

Full rack of pork spare ribs

R145.00

A creamy mushroom, onion, herb and marsala sauce.

IIIIIII

AI PEPE
A Madagascan green pepercorn and brandy sauce

R135.00

GORGONZOLA

R135.00

A creamy gorgonzola cheese sauce.

PICCATA ALLA MARSALA

LIMONE

R129.00

A light stock with butter, lemon and parsley.

=POLLO (CHICKEN)=

CHICKEN SERVED WITH SEASONAL VEGETABLES AND CHOICE OF POTATO WEDGES, SAVOURY RICE OR HERB MASH

PETTI di POLLO alla PROSCUITTO RI39.00 di PARMA

Chicken breast with parma ham, mozzarella and fresh sage, sautéed lightly in a white wine and sage butter sauce and then oven baked to enhance flavours

PETTI di POLLO alla PARMIGIANA
Crumbled chicken breast lightly sautéed and topped
with spinach, tomato and mozzarella cheese and grilled in
the oven, with a Napoletana sauce

PETTI di POLLO alla MILANESE

R119.00

Parmesan and herb crusted chicken breast sautéed and served with fresh lemon and sauce of your choice

PETIT di POLLO

Chicken breasts (200gm) sautéed and served in the following styles:

CAMPAGNOLA

R119.00

A creamy honey mustard and herb sauce

LAMONE e CARCIOFI

R119.00

A lemon butter herb artichoke and caper sauce

MARSALA

R119.00

A creamy mushroom and marsala sauce

PETTI di POLLO alla GRIGLIA

R99.00

Char-grilled chicken breasts, served with an Italian or Greek salad and lemon wedges (no starch)

POLLO al ROSMARINO

R135.00

Baby chicken spatched and oven roasted with rosemary, garlic, lemon and olive oil

POLLO alla DIAVOLA

R129.00

Baby chicken spatched and oven roasted with peri-peri, garlic, onion, lemon and olive oil

TONY'S HAMBURGERS

200gm HANDMADE 100% BEEF PATTY

TONY'S PLAIN BURGER (Toasted Bun)
Lettuce, onion slices, gherkins, tomato sauce &
mayonaise. Served with crispy chips.

TONY'S CHEESE BURGER (Toasted Bun) R69.00 Sliced cheddar cheese (melted in the oven) Sliced tomato, lettuce, gherkins, 1000 island sauce olives & mozzarella. Served with chips.

TONY'S MUSHROOM OR PEPPER SAUCE

Lettuce, grilled tomato, grilled zucchini, pink mayonaise.
Served with chips (sauce seperate)

THE SPAGHETTI GRILL BURGER

R86.00

A homemade burger served on an open focaccia with roasted red peppers and rocket.

Extra Patty (200gm)

R20.00

Pesce

SEAFOOD SERVED WITH SEASONAL VEGETABLES AND CHOICE OF POTATO WEDGES, SAVOURY RICE OR HERB MASH *****************************

SOGLIOLE la LIMONE

50

e CARCIOFI

Grilled sole served with a lemon butter, artichoke and caper sauce. (also available plain grilled with lemon butter sauce only).

KINGKLIP SUPREMO

R170.00

Grilled to perfection and served with a creamy white wine, dill and prawn sauce

KINGKLIP al FORNO

R170.00

Fillet of kingklip, first sealed, and then wood-fired in our pizza ovens with lemon. Herb and olive oil

MERLUZZO alla MEDITTERANEO

R109.00

Fillet of take oven-baked with feta, olives, cherry tornato. orion, lemon, olive oil and fresh dill

MERLUZZO al FORNO

B109.00

Fillet of hake, fist sealed and then wood-fired in our pizza ovens with lemon herbs and office offi-

CALAMARI

R115.00

Falklands calamari either grilled or fried. Served with lemon butter sauce.

GAMBERI e CALAMARI PLATTER

R167.00

Six queen prawns with grilled or fried calamari. Served with lemon butter sauce.

