

### Antipasto Caldo

#### **Melanzane alla Parmigiana (V)**

R105

Oven baked brinjals with mozzarella and parmesan cheese in tomato sauce

#### **Manucce di Calamaretti**

R138

Flash-fried calamari heads and tubes

#### **Fritto Misto**

R215

Flash-fried calamari and prawns served with pan fried olives, capers and baby marrow

#### **Cozze in Bianco/alla Provinciale**

R125

Fresh mussels cooked with white wine & fennel OR White wine, garlic and tomato concasse

#### **Carpaccio di Manzo**

R125

Finely sliced fillet of raw beef drizzled with olive oil topped with shavings of parmesan, mushrooms, celery and rocket

#### **Carpaccio di Pesce**

R130

Fish of the day thinly sliced, topped with capers and drizzled with an olive oil and lemon dressing

#### **Ceviche di Pesce**

R145

Fresh fish cooked in lime juice with a hint of chili

#### **Prosciutto e Melone**

R135

Imported parma ham around sweet spanspek

### Insalata

#### **Ascolana**

R100

Rocket, fennel bulb, cherry tomato and parmigiana reggiano shavings

#### **Burrata al Fresco (V)**

R160

Burrata cheese served on a bed of mixed tomatoes, radish, capers, olives, basil and parsley

#### **Insalata Sfiziosa (V)**

R138

Rocket, basil, cherry tomatoes, red onions, fior de latte mozzarella and avocado

#### **Insalata Emiliana (V)**

R132

Lettuce, cucumber, cherry tomatoes, red onions, artichokes, avocado and parmesan shavings

#### **Greco Romana (V)**

R105

Mix mixed lettuce, feta cheese, onions, cucumber, calamata olives and cherry tomatoes

#### **Caprese di Bufala**

R145

Imported mozzarella di Bufala served with sliced tomatoes, fresh basil and Olive oil dressing

### Zuppa

#### **Pasta e Fagioli (V)**

R132

Classic bean and pasta soup

#### **Tortellini in Brodo**

R120

Clear chicken broth with chicken filled pasta parcels

### Pasta Fatta in Casa

#### **Zucchine con Funghi (V)**

R181

Homemade zucchini pasta served with mushrooms, cherry tomatoes and peas with a hint of brandy

#### **Zucchine con Gamberi**

R237

Homemade zucchini pasta served with chili, garlic, prawns, cherry tomatoes and peas with a hint of brandy

#### **Zucchine con Aragosta**

R295

Homemade zucchini pasta served with white wine, chili, garlic, cherry tomatoes, crayfish tails, basil & a touch of napoletana

