

Antipasti - Insalata

FOCACCIA

Fresh oven baked pizza breads

HERB 36
Lightly flavoured with herbs, coarse salt & olive oil.

GARLIC 40
Fresh garlic, origanum, coarse salt & olive oil.

BIANCA 48
Sprinkling of mozzarella cheese & herbs.

GORGONZOLA 56
Gorgonzola cheese and cherry tomato.

CIPOLLE (N) 50
Caramellized onion and mozzarella cheese.

INSALATA

Can be enjoyed as a main meal or can be shared

MEDITERRANEAN COUSCOUS (N) (V) ... 95
Roasted brinjal, zucchini, mushrooms & butternut, with crumbled feta cheese

STRAWBERRY, BRIE & ALMOND (V) ... 95
Fresh strawberries with brie cheese, herbed croutons, avo*, rocket & toasted almonds, served tossed in a light olive oil.

GORGONZOLA, PEAR & BACON 95
Pears with mixed lettuce, fresh herbs & shredded spinach, crispy bacon bits, garlic croutons & a blue cheese dressing.

CAESAR SALAD 85
Cos lettuce coarsley chopped, with crispy bacon bits & garlic croutons, tossed in Caesar dressing & served with grated parmesan cheese.

Add: anchovy fillets 20
grilled chicken breast 25

BEEF & BALSAMICO 120
Fillet of beef strips (125g) with a balsamic & honey reduction, served with grilled mushrooms, cherry tomatoes, red onion, mixed lettuce & avo*.

INSALATA CAPRESE (V) 85
Layers of sliced fior di latte mozzarella and fresh tomato, drizzled with basil pesto and olive oil, with fresh mixed lettuce, basil and rocket.

Add grilled chicken and avo 30

ITALIAN VILLAGE SALAD 85
A variety of fresh garden lettuce, tomato, radish, cucumber, onion, carrot, avo* & olives, with pine nuts & parmesan shavings.

INSALATA GRECA 85
Mixed lettuce, tomato, onion, green pepper, cucumber, olives, feta cheese & origanum.

ANTIPASTI

ANTIPASTO MISTO (N) 150

A traditional Italian platter of prosciutto, mortadella and salami, fresh tomato & mozzarella slices, olives, roasted peppers, grated parmesan and fresh rocket. With focaccia



GARLIC PRAWN TAILS 89
Shelled prawns oven-baked in a creamy garlic & white wine sauce, with grated parmesan gratin.

ITALIAN NACHOS (N) (V) 60
Three cheese ravioli served with a spicy Arrabiata sauce.

MOZZARELLA FRITTA (N) (V) 55
Mozzarella cheese crumbed and deep fried, served with a savoury tomato sauce.

ROTTOLLO (N) (V) 55
A choice of spinach ricotta or roast butternut pasta rolls, oven-baked with sage butter and parmesan cheese.

MELANZANE PARMIGIANA (N) (V) 60
Brinjal layered with tomato, napoletana sauce and parmesan cheese. Wood-fired with mozzarella cheese.

FRITTA CON FUNGHI (N) 75
Mixed wild mushrooms sautéed in garlic, herbs and white wine, served on polenta with fresh herbs.

BRUSCHETTA DI POMODORA (N) 45
Tomato, garlic and basil, with olive oil.

CARPACCIO

DI MANZO 75

Thinly sliced raw beef sirloin, with celery, marinated mushroom, parmesan shavings, lemon and rocket.

DI SALMONE 85

Thinly sliced salmon, dressed with cream cheese, capers, avo, onion shavings and fresh lemon.

POLPETTE (N) 60

Italian beef and pork meatballs in tomato sauce, baked with mozzarella cheese, and served with bruschetta.

FEGATINI DI POLLO 60

Chicken livers sautéed in butter with garlic, onion & fresh sage, a hint of chilli (optional), white wine & fresh cream. Served with sliced herb focaccia.

SALE E PEPE CALAMARI 65

Lightly seasoned with cracked pepper & sea salt, grilled or deep-fried & dressed with lemon butter.

CALAMARI ALLA PUTTANESCA (N) ... 80

Calamari with anchovy, fresh garlic and chilli flakes, white wine, black olives and tomato.

Add thinly sliced chorizo 15

ZUPPA DEL GIORNO 55

Fresh homemade soups - please enquire with your waiter. Served with focaccia.



PIZZA

VERACE PIZZA ITALIANO



We offer the choice of either Neapolitan style (hand-rolled), Thin & Crispy (machine-rolled) or Thin & Crispy Gluten free. Gluten free pizza base available in 30cm size only at an additional cost of R20 per pizza.