GAMBERI alla GRIGLIA

Eight queen prawns, baked in our wood-fired and drêssed with a lemon butter sauce.

PESCE a CALAMARI PLATTER

R180.00

A grilled fillet of hake, with grilled or fried calarnari. Served with lemon butter.

PIATTO di PESCO

R150,00

R302.00

A seafood platter of grilled calamari, fried calamari,

fillet of hake, Napoli mussels and eight queen prawns (for two)

FILLETTO

200GM SAUTÉED FILLET SERVED WITH SEASONAL VEGETABLES AND CHOICE OF POTATO WEDGES. SAVOURY RICE OR HERB MASH

PICCATA alla MARSALA

R152.00

A creamy mushroom, onion, fresh thyme and marsala sauce

AI PEPE

R148.00

A madagascan green peppercorn and brandy sauce

GORGONZOLA

R145.00

A creamy gorgonzola cheese sauce

LIMONE

R140.00

A light yeal stock with butter, lemon and parsley

SCALOPINE di FILLETTO alla PARMICIANI

R152.00

Parmesan and herb crumbed yeal escalopes, baked in our wood-fire ovens, with Napoletana sauce and mozzarella cheese



PENNE OR LINGUINE

OAGLIO e OLIO e PEPERONCINO

Garlic, parsley and olive oil, with chilli (optional)

AGLIO e OLIO e PEPERONCINO e CALAMARI

As above with grilled calamari

OAL FRESCO

Cocktail tomatoes, olives and feta cheese, with fresh basil and olive oil

BOLOGNESE

R89.00

The famous ragu' from bologna, ground with tomato sauce

GAMBERETTI

Prawns, dried chilli, garlic and parsley with white wine

and olive oil

POLPETTINE WITH LINGUINE

Italian meatballs with napoletana sauce and herb sauce

AMATRICIANA

Bacon, onion, tomato, garlic and herb sauce

PESCATORE Prawn calamari, mussels and fish pieces in a tomato

and white wine sauce with garlic and parsley

POLLO e ZUCCHINI

Chicken strips, zucchinim sun-dried tomatoes,

parsley and chilli (optional)

PUTTANESCA

Anchovies, capers and olives in a white wine, tomato and garlic sauce

R98.00 ALFREDO

ham, mushroom and spring onion in a creamy parmesan sauce

POLLO E BROCCOLI Chicken and broccoli in a creamy parmesan sauce

R98.00

GORGONZOLA Creamy gorgonzola and parmesan cheese sauce

R79.00 SPINACI

Shredded spinach, mushrooms and onion in creamy sauce

FILETTO AI FUNGHI WITH PENNE R99.00

Fillet strips, mushrooms and spring onion in a

beef stock and butter sauce

R89.00 ANTONIO'S

Bacon, mushroom, onion and garlic in a creamy tomato sauce

ARRABBIATTA Tomato, onion, garlic and chilli sauce R72.00

CARBONARA

R85.00

Bacon, onion, garlic, creamy egg, cracked pepper and parmesan sauce

ONAPOLETANA

R65.00

R88.00

R75.00

R99.00

R90.00

R85.00

R105.00

R89.00

R88.00

R72.00

The famous italian tomato and herb sauce

POLLO NAPOLI

Chicken in a creamy napoletana sauce and fresh basil

Gnocchi

HOMEMADE POTATO DUMPLINGS SERVED WITH A SAUCE OF EITHER:

BOLOGNESE

R85.00

The famous ragu' from bologna, ground beef and tomato sauce

O NAPOLETANA

R72.00

The famous Italian tomato and onion sauce

TRE FORMAGGI

R85.00

Creamy sauce consisting of gorgonzola, mascarpone and parmesan

OTRADITIONAL

R79.00

Burnt sage butter and grated parmesan chees

PASTA RIPIENI

FILLED PASTA POCKETS

RAVIOLI

homemade pasta squares with a meat filling, served in either:

