

MENU

GLI ANTIPASTI | TAPAS | STARTERS

I Crostini | grilled ciabatta bread with olive oil and:

Tomato Bruschetta (V)	46	Tomato, mozzarella, basil and anchovies	49
Parma ham and rucola	66	Ricotta, artichoke hearts and fresh mint Pesto (V)	58
Gorgonzola and walnuts (V)	65		

L'insalata Caprese | Sliced tomato and Fior di latte mozzarella ball with olive oil and basil (V) 73

La Caprese di Bufala | Sliced tomato and fresh Italian Buffalo milk mozzarella ball with olive oil and basil (V) 116

Le melanzane alla Parmigiana | Parmigiana style baked bringals with tomato, mozzarella, parmesan cheese and basil 84

Il carpaccio di salmone | Fresh salmon carpaccio with olive oil, lemon and fresh herbs 97

I calamari alla griglia | Lightly crumbed grilled Falklands calamari tubes and tentacles 79

Le gambas al ajillo | Pan fried prawns in their shells with tomato, garlic, chilli and olive oil 86

Il carpaccio di manzo | Traditional beef carpaccio with celery, mushrooms and Parmesan shavings with a lemon vinaigrette and truffle oil 89

Il vitello tonnato | Thinly sliced braised veal with a tuna, capers, anchovies, lemon and mayonnaise sauce 97

L'antipasto misto | A selection of cold meats and cheese served with toasted ciabatta bread and imported marinated vegetables 129

Lo steak tartarre | Raw minced beef with capers, anchovies, onion, egg and our secret sauce 77

LE INSALATE | SALADS

L'insalata alla "Pomodoro" Mixed green leaves with roasted baby tomatoes, parma ham, parmesan shavings and garlic croutons with a herb vinaigrette	95
L'insalata con pere e pecorino Mixed green leaves with pear, pecorino shavings and almonds with honey and truffle vinaigrette	85
L'insalata mista all'Italiana Green leaves with avo, baby tomatoes, robiola cheese, carrot shavings and mushrooms with a balsamico vinaigrette	89
L'insalata di rucola e pomodorini Rocket and green leaves, baby tomatoes and robiola cheese with balsamico vinaigrette	69
L'insalata caesar Cos lettuce, boiled egg, parmesan shavings, baby tomatoes and anchovy fillets with a mayonnaise, roasted garlic and anchovies vinaigrette	93
L'insalata nicoise Mixed lettuce with green beans, baby tomatoes, anchovies, capers, tuna, peppers and boiled egg with lemon vinaigrette	87
L'insalata col pollo Mixed green leaves with grilled chicken, avo, Italian artichoke hearts and pecorino shavings with a lemon vinaigrette	109
L'insalata col filetto Rocket leaves with grilled fillet, tomatoes and parmesan shavings with balsamico vinaigrette	129

LE PIZZE

Use Fior di latte Mozzarella add R37

Use Bufala Mozzarella (Imported) add R58

Wheat and gluten free base add R35

Banting carb-free base add R35

Focaccias

La focaccia | Plain focaccia with herbs and olive oil. Garlic optional (V) 38

La pizza povera | Focaccia with baby tomatoes, garlic and basil (V) 56

La pizza alla “Pomodoro” | Focaccia with fresh tomato slices, raw mozzarella and fresh basil (V) 77

Vegetarian

La pizza margherita | Tomato, mozzarella and fresh basil (V) 72

La pizza con gorgonzola, mozzarella e cipolla | Gorgonzola, mozzarella and onion 102

La pizza del’odissea | Tomato, mozzarella, feta, olives and caramelized onions 96

La pizza con zucca e Gorgonzola | Tomato, mozzarella, roasted butternut, gorgonzola cheese and caramelized onions 102

La pizza alla Fab | Pear and gorgonzola 99

La pizza con verdure alla griglia e grana | Tomato, mozzarella, roasted vegetables and parmesan shavings 99

With meat

La pizza Regina | Tomato, mozzarella, ham and mushrooms 95

La pizza quattro stagioni | Tomato, mozzarella, mushrooms, artichokes, olives and ham 99

