

# BUONASERA

LUNCH & DINNER

## STARTERS

<b>HUMMUS (V)</b>	40
Topped with spicy chickpeas and olive oil	
<b>CAPONATA (V)</b>	35
Braised Aubergine, green olives, celery, capers, tomato	
<b>BAGNETTE ALLA MAMA</b>	67
Anchovies marinated in parsley, chilli, garlic and olive oil	
<b>MARINATED OLIVES (V)</b>	30
Bowl of marinated olives	
<b>HALLOUMI FINGERS</b>	78
Polenta crumbed halloumi with basil mayo	
<b>BRUSCHETTA SALAS (V)</b>	55
Smashed avocado and tomato salsa	
<b>TRIO OF BRUSCHETTA</b>	85
Garlic baguette grissini topped with 3 various toppings Hummus, Bagnette Alla Mamma, classic tomato salsa roasted peach, burrata cheese and Prosciutto Crudo	
<b>CHICKEN LIVER PÂTÉ</b>	75
With pickled veg and toasted ciabatta bruschetta	
<b>FIGATO DI POLLO</b>	75
Peri-Peri chicken livers served with garlic rubbed bruschetta	
<b>ARANCINI BALLS (V)</b>	75
Gorgonzola Cheese and Truffle oil Risotto Balls	
<b>POLPETTA</b>	85
Three meatballs cooked in Napoletana sauce, topped with mozzarella and basil	
<b>CARPACCIO</b>	65
Thinly sliced beef "crudo" with garlic aioli, rocket, capers and olive oil	
<b>CROQUETTES</b>	65
Filled with chicken and herbs. Served with Dijon mustard and coleslaw	
<b>ITALIAN STREET FOOD PLATTER</b>	245
A sharing platter of polpetta, bruschetta, arancini, halloumi fingers and croquettes	

## PANINI & PIADINA

ITALIAN SANDWICHES & FLATBREADS

<b>CHICKEN SCHNITZEL</b>	125
Crumbed chicken schnitzel, garlic mayo, mustard, gherkins, edam cheese, coriander and red onion	
<b>PROSCIUTTO CRUDO</b>	95
Prosciutto crudo, garlic mayo, mustard, edam cheese and rocket	
<b>COTTO (V)</b>	95
Roasted aubergine, sundried tomato pesto, tomato, fior di latte mozzarella and basil	
<b>NEW YORKER</b>	95
Beef pastrami, gherkin, dijon mustard, garlic mayo, and edam cheese	

## CICCHETTI

BEST ENJOYED WITH APERITIVO HOUR

<b>MARINATED PEPPERS (V)</b>	30
Red and yellow peppers, marinated	
<b>MARINATED AUBERGINE (V)</b>	30
With fresh herbs, red wine vinegar and olive oil	
<b>MARINATED ARTICHOKE (V)</b>	35
With rosemary, parsley, white wine vinegar and olive oil	
<b>POLENTA FRITTER (V)</b>	40
Polenta squares with arrabiata	

## INSALATA

<b>MALTAGLIATA SALAD</b>	139
Grilled cut beef fillet tossed with rocket, parmesan, sesame seeds and whole grain mustard dressing	
<b>PEAR AND GORGONZOLA SALAD</b>	99
Mixed greens, creamy Gorgonzola Dolcelatte, roasted walnuts and pear. Served with a whole grain honey mustard dressing	
<b>COBB SALAD</b>	139
A classic salad of lettuce, bacon, chicken, feta, cucumber, boiled egg, avocado, sweetcorn dressed with whole grain mustard dressing	
<b>DELI BOWL (V)</b>	96
Curly kale, cherry tomatoes, confit zucchini, 4 bean salad, turmeric hummus, avocado basil, red wine vinegar, red onion, peppers, tomato, artichokes and mixed Italian herbs	
- DEEP FRIED HALLOUMI CHEESE(V)	40
- ADD GRILLED CALAMARI	95
- ADD GRILLED CHICKEN BREAST	45
<b>CAPRESE STYLE SALAD</b>	135
Bocconcini balls marinated in Italian herbs, heirloom cherry tomatoes garlic, basil leaves, wild arugula, strawberries and Balsamic reduction	
-ADD PROSCIUTTO CRUDO	35
-ADD GRILLED CHICKEN BREAST	45

## SEAFOOD

MAIN MEALS

<b>CAMI E PESCI</b>	100
Linefish of the day in butter and Italian herbs, oven roasted tomato, chilli garlic butter, wild arugula, pickled fennel & orange salad	
<b>PASTA ALLA SCOGLIO</b>	200
Spaghetti with calamari, prawns, garlic, chilli, basil, diced tomato and fresh lemon	
<b>SALMON</b>	282
Pan fried Norwegian salmon, broccoli tabouli oven roasted tomato and white wine and dill sauce	
<b>LINGUINE COZZO E VONGOLE</b>	213
Black mussels, steamed and finished off in a rich vongole sauce, fresh handmade linguine, Italian parsley, roasted tomato and garlic grissini	
<b>GNOCCHI DI PATATE CON SALMONE</b>	163
Handmade potato gnocchi with salmon, Chardonnay sauce and fresh dill	

