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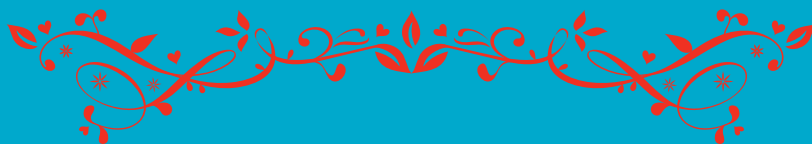


asa Labia is the original home of Prince Natale Labia, the first Italian Ambassador to South Africa. A man as passionate about his homeland Italy as he was about South Africa, the country of his wife and children. We at Casa Labia Café have combined the best of Italy's cuisine with the best of South Africa's produce and passion... The concept was born from a collaboration between Antonia Labia Hardres-Williams (Director - Casa Labia) and well-known Capetonian foodie, Judy Badenhorst. Judy works closely with the café, changing the menus seasonally and using fresh, organic produce, some even from Clyfford's vegetable garden at Casa Labia.

Casa Labia Café is committed to sustainable business practices, quality organic meat, fresh seasonal fruit and vegetables, home-baked breads and cakes, and to providing visitors with an inspiring experience. Growing on the slopes behind the house is a small vineyard and olive grove, the fruit of which we look forward to sharing with you soon.

We invite you to relax and enjoy and remind you that whilst we do our best in the kitchen to get your lunch out quickly, sometimes good food is worth a little wait...

With best wishes from the Casa Labia Café team...



*Casa Labia*

CULTURAL CENTRE

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*Casa Labia*

CAFÉ



SUMMER MENU

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# BREAKFAST, BRUNCH & TEA MENU

(10:00 - 16:00 Tuesday - Thursday / 9:00 - 16:00 Friday - Sunday)

- A Homemade Scone served with jam, cheese & fresh cream R27
- A Homemade Muffin served with jam & cheese R27
- Toasted Sweet Potato Bread with Fontina Cheese & Tomato served with a green side salad R42
- Caramelized Banana Pancakes with crème fraiche & seasonal berries R42
- Yoghurt Panacotta with fresh fruit & homemade granola R56
- Toasted Croissant with scrambled eggs, baby tomatoes & crispy pancetta topped with wild rocket R60
- Eggs Pavarotti with poached eggs, spinach, pancetta & a red pepper Hollandaise sauce on sweet potato toast R84
- Full Italian breakfast with eggs, pancetta, pork sausages, mushrooms, and oregano infused cherry tomatoes, potato croquettes & sweet potato toast with preserves R86

## LUNCH MENU

(12:30pm - 15:30pm Tuesday - Sunday)

### STARTERS

- Soup of the Day SQ
- Melanzane Parmigiano R65
- Uncle Lu's Linguini - fresh tomato & basil sauce with a hint of chilli  
Starter R45 Main R68
- Antipasti with Bocconcini with tomato & basil, Gorgonzola, Prosciutto, Salami Milano, grilled peppers, caponata & marinated brinjals R75
- Caramelized Onion, Goat's cheese & Olive Tart  
with a small green side salad R72
- Mussel Bowl - fresh mussels in a white wine & garlic sauce  
Starter R60 Main R95

### SALADS

- Roasted Italian Vegetable Salad  
with fresh tomato dressing & toasted pumpkin seeds R65
- Lentil & Walnut Salad with celery, feta, pancetta, baby beetroot & rocket R72
- Casa Labia Caesar Salad with a poached egg, pancetta, grilled free range chicken breast, homemade Caesar dressing, white anchovies & crispy garlic bruschetta R115
- Summer Salad of roasted Mediterranean vegetables, rare fillet of beef, rocket, parmesan shavings & a mustard dressing R115

## MAINS

- Savoury Tart of the Day with side salad R75
- Homemade Pasta of the Day SQ
- Pasta Primavera - fresh pasta with courgettes, peas & asparagus R75
- Casa Labia Hamburger with mozzarella, mushrooms & basil served with croquettes R75
- Spinach & Ricotta Pancakes served with gorgonzola sauce & roasted pine nuts R78
- Line Fish of the Day served either with a mixed green salad or on spicy lentils with crispy red onions R140
- Sirloin Steak served with chilli pesto, an artichoke & walnut cream & potato croquettes R145



## SANDWICHES

- Open Vegetable Sandwich with roasted red & yellow peppers, grilled tomato, marinated aubergine, salsa rosso & caper mayonnaise served with crispy sweet potato curls R60
- Casa Labia Club Sandwich on Homemade toasted sweet potato bread with free range chicken breast, fontina cheese, caramelized onions, salami, avocado (when in season), fresh tomato & olive mayonnaise served with crispy sweet potato curls R94



## DESSERTS

- Casa Labia Crème Brûlée R45
- Belgian Chocolate Brownies with NICE chocolate ice cream R52
- Heart Shaped Amaretto Semi-Freddo served with seasonal berries R54
- Espresso Affogato with a shot of Grappa & Biscotti R62
- Cake of the Day SQ

*Please respect other diners and exercise discretion when using your cell phone in the Café*

*No split bills - No cheques accepted - Cash and Credit Cards accepted*

*10% service fee will be added to the final bill for 8 or more guests*

*Please note: Due to the nature of our small kitchen some dishes may take some time to prepare, we apologise for this & invite you to enjoy the time in this beautiful setting with a glass of wine*

