

# M E N U

<b>DON CORLEONE</b>	<b>150</b>
Homemade italian meatballs, fresh onion, Danish feta, mozzarella, rocket	
<b>CARNE</b>	<b>150</b>
Napoli, steak, mushroom, mozzarella	
<b>AGNELLO</b>	<b>165</b>
Napoli, lamb, red pepper, feta, olive, mozzarella	
<b>CHILLI PRAWN &amp; PESTO</b>	<b>250</b>
Napoli, 8 prawns, chilli, mozzarella & pesto	
<b>MARINARA</b>	<b>275</b>
Marinara sauce, baby calamari & tentacles, 5 prawns, mussels, hake, mozzarella	

## DOLCI

<b>TIRAMISU</b>	<b>65</b>
<b>ASSORTED GELATO (ICE CREAM)</b>	<b>60</b>
<b>DON PEDROS</b>	<b>60</b>
<b>CHOC VOLCANO</b>	
CREAM	<b>75</b>
ICE CREAM	<b>85</b>
<b>AFFOGATO</b>	<b>60</b>
Vanilla gelato served with a shot of espresso	

Inbox us or tag us:  
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### T&C's

- R.O.A.R
- Corkage R75
- Sharing Charge will apply
- 10% Service charge is welcomed. Thank you!

## ANTIPASTI

<b>OLIVE MARINATE</b>	<b>45</b>
Marinated green & Calamata olives	
<b>MINISTRONE SOUP</b>	<b>75</b>
Italian veg & pasta soup served with bruschetta toasts	
<b>POLPETTE AL SUGO</b>	<b>75</b>
Homemade italian meatballs in our famous napoli sauce served with bruschetta toasts	
<b>CARCIOFI ALLA GRIGLIA</b>	<b>130</b>
Grilled artichoke in our homemade marinade served with bruschetta toasts	
<b>CARPACCIO MANZO</b>	<b>135</b>
Marinated mature beef fillet, rocket, marinated mushrooms, padano shavings, balsamic glaze	
<b>PARMA (SERVES 1-2)</b>	<b>200</b>
Parma ham, mozzarella di bufala, rocket, focaccia	
<b>ANTIPASTO GRANDE (SERVES 3-4)</b>	<b>395</b>
Imported selection of Parma ham, spicy salami, artichokes, brinjals, olives & mushrooms, mozzarella di bufala, Gorgonzola, focaccia	
<b>ANTIPASTO DEL CONTADINO(v) (SERVES 1-2)</b>	<b>180</b>
Olive tapenade, gorg dip, brinjals, olives & mushrooms, mozzarella di bufala, focaccia	
<b>PESCA</b>	
CHOICE OF SEAFOOD:	
<b>CALAMARI (120g)</b>	<b>95</b>
<b>MUSSELS (10)</b>	<b>90</b>
<b>GAMBERI (5 prawns)</b>	<b>115</b>
PAIR WITH A SAUCE:	
<b>CAPRI</b>	
Creamy citrus sauce	
<b>NAPOLI</b>	
Olive oil, garlic, chilli, dry white wine, napoli sauce coating	
<b>All served with garlic bruschetta toasts</b>	

# M E N U

## FOCACCIA

<b>ROSMARINO</b>	<b>65</b>
Garlic, rosemary	
<b>NAPOLI</b>	<b>70</b>
Tomato, garlic, origano	
<b>GRECA</b>	<b>80</b>
Onion, feta, garlic	
<b>BIANCANEVE</b>	<b>85</b>
Garlic, mozzarella	
<b>CAPONATA</b>	<b>135</b>
Marinated brinjal, rocket, cream cheese, red & yellow peppers, olive oil	
<b>PARMA</b>	<b>200</b>
Imported parma, mozzarella di bufala, rocket	
<b>DA VINCI</b>	<b>180</b>
Smoked salmon, cream cheese, rocket, bruschetta tomato, olive oil	
<b>CARPACCIO</b>	<b>170</b>
Marinated beef fillet, red & yellow peppers, shaved Parmesan, rocket, olive oil.	

## BRUSCHETTA

	<b>x3</b>	<b>+ 1</b>
<b>POMODORI</b>	<b>45</b>	<b>+15</b>
Spiga's famous tomato relish, basil pesto		
<b>ALLA GRINGO</b>	<b>54</b>	<b>+18</b>
Spiga's famous tomato relish, diced avo, Parmesan		
<b>SALMONE</b>	<b>75</b>	<b>+25</b>
Smoked salmon, cream cheese, capers, blackpepper, lemon, olive oil		

## PASTA

All pastas are topped with Parmesan excluding seafood pastas. All seafood pastas are cooked in white wine.

Please request from waitron to exclude any items if required.

### **PASTA ALLA SERGIO (V) 85**

Pickled red chillies, garlic, extra virgin olive oil,

+ MUSHROOM, ROCKET- Napoli coating **+30**

+ MUSHROOM, PEA & CREAM **+40**

+ CALAMARI, ROCKET- Napoli coating **+60**

ADD PRAWNS **+20 EACH**

### **LINGUINE ALLA SHAIK (V) 105**

Olive oil, garlic, chilli, plum tomato, sweet basil

### **LINGUINE PESTO (V) 95**

Fresh basil pesto (Contains nuts)

+ CHICKEN **+35**

### **PENNE ROMANA (V) 115**

Garlic, chilli, mushroom, napoli, cream

### **PENNE ALLA CHEF (V) 125**

Garlic, mushroom, gorgonzola, cream

+ BACON **+35**

+ CHICKEN **+35**

### **TAGLIATELLE DELLA ROMA**

Olive oil, red & yellow peppers, cream

+ CHICKEN **120**

+ LAMB **160**

### **SPAGHETTI BOLOGNESE 105**

The best bolognese!

