



*"(may you go) into the  
mouth of the wolf!"*

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### **PLEASE NOTE**

To keep all dishes "made just like in Italy" no menu changes will be permitted.  
10% gratuity will be added to tables of 6 and more.



# Starters

## **ITALIAN CHEESE AND CURED MEAT PLATTERS (Serves 2)**

Parma ham, salami, Gorgonzola cheese, Parmesan cheese, Fior di Latte mozzarella and Focaccia bread

**R260**

## **ZUCCHINE FRITTE**

Fried baby marrows

**R95**

## **FOCACCIA**

Pizza bread with rosemary, extra virgin olive oil and coarse salt

**R100**

## **FOCACCIA WITH MOZZARELLA AND GARLIC**

Pizza bread with Fior di Latte mozzarella and garlic

**R125**

## **FOCACCIA MARINARA**

Pizza bread with tomato, garlic and origanum

**R130**

## **PINZINO FRITTO**

Savoury pastry fried and topped with Fior di Latte mozzarella and Parma ham

**R130**

## **MEATBALLS (Polpettine al Sugo)**

Pork and beef mini meatballs in our Neapolitan sauce served with mini Focaccia

**R110**

## **PARMIGIANA DI MELANZANE**

Layers of fried brinjals, mozzarella, Neapolitan sauce, Parmesan cheese, baked in the oven

**R130**

## **MOZZARELLA STICKS (Mozzarella in Carrozza)**

Crumbed and fried

**R100**



# Salads

## **CAPRESE SALAD**

Sliced of Fior di Latte mozzarella and fresh tomato and basil drizzed with olive oil

**R125**

## **GREEK SALAD**

Mixed lettuce, Feta Cheese, Italian black olives, fresh tomato, onion, cucumber

**R100**

## **ITALIAN SALAD**

Mixed lettuce, rocket, fresh tomato and onion

**R90**



# Gnocchi

Our home - made Soft Potato Dumplings, typical of the city of Bologna

## **GNOCCHI BOLOGNAISE (Gnocchi al Ragù' alla Bolognese)**

Gnocchi in our Bolognese sauce (traditional recipe of the city of Bologna), beef and pork mince cooked long and slow in our Neapolitan sauce and red wine

**R175**

## **GNOCCHI ALLA SORRENTINA**

Gnocchi in our home-made tomato sauce with Fior di Latte mozzarella and Parmesan cheese (traditional recipe of the city of Sorrento on the Amalfi Coast)

**R165**

## **GNOCCHI GORGONZOLA, WALNUTS AND PARMA HAM**

Gnocchi in a cream of Gorgonzola cheese (the iconic blue cheese of the city of Milan), walnuts and Parma ham

**R165**

## **GNOCCHI AI FUNGHI**

Gnocchi in a cream of brown mushrooms and black pepper

**R175**

# Pasta

We use pasta imported from Italy.

Bucatini, Fettuccine, Spaghetti, Penne, Rigatoni, Ziti, Paccheri, Fusilli.  
Gluten free pasta available at an extra charge of R55

## Neapolitan Sauce

It's our home-made tomato sauce. An authentic San Marzano tomato-based sauce, the way it's done in Naples, Italy.

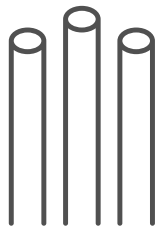
## Pomodori San Marzano

San Marzano tomatoes originate from the small town of San Marzano sul Sarno near Naples and were first grown in volcanic soil in the shadow of Mount Vesuvius.

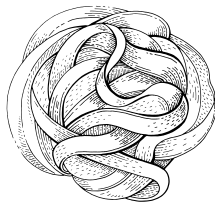
The taste is stronger, sweeter and less acidic.

