

AL Pescatore

Welcome

Est. 1989

Owner run since 1989 by Trevor Wolf.
Al Pescatore represents passion, not only for the food we create,
but for the people we serve.

Our hope is that you feel as welcome and at home at Al Pescatore
as you do when surrounded by your loved ones.

Our restaurant is a true institution in Ballito and KZN alike,
with the iconic view of the Indian Ocean
and a team ready to welcome you anytime.

Before you make a decision on your meal,
don't forget to ask about Trevor's
creative and unique daily specials.





Starter's / Antipasti

HOT STARTERS

Escargot di Mozzarella

Snails in fresh garlic butter, topped with mozzarella.

R 79

Pesci's Escargo

Snails stuffed in to litchis and topped with garlic butter, Roquefort cheese and almonds shavings. (When available)

R 85

Patagonian Calamari

Fried calamari tubes and tentacles served with a soya, chilli, ginger and coriander dip.

R 79

Gamberi a Sorpresa (Prawn surprise)

Prawn tails baked in garlic butter, cheddar and mozzarella.

R 90

Bacon Bites

Prawn tails wrapped in crispy bacon, fried and served with a sweet chilli mayonnaise dip.

R 90

Cozze Saltate

Mussels "jumped" in extra virgin olive oil, fresh chillies and garlic.

R 75



Pescis' Mushrooms

Fresh mushrooms topped with mozzarella, feta, garlic and roasted almonds.

R 85

COLD STARTERS

Pesce Carpaccio

Smoked salmon, topped with extra virgin olive oil, fresh lemon and parmesan shavings.

R 98

Carpaccio di Manzo

Thinly sliced beef fillet topped with an extra olive oil, venetian mint vinaigrette and parmesan shavings.

R 98

SOUP

Minestrone

Delicious home-made vegetable soup.

R 66

Zuppa di Pesce

Mouthwatering fish soup in cream and tomato.

R 76



Zuppa di Pomodoro alla Mamma Rosa

Mamma Rosa's tomato and green pepper soup.

R 66

PIZZA BREAD / FOCACCIA



Focaccia (Plain Pizza bread)

Garlic pizza bread topped with extra virgin olive oil.

R 48



Focaccia la Festa

Garlic pizza bread topped with onions and creamy soft feta.

R 59

Focaccia alla Milo

Garlic pizza bread topped with salami, bacon, peppadew and tomato.

R 95

Focaccia al Salmone

Garlic pizza bread topped with smoked salmon, cottage cheese and capers.

R 98





SALAD

 **All'Italiana (Italian Salad)** **R 85**
Lettuce, tomato, onions, olives, artichokes, mozzarella cheese and dressing.

 **Alla Greca (Greek)** **R 85**
Lettuce, tomato, onions, olives, Danish feta and dressing.

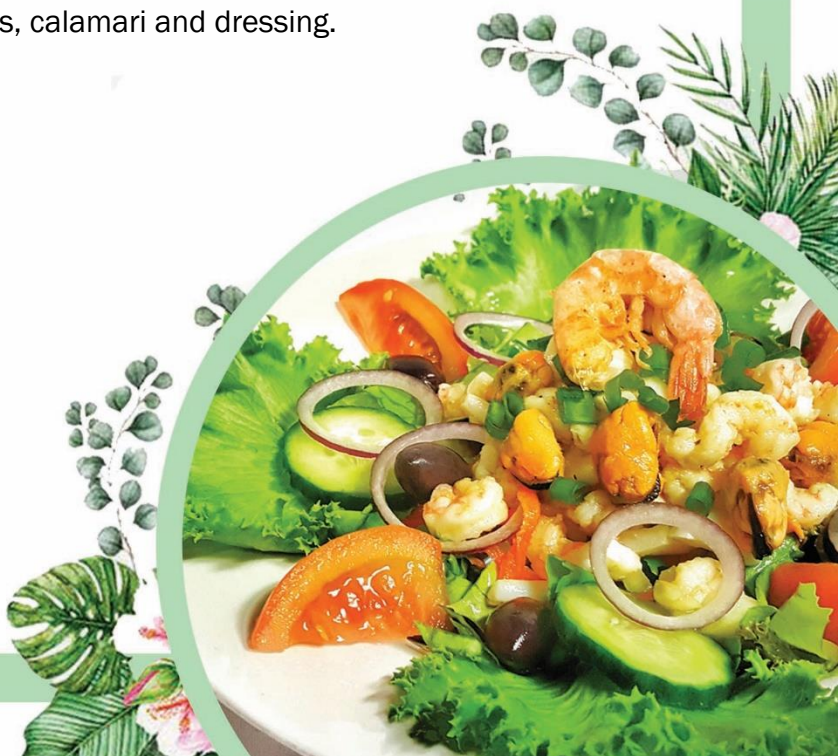
 **Roquefort Insalata** **R 85**
Lettuce, tomato, onions, olives, roquefort mayonnaise and dressing.

