

MEZZA
LUNA
CAFFÈ



Served from 7am - 12pm daily

BREAKFAST

Farmhouse Breakfast Two free-range eggs, crispy bacon, pork sausages, sautéed mushrooms, grilled tomatoes, and toast.	130
Smashed Avo Creamy smashed avo on toast, with olive oil, lemon, feta. Add free-range egg +R10 Add smoked salmon +R60	80
Baked Italian Eggs Two free-range eggs baked in a spiced Napoli with bell peppers, onions, garlic, and paprika.	90
Eggs Benedict Poached free-range eggs, English muffin halves, and hollandaise sauce, with your choice of hickory ham or bacon. Change to smoked salmon +R60	95
French Toast Croissant dipped in cinnamon-vanilla batter and topped with fresh berries, whipped cream, and maple syrup.	80
Granola Bowl Seasonal fruit, homemade granola, yoghurt and honey.	95
Breakfast Wrap Scrambled eggs, bacon, tomato, rocket, chipotle mayo.	85
Breakfast Croissant A toasted croissant with filling of your choice: Scrambled egg, bacon, rocket +R60 Smoked salmon, cream cheese, capers, dill +R110	35

Served from 12pm - 5pm daily

LUNCH

Prawn & Calamari Salad

Prawns, calamari, avo, rocket, dried chilli, cucumber, lemon & herb dressing

135

Hake & Chips

Pan-fried hake fillet cooked in a white wine & caper sauce

110

Chicken Prego & Chips

Two chicken fillets basted in prego sauce on a Portugese roll

95

Chicken Parmigiana Panini

Crispy breadcrumbed chicken, mozzarella, and parmesan on a toasted panini

135

Steak Panini

Sliced beef, shoestring fries, rocket, mushroom sauce and parmesan

165

Napoletana Pasta

Neapolitan sauce, fresh basil, and garlic

85

Mezza Pesto Pasta

Fresh pasta, homemade pesto, chicken, cherry tomatoes

95

Margherita Pizza

Tomato, mozzarella, basil

90

Regina Pizza

Tomato, mozzarella, hickory ham, mushroom

120

La Bella Pizza

Tomato, mozzarella, bacon, avo, feta

145

COFFEE

Espresso Single	25
Americano	30
Cappuccino	35
Latte	40
Dirty Chai	40
Mocha	45
Iced Coffee	50

NOT COFFEE

Chai Latte	30
Ceylon / Rooibos Tea	30
Matcha Latte	55
Peanut Butter Smoothie	65
Berry Smoothie	65
Fresh Green Juice	50
Orange Juice	35
750ml Still/Sparkling Water	40
Homemade Rooibos Iced Tea	45



from our family to
yours...





ANTIPASTI

Grilled Halloumi Grilled halloumi with a squeeze of fresh lemon	85
Arancini Balls Crisp panko-crumbed Bolognese balls stuffed with melted mozzarella on Neapolitan sauce	85
Chicken Livers Grilled chicken livers, chorizo, and chilli cooked in a creamy sauce, served with toasted ciabatta	85
Classic Snails Prepared in a traditional creamy garlic and parsley butter, served with toasted ciabatta	95
Grilled Calamari Tender calamari tubes and squid heads grilled in a lemon-parsley butter	95
Fried Calamari Lightly fried until golden brown and served with a side of chipotle mayo	95
Carpaccio di Manzo Thinly sliced beef topped with pecorino shavings, capers and rocket, drizzled in extra virgin olive oil and balsamic glaze	125
Pork Duo Tender pork fillet wrapped in crispy bacon, oven-roasted in a rich marsala mustard glaze, served with toasted ciabatta	125
Formaggio Pizza Bread Freshly baked with, oregano, olive oil, garlic, rosemary, mozzarella and feta	85
Caprese Fior di Latte, fresh basil, tomato, dressed with extra virgin olive oil, balsamic glaze and a sprinkle of flaky salt	125

