

Farcita

After many years of perfecting the dough and the uses thereof, I gave birth to the most unique creation "Farcita" a very light 2 layered Pizza that will please and delight your plate

Bacon & Avocado

Spinach & Gorgonzola

Feta & Brinjal

Fish

Kingklip Gamberi

Fresh fillet of kingklip in a shrimp, caper and cream sauce

Kingklip Pizzaiola

Fresh fillet of kingklip in a fresh tomato, touch of garlic, chilli and fresh organum suace

Calamari Fritti

Crumbed deep-fried rings, served with home-made tartare sauce

Sole Andrea

Baby East Coast soles, pan-fried in a lemon, butter and white wine sauce

Fish Enrico

I take the best line fish, I bake it with olive oil, white wine, parsley, a touch of garlic and lots of imaginations, you will love it

Antipasti

Caprese

Fresh Buffalo mozzarella, tomato and green-pesto

Italian Salad

Lettuce, olives, cucumber, onion, tomato and mozzarella

Insalata di Mare

De-shelled prawns, mussels, pieces of line fish, calamari strips, celery and olive oil

Insalata Enrico

Lettuce, sun-dried tomatoes, feta, gorgonzola and olive

Insalata di Pollo

Strips of chicken breast, lettuce, cucumber, olive and mayo

Insalata di Tonno

Tuna, tomato, lettuce and onion

Fegati

Chicken livers, tomato, onion, artichoke and a bit of chilli

Kudu & Avocado

Thin slices of smoked kudu topped with fresh avocado, black pepper, lemon and olive oil

Bresaola & Avocado

Thin slices of smoked Italian beef topped with fresh avocado, black pepper, lemon and olive oil

Bomba

This beautiful, unique focaccia, created with olive, has been with me for 28 years

- Garlic

- Plain

Meat

Veal Artisti

Pan-fried in a cream, green peppercorn sauce with a touch of mustard

Veal Ruffiana

Pan-fried in a sauce of mushrooms, cream, fresh tomato and a touch of chilli

Veal Poverella

Pan-fried in a sauce of mushrooms, cream and ham

Veal Lemon

Slices of veal pan-fried in a lemon, butter and white wine sauce

Veal Marsala

Slices of veal pan-fried in a mushroom and marsala wine sauce (sweet)

Polletto al Mattone

Butterfly cut baby chicken, grilled to perfection with the help of a brick, served with a light fresh tomato sauce

Arrostato

Oven baked veal, rolled and stuffed with Italian bacon, mushrooms, a bit of garlic and rosemary, served sliced in a white wine and creamy sauce

Pizza

Margherita

Tomato and mozzarella (The base of all pizzas)

RE

Mushroom and salame

Regina

Ham and mushroom

Siciliana

Olive, anchovies and capers

Stagioni

Artichoke, ham and mushroom

Vegetariana

Onion, olive peppers, artichoke and mushroom

Trastevere

Bacon and garlic

B and B

Bacon and banana

Roma

peppadew feta and olives

Tonna

Tuna and onion

Hawaiian

Ham and fresh pineapple

Inferno

Salame, onion, garlic and hot chilli

Messicana

Mince beef meat, peppers, garlic and chilli

Porca

Ham, bacon and salame

Pasta

Spaghetti Bolognese

Tasty beef mince meat and tomato cooked the traditional way

Spaghetti Green Pesto

Basil, pine kernel, garlic and parmesan blended in olive oil

Penne Arrabbiata

Fresh tomato, garlic and chilli

Spaghetti Amatriciana

Bacon, tomato with a touch of chilli and garlic

Penne Puttanesca

Anchovies, fresh tomato, capers, olive, garlic and chilli

Penne Primavera

A selection of fresh vegetables in a light tomato sauce

Penne Fegatini

Chicken livers, artichokes, a bit of onion and touch of cream

Penne Pollo

Strips of chicken breast, cream and mushrooms

Fettuccine Poverella

Great sauce of ham, mushrooms, cream and parmesan cheese

Linguine Frutti di Mare

Delicious seafood sauce, done with fresh tomato, mussels, calamari, de-shelled prawns and a touch of chilli, on a bed of linguine

Gnocchi Gorgonzola

Potato dumpling in a rich gorgonzola and cream sauce

Ravioli Ruffiana

Hand-made rounds of pasta filled with meat, in a sauce of tomato, mushrooms, cream and a touch of chilli

Panzerotti Enrico

Hand-made squares of strips of veal, mushrooms, touch of mustard, hint of cream and a touch of tomato

Dessert

Ricotta Cake

Baked ricotta cheese and mixed citrus peel and chocolate chips cake

Tiramisu

Done in the traditional Italian way, you will love it

Italian Cassata

Traditional Italian ice cream cake sprinkled with strega liquor

Italian Kisses

Assorted flavours per portion

Tartufo

Maybe the oldest Italian ice cream

Pistachio & Rose

Yoghurt with pistachio nuts, spritz of rosewater and honey

Gelati

Assorted hand-made flavours

Sorbetti