AI FUNGHI

R96.00

Mushroom and spring onion creamy parmesan sauce

R89.00

The famous ragu' from bologna, a ground beef and tomato sauce

R79.00

O NAPOLETANA The famous Italian tomato and onion sauce

PANZEROTTI di ZUCCA

Pasta pockets with butternut and ricotta filling, served with either:

OCREAMY BUTTERNUT

Parmesan sauce with roasted butternut and nutmeg

OTRADITIONAL

R79.00

Burnt sage butter and grated parmesan cheese (no sauce)



Pasta al forno

OVEN BAKED PASTA WITH MOZZARELLA CHEESE AND BAKED IN THE WOOD-FIRED OVENS

LASAGNA BOLOGNESE

R89.00

Layers of pasta with a bolognese and bechamel sauce.

MAMMA'S MEATBALLS

R85.00

Penne baked with Italian meatballs in a creamy napoletana sauce, with fresh basil

RAVIOLI al FORNO

R89.00

Ravioli beef oven baked in a creamy napoletana sauce.

CANNELLONI di SPINACI e RICOTA

R85.00

Tubes of pasta with a spinach and ricotta cheese filling in a creamy bechamel and Napoletana sauce.

MANZO:

BEEF SERVED WITH SEASONAL VEGETABLES AND CHOICE OF POTATO WEDGES, SAVOURY RICE OR HERB MASH

BISTECCA ALLA GROGLIA

A choice of steak, char-grilled to your liking and finished in the style of your choice:

Fillet	250gm	R150.00
Rump	300gm	R140.00
Sirloin	300gm	R140.00

FILETTO di MANZO

Fillet of beef medallions (250gm) grilled and served in the following styles:

BALSAMICO

R165.00

Lightly seasoned and served with a balsamic reduction and fresh rocket

Al pepe

R165.00

Lightly peppered. Served with a brandy flamed Madagascan pepper sauce

AL FUNGHI

R165.00

Served with a creamy mushroom and marsala sauce

PANCETTA e BRIE

R172.00

With pancetta, brie cheese and cranberry sauce

PROSCIUTTO e GORGONZOLA

R184.00

Wrapped in parma ham and smothered in creamy gorgonzola sauce.

RUMP SPIEDINI

Cubed rump of beef (450gm) rubbed with cracked black peppercorns and rock salt, flame grilled and basted with garlic herb butter

BISTECCA ALLA FIORENTIANA

R159.00

A t-bone steak (500gm) marinated in garlic oil, cracked pepper, coarse salt and parsley

Contorni

SIDE ORDERS

Select a variety of side orders to compliment your meal

SEASONAL VEGETABLES

R28.00

Sautéed in olive and butter

ROASTED BUTTERNUT

AND CREAMED SPINACH

R28.00

Combo or individual

SAUTÉED SPINACH WITH GARLIC R24.00

HERB MASH

R24.00

ROAST POTATO WEDGES

R24.00

SIDE SALAD

R36.00

Italian, Greek or tomato rocket

SIDE PASTA

R36.00

Spaghetti, linguine fettuccine or penne

Agnello

LAMB SERVED WITH SEASONAL VEGETABLES AND CHOICE OF POTATO WEDGES. SAVOURY RICE OR HERB MASH

LAMB LOIN CHOPS

SO

Succulent lamb chops (3 x 120gm) with a cracked peppercorn, origanum, garlic and lemon basting

LAMB SHANK

R182.00

Slow roasted in our wood-fired pizza ovens.

the classic Mediterranean way

GREEK	R63.00
Mixed lettuce, tomato, onion, green pepper, cucumber, olives, feta cheese and origanum.	

PEAR, BLUE CHEESE and BACON R78.00
Pear with mixed lettuce, fresh herbs and shredded spinach, crispy, bacon bits, garlic crouton and blue cheese dressing.

HALOUMI and AVO
Haloumi cheese, sundried tomatoes, onions, cucumber and avocado (seasonal). Served with mixed lettuce and avocado.

BEEF and BALSAMICO R78.00
Strips of balsamic and honey glazed beef. Served with grilled mushroom, cherry tomatoes, red omion, mixed lettuce

MEDITERRANEAN CHICKEN

and avocado.