## PIZZA

<b>CHICK PEA/BUTTERNUT FLOUR- GLUTEN FREE BASE</b>	<b>+40</b>
<b>VEGAN CHEESE</b>	<b>+30</b>
<b>MARGHERITA (V)</b> Napoli & mozzarella	<b>90</b>
<b>FUNGHI (V)</b> Napoli, fresh onion, mushrooms, pesto, mozzarella	<b>100</b>
<b>VEGETERIANA (V)</b> Napoli, mushrooms, red & yellow peppers, onion, olives, mozzarella	<b>120</b>
<b>+ BRINJALS</b>	<b>+45</b>
<b>TRICOLORE (V)</b> Napoli, origano, mozzarella di bufala (import), basil pesto, rocket	<b>135</b>
<b>POLLO</b> Napoli, marinated chicken, mushroom, mozzarella	<b>120</b>
<b>HOT POLLO</b> Napoli, chicken, red pepper, chilli, mozzarella	<b>120</b>
<b>POLLO STIANO</b> Napoli, chicken, feta, avo (Seasonal), mozzarella	<b>135</b>
<b>MAFIOSA</b> Napoli, bacon, feta, avo (Seasonal), mozzarella	<b>135</b>
<b>SPICY SALAME</b> Napoli, spicy salame, red pepper, feta, mozzarella	<b>135</b>
<b>QUATTRO</b> Napoli, red pepper, mushrooms, grilled artichokes, olives, spicy salame	<b>160</b>
<b>SICILIANA</b> Napoli, anchovies, capers, olives, mozzarella	<b>130</b>

## AL FORNO

<b>MELANZANE PARMIGIANA</b>	<b>120</b>
Layers of brinjal, napoli & mozzarella (wheat free)	
<b>CHICKEN LASAGNA</b>	<b>125</b>
Marinated chicken, mushroom, creamy al forno sauce, mozzarella	
<b>BEEF LASAGNA</b>	
<b>CLASSIC</b>	<b>125</b>
Layers of pasta, bolognese, mozzarella parmesan	
<b>ALLA GORGONZOLA</b>	<b>135</b>
The classic topped with gorgonzola sauce	
<b>LASAGNA ALLA KEVI</b>	<b>195</b>
Layers of pasta, creamy al forno sauce + 5 prawns	

## INSALATA

<b>MISTA (V)</b>	<b>75</b>
Mixed greens, rocket, jam tomato, onion, marinated olives, cucumber	
<b>+ FETA</b>	<b>+15</b>
<b>+ AVO</b>	<b>+15</b>
<b>+ GORGONZOLA</b>	<b>+25</b>
<b>+ MOZZARELLA DI BUFALA</b>	<b>+40</b>
<b>+ CHICKEN</b>	<b>+35</b>
<b>CAPRESE (V)</b>	<b>105</b>
Layered tomato, mozzarella di bufala, basil pesto, rocket, olive oil, balsamic glaze	
<b>GRILLED ARTICHOKE &amp; BRINJAL (V)</b>	<b>145</b>
Mixed greens, rocket, jam tomato, brinjal, grilled artichoke, red & yellow peppers, cream cheese	
<b>CALAMARI SUGHETTO</b>	<b>105</b>
Rocket, baby calamari & tentacles, tomato relish, fresh lemon served with bruschetta toast	

## HOME MADE PASTA

### **GNOCCHI** - Potato flour dumplings

**ALLA LUCA (V)** 120

Napoli, cream, mozzarella

**BOLOGNESE** 120

**GORGONZOLA (V)** 125

Mature gorgonzola, cream

### **HOME MADE PASTA**

**CHICKEN RAVIOLI**

Chicken pasta pocket

**AGNOLOTTI**

butternut pasta pocket

**PANZEROTTI**

Spinach & ricotta pasta pocket

### CHOICE OF SAUCE:

**NAPOLI CREAM** 120

Napoli, cream, mozzarella

**BOSCAIOLA** 120

Creamy mushroom sauce

**TRUFOLATO** 140

Napoli, cream, mozzarella, oven baked

**ALLA CHEF** 150

Garlic, mushroom, gorgonzola, cream

## RETRO ROLL

**STEAK** 95

**LAMB** 100

Choice Bolognese/Napoli/Mushroom sauce

**CHICKEN, MOZZARELLA, PESTO** 95

**BRINJAL, CREAM CHEESE, PEPPERS (V)** 95

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<b>SPAGHETTI MEATBALLS</b>	<b>135</b>
Mamma's meatballs in our classic napoli sauce	
<b>PENNE MAFIA</b>	<b>115</b>
The best bolognese, red pepper, chilli, cream	
<b>STEAK CREAM</b>	<b>140</b>
Tagliatelle Boscaiola served with silverside steak	
<b>STEAK PIZZAIOLA</b>	<b>140</b>
Tagliatelle Napoli served with silverside steak	
<b>PENNE MONA LISA</b>	<b>160</b>
Salmon trout fillet pieces, creamy feta sauce, avo	
<b>TAGLIATELLE PESCATORE</b>	<b>160</b>
Chilli, garlic, red peppers, baby calamari & tentacles, napoli, cream, wine	
<b>LINGUINE DI CASA</b>	<b>160</b>
Olive oil, garlic, chilli, 5 deshelled prawns, dry white wine, napoli sauce coating	
+ CREAM	<b>10</b>
<b>SPAGHETTI AL CARTOCCIO</b>	<b>275</b>
Olive oil, garlic, chilli, baby calamari & tentacles, 5 deshelled prawns, hake, mussels, dry white wine, Napoli sauce coating	
+ ORGANIC GLUTEN FREE (CORN/RICE) PASTA	<b>+20</b>
+ VEGAN PARMESAN	<b>+10</b>

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