## Pasta Types

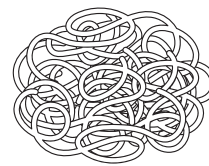
Bucatini



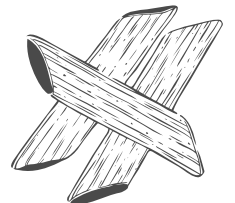
Fettuccine



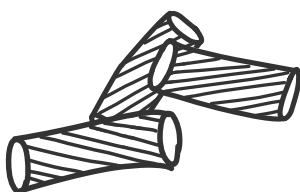
Spaghetti



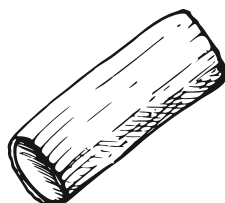
Penne



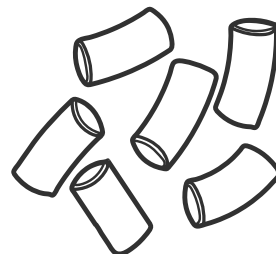
Rigatoni



Ziti



Paccheri



Fusilli





# Pasta

## **RAGU' ALLA BOLOGNESE**

Our Bolognese sauce: from the traditional recipe of the city of Bologna, beef and pork slow cooked in our home-made tomato sauce and red wine. Pasta: Rigatoni / Spaghetti

**R180**

## **NEAPOLITAN**

Pasta in our home-made tomato sauce, garlic. Pasta: Penne / Spaghetti

**R135**

## **ARRABBIATA (THE ANGRY PASTA)**

Pasta in our home-made tomato sauce, garlic and chilli. Pasta: Penne / Spaghetti

**R135**

## **AMATRICIANA**

Our home-made tomato sauce, Pecorino cheese, Guanciale (Italian bacon), chilli.

Pasta: Bucatini

**R180**

## **ZITI ALLA GENOVESE**

Onions (lot of onions!) and beef cooked together for 4 hours (yes, 4 hours!) in white wine and pepper, to create a thick rich sauce. Pasta: Ziti (a sort of Maccheroni, typical of the city of Naples)

**R190**

## **FETTUCCINE AI FUNGHI**

Fettuccine in a cream of brown mushrooms and black pepper. Pasta: Fettuccine (a long flat pasta)

**R185**



# Pasta - continued

## **PACCHERI ALLA VACCINARA (OXTAIL PASTA)**

Italian style Oxtail slow cooked in tomato and white wine. Pasta: Paccheri (giant Maccheroni, typical of the city of Naples)

**R195**

## **QUATTRO FORMAGGI**

4 cheeses: Pecorino, Gorgonzola, Parmesan and Scamorza made into a creamy sauce. Pasta: Rigatoni / Fettuccine

**R175**

## **FUSILLI ALLA PUTTANESCA**

Our home-made tomato sauce, capers, olives and origanum. Pasta: Fusilli

**R160**

# Kiddies

## **BOLOGNAISE**

Pasta: Spaghetti / Penne

**R100**

## **NEAPOLITAN**

Pasta: Spaghetti / Penne

**R85**



# About our Pizza

Neapolitan Pizza is a type of pizza that originated in Naples, Italy. It is said to be the first pizza in the world. The style of pizza is prepared with simple and fresh ingredients.

The pizza has to be done with the best Professional Pizza flour and San Marzano tomato from Italy, with Fior di Latte mozzarella.

## Pizza

### **MARGHERITA**

Tomato, Fior di Latte mozzarella, Basil

**R115**

### **PROSCIUTTO (Parma Ham)**

Tomato, Fior di Latte mozzarella, Parma ham, Pecorino cheese, fresh rocket

**R195**

### **SALAMI**

Tomato, Fior di Latte mozzarella, Salami

**R165**

### **QUATTRO STAGIONI**

Tomato, Fior di Latte mozzarella, brown mushrooms, artichokes, black olives, Parma ham

**R195**

### **QUATTRO FORMAGGI**

Tomato, Fior di Latte mozzarella, Pecorino cheese, Gorgonzola cheese, Scamorza Cheese

**R185**

### **MONTANARA**

Tomato, Fior di Latte mozzarella, our home-made Italian Pork Sausage, Pecorino cheese, brown mushrooms