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OTI Dinner 10/2020

**OLD TOWN**  
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ITALY

# SECONDI

## MAIN MEALS

<b>BEEF FILLET</b>	<b>225</b>	<b>OLD TOWN HAMBURGER</b>	<b>158</b>
Grilled beef fillet, cooked over medium heat, served with potato puree, blanched spinach, red wine poached cherry tomatoes and topped with a chianti jus		200g free range beef burger patty or chicken breast with grilled onion, Edam cheese, mayonnaise, lettuce, tomato, gherkins and a side of rustic fries	
<b>SHORT RIB</b>	<b>315</b>	<b>POLPETTA GIGANTE</b>	<b>150</b>
Braised in Sangiovese and tomato with creamy polenta and gremolata		Giant Meatball, slowly roasted and finished off in Napoletana Sauce. Served on Freshly Made Cannelloni Pasta, stuffed in-house herb ricotta cheese and Grana Padano.	
<b>CHICKEN ASSAGGI</b>	<b>168</b>	<b>MELANZANE ALLA PARMIGIANA (V)</b>	<b>142</b>
Grilled chicken breast, roasted vegetables, Peppadew and feta pesto, zucchini fritters and balsamic reduction		Baked layers of aubergine, Napoletana Sauce with mozzarella, tomato and Grana Padano cheese	
<b>INVOLTINI DI ZUCCHINE</b>	<b>169</b>	<b>LAMB RUMP</b>	<b>290</b>
Pork and apple stuffed zucchini ribbons, Napoletana sauce, wild arugula. Served with polenta fritter and Grana Padano shavings		Flame Grilled Lamb Rump, Served with a Cauliflower, Mint, Pea and Zucchini Ribbon Salad and Cianti Jus	

## PASTA

<b>OLD TOWN LINGUINE (V)</b>	<b>110</b>
Thin, flat ribbon pasta with Parmesan truffle cream sauce, prepared table side in a Parmesan wheel	
<b>PAPPARDELLE BOLOGNESE</b>	<b>118</b>
Thick ribbon pasta with beef bolognese ragù, Parmesan, and Mamma's Napoletana sauce	
<b>TAGLIATELLE AI FUNGHI (V)</b>	<b>129</b>
Thin ribbon pasta with mushrooms, cream, thyme and truffle oil	
-ADD WILD ARUGULA	20
<b>PENNE ARRABIATA</b>	<b>89</b>
Penne Rigate pasta, tossed in Arrabbiata sauce, finished off with grated parmesan	
<b>PENNE CON POLLO E PESTO</b>	<b>115</b>
Penne tossed with free-range chicken, cream, béchamel sauce, basil pesto, chopped tomato, grana padano and fresh herbs	
<b>PASTA BIANCO</b>	<b>130</b>
Chicken Polpetta Balls, home-made Tagliatelle Pasta, mushroom Velouté sauce, finished off with lemon zest and Grana Padano	
<b>LASAGNE</b>	<b>159</b>
Classic beef bolognese lasagne	
<b>AGLIO E OLIO</b>	<b>75</b>
A classic Italian pasta of spaghetti tossed in olive oil, garlic and chilli	
-ADD PEPPERONI SAUSAGE	30
<b>CALABRESE CONCHIGLIONI</b>	<b>159</b>
Spicy Pork Ragù, Giant Conchiglioni Pasta, Served with Crème Fraîche	
<b>CAPELLINI D'ANGELO PASTA</b>	<b>100</b>
Spaghettoni Pasta, Smoked Bacon, Peas, cream, White wine, Zucchini Strips, Garlic, Italian Herbs. Finished off with Grana Padano	
<b>GNOCCHI ALLA GORGONZOLA (V)</b>	<b>129</b>
With gorgonzola sauce, butternut purée, cranberries and walnuts	
<b>JOEY ZASA</b>	<b>199</b>
Rigatoni tossed with slow braised lamb ragù, green peas cherry tomatoes, and fresh chilli	
<b>SHORT RIB TORTELLINI PASTA</b>	<b>125</b>
Handmade Tortellini, stuffed with tender short rib, cherry tomatoes, peas, fresh basil, Sangiovese Napoletana Sauce, 6 months Pecorino cheese	



GLUTEN FREE BASE AVAILABLE FOR R35

\*All pizzas are finished with garlic-infused olive oil, grated pecorino and oregano\*

<b>FOCACCIA (V)</b>	<b>60</b>
Garlic, rosemary and olive oil	
<b>MARGHERITA (V)</b>	<b>96</b>
Tomato, Fior Di Latte balls and basil	
<b>NAPOLI</b>	<b>186</b>
Tomato, Fior Di Latte balls, anchovies and capers	
<b>RIMINI</b>	<b>165</b>
Tomato, Fior Di Latte balls, ham, mushroom and asiago cheese	
<b>CALABRESE</b>	<b>138</b>
Tomato, Fior Di Latte balls, spicy pork sausage, peppers and olives	
<b>VERSUVIO</b>	<b>130</b>
Tomato, Fior Di Latte balls, salame piccante, red onion and olives	
<b>GIARDINO (V)</b>	<b>143</b>
Tomato, Fior Di Latte balls, spinach, olives, artichokes, marinated peppers and fresh chilli	
<b>GIORGIO</b>	<b>142</b>
Tomato, Fior Di Latte balls, bacon, feta and avocado	
<b>ALLA NORMA (V)</b>	<b>128</b>
Tomato, Fior Di Latte balls, marinated aubergine, olives and basil	
<b>PROSCIUTTO E RUCOLA</b>	<b>155</b>
Tomato, Fior Di Latte balls, Prosciutto crudo and Wild Arugula	
<b>IL CORVO</b>	<b>162</b>
Tomato, Fior Di Latte balls, bacon, Brie and cranberry jam	
<b>MARTESANA PEPPERONI</b>	<b>158</b>
Tomato, Fior Di Latte balls, Old Town style pepperoni, gorgonzola and red onion marmalade	
<b>GUIDO PEPPERONI</b>	<b>130</b>
Tomato, Fior Di Latte balls, Old Town style pepperoni, olives and basil	
<b>VERDE(V)</b>	<b>155</b>
Artichokes, Basil Pesto, Fior Di Latte, roasted garlic, rosemary, wild arugula and marinated Bocconcini Balls	

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