

BUONASERA

LUNCH & DINNER

STARTERS

HUMMUS (V) Topped with spicy chickpeas and olive oil	40
CAPONATA (V) Braised Aubergine, green olives, celery, capers, tomato	35
BAGNETTE ALLA MAMA Anchovies marinated in parsley, chilli, garlic and olive oil	75
MARINATED OLIVES (V) Bowl of marinated olives	30
HALLOUMI FINGERS Polenta crumbed halloumi with basil mayo	78
BRUSCHETTA SALSA (V) Smashed avocado and tomato salsa	55
TRIO OF BRUSCHETTA Garlic baguette grissini topped with 3 various toppings hummus, Bagnette Alla Mamma, classic tomato salsa roasted peach, burrata cheese and Prosciutto Crudo	85
CHICKEN LIVER PÂTÉ With pickled veg and toasted ciabatta bruschetta	55
FIGATO DI POLLO Peri-Peri chicken livers served with garlic rubbed bruschetta	75
ARANCINI BALLS (V) Gorgonzola Cheese and Truffle oil Risotto Balls	75
POLPETTA Three meatballs cooked in Napoletana sauce, topped with mozzarella and basil	85
CARPACCIO Thinly sliced beef “crudo” with garlic aioli, rocket, capers and olive oil	85
CROQUETTES Filled with chicken and herbs. Served with Dijon mustard and coleslaw	65
ITALIAN STREET FOOD PLATTER A sharing platter of polpetta, bruschetta, arancini, halloumi fingers and croquettes	245

PANINI & PIADINA

ITALIAN SANDWICHES & FLATBREADS

CHICKEN SCHNITZEL Crumbed chicken schnitzel, garlic mayo, mustard, gherkins, edam cheese, coriander and red onion	125
PROSCIUTTO CRUDO Prosciutto crudo, garlic mayo, mustard, edam cheese and rocket	115
PROSCIUTTO COTTO Prosciutto Cotto, mayo, edam cheese and rocket	115
NEW YORKER Beef pastrami, gherkin, dijon mustard, garlic mayo, and edam cheese	99

CICCHETTI

BEST ENJOYED WITH APERITIVO HOUR

MARINATED PEPPERS (V) Red and yellow peppers, marinated	30
MARINATED AUBERGINE (V) With fresh herbs, red wine vinegar and olive oil	30
MARINATED ARTICHOKES (V) With rosemary, parsley, white wine vinegar and olive oil	35
POLENTA FRITTER (V) Polenta squares with arrabbiata	40

INSALATA

MALTAGLIATA SALAD Grilled cut beef fillet tossed with rocket, parmesan, sesame seeds and whole grain mustard dressing	154
PEAR AND GORGONZOLA SALAD Mixed greens, creamy Gorgonzola Dolcelatte, roasted walnuts and pear. Served with a whole grain honey mustard dressing	99
COBB SALAD A classic salad of lettuce, bacon, chicken, feta, cucumber, boiled egg, avocado, sweetcorn dressed with whole grain mustard dressing	139
DELI BOWL (V) Curly kale, cherry tomatoes, confit zucchini, 4 bean salad, turmeric hummus, avocado basil, red wine vinger, red onion, peppers, tomato, artichokes and mixed Italian herbs - DEEP FRIED HALLOUMI CHEESE (V) - ADD GRILLED CALAMARI - ADD GRILLED CHICKEN BREAST	105 40 95 45
CAPRESE STYLE SALAD Bocconcini balls marinated in Italian herbs, heirloom cherry tomatoes garlic, basil leaves, wild arugula, strawberries and Balsamic reduction - ADD PROSCIUTTO CRUDO - ADD GRILLED CHICKEN BREAST	245 65 45

SEAFOOD

MAIN MEALS

CAMI E PESCI Baby Hake of the day in butter and Italian herbs, oven roasted tomato, chilli garlic butter, wild arugula, pickled fennel & orange salad	135
PASTA ALLA SCOGLIO Spaghetti with calamari, prawns, garlic, chilli, basil, diced tomato and fresh lemon	200
SALMON Pan fried Norwegian salmon, broccoli tabouli oven roasted tomato and white wine and dill sauce	300
LINGUINE COZZO E VONGOLE Black mussels, steamed and finished off in a rich vongole sauce, fresh handmade linguine, Italian parsley, roasted tomato and garlic grissini	213
GNOCCHI DI PATATE CON SALMONE Handmade potato gnocchi with salmon, Chardonnay sauce and fresh dill	185

SECONDI

MAIN MEALS

BEEF FILLET

Grilled beef fillet, cooked over medium heat, served with potato puree, blanched spinach, red wine poached cherry tomatoes and topped with a chianti jus

