



Menu

This menu of italian food is in appreciation of my fathers Sunday lunches.
Please let us know if you allergic to any foods before you place your order.
Before you lavishly add more salt to my dishes, please taste the food.

Cicchetti

- - R 75.00

Aged ribeye with a white peppercorn & mustard seed crust, seared, thinly sliced served with pickled mushroom.

- - R 65.00

Pan fried crispy sardines rolled in cayenne pepper served with a lemon and thyme mayo.

- - R 65.00

Riso balls with artichokes and parmesan rolled in pumpkin seeds, almonds and sesame with a fresh pear and chilli sauce.

Chef's Special

- - R 60.00

Cauliflower fritters scented with cumin and coriander, served with baba ganoush pate.

Insalata



- - R 75.00

Rosa tomatoes, bocconcini, fresh basil, caperberries & toasted pine nuts.

- - R 75.00

Watermelon with feta & fresh oregano.

- - R 75.00

Fennel & apple salad with toasted walnuts & chèvre.

Primi Piatti



- - R 165.00

Fettucine with prawns in a light white wine and cream sauce.

- - R 125.00

Pasta tossed with rabbit and a light napolitana sauce.

- - R 135.00

Ravioli filled with duck in a sweet Indonesian sauce with julienne of root vegetables.

Piatto Forte



- - R 235.00

Chargrilled fillet of beef with a coriander and mustard seeds drizzled with a sweet soya and gooseberry reduction, with roasted potato.

- - R 175.00

Julienne of veal liver, pan fried, served with whole roasted pear and cabbage and ginger kraut

- - R 165.00

Lentil and chickpea cassoulet cooked in a light fresh tomato sauce, coriander and ginger served with potato dumplings and a yogurt mint salsa.

Dolci



- **- R 65.00**

Chilled Tiramisu cheesecake served with fresh berries.

- **- R 65.00**

Grilled peach filled with crumbled amaretti biscotti served with mascarpone and an amaretti sauce.

- **- R 75.00**

Tasting plate of granadilla curd phyllo fingers, white chocolate mousse and chocolate and pecan brownie.