



# RISERVA REALE



## Dinner Menu

### Starters

**Butternut panzerotti – R105**

Butternut panzerotti, served with Sage, butter and cream sauce.

**Burrata (sharing portion) – R150**

Balsamic roasted tomatoes, fresh basil / rocket and garlic bruchetta.

**Salmon Crudo – R130**

Fresh Salmon slices, served with crispy spring onion, lime dressing and fresh chilli.

**Beef Tatare – R120**

Done the traditional way.

**Gnocchi Blue – R105**

Tossed in a burnt butter sauce, creamy blue crumble and citrus caramelised seeds.

### Mains

**Mediterranean Fish – Fish of the day – R175**

Grilled on a bed of oven baked tomato, olive and caper concasse, dressed with a light dill and lemon dressing, topped with gremolata and feta.

**Impala Ragu – R185**

Slow cooked impala in a black berry and red wine sauce, served with creamy polenta and pickled red cabbage.

**Mushroom Risotto – R185**

Creamy Arboria Rice with mixed mushrooms, white wine, thyme and Parmigiano

**Beef Reale – R210 (250g) R260 (350g)**

Rare roasted Picanha beef rump served with potato confit, pea puree and carrots.

**Chicken Pasta – R152**

Grilled chicken breast with Sun-dried tomato and parmesan cream served on a tagliatelle nest.

**Lamb Rack – R186**

3 chop rack, crusted in herbs, served with garlic potato, Broccoli and jus

### DESSERT BAR

**Limoncello tiramisu – R75**

A blend of traditional and citrus flavours

**Apple and Pear Crumble with basil sorbet – R80**

A fresh and delicious end to the evening

**Lindt chocolate Mousse – R80**

Decadent chocolate tart, served with a rich brandy and berry syrup

**Gelato trio – R75**