SHORT RIB

Braised in Sangiovese and tomato with creamy polenta and gremolata

CHICKEN ASSAGGI

Grilled chicken breast, roasted vegetables, Peppadew and feta pesto, zucchini fritters and balsamic reduction

MELANZANE ALLA PARMIGIANA (V)

Baked layers of aubergine, Napoletana Sauce with mozzarella, tomato and Grana Padano cheese

265

OLD TOWN HAMBURGER

200g free range beef burger patty or chicken breast with grilled onion, Edam cheese, mayonnaise, lettuce, tomato, gherkins and a side of rustic fries

158

315

POLPETTA GIGANTE

Giant Meatball, slowly roasted and finished off in Napoletana Sauce. Served on Freshly Made Cannelloni Pasta, stuffed in-house herb ricotta cheese and Grana Padano.

150

168

LAMB RUMP

Flame Grilled Lamb Rump, Served with a Cauliflower, Mint, Pea and Zucchini Ribbon Salad and Cianti Jus

290

149

PASTA

OLD TOWN LINGUINE (V)

Thin, flat ribbon pasta with Parmesan truffle cream sauce, prepared table side in a Parmesan wheel

134

PAPPARDELLE BOLOGNESE

Thick ribbon pasta with beef bolognese ragù, Parmesan, and Mamma's Napoletana sauce

118

TAGLIATELLE AI FUNGHI (V)

Thin ribbon pasta with mushrooms, cream, thyme and truffle oil
- ADD WILD ARUGULA

129

PENNE ARRABIATA

Penne Rigate pasta, tossed in Arrabbiata sauce, finished off with grated parmesan

89

PENNE CON POLLO E PESTO

Penne tossed with free-range chicken, cream, béchamel sauce, basil pesto, chopped tomato, grana padano and fresh herbs

115

PASTA BIANCO

Chicken Polpetta Balls, home-made Tagliatelle Pasta, mushroom Velouté sauce, finished off with lemon zest and Grana Padano

148

LASAGNE

Classic beef bolognese lasagne

167

AGLIO E OLIO

A classic Italian pasta of spaghetti tossed in olive oil, garlic and chilli
- ADD PEPPERONI SAUSAGE

75

CALABRESE CONCHIGLIONI

Spicy Pork Ragu, Giant Conchiglioni Pasta, Served with Crème Fraîche

159

CAPELLINI D'ANGELO PASTA

Spaghetti Pasta, Smoked Bacon, peas, cream, White wine, Zucchini Strips, Garlic, Italian Herbs. Finished off with Grana Padano

100

GNOCCHI ALLA GORGONZOLA (V)

With gorgonzola sauce, butternut purée, cranberries and walnuts

129

JOEY ZASA

Rigatoni tossed with slow braised lamb ragù, green peas cherry tomatoes, and fresh chilli

225

SHORT RIB TORTELLINI PASTA

Handmade Tortellini, stuffed with tender short rib, cherry tomatoes, peas, fresh basil, Sangiovese Napoletana Sauce, 6 months Pecorino cheese

125



GLUTEN FREE BASE AVAILABLE FOR R45

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

FOCACCIA (V)

Garlic, rosemary and olive oil

60

MARGHERITA (V)

Tomato, Fior Di Latte balls and basil

20

96

NAPOLI

Tomato, Fior Di Latte balls, anchovies and capers

186

RIMINI

Tomato, Fior Di Latte balls, ham, mushroom and asiago cheese

165

CALABRESE

Tomato, Fior Di Latte balls, spicy pork sausage, peppers and olives

138

VERSUVIO

Tomato, Fior Di Latte balls, salame piccante, red onion and olives

133

GIARDINO (V)

Tomato, Fior Di Latte balls, spinach, olives, artichokes, marinated peppers and fresh chilli

143

GIORGIO

Tomato, Fior Di Latte balls, bacon, feta and avocado

30

142

ALLA NORMA (V)

Tomato, Fior Di Latte balls, marinated aubergine, olives and basil

128

PROSCIUTTO E RUCOLA

Tomato, Fior Di Latte balls, Prosciutto crudo and Wild Arugula

179

IL CORVO

Tomato, Fior Di Latte balls, bacon, Brie and cranberry jam

179

MARTESANA PEPPERONI

Tomato, Fior Di Latte balls, Old Town style pepperoni, gorgonzola and red onion marmalade

158

GUIDO PEPPERONI

Tomato, Fior Di Latte balls, Old Town style pepperoni, olives and basil

130

VERDE (V)

Artichokes, Basil Pesto, Fior Di Latte, roasted garlic, rosemary, wild arugula and marinated Bocconcini Balls

180