R75.00

Tender grilled chicken pieces. Served with mixed lettuce and roasted vegetables, feta cheese, tomato, onions, olives and fresh rocket

PIZZA SUPREME ALL WITH ITALIAN TOMATO BASE AND FIOR DI LATTE MOZZARELLA CHEESE





MARGHERITA The italian pizza, fit for a queen	R38.00	R64.00
AMALFI	R66.00	R89.00

Salami, mushroom, artichoke and olives

AMERICANA R60.00 R86.00
Bacon, fresh tomato and avocado (seasonal)

BRIE CRANBERRY R60,00 R82.00
Bacon, brie cheese and cranberry sauce

CALABRESE R65.00 R89.00 Chicken, zucchini, red pepper, olives and herbs.

CARNE R90.00
Salami, ham, chourico, onion and garlic.

OFLORENTINA R60.00 R85.00
Shredded fresh spinach, onion, mushrooms
and feta cheese

HAWAIIAN Ham and pineapple	R60.00	R82.00
LA TOSCANA Chicken, chourico, onion red pepper, avocado and fresh rocket	R65.00	R95.00
MAESTRO Chicken, onion, mushrooms, sun-dried tomato and avocado	R65.00	R95.00
MAMMA'S Mamma's meatballs and fresh basil	R68.00	R89.00
MESSICANA Bolognese mince, peppers, onion, garlic and chilli (optional)	R65.00	R89.00
MILANO Salami, roasted red peppers, fresh tomat onion and olives	R65.00	R89.00
MODENA Cherry tomatoes, olives, feta cheese and	R60.00 I basil pesto	R85.00
ORTOLANA Mushrooms, onions, red pepper, brinjal, zucchini, olives and garlic	R65.00	R86.00
PANCETTA Bacon, feta and avo	R60.00	R85.00
PAPALINA Salami and olives	R60.00	R85.00
OPEPPADEW BRIE Brie cheese, piquant peppers, spring onions and fresh rocket	R68.00	R85.00
OPEPPADEW FETA Piquant peppers, roasted zucchini and	R68.00 I feta cheese	R89.00
PEPPERONI E RUCOLA Pepperoni, avo and fresh rocket	R68.00	R89.00
	The same of the sa	

PEPPERONI CHILLI

Pepperoni, onion, red pepper, garlic and chilli (optional)

R89.00

R68.00

R65.00 R89.00 PERA Pears, pancetta and gorgonzola cheese PESCATORE R82.00 R109.00 Mixed seafood, paprika, garlic, onion and herbs. PROSCUITTO DI PARMA R95.00 R119.00 Parma ham, fresh tomato slices, garlic oil, rocket and parmesan shavings (toppings placed after basic pizza has been cooked in the oven) QUATTRO FORMAGGI R68.00 R95.00 Mozzarella, fontina, gorgonzola and permasan cheese OUATRO STAGIONI R68.00 R95.00 Ham, artichokes, mushrooms and olives R60.00 REGINA R82.00 Ham and mushroom **OSICILIANA** R60.00 R85.00 Anchovies, brinjal and olives THAI CHICKEN R68.00 R96.00 Chicken, zucchini, piquant peppers and sweet chilli sauce with avocado TONY'S R85.00 R105.00 Salami, ham, mushroom, onion, peppers, garlic, artichokes and olives EACH EACH EACH



A FOLDED PIZZA, WOOD FIRED TO SEAL IN ALL THE FLAVOURS

CREATIVO

R15.00

All pizza can be folded at a surcharge (due to extra cheese)

CASALINGA

R88.00

Mushrooms, onion and garlic, with a hint of chilli

TRADIZIONALE

R95.00

Ham, mushroom, olives with a touch of garlic

Pizza Creativo

Create your own by adding to the basic Margherita Pizza or add extra to your choice.

Garlic, chilli, rosemary, pizza tomato.

R12.00

Banana, basil fresh, brinjal, butternut, peppers, onion, pineapple, shredded spinach,

R14.00

sliced fresh tomato, spring onion, zucchini.