12% gratuity will be added to tables of 10 or more

INSALATE

Traditional Greek

Tomato, cucumber, feta, olives, onion, capers, green peppers and oregano, dressed in extra virgin olive oil and balsamic vinegar (no lettuce)

105

Lettuce & Parmesan

Crisp cos lettuce, parmesan shavings, crushed cashews and croutons, drizzled with an olive oil and lemon dressing

95

Crispy Bacon & Avo

Crispy bacon, avo, feta, tomato, red onions, peppers and croutons, served on a bed of crisp greens with Caesar dressing

150

Caesar Salad

Crispy bacon, cherry tomatoes, cucumber, anchovies, parmesan shavings, croutons and Caesar dressing, topped with a boiled egg and served on a bed of cos lettuce.

Add chicken R25 / Add prawns R60

125

Crumbed Chicken

Golden-crumbed chicken strips with creamy avo, sweet peppadews, cherry tomatoes, red onion, feta, and crunchy croutons, served on crisp cos lettuce with a zesty lemon-herb dressing

155

PASTA

Gluten Free Pasta +R15

Vegan Cheese +R15

Mezza Luna

Half-moon pasta pockets filled with the chef's selection of the day.

145

Kindly enquire with your server for today's filling.

Napoletana

Neapolitan sauce, fresh basil, and garlic

85

Arrabiata

Neapolitan sauce, fresh basil, garlic and chilli

90

Basil Pesto

Tossed in homemade basil pesto

90

Aglio e Olio

Fettuccine, garlic, chilli, olive oil

Add chorizo and calamari +R65

85

Alfredo

Hickory ham, mushrooms, parmesan and cream

135

Bolognese

A mix of beef & pork mince, slow cooked and reduced in red wine and Neapolitan sauce

125

Traditional Carbonara (no cream)

Guanciale & free-range eggs finished with parmesan and black pepper

160

Lasagne

Homemade beef lasagne baked to perfection in our wood-fired oven

170

Bistecca Pasta

Seared beef strips, mushrooms, roasted peppers, green peppercorns and parmesan cooked in a creamy sauce

