



AGLIO E OLIO (V)	R85
A classic Italian pasta of spaghetti tossed in	1100
olive oil, garlic and chilli	
RISOTTO GENOVESE (V)	R150
Basil pesto, parmesan cream, toasted pine nuts,	
confit Bella Rosa tomatoes, Parmesan shavings	
TAGLIATELLE AI FUNGHI (V)	R140
Thin ribbon pasta with mushrooms, cream,	
thyme and truffle oil	
PAPPARDELLE BOLOGNESE	R125
Thick ribbon pasta with beef Bolognese ragù	
LASAGNE	R140
Classic beef bolognese lasagne	
PENNE CON POLLO E PESTO	R140
Penne tossed with free-range chicken, cream,	
Parmesan, basil pesto, chopped tomato and	
fresh herbs	
SPAGHETTI VONGOLE	R185
Clams, parsley, white wine, garlic, chopped	
tomatoes, chilli and extra virgin olive oil	
LINGUINI ALLA SCOGLIO	R210
Linguini with calamari, prawns, garlic, chilli,	
diced tomatoes and fresh basil	

#### TRUFFLE BURRATA R155

Butter lettuce, truffle honey vinaigrette and truffle infused imported Italian handmade
Burrata

#### MALTAGLIATA R145

Grilled cut beef fillet tossed with rocket,

Parmesan, sesame seeds and lemon honey

mustard dressing

#### SUMMER CAPRESE R165

Stone fruit, tomatoes, imported Italian
handmade Burrata, Balsamico, pine nuts, basil
pesto, rocket and extra virgin olive oil
[+R30 Prosciutto]

#### COBB SALAD R135

A classic salad of lettuce, bacon, chicken, feta, cucumber, boiled egg, avocado, sweetcorn dressed with lemon honey dressing

### SECONDI

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

THE OLD TOWN BURGER

## CHICKEN ASSAGGI R145

Grilled chicken breast, roasted vegetables, sundried tomoto pesto, zucchini fries and balsamic reduction

#### MELANZANE ALLA PARMIGIANA (V) R120

Homemade, baked layers of aubergine with mozzarella, tomato and Grana Padano cheese

#### SEA RUN TROUT R185

Seared sea run trout, shredded lettuce, peas, cannellini beans, celery, pickled red onions, dill, avocado and caper vinaigrette

#### TUNA POKÉ BOWL R175

Seared yellowfin tuna, black rice, avocado, seasame seeds, lemon honey dressing, rocket, basil, balsamic pickled blueberries



R135



#### **DEEP FRIED BURRATA** R155

Imported Italian handmade Burrata with Mamma's napolitana sauce, basil and bruschetta

**TRI-COLORE** R105

Cannellini bean purée, confit tomatoes, basil pesto, toasted pine nuts, sundried tomato pesto, extra virgin olive oil and a fresh bread basket

**CALAMARO** R110

Crispy calamari, potato, capers, parsley with olive and basil aioli



ITALIAN FLATBREAD

#### **COTTO R90**

Proscuitto Cotto, Edam cheese, fresh rocket and homemade roasted garlic aioli

**ALLA CAPONATA (V) R80** 

Braised aubergine, Edam cheese, rocket and tomato

CHICKEN SCHNITZEL R105

Chicken schnitzel, Edam cheese, coriander, sundried tomato pesto and rocket



#### **ROCKET AND PARMESAN R45**

Rocket, shaved parmesan, white balsamic

vinaigrette and pine nuts

**EXOTIC TOMATO R45** 

Heirloom tomatoes, pickled red onions, garlic croutons, rocket, olives tossed in caper

dressing

HAND CUT CHIPS R45

Served with roasted garlic mayonnaise

# CBEYLE AONS OMN DETI BOYD!

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





PROSCIUTTO COTTO	<b>R30</b>
Italian farm-style ham	
PROSCIUTTO BRAGLIA	R35
Italian cured ham	
PROSCIUTTO DI PARMA	R55
D.O.C cured ham from Parma	
MORTADELLA	<b>R28</b>
Large Italian cold cut with pistachio nuts	8
MILANO	<b>R40</b>
Fine grain Italian salami	
PASTRAMI	<b>R25</b>
Local brined beef	



EDAM	<b>R20</b>
Mild and creamy cow's milk cheese	
EMMENTHAL	<b>R22</b>
Fruity and sweet flavour	
TALEGGIO	R35
Washed-rind soft cheese	
ASIAGO BLACK	R30
Delicate smooth flavour	
GRANA PADANO D.O.P	R35
Italian hard cheese	
WHITE CHEDDAR	R18
Earthy and savoury	



PANE SEGALE RYE BREAD	<b>R5</b>
RUSTICO CIABATTA	<b>R5</b>
PANE SEMI SEED LOAF	R6
RACHETTE	R 5



CAPONATA (V)	R35
Braised aubergine, olives, celery,	
capers and tomato	
HUMMUS (V)	<b>R40</b>
Topped with spicy chickpeas and	
olive oil	
MARINATED OLIVES (V)	R30
Bowl of mixed marinated olives	
MARINATED ARTICHOKES (V)	R35
With rosemary, parsley, white wine	
vinegar and olive oil	

