

WINE LIST



WHITE

Bubbles

Tradizione Zardetto – Prosecco R540
Citrus | Apricot | Tropical Fruit

L'Avenir Pinotage Brut Rose – Cap Classique R520
Apple | Grapefruit | Brioche

Leopards Leap Culinaria – Cap Classique R430
Citrus | Apple | Red Berry

Stellenrust Chenin Spumante – Sparkling R250
Apple | Peach | Lime

Sauvignon Blanc

Diemersdal R215
Tropical Fruit | Fig | Gooseberry

Tokara R250
Lime Blossom | Passion Fruit | Cape Gooseberry

Saronsberg R240
Tropical Fruit | Gooseberry | Grass

Leopards Leap R170
Gooseberry | Passion Fruit | Granny Smith Apple

Chenin Blanc

Ken Forrester Petit R170
White Peach | Tropical Fruit | Kiwi

Warwick First Lady R225
Citrus | Stone Fruit | Floral

Chardonnay

Tokara R280
Lime | Roasted Lemon | Ginger

Compagniesdrift R190
Pear | Apricot | Lemon

Rose

Protea R185 (by Antonji Rupert)
Citrus | Strawberry | Cherry

De Grendal R200
Pomegranate | Raspberry | Grapefruit

White Blends

Haute Cabriere R230
White Peach | Red Berry | Litchi

Ken Forrester Natural Sweet R170
Ripe Melon | Tropical Fruit | Floral

GLASS

Leopards Leap (Sauv/Blanc) R65
Ken Forrester Natural (Sweet Rose) R65
Protea Rose (Dry) R70
Ken Forrester Petit (Merlot) R65
Protrea (Cab/Sauv) R70
Ken Forrester Petit (Pinotage) R65

Pair with

VALPRÉ

WINE LIST



RED

Merlot

Ken Forrester Petit R170
Raspberry | Black Cherry | Plum

Le Bonheur R270
Ripe Cherry | Black Current | Cedarwood

Cabernet Sauvignon

Tokara R310
Bramble | Berry Coulis | Tabacco

Protea R180 (by Antonji Rupert)
Blackberry | Plum | Cigar Box

Shiraz

Saronsberg Provenance R280
Red Berry | Floral | Pepper

Tokara R320
Wild Berry | Baking Spice | Smokey Charcuterie

Pinotage

Ken Forrester Petit R170
Mulberry | Plum Pudding | Cherry

L'Avenir Horizon R330
Cherries | Raspberries | Dark Chocolate

Red Blends

W.O. Swartland Great Heart R280
Plum | Mulberry | Black Pepper

Le Bonheur Prima R270
Cigar Tobacco | Cherry | Plum

Terra Del Capo Arne R360
Black Cherry | Plum | Spice

Diemersdal Private Collection R460
Black Cherry | Red Fruit | Dark Chocolate

Pair with **VALPRÉ**

STARTERS



Burrata Caprese - R135

Creamy burrata, tomato, fresh basil
& olive oil

Springbok or Bresaola Carpaccio - R155

Thinly sliced cured meat, rocket, Grana Padano
& roasted peppers

Panino Cabullo - R130

Italian meatballs, Parmagiano, toasted artisan panini

Panino Trastevere - R135

(Contains Nuts).

Stracciatella, mortadella & crushed pistachio, toasted artisan panini

Tavola Contadina (For Two) - R275

Selection of Italian meats and cheeses, roasted peppers, olives,
cherry tomatoes & artichokes
Served with panini

Scarpetta Salad - R120

(Contains Nuts).

Lettuce, rocket, cherry tomatoes, onion, olives,
crushed pistachio & stracciatella

Conchiglia Adriatica - R195

Shrimps, Prawns and Crayfish in a creamy garlic Parmigiano sauce and
finished with toasted breadcrumbs.

MAINS



CHOICE OF ONE SIDE WITH ANY MEAL

Cotolette

Veal- R195

Chicken -R175

Lightly crumbed Veal or chicken Schnitzel, creamy cacio e pepe sauce

Veal Involtini – R240

Veal filled with Fontina and Black Forest ham, served with tomato sugo

Melanzane Rustica – R180

Baked brinjal, tomato sugo, Salciccia, Parmigiano and mozzarella

Pollo al Forno – R185

Baby chicken, peri-peri or lemon, garlic and rosemary

Pollo Scarpetta – R175

Chicken breasts, sun-dried tomatoes, bacon, peas and light cream

Grilled Yellowtail – R260

Creamy limoncello and Lemon pesto with Capers

King Prawns – R285

Creamy limoncello and Lemon pesto

Lamb Chops – R340

Grilled lamb cutlets with rosemary and lemon

Bistecca al Forno

Grilled with olive oil, balsamic vinegar, chilli,
garlic and black pepper

Sirloin – R230

T-Bone – R260

SIDES | CONTORNI – R45

Roasted potatoes with rosemary and olive oil

Vegetable of the day

Chips or Savoury Rice

Pantesca salad (Sicilian salad)

Greek salad

PASTA



Spaghetti al Sugo – R135

Classic Neapolitan sauce, fresh basil

Fusilli Trapanese – R165

(Contains Nuts)

Sundried tomatoes, toasted almonds, Pecorino Romano and basil

Farfalle Boscaiola – R170

Variety of mushrooms, saliccia, onion, cream, Parmigiano and parsley

Fettuccine Genovese – R160

Basil pesto, potatoes, green beans and Parmigiano

Penne Pizzaiola – R160

Neapolitan sauce, black olives, capers and roasted peppers

Paccheri Della Casa – R180

(Contains Nuts)

Cherry tomatoes, Burrata, bacon, broccoli and garlic
finished with pistachio's

Rigatoni all'Amatriciana – R175

Neapolitan sauce, bacon and Pecorino Romano, oven baked

Conchiglioni Tricolore – R175

Spinach and ricotta filled pasta shells, Neapolitan sauce and Parmigiano
Finished in the pizza oven

PIZZA



Margherita – R125

Napoletana sauce and mozzarella

Con Carne – R180

Ham, salciccia, spicy chorizo and spicy salami

Carbonara Pizza (Bianco) – R170

Mozzarella, pancetta, crispy bacon and egg yolks

Calzone Parmigiana – R170

Grilled brinjal, Napoletana sauce, Parmigiano, mozzarella and basil

Inferno – R165

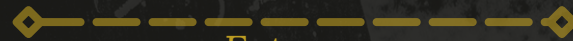
Spicy salami, spicy chorizo, olives and chilli

Pizza Del Giardino (Bianco) – R180

Mushrooms, roasted artichokes, roasted peppers, olives, Avo & Black Forest ham

Ai Formaggi – R175

Mozzarella, Gorgonzola, Pecorino Romano and Fontina



Extras

Cheeses – R40 each

Mozzarella • Gorgonzola • Pecorino Romano • Fontina •
Parmigiano • Straciatella

Meats & Protein – R45 each

Bacon • Black Forest Ham • Ham • Italian Sausage (Salciccia) • Pancetta • Spicy Salami • Spicy Chorizo

Vegetables & Herbs – R30 each

Artichokes • Avo • Roasted Peppers • Brinjals • Mushrooms • Cherry Tomatoes • Rocket • Onion •
Garlic • Basil • Capers • Pineapple

Dessert

Cake of the day (ask your waitron)

Dessert of the week (ask your waitron)