 **Al Basilico** **R 85**
Tomato, mozzarella, fresh basil topped with an olive oil and garlic vinaigrette.

Insalata di Pollo Piccante **R 95**
Cajun chicken, jalapeno, lettuce, tomato, onions, coriander and mango with a sweet thai chilli dressing.

Insalata Estiva **R 95**
Lettuce, cherry tomatoes, onions, olives, artichokes, carrots, mozzarella, avocado, zucchini, salami, orange zest topped with a sweet rosemary balsamic reduction.

Insalata Siciliana **R 100**
Lettuce, tomato, onions, prawns, mussels, calamari and dressing.



PASTA

Fish

Frutti di Mare R 150

Prawns, mussels and calamari in our special creamy sauce.

Alla Pescatore R 139

Mussels, prawns and calamari in a tomato and herb sauce.

Penne al Gorgonzola R 150

Prawns, chicken, in a creamy gorgonzola cheese and spring onion sauce.

Adriatico di Pasta R 139

Prawns, mussels, calamari, cocktail tomatoes, celery, spring onion, fresh basil and olive oil topped with feta.

Pasta al Salmone R 150

Smoked Salmon and prawns prepared in a creamy tomato, white wine and garlic sauce.

Meat

Pasta al Filetto R 140

Fillet, onion, mushroom, olive oil, chilli & garlic.

Spaghetti alla Bolognese R 125

Mince meat in tomato sauce - just the way Mama makes it.

Alfredo R 140

Chicken and mushroom in a creamy sauce.

Alla Tivolese R 140

Ham, chicken, tomato & spinach in a creamy sauce.

Lasagne alla Carlina (LARGE) R 140

Pasta sheets, mince, mushrooms, green pepper, white sauce and mozzarella.





TRADITIONAL PIZZAS

Regina R 105
Ham and mushrooms.

Hawaiian R 105
Ham, pineapple, onions and green peppers.

Quattro Stagioni (4 Seasons) R 120
Olives, mushrooms, ham and artichokes.

Messicana (Mexican) R 135
Bolognese mince, onion and chilli.

Pescatore (Fisherman) R 145
Prawns, calamari and mussels.

Calzone al Sugo R 135
A turned over pizza filled with Bolognese and cheese.

Primavera (Spring) R 135
Salami, asparagus, mushrooms and artichokes.

Gourmet Pizzas

Cajun Chicken R 130
Cajun chicken, feta, peppadew and mushrooms.

Tina Pizza (NEW) R 140
Bacon, chicken, mushroom, olives, fetta and topped with avo.

Durbs R 140
Strips of fillet steak, topped with a creamy curry sauce and avocado.




Thai Prawns & Calamari R 145
Prawns, calamari and mushrooms, topped with spring onion, pickled ginger and fresh coriander.

Pizza Extras

Between : R 10 to R 40
(Kindly ask your waiter or waitress for more information)



Vegetarian Pizzas

-  **Margherita Pizza** R 75
Tomato base, cheese, herbs.
-  **Gourmet Pizza** R 110
Butternut, spinach, onion, feta with a sweet rosemary balsamic reduction, topped with fresh avocado
-  **Spicy Vegetarian Pizza** R 110
Peppadew, jalapeno, mixed peppers, creamy fetta, mushrooms and Chilli.