R18.00

mushrooms, olives, peppadews, rocket, sun-dried tomato, sweet-chilli sauce.

Artichoke, bacon, basil pesto, capers, ham,

R18.00

Avocado, cherry tomato, chourico, feta, EACH fontina cheese, mushrooms, salami.

Anchovy, brie, chicken, gorgonzola, mozzarella cheese, parmesan shavings.

R22.0

Bolognese mince, prawns.

R28.0

Parma ham.

R39.0



EACH

EACH

Vegeta

—IL CALZONE— R65.00 R89.00 Pears, pancetta and gorgonzola cheese A FOLDED PIZZA, WOOD FIRED TO PESCATORE R82.00 R109.00 Mixed seafood, paprika, garlic, onion and herbs. SEAL IN ALL THE FLAVOURS **************** PROSCUITTO DI PARMA R95.00 R119.00 Parma ham, fresh tomato slices, garlic oil, rocket and parmesan shavings (toppings placed after basic pizza has been cooked in the CREATIVO R15.00 All pizza can be folded at a surcharge (due to extra cheese) oven) CASALINGA R88.00 OUATTRO FORMAGGI R68.00 R95.00 Mozzarella, fontina, gorgonzola and permasan cheese Mushrooms, onion and garlic, with a hint of chilli TRADIZIONALE QUATRO STAGIONI R95.00 R68.00 R95.00 Ham, mushroom, olives with a touch of garlic Ham, artichokes, mushrooms and olives REGINA R60.00 R82.00 Ham and mushroom SICILIANA R60.00 R85.00 Anchovies, brinjal and olives Pizza Creativo THAI CHICKEN R68.00 R96.00 Chicken, zucchini, piquant peppers and sweet chilli sauce with avocado Create your own by adding to the basic Margherita Pizza or add extra to your choice. TONY'S R85.00 R105.00 *************************** Salami, ham, mushroom, onion, peppers, garlic, artichokes and olives Garlic, chilli, rosemary, pizza tomato. R12.00 EACH Banana, basil fresh, brinjal, butternut, peppers, R14.00 onion, pineapple, shredded spinach, **EACH** sliced fresh tomato, spring onion, zucchini. Artichoke, bacon, basil pesto, capers, ham, R18.00 **EACH** mushrooms, olives, peppadews, rocket, sun-dried tomato, sweet-chilli sauce. Avocado, cherry tomato, chourico, feta, R18.00 EACH fontina cheese, mushrooms, salami. Anchovy, brie, chicken, gorgonzola. R22.00 **EACH** mozzarella cheese, parmesan shavings. Bolognese mince, prawns. R28.00 **EACH** Parma ham. R39.00



ocaccia

FRESH OVEN BAKED PIZZA BREAD OR CIABATTA BASKETS

CIABATTA	BREAD	BASKET
----------	-------	--------

R19.00

Lightly flavored with herbs, coarse salt and olive oil.

R30.00

GARLIC

Fresh garlic, origanum and coarse salt.

R38.00

Sprinkling of mozzarella cheese, garlic, onion

BIANCA

CALAMARI $Tender\ Falklands\ calamari\ grilled\ or\ deep\ fried,\ dressed$ with lemon butter. Served with savoury rice.

OHALOUMI

R58.00

R58.00

R65.00

R58.00

and oruganum.

R48.00 LUMACHE

R59.00

PEPPADEW

Peppadew pesto and feta cheese.

R48.00

parmesan or creamy gogoncola sauce.

R72.00

COZZE BIANCA Fresh mussels prepared in a creamy garlic, onion, white

 $Snails\,served\,in\,either\,creamy\,garlic, onion, parsley\,and$

BRUSCHETTA al FUNGI (seasonal)

Served on bruschetta with fresh rocket.

Mozzare I lache ese crumbed and deep fried.Served with savoury tomato sauce.

MOZZARELLA FRITTA

Grilled/fried goat's milk cheese.