PIZZA BIANCA

with a white sauce base
& fior di latte mozzarella cheese.

BRIE CRANBERRY	86	115
Bacon, brie cheese & cranberry sauce.		
CHICKEN ALLA KING	86	115
Chicken, mushroom, bacon, green pepper & parmesan cheese.		
SPINACHI	86	115
Shredded spinach with feta cheese, garlic, onion & anchovies (optional).		
ZUCCA (V)	86	115
Roast butternut with fresh sage, gorgonzola & toasted almonds.		

IL CALZONE

a folded pizza,
wood-fired to seal in all the flavours

CREATIVO	25
All pizzas can be folded at a surcharge (due to extra cheese).	
CASALINGA (V)	125
Mushroom, onion & garlic with a hint of chilli.	
TRADIZIONALE	125
Ham, mushroom & olives with a touch of garlic.	

PIZZA SUPREMA

All with Italian tomato base, & Fior di Latte mozzarella cheese.

	23cm	30cm
MARGHERITA (V)	49	65
The Italian pizza, fit for a Queen.		
AMALFI	83	110
Salami, mushroom, artichoke & olives.		
AMERICANA	75	100
Bacon, fresh tomato & avo*.		
CALABRESE	83	110
Chicken, zucchini, red pepper, olives & rocket.		
CARNE	86	115
Salami, ham, chourico, onion & garlic.		
FEGATINI POLLO	79	105
Chicken livers, onion, garlic & chilli (optional).		
FIorentina (V)	79	105
Shredded fresh spinach, onion, mushrooms & feta.		



	23cm	30cm
LA TOSCANA	90	120
Chicken, chourico, onion, red pepper, avo* & fresh rocket.		
MAESTRO	90	120
Chicken, onion, mushrooms, sun-dried tomato & avo*.		
MESSICANA (N)	79	105
Bolognese mince, peppers, onion & chilli.		
MILANO (N)	79	105
salami, roasted red peppers, onion and olives, with fresh rocket		
MODENA (V)	79	105
Cherry tomato, olives, feta cheese & basil pesto.		
ORTOLANA (V)	83	110
Mushrooms, onions, red pepper, brinjal, zucchini, olives & garlic.		

PIZZA SPECIALE

	23cm	30cm
PROSCIUTTO ITALIANO	na	135
Parma ham, fresh cherry tomato slices, rocket and parmesan shavings. (Cold toppings placed after basic pizza has been cooked in the oven).		

	23cm	30cm
BENGALI LAMB CURRY	na	125
Slow roasted lamb curried cubes with fresh coriander, sambals, banana, & chutney.		
PERA	na	135
Parma ham, pears, and gorgonzola cheese.		

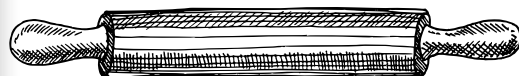
	23cm	30cm
PANCETTA	75	100
Bacon, feta & avo*.		
PEPPERONI CHILLI	79	105
Pepperoni, onion, red pepper, garlic & chilli.		
PEPPERONI E RUCOLA	79	105
Pepperoni, avo and fresh rocket.		
QUATTRO FORMAGGI (V)	86	115
Mozzarella, fontina, gorgonzola, & parmesan cheese.		
QUATTRO STAGIONI	86	115
Ham, artichokes, mushrooms & olives.		
SICILIANA	79	105
Anchovies, olives & capers.		
TONY'S	94	125
Salami, ham, mushroom, onion, peppers, garlic, artichokes & olives.		

	23cm	30cm
THAI CHICKEN	86	115
chicken, zucchini, piquant peppers, and sweet chilli sauce, with avocado.		
GORGONZOLA, PANCETTA & FIG	90	120
Gorgonzola, with pancetta & fig preserve.		

1

CHOOSE YOUR CRUST

- Neapolitan Original (hand-rolled)
- Thin and Crispy (machine-rolled)
- Gluten-Free (surcharge) 20



2

CHOOSE YOUR BASE

- BIANCA** 65
White sauce, mozzarella cheese, grated parmesan
- MARGHERITA** 65
Red sauce, mozzarella cheese, grated parmesan
- MARINARA** 45
Red sauce, garlic, origano and olive oil
- OLIO** 40
Extra-virgin olive oil brushed base, with garlic and origano

PIZZA

Build your own



3

CHOOSE YOUR TOPPINGS



CHOOSE YOUR PROTEIN

- Anchovies 20
- Bacon 16
- Bolognese Mince (contains pork) 30
- Chicken 18
- Chourico 18
- Egg - each 6
- Ham 16
- Meatballs - contains pork 30
- Parma Ham 45
- Pepperoni 25
- Salami 18

