



## Kalmoesfontein

### WEEKLY PIZZA MENU

Our Swartland Pizza Nights began during the first Covid outbreak, when hungry, locked-down neighbouring farmers and winemakers would drive through our farm to pick up wood fired pizzas, ordered over whatsapp. When restrictions lifted it proved popular enough for us to put some tables and chairs out so people could stay longer to catch up and kuier, drink lekker wine and eat good pizza. Now it has turned into a weekly affair - on Thursday nights and (most) First Fridays of the month, we host up to 100 guests (booking essential). Our pizza's are all made by hand in small batches and cooked in a wood burning oven, using 48 hour slow fermented "00" flour doughs in a rustic Neapolitan / Kalmoesfontein style. Our pizza offerings change as the mood takes us or if some tasty new ingredients pop up!

#### *280g bases*

##### **MARGHERITA (R125)**

*Classic: San Marzano tomatoes, Fior di latte Mozzarella, pecorino, olive oil, Fresh Basil*

##### **PIZZA MARINARA (R115)**

*Classic: San Marzano tomatoes, basil, garlic, cherry tomatoes (no cheese)*

##### **PIZZA BURRATA (R135)**

*Classic: San Marzano tomatoes, basil, burrata (italian style cheese made with cream & mozzarella)*

##### **PISTACHIO & MORTADELLA (R145)**

*Classic: Fior di latte bianco base, pistachio pesto, mortadella, fresh basil (no tomato)*

##### **REGINA (R135)**

*Mozzarella, Bacon, Mushroom*

##### **KALMOESFONTEIN SPECIAL (R130)**

*Mozzarella, Anchovies, Red Onion, Capers (no tomato)*

**QUATRO STAGGIONI (R145)**

*Salami calabrese, mushroom, olives, artichokes, red onion*

**YSTERKAT (R130)**

*Fior di latte bianco base, Smoked Hickory Ham, Mushroom*

**FUN GUY (R135)**

*Fior di latte, mushrooms, garlic, thyme, parsley (no tomato)*

**FAB (R145)**

*Feta, Avocado, Bacon*

**IRISH (R140)**

*Chorizo, red onion, fior di latte, hot honey*

**SALAMI, OLIVES (R125)**

*San Marzano tomatoes, Fior di latte, Salami, olives*

**POTATO, THYME, GARLIC (R135)**

*Exactly what it says...! On a BIANCO base..*

**NDUJA & HOT HONEY (R140)**

*San Marzano tomato base, fior di latte, nduja, hot honey  
(nduja is a slightly spicy smoky sausage from southern Italy)*

**Add your own:**

*garlic - chili R0 basil, red onions - capers R10 cherry tomato R12 bacon -  
olives - artichokes - mushrooms - peppers R18 feta R20 fior di latte  
mozzarella - parmesan - chorizo - anchovies - salami napoli R25 avo SQ*

**GESOND GOED/HEALTHY STUFF**

***Caprese platter (for 2) R85***

*Fior di latte, tomatoes, basil, olive oil, balsamic*

**SOET GOED/SWEET STUFF**

**Home Made Ice Cream (R35)**

*(Dulce de Leche)*

**Café Affogato (R50)**

*Espresso coffee over Homemade Ice Cream  
(Dulce de Leche)*

**WINE / BEVERAGES SELF-SERVE AVAILABLE AT THE BAR**