*All pastas can be changed for zucchini at an extra charge of R30*

<b>Ravioli</b> <i>Homemade pasta parcels served in either napoletana or bolognese or butter and sage, or four cheese sauce</i>	<b>R176</b>	<b>Spaghetti Aglio Olio e Peperoncino (V, V)</b> <i>Olive oil, garlic, fresh herbs and chili sauce</i>	<b>R105</b>
<b>Panzotti (V)</b> <i>Large parcels filled with artichokes and ricotta cheese served in a butter and sage sauce</i>	<b>R176</b>	<b>Spaghetti con Calamari</b> <i>Calamari, peas and cherry tomatoes</i>	<b>R182</b>
<b>Tortellini</b> <i>Chicken filled pasta parcels in a cream and tomato sauce</i>	<b>R160</b>	<b>Tagliatelle Ragu</b> <i>Our slow cooked traditional meat based sauce</i>	<b>R165</b>
<b>Gnocchi</b> <i>Homemade gnocchi served in either a four cheese or napoletana or arrabbiata or bolognese sauce</i>	<b>R160</b>	<b>Spaghetti alla Bolognese</b> <i>Beef mince in a tomato based sauce</i>	<b>R121</b>
<b><u>Pasta Lunga</u></b>		<b><u>Kids Menu</u></b>	
<b>Spaghetti Napoletana (V)(V)</b> <i>Our classic tomato based sauce</i>	<b>R95</b>	<b>Napoletana</b> <i>Our classic tomato based sauced served with either Penne or Spaghetti</i>	<b>R50</b>
<b>Linguine Portofino</b> <i>Prawns, rocket, cherry tomatoes, pine nuts in a white wine, olive oil, chili and garlic sauce</i>	<b>R231</b>	<b>Bolognese</b> <i>Beef mince in a tomato based sauce served with either Penne or Spaghetti</i>	<b>R50</b>
<b>Linguine ala Aragosta</b> <i>Crayfish tails, cherry tomatoes &amp; basil in a white wine, chili and garlic sauce with a touch of napoletana</i>	<b>R265</b>	<b>Aurora</b> <i>Tomato and cream sauce served with either Penne or Spaghetti</i>	<b>R50</b>
<b>Spaghetti Vongole</b> <i>Fresh clams in a white wine, olive oil, chili and garlic sauce topped with parsley</i>	<b>R198</b>	<b>Chicken Schnitzel</b> <i>Crumbed chicken breast served with roasted vegetables and potato wedges</i>	<b>R75</b>
<b>Bucatini alla Paesana</b> <i>Italian pork sausage mince in tomato based sauce</i>	<b>R160</b>	<b><u>Pasta Corta</u></b>	
<b>Bucatini alla Carbonara</b> <i>Bacon, egg and cream sauce</i>	<b>R154</b>	<b>Penne Gamberetti</b> <i>Baby prawns served in an olive oil, fresh tomato, cream, garlic and chili sauce</i>	<b>R209</b>
		<b>Penne Putanesca</b> <i>Olives, anchovies, basil, capers, garlic, chili in a tomato sauce</i>	<b>R160</b>

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<b>Penne Arrabbiata (V) (V)</b> <i>Tomato based sauce with capers, garlic, basil and chili</i>	<b>R121</b>	<b>Gamberoni Griglia</b> <i>8 Butterflied &amp; grilled queen prawns served with lemon or garlic butter sauce</i>	<b>R295</b>
<b>Penne Chicken or Veal Strips</b> <i>Strips of chicken or veal in a tomato and cream sauce</i>	<b>R143</b>	<b>Calamari Grigliati</b> <i>Grilled calamari and tubes served with a lemon butter sauce</i>	<b>R175</b>
<b><u>Pollo/Carne/Pesce</u></b> <i>(served with roasted vegetables and potatoes)</i>		<b><u>Dolce</u></b>	
<b>Petti di polo</b> <i>Grilled/ Crumbed chicken breast topped with lemon butter or pizzuola or mustard sauce</i>	<b>R154</b>	<b>Tiramisu</b> <i>Homemade Italian specialty</i>	<b>R60</b>
<b>Tagliata alla Mastrantonio</b> <i>Medallions of grilled sirloin steak (300g) topped with fresh rocket</i>	<b>R220</b>	<b>Pannacotta Ai Frutti di Bosco</b> <i>Smooth creamy dessert topped with a wild berry sauce</i>	<b>R60</b>
<b>Filetto</b> <i>Grilled fillet steak (280g) topped with pepper or mustard sauce</i>	<b>R292</b>	<b>Crème Brulee</b> <i>Vanilla crème glazed with brown sugar</i>	<b>R60</b>
<b>Costata alla Fiorentina</b> <i>Classic Florentine steak (750g Prime Rib), grilled, topped with herbs &amp; garlic</i>	<b>R410</b>	<b>Coppa Gelato</b> <i>Mixed selection of Italian ice cream</i>	<b>R50</b>
<b>Cotoletta alla Milanese</b> <i>Crumbed veal Milanese style</i>	<b>R198</b>	<b>Sorbetto</b> <i>Mixed selection of seasonal fruit sorbets</i>	<b>R55</b>
<b>Costolettine di Vitello Impanate</b> <i>Crumbed mini veal chops</i>	<b>R231</b>		
<b>Piccata di Vitello</b> <i>Veal escalopes with either lemon butter sauce or marsala wine or pizzuola sauce</i>	<b>R180</b>		
<b>Pesce Del Giorno</b> <i>Freshly grilled line fish of the day</i>	<b>R210</b>		
<b>Aragosta Grigliata</b> <i>Grilled crayfish tails served with a lemon/garlic butter sauce</i>	<b>R335</b>		

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