

PIZZA

Banting/gluten free bases available

MARGHERITA (V) Pomodoro sauce topped with mozzarella	R95
PIZZA AL POLLO Cajun grilled chicken, mixed roasted peppers, red onion, mushroom and fresh parsley	R125
MESSICANA Spiced pork mince, roast mixed peppers, jalapeno, pepperdew, red onion	R145
PIZZA AI GAMBERI Grilled prawns, calamari, clam meat and red chilli topped with smoked provolone	R165
MORTADELLA E PISTACCHIO (V) Mortadella ham, stracciatella mozzarella, pistachio nuts, gorgonzola, walnuts and wild rocket	R145
VERDURE (V) Artichokes, asparagus, olives, onion, mushroom, green	R145
PIZZA DI SOPRA Choose any of the above pizza and have it made as our unique doughnut shaped and encased with filling	R150
PIZZA DI DAVIDE Pomodoro sauce topped with mozzarella, oven baked potatoes with rosemary, smoked Italian ham and smoked provola	R120
PUTTANA Spinach, avocado, feta and free range bacon	R155
LA COLLINA Gorgonzola, bacon, avo, chilli and garlic	R135
FIOR DI LATTE (V) Margherita topped with Fior Di Latte and fresh basil	R135
PORTABELLA SPINACI (V) Woodfired vegetarian pizza with portabella mushrooms,fresh spinach, ricotta cheese, caramelised red onions, cream and Fior Di Latte mozzarella cheese	

DIAVOLA Pomodoro sauce, spicy salami, spicy italian sausage, fresh red and green chillies topped with fior di latte mozzarella cheese	R165
JUDAS SPECIAL Marinated brinjals, roasted red peppers, mushrooms,feta, cilli and garlic	R140
QUATRO FORMAGGI (V) Mozzarella, gorgonzola, gruyere and parmigiano topped with wild rocket	R150
GOAT CHEESE & SUNDRIED TOMATO (V) With aubergines, rosemary and wild rocket	R150
PIZZA DI CARTUCCIO (V) Mussels, calamari, prawns and squid heads	R175

DOLCE

TIRAMISÙ Amaretto and espresso mousse layered with coffee and boudoir biscuits	R85
CHOCOLATE FONDANT Soft chocolate outer layer with warm chocolate lava inside served with chocolate soil, strawberry, honey and stracciatella gelato	R105
TATIN TART Caramelised apple tartelette, vanilla ganache served with homemade vanilla gelato	R95
PROFITEROLES TRIO Baked choux pastry filled with vanilla bean gelato covered in warm dark chocolate sauce	R85
ORANGE ZEST CREME BRULEE Baked custard finished with a sugar burnt sugar top, infused with orange zest	R90
AFFOGATO Vanilla bean ice cream, pistachio, butter scotch, chocolate twigs, dark espresso	R80

Sotto Sopra

FOOD MENU



ANTIPASTI

TORTELLINI DI POLLO Hand folded pasta filled with chicken, mortadella and ricotta in a delicious italian brodo served with dehydrated chilli flakes and patate croccanti	R80
ARANCINI ALLA BOLOGNESE Crispy fried bolognese risotto balls stuffed with fior di latte served with napolitana mousse, smoked parmesan and basil crisps	R75
MINESTRONE ALLA GENOVESE Traditional Italian soup cooked with vegetables and borlotti beans in a warm chicken broth topped with parmesan, red chilli flakes and basil genovese pesto	R75
ZUPPA D'ARAGOSTA Creamy tomato and lobster bisque served with sous vide lobster tail, chive creme fraiche	R110
IL FRANCESE Phylo baked brie cheese topped with crispy pancetta and red wine soaked cranberries and cranberry jus served with focaccia bread	R115
CALAMARI ALLA GRIGLIA Calamari grilled and tossed in garlic, chilli and lemon served with toasted ciabatta	R75
FRITTO MISTO Deep fried prawns, calamari, squid heads, kingklip and white bait	R85
PATATE FRITTE (V) Homemade deep fried chips	R45
ZUCCHINE FRITTE (V) Sparkling battered courgettes served with aioli	R55
CODA DI BUE RAVAIOLONE Overnight braised oxtail in a large ravaiolone	R90