**R190**





# Pizza

## **TIROLESE**

Tomato, Fior di Latte mozzarella, brown mushrooms, Gorgonzola cheese and Parma ham

**R190**

## **SICILIANA**

Tomato, Fior di Latte mozzarella, black olives, capers and anchovies

**R175**

## **VEG PARADISE**

Tomato, Fior di Latte mozzarella, roasted vegetables, feta cheese

**R170**

## **PIZZA BOLOGNESE**

Tomato, Fior di Latte mozzarella and our Bolognese sauce: from the traditional recipe of the city of Bologna, beef and pork slow cooked in our home-made tomato sauce and red wine

**R185**

## **PIZZA DIAVOLA**

Tomato, Fior di Latte mozzarella, spicy Calabrian salami

**R180**

## **PIZZA CALABRA**

Tomato, Fior di Latte mozzarella, Nduja (spreadable spicy salami paste from Calabria region in the South of Italy), red onion, black olives, chilli oil.

**R185**



# Meat

Served with one side

## **COSTOLETTA ALLA MILANESE**

Italian style schnitzel from the city of Milan. Beef loin on the bone, flattened, crumbed and fried

**R220**

## **T-BONE 500g**

Beef T-Bone

**R220**

## **SIRLOIN 300g**

Sirloin

**R220**

# Sauces

## **Gorgonzola Sauce**

**R85**

## **Brown Mushroom Sauce**

**R75**

# Sides

Crispy wedges

Fried brown mushrooms

Fried brinjals

Side salad

# Dessert

## **VANILLA PANNA COTTA**

**R80**

## **TIRAMISU'**

**R100**

## **LA CREMOSA ITALIAN GELATO FLAVOURS**

Enquire what flavours are available

**R60 per scoop**

## **LINDT CHOCOLATE PANNA COTTA**

**R90**

## **AFFOGATO AL CAFFE'**

La Cremosa Vanilla Gelato and  
espresso coffee

**R90**

# Cool Drinks & Coffee

Coke, Coke Zero, Coke No Sugar	<b>R27</b>
Fanta Orange, Cream Soda, Sprite	<b>R27</b>
Mixers	<b>R25</b>
Appetizer, Grapetizer	<b>R31</b>
Yotea Italian Peach Tea	<b>R37</b>
Red Bull	<b>R47</b>
Tomato Cocktail	<b>R42</b>
Cordials	<b>R15</b>
Water 500ml Still or Sparkling	<b>R25</b>
Water 1L Still or Sparkling	<b>R45</b>
Espresso	<b>R28</b>
Double Espresso	<b>R35</b>
Americano	<b>R28</b>
Cappuccino	<b>R38</b>
Caffe' Latte	<b>R38</b>
Tea	<b>R28</b>
Italian Hot Chocolate	<b>R90</b>
Caffe' Corretto Grappa	<b>R60</b>



# Beers & Ciders

Corona	<b>R42</b>
Black Label	<b>R32</b>
Castle Lager	<b>R32</b>
Castle Lite	<b>R34</b>
Castle Milk Stout	<b>R34</b>
Hansa	<b>R32</b>
Stella Artois	<b>R42</b>
Heineken	<b>R38</b>
Heineken Zero	<b>R39</b>
Windhoek Draught	<b>R38</b>
Guinness 400ml	<b>R45</b>
Castle Lite Draught 500ml	<b>R45</b>
Castle Lite Draught 380ml	<b>R35</b>
Poretti No4 Lager Draught 400ml	<b>R70</b>
Poretti No4 Lager Bottle 330ml	<b>R50</b>
Savannah Dry	<b>R44</b>
Savannah Light	<b>R44</b>
Smirnoff Spin	<b>R44</b>
Hunter's Dry	<b>R38</b>
Hunter's Gold	<b>R38</b>