CHOOSE YOUR CHEESE

- Cheddar 16
- Feta 16

CHOOSE YOUR VEGETABLES

- almonds - toasted 12
- artichokes 18
- avocado 20
- banana 8
- brinjal 10
- capers 8
- caramelised onion 10
- cherry tomatoes 8
- chillies fresh 8
- garlic 8
- jalapenos 8

- mushrooms 16
- olives 20
- onions 8
- peppadews 12
- peppers - red and green 10
- pineapple 12
- pinenuts - toasted 25
- spinach 10
- sundried tomatoes 18
- zucchini 10

CHOOSE YOUR DRIZZLE

- BBQ sauce 12
- Balsamico syrup 15
- Chipotle sauce 15
- Sweet-Chilli sauce 15
- Basil Pesto oil 18
- Truffle oil 25
- Sirachi sauce 15

CHOOSE YOUR HERBS

- basil fresh 12
- coriander fresh 12
- micro-herbs fresh (seasonal) 15
- origano - dried 6
- rocket fresh 12

Pasta

SPECIALE DELICATA

We use imported Italian pasta, Granora Delicata, extruded through a traditional bronze dye cutter, creating a rough texture, allowing the maximum amount of sauce to cling to the pasta, adding more flavour.

ORECCHIETTE BROCCOLI (N) 105
Broccoli, anchovy, garlic, red chilli flakes and grated parmesan cheese.

PENNE DELICATO ALLA CARBONARA (N) 105
Pancetta and egg, cracked pepper and parmesan cheese.

SPAGHETTI CON PANCETTA E PISELLI (N) 115
Pancetta, pea and parmesan pasta, with lemon.

PENNETTE AL SALMONE E VODKA 135
Smoked salmon, in a creamy lemon vodka sauce, with fresh dill.

LINGUINE CON FILETTO AI FUNGHI 135
Lightly peppered fillet of beef, mixed mushrooms, garlic and fresh rocket, with parmesan shavings.

SPAGHETTI PUTTANESCA CON CALAMARI (N) 125
Calamari, in a light sauce of crushed anchovy, capers and olives, with white wine and garlic.

LINGUINE AI FRUTTI DI MARE 145
Prawns, calamari, mussels and hake, in a white wine, tomato, garlic, red pepper flakes and parsley sauce.



PASTA TRADIZIONALI

Gluten-Free pasta now available!
Please enquire with your waiter! Add R20

WITH SPAGHETTI

AGLIO E OLIO E PEPERONCINO (V) 75
Garlic, parsley and olive oil, with fresh chilli (optional).

AL FRESCO CAPRI (V) 105
Cherry tomatoes, mozzarella cheese, garlic, fresh basil and olive oil.

POLPETTINE 110
Italian meatballs (beef and pork) with napoletana sauce, and fresh basil.

WITH LINGUINE

AMATRICIANA 90
Bacon, onion, tomato, garlic & herb sauce.

POLLO E ZUCCHINI 115
Chicken strips, zucchini, sun-dried tomato, parsley, and chilli (optional).

VEGETARIANO (N) (V) 105
Mixed seasonal mushrooms, with zucchini, red peppers and garlic.

WITH FETTUCCINI / TAGLIATELLE

ALFREDO 110
Ham and mushrooms, in a creamy parmesan sauce.

DI POLLO (N) 115
Chicken and mushrooms, in a creamy lemon, thyme and black pepper sauce.

BOLOGNESE 105
The famous ragu' from Bologna, a ground meat and tomato sauce.

WITH PENNE

ARRABBIATA (V) 85
Tomato, onion, garlic and chilli sauce.

NAPOLETANA (V) 75
The famous Italian tomato & herb sauce.

POLLO NAPOLI 105
Chicken in a creamy napoletana sauce with fresh basil.

PASTA RIPIENE - FILLED PASTA

RAVIOLI THREE CHEESE (N) 90/95
With sage butter and parmesan cheese, or light creamy napoletana sauce.

PANSOTTI DI ZUCCA (N) 95/105
With sage butter & parmesan & toasted almonds or creamy parmesan sauce.

Pasta

RISOTTO

Made with imported Italian Arboria rice

RISOTTO PISELLI E PROSCIUTTO  125
Prosciutto, peas, onion and garlic with fresh sage.

RISOTTO AI FUNGHI   115
Mushroom, onion, garlic and fresh herbs.

RISOTTO ALLA GAMBERETTI  135
Shrimps & finely sliced chourizo, dried chilli flakes, garlic, white wine & fresh herbs.

AL FORNO

Topped with shredded mozzarella, cheddar & grated parmesan & baked in the wood-fired ovens.