INSALATA

CALABRESE (V) Oregano marinated cherry tomatoes artichoke and red onion slices with creamy bocconcini salad	R80
SEASONAL ROAST VEG & ORZO INSALATA (V) Roasted seasonal vegetables tossed with Orzo, Feta cheese and red wine & Basil vinaigrette	R85
WARM CAPRESE SALAD (V) Garlic and thyme roasted cocktail tomatoes, balsamic cream, fresh basil leaves and torched Buratta cheese	R115
ASPARAGUS & PANCETTA Grilled asparagus, crispy fried pancetta, poached pear, charred orange segments, parmesan crisps and toasted hazel nuts served with dressed wild rocket	R135

PRIMI

LASAGNA ALLA BOLOGNESE Woodfire baked pasta sheets layered with beef Bolognese sauce, bechamel, parmesan and mozzarella cheese	R165
LASAGNA DI VERDURE (V) Baked aubergine, zucchini and tomato layered with mozzarella, parmesan and pomodoro sauce	R140
RAGÙ NAPOLETANO (fresh tagliatelle) Braised brisket, rigatoni pasta, fresh spring onion, pecorino and fresh basil	R195
GNOCCHI AL POMODORO (V) GNOCCHI ALLA BOLOGNESE GNOCCHI AI QUATTRO FORMAGGI (V) Potato and parmesan gnocchi cooked in a sauce of your choice	R95 R135 R130
LINGUINE AL PESTO (V) Freshly cooked linguine pasta tossed in dolce basil pesto, sundried tomatoes, kalamata olives and parmesan cream (Can be served without cream) Add: Grilled chicken R20 Grilled Haloumi R20	R130
RISOTTO DI FUNGHI (V) Creamy porcini mushroom and smoked parmesan risotto served with sauteed wild mushroom, mushroom dust and drizzled truffle oil	R145

RISOTTO AL POMODORO (V) Tomato based risotto with melted mozzarella, mascarpone and parmigiano	R120
RISOTTO DI GAMBERI Tomato, parmesan and cream based risotto served cooked with prawns	R145
CARTOCCIO DI CORNUTI Calamari, prawns and mussels cooked in a white wine and pomodoro sauce served with spaghetti pasta	R185
RIGATONI CON SALSICCIA Italian spiced pork mince ragu served with Rigatoni pasta, chopped parsley topped with parmesan cream	R135

SECONDI

RISI E BISI & KING KLIP Italian risotto rice made creamy with parmesan cheese and vegetable broth served with spring peas, parmesan shaving and pancetta	R195
STINCO D'AGNELLO E FAGIOLI Braised lamb shank served on a mash, bean and vegetable stew	R195
OSSO BUCCO RISOTTO Slow cooked veal OssoBuco on a tomato and mascarpone risotto cooked in white wine and butter with sundried tomato, roasted cocktail tomatoes and gremolata	R200
FILETTO DI MANZO (Beef fillet) Flambe beef fillet, rosemary potato fondants, honey-glazed carrots, charred shallots, brandy emulsion, roasted parsnip and honey puree.	R195
LOMBATA DI MANZO (Sirloin Steak) Thyme roasted baby potatoes, buttered broccoli, caramelised onion puree, salt roasted baby beetroot, chive mascarpone and salsa verde	R225
CACCIUCCO ALLA LIVORNESE Slow cooked pomodoro and seafood broth filled with whole clams, mussels, prawns, squid heads, calamari, freshly chopped basil, parsley and gremolata toast	R165
SOLE AL LIMONE Pan seared Sole limone, served with grilled asparagus, roasted seasonal veg and herbed mash	R190
CHICKEN LIMONE Seared and roasted chicken breast, coated in lemon, caper and butter sauce served with parmesan mash	R145