# Wines

## Red Wines

La Motte Millenium

**R220**

Terra del Capo Sangiovese

**R220**

Leopard Leap Merlot

**R170**

Leopard Leap Shiraz

**R170**

Beyerskloof Pinotage

**R195 - R70 by the glass**

Spier Cabernet Sauvignon

**R175 - R70 by the glass**

House Red Wine

**R50 by the glass**

## White Wines

La Motte Sauvignon Blanc

**R210**

Protea Sauvignon Blanc

**R170 - R65 by the glass**

Terra del Capo Pinot Grigio

**R175**

Diemersdal Chardonnay

**R175**

Spier Chardonnay

**R170 - R65 by the glass**

House White Wine

**R50 by the glass**

## Rose' Wines

Leopard Leap Rose'

**R165**

*Sell by bottle*

*Sell by bottle*

*Sell by bottle*

# Wine List

## **Bosman Upper Hemel-en-Aarde Sauvignon Blanc**

This cool climate area showcases character of kiwifruit, gooseberries, fresh passion fruit, flint and fynbos, ending with zesty freshness.

**R240**

## **Spier Seaward Chardonnay**

Aromas of ruby grapefruit, mango, citrus, with undertones of raw almonds. The creamy palate offers a fresh citrus and nectarine with well-integrated vanilla on the finish.

**R240**

## **Fat Bastard Chenin Blanc**

From a full ripe hot vintage this wine has a juicy yellow peach and a hint of vanilla on the palate, filled with flavour, the wine lingers with a tangy note of fresh lime on the finish.

**R210**

## **Fat Bastard The Golden Reserve**

The Cabernet Sauvignon / Merlot blend was made from specially selected grapes with the aim to produce ripe-flavoured and silky textured wine. The wine is aged in small oak barrels to add greater weight and complexity. This results in the wine having intense, dark ruby colour.

**R245**

## **Glen Carlou Cabernet Sauvignon**

This wine has a great structure well supported by the oak. Ripe blackberry and cherry aromas follow through onto the smooth palate framing the mint and dark chocolate flavours.

**R350**

## **Kleine Zalze Cellar Selection Merlot**

The wine has an exceptionally smooth mouthfeel, accentuated by supple, elegant tannin structure which will pair well with food. Well-balanced and natural acidity ensures a vibrant and lingering finish.

**R210**

## **Terra del Capo Groenekloof Arne' Merlot Sangiovese**

Produced by Anthonij Rupert Wyne, equal portions of Merlot and Sangiovese make up this red blend, with grapes being co-fermented, helping to marry the fruit flavours from both varieties. Bright purple, soft berry fruit - nicely ripe and succulent with rice fruitcake flavor and a reminder of that violet nuance. Well-knit oak frames and the fruit provide backbone and structure to conclude in a long rich finish.

**R280**



# Wine list - continued

## **Piccini Chianti DOGC**

A grape varietal of 90% Sangiovese, 5% Canaiolo, 5% Ciliegiolo. From the region of Chianti in Tuscany, Italy, a clear ruby with a pronounced garnet sheen. Smells of rust on the nose, then blackberry and cherry, quite ripe. Seems quite diffuse on the palate, little fruit, grippy, slightly drying tannins in the finish.

**R250**

## **Tormaresca Neprica Primitivo IGT**

From the region of Puglia in the south of Italian Peninsula, a red wine made of 100% Primitivo grapes. Red fruit, black cherries, with hints of candied fruit and liquorice as well. Soft in its initial sensations, supple tannins and structured. Well sustained by a balanced freshness.

**R300**

## **Villabella Bianco di Custoza DOC**

A blend of Garganega, Trebbiano, Trebbianello, Chardonnay and White Pinot from the hills around Lake Garda near the city of Verona, Northern Italy. The unique terroir gives a brilliant straw yellow wine, crossed by lively green reflections. It has fresh aromas of flowers (linden, wisteria, acacia) and fruits (apple, pineapple, peach). The taste is dry, with a good structure and inviting freshness, renewing on the palate the pleasantness of the floral and fruity sensation.

