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FOOD





GRAPPA


Dalla Cia Cabernet Merlot Reserve	R 35
Brotto Ruta	R 30
Nonino Riserva Antica Cuvée	R 95
Nonino Tradizionale	R 30
Nardini Riserva	R 40
Nardini Bianca	R 40





PORT & SHERRY

Allesverloren Port	R 40
Cockburn's Special Reserve	R 40
DG No.1 Pale Dry Sherry	R 30
DG No.2 Medium Cream Sherry	R 30
DG Cape Ruby	R 30
KWV Medium Cream Sherry	R 30






STUZZICHINI

Selection of Local Italian Charcuterie Salami Flizetta, Coppa & Bresaola	R 110
Selection of Local Italian Style Cheeses Parmigiano Reggiano, 12 - Month Boerenkaas, Forest Phantom Cremona, Gorgonzola	R 125
Fried Green Olives Roasted Garlic	R 50
Zucchini Bruschetta Garlic, Olive Oil, & Goats Milk Cheese	R 60
Tomato Bruschetta Shallot, Garlic, Basil & Olive Oil	R 50

ZUPPE

Tuscan Tomato & Bread Soup	R 65
Minestrone, Italian Vegetable Soup	R 65
Tortellini, Chicken Broth & Spring Herbs	R 75





INSALATE

House Salad

R 75

Mixed Lettuce, Tomatoes, Carrots, Cucumber,
Parmigiano Reggiano, Pine Nuts, Lemon, Olive Oil & Sea Salt
(Add Avocado) **SQ**

Caprese

R 85

Tomatoes, Mozzarella, Italian Bread Croutons,
Basil, Olive Oil & Balsamic

Caesar Salad

R 80

Baby Gem Lettuce, Poached Egg, Croutons,
Parmigiano Reggiano & Caesar Dressing
(Add Pancetta) **R 40**
(Add Chicken) **R 40**



ANTIPASTI

Gnocchi

Wild Rocket Gnocchi, Parmesan & Bread Crumbs

R 65

Asparagus

Baked Ricotta, Asparagus Pesto, Grilled & Baked Asparagus

R 105

Beef Carpaccio

Wild Rocket, Parmigiano Reggiano,
Extra Virgin Olive Oil & Aged Balsamic

R 95

Calamari

Grilled Calamari, Parsley, Garlic, Green Chilli & Lemon

R 95

Mixed Fried Seafood

Prawns, Calamari, Sardines & Lemon

R 110

White Anchovies

Piquante Pepper, Shallot, Garlic Croutons & Olive Oil Vinaigrette

R 120

Mussels

Shallots, Garlic, Thyme, Lemon & Cream

R 80




PESCE

Grilled Tuna New Baby Potatoes & Italian Salsa Verde	SQ
Grilled Seabass Tomato, Roasted Fennel, Olives, Clams, Garlic & Thyme	R 200
Grilled Local Fish Olive Oil, Lemon & Parsley	R 165
Grilled Sole Potato Purée, Spinach & Caper Lemon Butter	R 205
Grilled Salmon New Baby Potatoes & Italian Salsa Verde	SQ

SIDES

Thin Cut Fries	R 25
Mashed Potatoes	R 25
New Baby Potatoes	R 25
Rice	R 25
Seasoned Vegetables	R 35
Side Salad	R 35



CARNE

Escalopes of Veal

Sage, New Baby Potatoes, Veal Jus & Lemon
(Add Prosciutto) **R 35**

R 185

Crumbed Veal

Lightly Panned Escalopes of Veal, Butter, Lemon & Capers

R 185

Slow Roast Chicken

Cooked in Tomato, Basil Potato Purée & Parmigiano Reggiano

R 110

Grilled Lamb Cutlets

Grilled Lamb Cutlets, Anchovy Butter
& Crushed New Baby Potatoes

R 180

Lamb Shank

Slow Red Wine Braised Lamb Shank

R 220

Sirloin

Shiraz Butter & Black Olive Sea Salt

R 155

Balsamic Fillet Tagliata

Tomato Confit, Rocket & Parmigiano Reggiano Pesto
& Balsamic Reduction

R 205

Grilled Fillet

- Olive Oil & Rock Salt
- Fresh Oregano, Wild Mushroom Vinaigrette & Porcini Sea Salt

R 195

R 215

PASTA

Aglie e Olio

Spaghetti, Olive Oil, Garlic & Chilli

R 75

Carbonara

Linguine, Smoked Bacon, Olive Oil,
Egg Yolk & Parmigiano Reggiano

R 95

Anchovy Linguine

Broccolini, Garlic, Chilli & Olive Oil

R 105

Lamb Ragù

Agnolotti Pasta & Lamb Shank

R 135

Butternut Ravioli

Browned Sage Butter, Parmigiano Reggiano & Bread Crumbs

R 95

Wild Mushroom Orzo

Shallots, Goat's Milk Cheese & Parmigiano Reggiano
(Add Pancetta) **R 40**

R 115

Risotto

Asparagus Risotto, Lemon & Parmigiano Reggiano

R 120



PIZZE

Margherita

Tomato, Buffalo Mozzarella & Basil

R 70

Bianco-Verde

Parmigiano Reggiano, Buffalo Mozzarella Olive Oil,
Green Olive & Fennel

R 105

Bianca

Mozzarella, Egg, Minced Italian Sausage & Spring Onion

R 115

Prosciutto

Tomato, Mozzarella & Prosciutto

R 120

Anchovy

Tomato, Mozzarella, Anchovy & Fresh Oregano

R 105





DOLCI

Panna Cotta

Vanilla, Lemon, Basil, Strawberries & Olive Oil

R 50

Tiramisu

Mascarpone, Coffee & Chocolate

R 65

Zabaglione

Coffee, Marsala, Orange & Finger Biscuit

R 75

Meringue

Vanilla, Cream & Chocolate

R 60

Sorbet

Selection of Sorbets

R 60

Semi Freddo

Passion Fruit, Raspberries & Oats

R 55

Tart

Chocolate, Salted Caramel, Hazelnuts & Ricotta

R 65

DESSERT WINE

Fleur du Cap Noble Late Harvest

R 45

Nederburg Edelkeur

R 40

Klein Constantia Vin De Constance

R 110

Delheim Edelspatz

R 65