CANNELLONI POLLO ALFREDO  115
Pasta tubes with chicken and mushroom filling, with alfredo sauce

CANNELLONI CON RICOTTA E SPINACI   110
Pasta tubes with spinach and ricotta filling, with tomato and bechamel sauce.


LASAGNA BOLOGNESE 115
Layers of pasta with a bolognese and bechamel sauce.

PENNE ALL' ANTONIO 110
Penne pasta baked with bacon, onion, mushroom and garlic in a creamy tomato sauce.


MACARONI CHEESE  90
Penne pasta with sliced cherry tomatoes, cheddar and parmesan sauce, topped with mozzarella, cheddar & parmesan.
Add: bacon 15

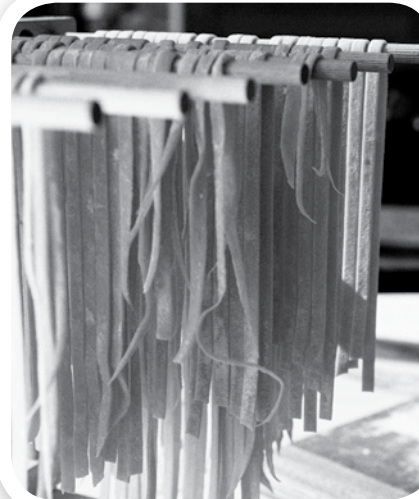
GNOCCHI

Homemade potato dumplings served with a sauce of either:

NAPOLETANA  85
The famous Italian tomato & herb sauce.

SUGO ROSSO  90
Creamy tomato sauce.

TRE FORMAGGI  105
Creamy sauce consisting of gorgonzola, marscarpone and parmesan sauce, with toasted almonds (optional).





MANZO

Served with a choice of hand cut chips, potato wedges, savoury rice or herb mash, OR a side salad. Veggies available as a side order.

RUBBED Coarse salt, cracked pepper & mustard seeds.

PLAIN BASTING Lightly seasoned & brushed with olive oil, butter & beef stock.

STEAK BASTING Finished with our special steak basting.

BISTECCA ALLA GRIGLIA

Choice of beef cuts, char-grilled to your liking, and finished in the style of your choice:

FILLET (250g) 175

NEW YORK SIRLOIN (300g) 155

RUMP (300g Butcher's cut) 155

FILETTO DI TAGLIATA (250g) 175

Fillet of beef, lightly seasoned and grilled to your choice, sliced and served with a balsamic reduction, fresh rocket and parmesan shavings

SPIEDINI DI MANZO (300g) 175

Rump of beef rubbed with cracked black peppercorns and rock salt, flame grilled, and basted with garlic herb butter

PRIME RIB FIORENTINA (500g) 175

Prime rib on the bone, marinated in garlic oil, cracked pepper, coarse salt and parsley.

THE SPAGHETTI GRILL BURGER 110

(Served with hand-cut chips only)

A 200g homemade beef and pork burger, served on an open focaccia with roasted red peppers, and fresh rocket.

SAUCES 28

Made with fresh cream & stocks.

Madagascan Green Peppercorn / Creamy Mushroom / Three Cheese / Honey & Wholegrain Mustard / Gorgonzola / Garlic Sauce / Lebanese Garlic Sauce / Argentinian Chimichurri.

FILETTO A MODO MIO (250g)

Fillet of beef grilled and served in the following styles:

AI PEPE 195

Lightly peppered, served with a brandy flamed Madagascan pepper sauce.

AL FUNGHI 195

Served with a creamy mushroom & marsala sauce.

SCALOPPINE DI FILETTO

Fillet of beef escalopes sautéed, served with linguine and vegetables in the following styles:

SALTIMBOCCA 225

With Parma ham, sautéed in a sage butter & white wine sauce.

PICCATA ALLA MARSALA 175

A creamy mushroom, onion, herb & marsala sauce.

AI PEPE 175

A Madagascan green peppercorn & brandy sauce.

GORGONZOLA 175

A creamy gorgonzola cheese sauce.

il Secondo

MAIN COURSE



POLLO

Served with seasonal vegetables, and choice of roast potato wedges, savoury rice or herb mash.

PETTI DI POLLO ALLA PARMIGIANA (regular portion) ^N 110

(larger portion) ^N 165

Parmesan crusted chicken breast, topped with creamed spinach and mozzarella cheese, oven baked with Neapolitan sauce. Served with linguine and vegetables.

SPIEDINI DI POLLO E CHOURICO 165

Chicken breast fillets, chourico and red pepper skewer, basted with a mild chilli sauce, and finished in our wood-fired ovens.

