

The Fine Dining Menu

Starters

Antipasti

- **Snails Gorgonzola**

Lightly pan-fried in garlic and onions topped with Gorgonzola sauce and served with ciabatta bread

R80

- **Chicken livers**

Pan-fried with garlic, onions, a hint of chilli in a tomato salsa and served with ciabatta bread

R69

- **Grilled Calamari**

Calamari tubes, grilled in lemon butter OR fried, served with homemade tartar sauce

R74

- **Caprese**

Sliced tomatoes, Mozzarella cheese, dressed with pesto and balsamic reduction

R73

- **Bruschetta Prosciutto**

Toasted ciabatta topped with basil pesto roasted baby tomatoes, torn Mozzarella and Prosciutto Crudo, drizzled with a balsamic reduction

R75

- **Zucchini Carpaccio**

Finely sliced zucchini drizzled with olive oil, black peppers and salt topped with roasted pine nuts and Parmesan shavings

R55

- **Springbok Carpaccio**

Thinly sliced springbok carpaccio sprinkled with finely chopped mushrooms, olives, red onions, garlic and topped with lemon juice, black pepper, rocket and Parmesan shavings served with ciabatta bread

R97

- **Salumi Misti**

An assortment of cold meats

R94

- **Formaggi Misti**

An assortment of artisanal cheeses

R90

- **Piatto misto di salumi e formaggi**

An Assortment of our favourite cheese and salumi with house marinated olives

R170

Stuzzichini

- **Olive Condite**

A bowl of black and green-pitted olives marinated in olive oil and herbs served with ciabatta bread

R38

- **Ciuffi di calamari fritti**

Fried calamari heads served with a homemade tartar sauce

R62

- **Prawn Rissois**

Four prawn croquettes crumbed and fried served with a spicy sauce

R49

La Focaccia

- **Gorgonzola**

Gorgonzola cheese, Mozzarella cheese, garlic, olive oil and origanum

R82

- **Normale**

Garlic, olive oil and origanum

R50

- **Rustica**

Olive oil, rosemary and coarse salt

R53

- **Pomodoro**

Olive oil, garlic, origanum, tomato salsa

R54

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Italian

pasta

home-made pasta

- **lasagna**

Layers of soft, wholesome pasta, with juicy beef Bolognese sauce, creamy béchamel, Parmesan and covered in melted Mozzarella cheese

R111

- **Cannelloni Ricotta**

Rolls of delicate light pasta, stuffed with Ricotta cheese and spinach, smothered with a layer of Parmesan and Mozzarella cheese

R105

- **Cappelli di Prete Al Gorgonzola**

Round pillows of pasta filled with chicken served with a creamy Gorgonzola sauce

R120

- **Gnocchi ai Quattro Formaggi**

Potato dumplings topped with our Quattro formaggi sauce (Gorgonzola, Parmesan, Pecorino and Mozzarella cheese)

R112

- **Gnocchi Con Pancetta**

Potato dumplings topped with a Gorgonzola, roasted walnuts and pancetta sauce

R119

Zucchetti (Babymarrow pasta)

- **Creamy Bolognese and chilli**

Creamy béchamel blended with bolognese and chilli

R127

- **Al Pesto**

Giovanni's secret pesto sauce with pine nuts and Parmesan cheese

R97

- **Napoli**

Tomato salsa, herbs, garlic and onions

R105

Traditional Pasta

- Please note

Served with your choice of Spagetti / Fettucchine / Penne

- **Arrabbiatta**

Garlic, parsley, chilli in tomato napoletana sauce

R75

- **Bolognese**

Beef mince made in tomato napoletana sauce

R97

- **Alla Pescatora**

Shrimps, prawns, mussels, and calamari fried in white wine and tomato salsa with a touch of garlic and chilli