185

Pesca Napoli

Deshelled prawns and calamari cooked in a Neapolitan and cream sauce

215

RISOTTO

Con Funghi

Creamy mushroom risotto with truffle oil and fresh herbs

150

Portofino

Prawn and chorizo cooked in a white wine and cream sauce

195

Pollo Verde

Creamy chicken risotto with pea purée

175



12% gratuity will be added to tables of 10 or more

PIZZA

Gluten free base +R15

Vegan Cheese +R15

Margherita

Tomato, mozzarella, basil

90

Regina

Tomato, mozzarella, mushroom, hickory ham

120

Hawaiian

Tomato, mozzarella, hickory ham, roasted pineapple

110

Salami

Tomato, mozzarella, salami, chilli oil

135

Quattro Stagioni

Tomato, mozzarella, hickory ham, mushrooms, artichoke, olives

140

Vegetarian

Tomato, mozzarella, artichoke, green pepper, onion, olives

115

La Mia

Tomato, mozzarella, prosciutto, rocket, parmesan shavings

165

Di Manzo Pizza

Tomato, mozzarella, beef strips, red onion, mushroom, avocado

160

Meat Lover

Tomato, mozzarella, bacon, hickory ham, salami

145

B&B

Tomato, mozzarella, bacon, banana, garlic

135

La Bella

Tomato, mozzarella, bacon, feta, avocado

145

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MORE PIZZA

Polla Fresca

Tomato, mozzarella, chicken, feta, avocado

145

Dino's

Tomato, mozzarella, brie, cranberry, bacon, rocket

160

Mexicana

Tomato, mozzarella, Bolognese, onion, green pepper, chilli

135



SECONDI

with a complimentary side of your choice

Chicken Limone	145
Juicy chicken fillet simmered in a fresh lemon and cream sauce, finished with a touch of parsley	
Chicken Parmigiana	155
Crispy breadcrumbed chicken, layered with Neapolitan sauce, mozzarella, and parmesan, baked in our wood-fired oven until golden brown	
Beef Livers	175
Tender beef liver, gently grilled with bacon and onion	
Veal Marsala	195
Crumbed veal medallions in a marsala mushroom sauce	
Oxtail	245
Slow-braised oxtail cooked in a red wine and Neapolitan sauce	
Pork Belly	195
Rolled pork belly, wood roasted and served with braised carrots, fennel, and white wine sauce	
Lamb Shank	320
Slow-roasted lamb shank, braised in a rich red wine sauce and finished in our wood-fired oven	
Grilled Calamari	185
Tender calamari tubes, grilled in a zesty lemon butter and parsley sauce	
Fried Calamari	185
Golden-fried calamari tubes, served with a side of chipotle mayo	
Baby Kingclip	320
Wood-roasted baby kingclip in a white wine lemon butter sauce on a bed of wilted spinach	

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BISTECCA

with a complimentary side of your choice

800g T-Bone Fiorentina to Share (two sides)

450

200g/300g Fillet

230/270

250g/350g Sirloin

195/235

300g Ribeye

290

Pepper Sauce

35

Mushroom Sauce

35



SIDES

Roasted Veg

45

Zucchini Fries

35

Mashed Potato

45

Pasta

50

Side Greek

60

Skinny Fries

35

Risotto

60

12% gratuity will be added to tables of 10 or more

DESSERT

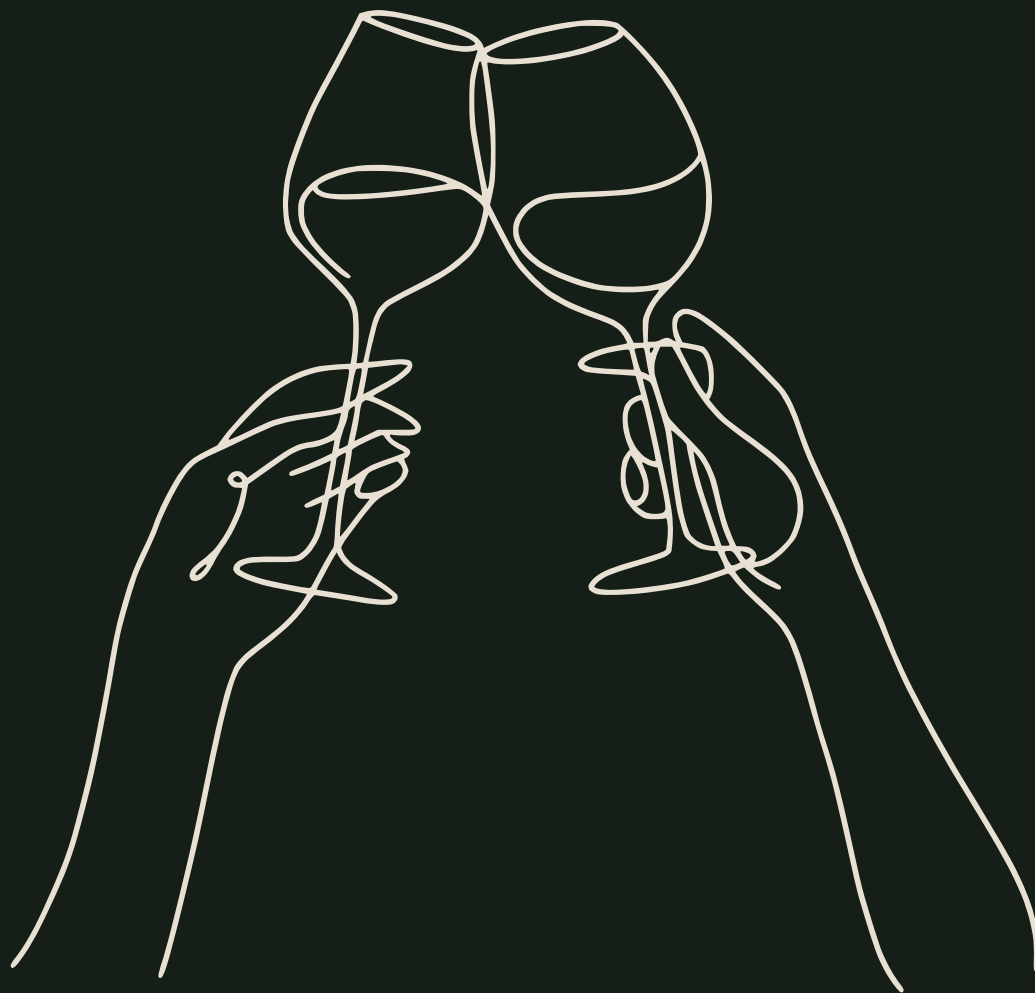
Tiramisu	90
Baked Cheesecake	95
Malva Pudding	75
With homemade custard or vanilla bean gelato	75
Creme Brûlée	80
Gelato	60
Affogato	