La pizza Bolognese | Tomato, mozzarella and bolognese sauce 99

La pizza con salame e carciofini Tomato, mozzarella, Italian salame and artichokes	109
La pizza con parma e rucola Tomato, mozzarella, parma ham and fresh rocket	129
La pizza con salsiccia e pecorino Tomato, mozzarella, baby tomatoes, chorizo, pecorino cheese, capers and fresh basil (egg optional R6)	115
La pizza Laura Folded pizza with parma ham, fontina cheese and rosemary	120
Il calzone alla Napoletana Folded pizza with tomato, ham, ricotta, mozzarella and parmesan cheese	99
La pizza alla Fiorentina Tomato, mozzarella, spinach, bacon, egg and parmesan shavings	105
La pizza col pollo e pomodori secchi Tomato, mozzarella, grilled chicken, sun-dried tomatoes and garlic	102
La pizza col pollo e peperoni Tomato, mozzarella, grilled chicken, peppadews and avo	102
La pizza all'isolana Tomato, mozzarella, pineapple and cooked ham	89
La pizza con patate e pancetta Thinly sliced potatoes, bacon, fresh mozzarella, gorgonzola and rosemary	99
La pizza con peperoni e salsiccia Tomato, mozzarella, bell peppers, chorizo, ricotta and garlic	96
La pizza con ricotta, pancetta e pomodorini Tomato, mozzarella, ricotta, bacon, baby tomatoes, parmesan shavings and basil	98
With fish	
La pizza Siciliana Tomato, mozzarella, capers and anchovies	95
La pizza con Gamberi Tomato, mozzarella, prawns, garlic and chilly	134
La Pizza con salmone affumicato Tomato, mozzarella, smoked salmon, capers and mascarpone	121

I PRIMI | PASTA

Wheat and gluten free fettuccine add R25

Main Starter

Le tagliatelle con funghi porcini, panna, zafferano e whisky Home made egg tagliatelle with a creamy porcini mushroom, saffron and whisky sauce (V)	113	85
Le penne con gamberi, pomodoro e tequila Penne with prawn meat, fresh diced tomato, onion and tequila	119	89
Gli spaghetti allo scoglio Spaghetti with prawns, mussels and calamari in a tomato sauce	129	97
I tagliolini al salmone Home made egg tagliolini with a smoked salmon, mascarpone and chives sauce	119	89
Le penne alla crudaiola Penne with fresh baby tomatoes, olives, fior di latte mozzarella, olive oil and basil (V)	79	59
Le linguine al pesto Linguine with traditional genovese basil pesto, boiled potato and green beans (V)	105	76
Le linguine con ricotta, pomodoro e pancetta Linguine with fresh baby tomato, ricotta, bacon and basil	94	69
Gli spaghetti alla Carbonara Spaghetti with bacon, Parmesan cheese and egg	91	67
Le fettuccine con funghi, prosciutto e panna Fettuccine in a creamy mushroom and ham sauce (change to chicken R10)	96	71
Le tagliatelle al ragu Home made egg tagliatelle with traditional slow cooked veal and beef bolognese ragu	99	74
Gli spaghetti alla Napoletana Spaghetti with original napoletana tomato and basil sauce (V)	74	55
I ravioli di ricotta e spinaci Home made ravioli filled with ricotta cheese and spinach with napoletana sauce or butter and sage (V)	98	73
I ravioli di vitella Home made ravioli filled with veal served with a tomato and cream sauce	119	89
I ravioli di gamberi Home made ravioli filled with a prawn and basil mousse served with beurre-blanc sauce	137	102
Gli gnocchi di patate al Gorgonzola Home made potato gnocchi with gorgonzola cheese and walnuts (V)	104	75
Gli spaghetti con aglio, olio e peperoncino Spaghetti with garlic, olive oil, chili and parsley (V) (Anchovies optional)	66	49
La lasagna alla Bolognese Traditional home made Lasagna with veal Bolognese sauce and béchamel	109	
Il risotto del giorno Risotto of the day	SQ	

HAMBURGER | BURGERS

Our burger patties are home made with 250 grams of fresh lean minced beef and are served with a side of fried potato chips or green salad.