Vegetarian Dishes

-  **Vegetarianos Pasta** R 110
Artichokes, carrots, zucchini & mushrooms in a creamy sauce.
-  **Alla Nonna Napoletana Pasta** R 95
Tomato, onion, celery, mushroom, spring onion & fresh herbs.
-  **Vegetariano Stufato (Stir Fry)** R 110
Fresh vegetables stir fried in olive oil, garlic and chilli.
-  **Vegetariano al Curry Tropical** R 110
Creamy vegetarian curry served in a pineapple.





From The Ocean

Calamari Fritti

R 139

Fried calamari with tartar sauce, served on a bed of rice.

Calamari Piatto

R 165

A platter consisting of fried Cajun Patagonian calamari, calamari rings prepared Napoletana style and calamari strips topped with curry sauce.

Kingklip Griglia

R 179

Grilled kingklip with a choice of lemon or garlic butter.

Curry di Gamberi (Prawn Curry)

R 195

De-shelled prawns in a light cream curry sauce, served on a bed of rice.

Cajun Mix

R 195

Hake seasoned with cajun spice, on a bed of pasta with a delicious spicy cream sauce and then topped with prawn tails, feta cheese and grilled garlic mushrooms .

Prawns Selection

Gamberi Piccanti

R 195

Prawns prepared in black chilli, olive oil, coriander, lemon and garlic.

Gamberi alla Griglia

R 195

Grilled prawns served with separate lemon butter, garlic butter and peri-peri.

Gamberi al Peri-Peri

R 195

Prawns cooked in peri-peri oil, garlic and lemon juice, served on savoury rice.





Meat Selection

Pollo alla Palermo **R 149**

Chicken breast lightly floured, topped with tomato, mozzarella, bacon, mushroom and onion.

Filletto (Fillet) **R 169**

250g Prime juicy fillet, char grilled to perfection.

Girello (Rump) **R 159**

Succulent 300 g rump, char-grilled to perfection.

Fiorentina al Funghi ("T" Bone) **R 180**

500g "T" Bone succulently grilled to perfection, smothered in a cheese, mushroom and garlic sauce.

Bistecca alla Fiorentina ("T" Bone) **R 180**

500g "T" Bone char-grilled with lemon juice, olive oil and garlic

Filletto di Marsala **R 180**

Fillet medallions topped with a Marsala, cream, mushrooms and green peppercorn sauce, served on pasta.

Costata di Maiale (Ribs) **R 175**

Succulent pork ribs, basted in our unique honey, chilli and fresh lemon sauce.

Pollo e Gamberi alla Peri-Peri **R 195**

Cajun chicken and prawns in a peri-peri cream sauce on a bed of rice.

Pollo alla Nicola **R 165**

Grilled chicken breast topped with prawns, jalapenos and a creamy Napolitano sauce. Finished with sprinkled almond shavings.

Sauces

Mushroom	R 40	Cheese	R 40	Pepper	R 40
Garlic	R 40	Monkey Gland	R 38	Creamy Peri-Peri	R 40
Our favourite mushroom, cheese and garlic combination.					R 40





Desserts

Ice cream options

Meringa Fragola (Strawberry Meringue) R 69

A meringue filled with home-made strawberry ice cream, topped with berries, almonds and served with a tot of strawberry cape velvet.

Royal Meringue R 69

A meringue filled with vanilla ice cream, banana and chocolate.

(For more desert options ask our waitresses to show you our freshly made specialist deserts.)

Caffe / Coffee

(We use a unique blend of Ethiopian roasted coffee, made just for us.)

Traditional Coffees

Filtrato (Filter Coffee) R 25

Espresso Single R 18

Double R 22

Cappuccino (Traditional - with frothed milk) R 28

Cappuccino (Deluxe - with cream) R 30

Alcoholic Coffee Mixes

Irish Coffee R 42

Kahlua Coffee R 48

Amaretto Coffee R 53

Frangelico Coffee R 53

Whisky Dom Pedro R 48

Espresso Dom Pedro R 48

Espresso coffee and brandy mixture

Alternative Donpedros

Peppermint Crisp Dom Pedro R 48

Kahlua and peppermint liqueur combination.

Chocolate Orange Dom Pedro R 48

Delightful partnership of Orange and Nachtmusik liqueur.

Espresso Dom Pedro R 48

A single tot of espresso coffee, coupled with brandy mixture and then mixed with ice-cream.