KIDDIES

Penne Alfredo	65
Hickory ham, cream, and parmesan	
Bolognese	60
Beef and pork mince cooked in a tomato sauce	
Chicken Strips	75
Crumbed chicken strips served with skinny fries	
Margherita Pizza	65
Tomato & mozzarella	
Hawaiian Pizza	75
Tomato, mozzarella, hickory ham, roasted pineapple	
Ham Pizza	85
Tomato, mozzarella, hickory ham	

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DRINKS LIST



WHITE WINES

Bubbly

Cinzano Pro Spritz Brut (Italy)	65 / 250
Pierre Jourdan Brut / Rosé (Franschoek)	95 / 460
Moët & Chandon Brut NV (France)	1400

Chenin Blanc

Ken Forrester Petit (Stellenbosch)	70 / 200
Cederberg (Clanwilliam)	265
Cape of Good Hope Riebeeksrivier (Swartland)	350

Sauvignon Blanc

Diemersdal (Durbanville)	85 / 240
Paul Clüver Village (Elgin)	100 / 300
Diemersdal Reserve (Durbanville)	390
Springfield Life From Stone (Robertson)	360
Waterford Pecan Stream (Stellenbosch)	295

Chardonnay

Diemersdal [Unwooded] (Durbanville)	85 / 240
Paul Clüver Village [Wooded] (Elgin)	390

Rosé

Diemersdal (Durbanville)	85 / 240
La Motte (Franschoek)	300
Waterford Rose Mary (Stellenbosch)	370

White Blends & Others

Haut Cabriere Pinot Noir/Chardonnay (Franschoek)	95 / 290
Ken Forrester Petit Natural Sweet (Stellenbosch)	70 / 200
Buitenverwagting Buiten Blanc (Constantia)	210

RED WINES

Merlot

Durbanville Hills (Durbanville)	75 / 220
Diemersdal (Durbanville)	360

Pinotage

Beyerskloof (Stellenbosch)	90 / 260
Diemersdal (Durbanville)	350

Shiraz

Guardian Peak (Stellenbosch)	90 / 270
Saronsberg Provenance (Tulbagh)	325
Diemersdal (Durbanville)	360

Cabernet Sauvignon

Guardian Peak (Stellenbosch)	90 / 270
Springfield Whole Berry (Robertson)	410
Diemersdal (Durbanville)	350
Tokara (Stellenbosch)	375

Red Blends & Others

Paul Clüver Village Pinot Noir (Elgin)	120 / 360
Diemersdal Cabernet Sauvignon/Merlot (Durbanville)	85 / 245
Rupert & Rothschild Classique (Franschoek)	480
Waterford Pecan Stream Pebble Hill (Stellenbosch)	105 / 300
Meerlust Red (Stellenbosch)	560
Vilafonté Seriously Old Dirt (Stellenbosch)	580