**R250**

## **Masottina Prosecco Collezione 96 DOC**

This Prosecco Brut from Treviso, Northern Italy is produced from 100% Glera grapes which are white vinified at a controlled temperature of 15-18 degrees C. The wine ages in bottle for a month before distribution. Peppy and elegant, with fine persistent bubbles, this wine has a fruity hit of fresh citrus, apple and pear along with white floral notes.

**R350**



# Spirits

Klipdrift Export	<b>R25</b>
Klipdrift Premium	<b>R27</b>
Richelieu	<b>R27</b>
Hennessy	<b>R60</b>
Ballantynes	<b>R27</b>
Bell's	<b>R27</b>
J&B Rare	<b>R27</b>
Johnny Walker Black Label	<b>R47</b>
Jack Daniels	<b>R32</b>
Jameson	<b>R45</b>
Jameson Stout	<b>R50</b>
Monkey Shoulder	<b>R45</b>
Southern Comfort	<b>R25</b>
Smirnoff 1818 Vodka	<b>R25</b>
Beefeater	<b>R35</b>
Malfy Gin	<b>R45</b>
Hendrick's Gin	<b>R45</b>
Inverroche Gin	<b>R45</b>
Monkey 47 Gin	<b>R65</b>
Captain Morgan	<b>R29</b>
Red Heart Rum	<b>R29</b>
Spice Gold	<b>R27</b>
Havana Club 3 yrs	<b>R33</b>
Jaegermeister	<b>R33</b>
Jose Cuervo Gold Tequila	<b>R33</b>
Amarula	<b>R24</b>
Cactus Jack	<b>R20</b>
Sour	<b>R20</b>
Old Brown Sherry	<b>R20</b>
Amaretto	<b>R50</b>
Brotto Grappa Veneta	<b>R53</b>
Brotto Grappa di Ruta	<b>R55</b>
Limoncello	<b>R50</b>



# Cocktails

## **APEROL SPRITZ**

**R80**

Aperol, Soda, Sparkling Wine

## **CAMPARI SPRITZ**

**R80**

Campari, Soda, Sparkling Wine

## **CAMPARI SODA**

**R80**

Double Campari, Soda

## **NEGRONI**

**R85**

Campari, Gin, Martini Rosso

## **AMERICANO**

**R85**

Campari, Martini Rosso, Soda

## **DI SARANNO FIZZ**

**R85**

Amaretto, Fresh Lemon, Soda

## **JUG OF SANGRIA**

**R180**

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# Breakfast

**SERVED  
SATURDAY AND SUNDAY  
9:00 - 11:30AM**

## **TOASTED CIABATTA** (1 slice)

2 scrambled/fried eggs **R70**

2 scrambled eggs with crumbly feta **R90**

Creamy brown mushrooms and Pecorino shavings **R110**

Mince, Mozzarella and 1 fried egg **R110**

Nutella **R45**

## **ENGLISH BREAKFAST**

3 slices bacon, 2 eggs, fried cherry tomatoes, fried brown mushrooms, wors and 1 slice of toasted ciabatta **R110**

## **FRENCH TOAST**

Croissant French toast with syrup and cream **R60** (Add Nutella **R15**)

Ciabatta French toast with 3 slices of bacon and syrup **R80**

Brulee French toast, fried banana, Pecan nuts, syrup and cream **R95**

## **CROISSANT**

with a dusting of icing sugar and Cappuccino/Cafe latte/coffee **R55**

with Fior di latte Mozzarella, tomato slices and basil **R80**

with prosciutto, Fior di latte Mozzarella and rocket **R90**

Plain croissant **R35**

## **OMELETTE** served with 1 slice of toasted ciabatta

3 egg Omelette with Mozzarella **R80**

add fried brown mushrooms **R18**

add 3 slices bacon **R25**

add 3 slices prosciutto **R35**

## **SOMETHING ELSE**

Plain yogurt and muesli **R65**

Shakshuka - 2 eggs poached in a fragrant and spicy tomato sauce, served with 1 slice of ciabatta **R95**

Flapjack stack served with cream and syrup **R70** (Add Nutella **R15**)