CHICKEN AND AVO FOCACCIA 105

(Served with hand-cut chips only)
Grilled chicken breasts (250gm) served on an open focaccia with mozzarella cheese, grilled peppers and avo, topped with rocket.

ITALIAN ROAST CHICKEN ^N

Baby chicken roasted in our wood-fired ovens, with lemon, garlic, and herbs.

FULL CHICKEN 155 **HALF CHICKEN** 105

PETTI DI POLLO

Chicken breasts sautéed and served in the following styles:

CAMPAGNOLA 135

A creamy honey mustard & herb sauce.

LIMONE E CARCIOFI 135

A lemon butter, herb, artichoke & caper sauce.

MARSALA 135

A mushroom, herb & marsala wine sauce (No cream!).

PIZZAIOLA 145

A tomato, garlic, onion, olive & caper sauce with mozzarella cheese topping.

AGNELLO

Served with seasonal vegetables, and choice of roast potato wedges, savoury rice, herb mash or polenta.



SLOW BRAISED LAMB 215

Deboned leg of lamb, slow roasted in our wood-fired pizza ovens, the classic Mediterranean way.

LAMB LOIN CHOPS

(Two 150g chops) ^N 155

(Three 150g chops) ^N 205

Thick-cut lamb loin chops with cracked black pepper, coarse salt, garlic and herbs, basted with lemon and olive oil.

il Secondo

MAIN COURSE

PESCE

Served with seasonal vegetables, and choice of potato wedges or savoury rice

CALAMARI (250g)..... 120

Falklands calamari, either grilled or fried served with lemon butter sauce.

CALAMARI ALLA PUTTANESCA E CHORIZO ^N..... 155

Calamari with anchovy, fresh garlic and chilli flakes, white wine, black olives, tomato, and chorizo.

MERLUZZO SUPREMO..... 165

Fillet of Hake, oven baked and served with a creamy white wine, dill and shrimp sauce.

MERLUZZO AL FORNO..... 125

Fillet of hake wood-fired in our pizza ovens with lemon, herbs and olive oil.

GAMBERETTI ALLA GRIGLIA..... 225

Eight (8) Queen Prawns, lightly grilled and finished in our wood-fired ovens, the Mediterranean way.

GAMBERETTI CON SALSA DI AGLIO..... 245

Eight (8) Queen Prawns, sautéed in a creamy white wine, and garlic sauce.

CONTORNI - SIDE ORDERS

SELECT A VARIETY OF SIDE ORDERS TO COMPLIMENT YOUR MEAL

Roast Potatoes Wedges or Hand-cut Chips	25
Parmesan Herb Mash or Fried Polenta	25
Vegetable - Chef's Dish of the Day	30
Roast Butternut & Creamed Spinach Combo, or Individual	30
Side Salad - Italian , Greek or Tomato Feta Salad.....	39
Pasta Bowl - Spaghetti, Linguine, Fettuccine, or Penne.....	40

Specialità dello Chef

..... CHEF'S SPECIALS

Our Chefs love creating a variety of delectable dishes, including delicious stews, roasts and other seasonal dishes.

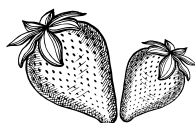
PLEASE ENQUIRE ABOUT OUR SPECIALS



DESSERTS

ITALIAN MERINGUE MESS	55
Layered meringue, Chantilly cream & seasonal berries, with grated chocolate & toasted almond topping.	
TIRAMISU	50
The famous Italian dessert of zabaglione, savoiardi biscuits & liqueur.	
PEPPERMINT TIRAMISU	50
Tiramisu with a peppermint crisp twist.	
PANNACOTTA	45
Vanilla pannacotta served with a berry coulis & fresh seasonal berries.	
CRÈME BRULÉE	45
The classic dessert of vanilla custard, with caramelised sugar topping.	

TORTA DI CIOCCOLATO	48
Chocolate brownie tart, served with choc-chip ice-cream.	
CHOCOLATE MOUSSE	45
Italian-style chocolate dessert, served with a savoiardi biscuit.	
BAKED APPLE PIE	48
With cinnamon & raisins, served with vanilla custard or ice-cream.	
STICKY TOFFEE PUDDING	48
Served warm, with vanilla custard or a scoop of vanilla ice-cream.	



GELATI ITALIANO

Three scoops of super premium ice-cream, served with a wafer garnish

VANILLA	38
STRAWBERRY	38
CHOCOLATE	38
TRE-COLORI	38

TRY A SCOOP OF EACH ONE OF THE ABOVE FLAVOURS!

CHOCOLATE SAUCE	10
Add to any of the above flavours.	