R144

- **Alla Tanya**

Chicken strips, mushrooms, sun dried tomatoes, basil pesto and cream

R103

- **Osso Bucco**

Slow cooked osso bucco in tomato salsa

R162

- **Carbonara**

Pancetta (bacon), mushrooms and black pepper in a creamy egg based sauce

R101

- **Aglio Olio**

Garlic, olive oil, chilli and fresh parsley

R72

- **Puttanesca**

Garlic, chillies, black olives, anchovies, capers and Parmesan cheese

R102

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Authentic Italian

Pizza

Pizza

- **Margherita**

Mozzarella and tomato

R69

- **Regina**

Ham and mushrooms

R91

- **Vegetariana**

Artichokes, olives, garlic, mushrooms, peppers, onions and origanum

R99

- **Marinara**

Calamari, crab sticks, shrimps and garlic

R117

- **Pizza Parma**

A margherita with thinly sliced Prosciutto crudo, rocket and Parmesan shavings

R134

- **quattro stagioni**

Ham, anchovies, mushrooms and artichokes

R102

- **chouriço**

Chouriço, olives, peppers, chilli and red onions

R109

- **Spitfire**

Cajun chicken strips, chilli, peppadews®, onions, garlic and peppers

R109

Pizza

- **Della CAsa**

The Original 'Wonderboom', Ham, mushrooms, olives, chilli, garlic, peppers and onions

R113

- **Siciliana**

The original “Wonderboom” ham, mushrooms, olives, chilli, garlic, peppers and onions

R98

- **Meat Feast**

Salami, ham, bacon, onions, peppers, chilli and garlic

R118

- **Calzone Napoletana**

A folded pizza filled with ham, mushrooms, anchovies, artichokes, capers and origanum

R109

- **Margherita Fior Di Latte**

Mozzarella fior di latte and fresh basil

R75

- **Santorini**

Feta cheese, spinach, olives, garlic and avocado

R97

- **Napoleone**

Sundried tomatoes, artichokes, fresh basil and Feta

R95

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Chicken, Veal

Fish and Meat

Chicken

- **POLLO**

Whole chicken slowly roasted in our wood burning oven (allow at least 25 - 30 minutes)

Peri-PeriR126

GarlicR126

GrilledR107

- **Chicken Della Casa**

Grilled chicken breast fillets in a creamy béchamel and white wine sauce with garlic, ground peppercorns and mushrooms

R124

- **Involtino di Pollo**

Chicken breast cordon bleu filled with ham, Mozzarella and Gorgonzola cheese, covered with a creamy tomato mushroom sauce

R120

Fish

- **Hake**

Grilled with lemon butter or fried, served with a homemade tartar sauce

R92

- **Calamari Grilled**

Grilled or fried calamari tubes cooked in a lemon butter sauce and served with homemade tartar sauce

R112

- **Prawns**

8 King Prawns, grilled with olive oil and garlic served with your choice of peri-peri OR lemon butter sauce

R195

- **Prawns & Calamari**

4 Prawns grilled with garlic and olive oil and calamari grilled in a lemon butter sauce or fried

R175

Meat

- **Oxtail**

Slow cooked in our wood burning oven with tomato salsa, peas, wine, garlic and peppercorns

R171

- **Lamb Shank**

Prepared in our wood burning oven and covered in a traditional Italian lamb sauce

R178

- **Lamb Chops**

Four chops prepared with rosemary, black pepper, lemon and olive oil grilled to perfection

R167

- **Costata Fiorentina**

500g T-Bone grilled in the pizza oven with garlic, black pepper, bay leaves, coarse salt and olive oil

R145

- **Filetto al Pepe Nero**

Black peppercorns fried in butter, flambéed with a dash of brandy and smothered in a creamy béchamel sauce

R180

- **Filetto al Gorgonzola**

Creamy béchamel sauce delicately flavoured with Gorgonzola cheese

R180

- **Rump Della Casa**

Lightly fried mushrooms with onion, garlic, ground peppercorns, flavoured with white wine and smothered with our creamy béchamel sauce

R164

Veal

- **Served with fries / rice / veggies**
- **Saltimbocca**

Lightly fried in butter and white wine topped with a slice of ham and mozzarella and melted to perfection in our wood burning oven

R144

- **Scaloppine**

Lightly fried in butter, white wine, lemon and fresh parsley

R113

- **Milanese**

Crumbed veal

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Something Sweet

for Dessert

Dessert

- **Cakes**

Ask your waiter for available cakes

R46

- **Crème Brûlée**

A rich custard base topped with a contrasting layer of hard caramel

R53

- **Chocolate Mousse**

Incredible decadent and rich chocolate mousse

R50

- **Chocolate Pod**

Heavenly molten chocolate cake. Each bite is a mix of dense cake and decadent molten chocolate

R47

- **TIRAMISU**

Made of ladyfingers, dipped in coffee, layered with a whipped mixture of egg yolks and Mascarpone cheese and flavoured with cocoa

R54

- **Calzone Monte Bianco**

A folded type pizza filled with home made custard and sliced almonds garnished with fresh whipped cream and finished with strawberries (seasonal) and mint leaves