COCKTAILS

Bloody Mary	95
Smirnoff 1818 Tamarind, Tomato Cocktail, Spices	
Paloma	90
El Jimador Tequila, Grapefruit, Lime, Soda	
Grapefruit G&T	85
Gordon's Gin, Grapefruit Juice, Grapefruit Tonic	
Hendricks Perfect Serve	105
Hendricks Gin, Cucumber, Tonic	
Watermelon Gin Bull	90
Gordon's Gin, Red Bull Watermelon	
Aperol Spritz	90
Aperol, Cinzano Pro Spritz, Soda	
Limoncello Spritz	90
Limoncello, Cinzano Pro Spritz, Soda	
Woodford's Old Fashioned	100
Woodford Reserve, Bitters, Gomme Syrup	
Negroni	85
Campari, Cinzano Vermouth, Gordon's Gin	
Broken Negroni	90
Campari, Cinzano Vermouth, Cinzano Pro Spritz	
Sour Monkey	95
Monkey Shoulder, Lemon, Gomme Syrup, Egg Whites	
Spicy Skinny Bitch	80
Smirnoff 1818 Tamarind Vodka, Chilli, Lime, Soda	
Siesta	90
El Jimador Tequila, Campari, Grapefruit, Lime	



BEER & SPIRITS

Beers & Ciders

Stella Artois Draught	60
Castle Lite / Double Malt	40
Corona Extra / Corona Cero	50
Corona / Corona Cero Bucket (4)	150
Stella Artois	40
Heineken / Heineken 0.0	45
Savanna (Dry / Lite / Zero)	50
Brutal Fruit (Ruby Apple / Strawberry Rouge / Lichi Seché)	40
Flying Fish Lemon	45

Vodka

Smirnoff 1818 / Smirnoff Tamarind	30
SKYY / SKYY Citrus	35
Cîroc	45
Belvedere	55

Gin

Tanqueray London Dry	30
Hendricks London Dry	45
Malfy (Originale / Rosa / Arancia)	40
Inverroche Amber	48
Gordon's London Dry	25

Rum

Bacardi White	30
Captain Morgan Dark Rum	30
Captain Morgan Spiced Gold	25

SPIRITS

Brandy & Cognac

Klipdrift	25
Klipdrift Premium	30
Hennessey VS	55

Tequila

El Jimador Blanco / Reposado	40
Herradura Reposado / Anejo	85
Don Julio Blanco / Reposado	75 / 95

Whisky

Johnny Walker Red	30
Johnny Walker Black	45
J&B	30
Monkey Shoulder	45
Tullamore Dew	35
Woodford Reserve Bourbon	50
Jack Daniels	35
Gentleman Jack	40
Glenmorangie Triple Cask Reserve	60
Glenmorangie Original	65
Benriach 12yr	55

Liquers & Digestif

Jagermeister	35
Dalla Cia Grappa	50
Homemade Limoncello	45
Amarula	30
Frangelico	30
Disaronno Amaretto	40
Kahlúa	30

SOFT DRINKS

Coke / Coke Zero / Sprite Zero / Crème Soda	32
Lemonade / Ginger Ale / Soda / Tonic Water / Dry Lemon	28
750ml Water (Still / Sparkling)	48
Appletiser / Grapetiser	48
Red Bull (Original / Watermelon)	45
BOS Ice Tea (Lemon / Peach)	40
Juices (Orange / Cranberry / Pineapple / Fruit Cocktail)	30

HOT BEVERAGES

Americano	30
Cappuccino	35
Red Cappuccino	40
Espresso (SNG / DBL)	25 / 30
Caffé Latte	40
Chai Latte	45
Macchiato (SNG / DBL)	30 / 35
Tea (Ceylon / Rooibos)	25
Hot Chocolate	45
Speciality Coffee (SNG / DBL)	65 / 75
Irish Whisky / Amarula / Frangelico / Kahlúa	



Connect with the Mezza Luna Family

Facebook: @MezzaLunaDurbaville

Instagram: @mezzaluna.dville

Website: www.mezzaluna.co.za

Dineplan: www.dineplan/restaurants/mezza-luna



OUR COLLECTION

est. 2025

**MEZZA
LUNA**

**MEX
-Si-
CAN** **TASTE
THE FIESTA**