Burgers may be served in a bread bun or on lettuce leaves

Good old Burger Lettuce, tomato slice, onion	99
Pomodoro Marinated baby tomatoes, mozzarella, Pesto, caramelized onion and spicy balsamic reduction	117
Pancetta e Fontina Bacon, Fontina, caramelized onion and rocket	121
Pollo e Avo Chicken breast, avo, feta, caramelized onion and peppadews	116

I CONTORNI | SIDE ORDERS

Le patate fritte Fried potato chips	29
Le patate novelle saltate Crushed baby potatoes with parsley and extra virgin olive oil	29
Il pure di patate al basilico Basil potato mash	29
Il pure di zucca Butternut mash	29
Broccoli con aglio e olio Broccoli with olive oil and garlic	39
La Peperonata Yellow and red peppers with bringals and zucchini in a tomato based stew with basil	39
Le zucchine alla griglia Grilled zucchini with extra virgin olive oil	39
Gli spinaci al parmigiano Pan fried spinach with olive oil and Parmesan cheese	39
L'insalata verde Mixed green leaves with carrots, mushrooms and baby tomatoes	29
L'insalata di rucola Rocket leaves with robiola cheese and baby tomatoes	29

I SECONDI DI PESCE | FISH DISHES

All fish dishes are served with crushed baby potatoes except where otherwise indicated.
See side orders menu for additional sides

Il filetto di pesce alla griglia Grilled line fish fillet	179
La sogliola con timo e limone Pan fried sole with thyme, lemon and olive oil	168
Il salmone con capperi Grilled fresh salmon with a creamy white wine and caper sauce	210
Il filetto di pesce alla Livornese Line fish fillet in a light tomato sauce with olives, garlic and a touch of chilly	186
Il Kingklip al pesto di pomodoro Grilled kingklip with sun dried tomato pesto served with sautéed julienne vegetables	185
I calamari alla griglia Lightly crumbed grilled Falklands calamari tubes and tentacles	125
I gamberi all'aglio Grilled prawns with garlic, chilly and olive oil	189

I SECONDI DI CARNE | MEAT DISHES

All meat dishes are served with fried potato chips - See side orders menu for additional sides

La pailard di vitello a i ferri Grilled veal minute steak	147
La pailard di vitello al limone Veal minute steak with olive oil and lemon	155
La pailard di vitello con funghi e tartufo Veal minute steak with a creamy mushroom and truffle sauce	165
La cotoletta di vitello alla Milanese Crumbed veal minute steak fried in butter and sage	158
Il filetto al pepe verde Beef filet with creamy Madagascan green pepper sauce	185
Il filetto con rucola e grana Beef filet with rocket, parmesan shavings, baby tomatoes, olive oil and balsamic vinegar	185
La bistecca alla griglia Grilled 300 grams rump steak with garlic and herb butter	164
La bistecca alla Fiorentina Florentine style 700 grams super matured T-bone steak with olive oil and rosemary (Please allow 20 minutes for preparation)	227
Le costolette di maiale a i ferri 500 grams grilled pork chops	177
Le costolette di agnello a i ferri 350 grams grilled lamb chops with pesto and tomato sauce (Please allow 20 minutes for preparation)	178
Il petto di pollo al limone Grilled chicken breast with olive oil, rosemary and lemon	109
Il polletto alla diavola Butterflied whole baby chicken with herbs olive oil and lemon (Please allow 20 minutes for preparation)	129
Il petto di pollo con funghi e tartufo Pan fried chicken breast with a creamy mushroom and truffle sauce	122
La cotoletta di pollo Crumbed chicken breast	105

I DOLCI | DESSERT

Vin Santo e Cantucci Tuscan dessert wine served with traditional Cantucci biscuits	65
Il gelato affogato Scoop of vanilla ice-cream with shot of espresso	49
La Panna cotta con frutti di bosco o cioccolato Traditional set cream with berries or chocolate sauce	57
Il tiramisù Traditional tiramisù made with mascarpone, finger biscuits, coffee and rum	57
Le crepes Suzette Crepes with butter, orange and orange liqueur	59
Il fondente al cioccolato Decadent soft centered warm dark chocolate fondant (Please allow 15 minutes for preparation)	79
La torta al limone Sicilian style tangy lemon tart	57
La torta alle mandorle Almond and honey tart (served warm or cold, ice cream optional)	68
La torre di mousse al cioccolato Chocolate mousse with berries	68
I gelati e sorbetti Ice-creams and sorbets	66
– 3 scoops	46
– 2 scoop	27
– 1 scoop	22
Add Belgian chocolate sauce	
Il piatto di formaggi Assorted cheese platter served with onion jam and toasted ciabatta bread (Please ask your waiter for today's selection)	SQ