R66

- **Calzone Nutella**

A folded type pizza filled with Nutella® chocolate spread, garnished with fresh whipped cream and sprinkled with icing sugar

R63

- **MALVA PUDDING**

A sweet, decadent, traditional South African dish. Served warm with custard, cream or vanilla ice cream

R51

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Homemade

Ice cream

Ice Cream

- **BLACK FOREST CUP**

One scoop of amarena and one scoop of chocolate ice cream topped with an amarena and chocolate sauce, cream and an amarena cherry

R51

- **AMARENA AMORE MIO**

Two scoops of amarena amore mio ice cream topped with cream and amarena cherries

R52

- **COFFEE CUP**

One scoop tiramisu and one scoop vanilla soft serve ice cream blended with espresso and topped with cream and gourmet coffee syrup

R51

- **NUTTY CUP**

One scoop hazelnut and one scoop vanilla soft serve ice-cream, topped with chocolate sauce, mixed nuts and cream

R51

- **FRUIT CUP**

One scoop of strawberry and one scoop of mango ice cream topped with a slice of pineapple, gourmet strawberry sauce and cream

R53

- **MIXED BERRY YOGHURT**

One scoop of frozen yoghurt, one scoop of vanilla soft serve ice cream topped with mixed berries, gourmet strawberry sauce and cream

R53

- **BANANA SPLIT**

One scoop cookies, chocolate and vanilla soft serve ice cream, topped with cream, chocolate and amarena gourmet sauce, with amarena cherries and a banana split in half

R63

- **SPAGHETTI CARBONARA**

Hazelnut ice cream topped with mixed nuts, cream and chocolate and zabaione gourmet sauce

R60

- **SPAGHETTI NAPOLETANA**

Vanilla soft serve ice cream topped with coconut flakes, gourmet strawberry sauce and cream

R60

- **LASAGNA**

Tiramisu ice cream infused with espresso and finger biscuits, topped with cream and zabaione gourmet sauce

R65

- **BACIO DI NUTELLA®**

A classic Italian Semifreddo dessert filled with a pistachio ice cream centre dipped in Nutella®

R51

- **AMARENA AMORE MIO**

A classic Italian Semifreddo dessert filled with a Amarena cherry ice cream centre dipped in Amore Mio

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Cold and Hot

Drinks

Refreshing Drinks

- **Acqua Panna / S. Pellegrino**

250 mlR29

750 mlR59

- **Sanpellegrino Sparkling Beverages**

Aranciata, Aranciata Rossa, Limonata

R30

- **San Benedetto**

Peach / Lemon Iced Tea (330ml)

R30

- **Sodas 330ml**

Coke, Fanta, Sprite, Cream Soda, Tab, Coke Light, Coke Zero

R23

- **Floats**

Coke, Fanta, Cream Soda

R37

- **Mixers 200ml**

R20

- **Halls Tomato Cocktail**

R29

- **Cordial with a mixer**

Kola Tonic, Passion Fruit or Lime

R29

- **Appletiser, Grapetiser 275ml**

R31

- **Red Bull 200ml**

R46

Tea & Hot Drinks

- **Hot & Steamy**

Milo, Hot chocolate

R32

- **FIVE ROSES CLASSIC TEA SELECTION**

Ceylon tea, Rooibos tea, Chamomile, Green tea, Earl Grey, Lemon tea, English Breakfast, Prince of Wales

R19

- **Amarula Coffee**

Rich, hot coffee with a shot of luxurious Amarula, topped with freshly whipped cream

R41

- **Liqueur Coffee: Irish, Kahlua, Tia Maria, Frangelico**

R41

Specialty Drinks

- **GOURMET MILKSHAKES 300ml**

Blueberry, Strawberry, Cotton Candy, Amarena Cherry or Caramel

R46

- **Granita's (Italian Flavoured ice slush)**

Amarena Cherry, Citrus Blue, Strawberry, Naartjie or Zero Raspberry – no sugar no fat

R37

- **Dom Pedro's**

Kahula, Amarula, Tia Maria, Whiskey, Frangelico

R40

- **Original MILKSHAKES 300ml**

Vanilla, Strawberry, Chocolate, Bubblegum, Espresso, Milo

R37

- **Frullato**

Soft serve ice cream blended with fresh mixed fruit of the day

R44

- **Affogato**

A shot of espresso served over soft serve ice cream

R48