Served with lemon wedges and tsatziki.

Fresh mixed mushrooms sauteed in garlic, herbs and white wine.

wine and parsley sauce.

GORGONZOLA Fresh tomato and gorgonzola cheese.

R48.00

ZUPPA del GIORNO

R50.00

Fresh homemade soups.

Please enquire with your waiter.

CRUMBED MUSHROOMS Served with tartare sauce.

R68.00

R70.00

MOZZARELLA STICKS $Deep fried \, Mozzarella \, cheese \, with \, Bacon \, \& \, Avo \, toppings \,$ laid on lettuce, served with pink sauce.

ANTIPASTI

ANTIPASTI MISTI

R180.00

A traditional Italian platter of prosciuto, salami, fresh tomato and mozzarella slices, olives, zucchini, roasted peppers, gorgonzola cheese grana padano, sun dried tomatoes and fresh rockets. Served with ciabatta bread basket. (for two or more)

CARPACCIO di MANZO

R65.00

Thinly sliced beef with celery, marinated mushroom, parmesan shavings and fresh rocket. Dressed with olive oil and served with lemon wedges.

FEGATINI di POLLO

Chicken livers sauteed in butter with garlic, onion and fresh sage, hint of chilli (optional), white wine and fresh cream. served with bruschetta.

Insalata

Salads Dressings Served Separately On Request

ITALIAN

R62.00

A Variety Of Fresh Garden Lettuce, Tomato, Cucumber, Onion, Carrot, Avocado (seasonal) And Olives. Served With Parmesan Shavings.

OMOZZARELLA CAPRESE

Layers Of Sliced Mozzarella And Fresh Tomato, Drizzled With Basil Pesto And Olive Oil.

R65.00

Served With Fresh Mixed Lettuce, Basil And Rocket. Also With Grilled Chicken And Avocado.

R82.00

Vegetarian

—IL CALZONE— R65.00 R89.00 Pears, pancetta and gorgonzola cheese A FOLDED PIZZA, WOOD FIRED TO PESCATORE R82.00 R109.00 Mixed seafood, paprika, garlic, onion and herbs. SEAL IN ALL THE FLAVOURS **************** PROSCUITTO DI PARMA R95.00 R119.00 Parma ham, fresh tomato slices, garlic oil, rocket and parmesan shavings (toppings placed after basic pizza has been cooked in the CREATIVO R15.00 All pizza can be folded at a surcharge (due to extra cheese) oven) CASALINGA R88.00 OUATTRO FORMAGGI R68.00 R95.00 Mozzarella, fontina, gorgonzola and permasan cheese Mushrooms, onion and garlic, with a hint of chilli TRADIZIONALE QUATRO STAGIONI R95.00 R68.00 R95.00 Ham, mushroom, olives with a touch of garlic Ham, artichokes, mushrooms and olives REGINA R60.00 R82.00 Ham and mushroom SICILIANA R60.00 R85.00 Anchovies, brinjal and olives Pizza Creativo THAI CHICKEN R68.00 R96.00 Chicken, zucchini, piquant peppers and sweet chilli sauce with avocado Create your own by adding to the basic Margherita Pizza or add extra to your choice. TONY'S R85.00 R105.00 *************************** Salami, ham, mushroom, onion, peppers, garlic, artichokes and olives Garlic, chilli, rosemary, pizza tomato. R12.00 EACH Banana, basil fresh, brinjal, butternut, peppers, R14.00 onion, pineapple, shredded spinach, **EACH** sliced fresh tomato, spring onion, zucchini. Artichoke, bacon, basil pesto, capers, ham, R18.00 **EACH** mushrooms, olives, peppadews, rocket, sun-dried tomato, sweet-chilli sauce. Avocado, cherry tomato, chourico, feta, R18.00 EACH fontina cheese, mushrooms, salami. Anchovy, brie, chicken, gorgonzola. R22.00 **EACH** mozzarella cheese, parmesan shavings. Bolognese mince, prawns. R28.00 **EACH** Parma ham. R39.00

