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FOOD





GRAPPA

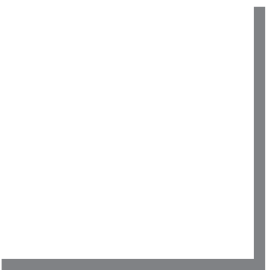
Dalla Cia Cabernet Merlot Reserve	R 35
Brotto Ruta	R 30
Nonino Riserva Antica Cuvée	R 95
Nonino Tradizionale	R 30
Nardini Riserva	R 40
Nardini Bianca	R 40





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
House Pickled Baby Vegetables	R 75
Selection of Marinated & Cured Seafood Anchovies, Sardines, Octopus, Shrimp	R 120
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, White Bait & 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, Garlic & Thyme

R 200

Selection of 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

R 195

• Fresh Oregano, Wild Mushroom Vinaigrette & Porcini Sea Salt

R 215

PASTA

Aglione 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	R 50
Vanilla, Lemon, Mint, Strawberries & Olive Oil	
Tiramisu	R 65
Mascarpone, Coffee & Chocolate	
Zabaglione	R 75
Coffee, Marsala, Orange & Finger Biscuit	
Meringue	R 60
Vanilla, Cream & Chocolate	
Sorbet	R 60
Selection of Sorbets	
Semi Freddo	R 55
Passion Fruit, Raspberries & Oats	
Tart	R 65
Chocolate, Salted Caramel, Hazelnuts & Ricotta	

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

