

Menu

Antipasto

Antipasto Freddo

Bruschetta R98

Toasted Italian bread topped with mushroom, freshly chopped roma tomatoes, herbs and mozzarella, tomato

Carpaccio di Pesce R155

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

Carpaccio di Manzo R165

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

Prosciutto e Melone R175

Imported parma ham around sweet spanspek

Ceviche di Pesce R160

Fresh fish cooked in lime juice with a hint of chilli

Antipasto Caldo

Melanzane alla Parmigiana R135

Oven baked brinjals with mozzarella and parmesan cheese in a tomato sauce

Cozze Alla Provinciale R170

Fresh mussels cooked in white wine, garlic, fennel and tomato sauce

Cozze in Bianco R170

Fresh mussels cooked in white wine, and fennel, and cherry tomatoes

Polpette di Vitello R155

Veal meatballs topped with parmesan and parsley

Calamari Grigliati R160

Grilled calamari tubes served with grilled vegetables

Manucce di Calamaretti R185

Flash-fried calamari tubes and heads

Vongole alla Padella R175

Fresh clams cooked in white wine, fennel, celery, green pepper and cherry tomatoes

Fritto Misto R285

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

Dolce

Tiramisu R75
Homemade Italian speciality

Crème Brulee R75
Vanilla crème glazed with brown sugar

Pannacotta Ai Frutti Di Bosco R75
Smooth creamy dessert, topped with a wild berry coulis

Crispelle alla Nutella R80
Italian crepes filled with Nutella chocolate

Profiterols R85
Choux pastry filled with custard and topped with our homemade hot chocolate sauce

Crème Caramel R75
Homemade classic

Sorbetto R80
Mixed selection of seasonal fruit sorbets

Coppa Gelato R80
Mixed selection of Italian ice-cream

Gelato con Cioccolato Caldo R85
Ice-cream and homemade hot chocolate sauce

Pesce (served with vegetables and mashed potatoes)

Calamari Grigliati Grilled calamari heads and tubes served with a lemon butter sauce	R265
Pesce Del Giorno Fresh grilled linefish of the day	R285
Gamberoni Grigliati 8 Butterflied & grilled queen prawns served with lemon or garlic butter sauce	R345
Aragosta Grigliati Grilled crayfish tails served with a lemon/garlic butter sauce	R350

Pollo e Carne (served with vegetables and potato wedges)

Petti di Pollo Grilled chicken breasts served (crumbed or grilled) in a lemon butter, pizzaiola or mustard sauce	R180
Piccata di Vitello Veal escalopes with either lemon butter or marsala wine or pizzaiola sauce	R250
Saltimbocca alla Romana Sliced veal infused with sage and white wine, topped with parma ham	R275
Cotoletta alla Milanese Crumbed veal Milanese style	R275
Costolettine di Vitello Impanate Crumbed mini veal chops	R275
Tagliata alla Mastrantonio Medallions of grilled sirloin steak topped with fresh rocket	R290
Corona di Vitello Grilled veal rack (300g)	R325
Costolette d'Agnello Grilled lamb chops (300g) served in a port reduction sauce	R345
Filetto Grilled fillet steak (280g) served with either pepper or mustard sauce	R345
Costolette alla Fiorentina Classic Florentine steak grilled (750g Prime Rib) grilled, topped with herbs & garlic	R625

Insalata

Caprese Classica Slices of tomato and mozzarella with fresh basil and olive oil dressing	R135
Ascolana Rocket, fennel bulb, cherry tomatoes and grana padano shavings	R140
Greco Romana Our Greek salad served with mixed lettuce, feta cheese, red onions, cucumber, calamata olives and cherry tomatoes	R125
Insalata Emiliana Lettuce, cucumber, cherry tomatoes, artichokes, red onions, avocado and parmesan shavings	R155
Insalata Sfiziosa Rocket, basil, cherry tomatoes, fior di latte mozzarella, red onion and avocado.	R160
Caprese di Bufala Imported mozzarella di Bufala served with sliced tomatoes, fresh basil and olive oil dressing	R190
Burrata al Fresco Fresh Burrata cheese served on a bed of mixed tomatoes, radish, capers, olives, basil and parsley	R205
Pasta e Fagioli Classic Italian pasta and beans	R155
Tortellini in Brodo Clear chicken broth with chicken filled pasta parcels	R160

Zuppa

Pasta e Fagioli Classic Italian pasta and beans	R155
Tortellini in Brodo Clear chicken broth with chicken filled pasta parcels	R160

Pasta

Pasta Lunga

Linguine Portofino R295

Prawns, rocket, cherry tomatoes and pine nuts in a white wine, olive oil, garlic and chilli sauce

Spaghetti Vongole R260

Fresh clams cooked in a white wine, olive oil, green pepper & celery chilli and garlic sauce topped with parsley

Linguine alla Aragosta R325

Crayfish tails, cherry tomatoes & basil in a white wine, olive oil, chilli and garlic sauce with a touch of napoletana

Spaghetti Aglio Olio e Peperoncino R135

Olive oil, garlic, fresh herbs, green pepper and chilli sauce

Spaghetti al Fresco R165

Cold fresh raw hand chopped tomatoes with olive oil, balsamic vinegar, lemon juice, fresh herbs, capers and black olives

Bucatini alla Carbonara R190

Bacon, egg and cream sauce

Bucatini alla Amatriciana R195

Classic pancetta, onions and chilli in a tomato based sauce

Tagliatelle Ragu R210

Our slow cooked traditional meat based sauce

Bucatini alla Paesana R205

Italian pork sausage mince in a tomato based sauce

Tagliatelle Pescatore R280

Seafood mix with linefish, mussels, calamari and baby prawns in a tomato and white wine sauce

Pasta Corta

Rigatoni alla Bolognese R150

Beef mince and tomato sauce

Fusilli ai Broccoletti R175

Fresh broccoli in an olive oil and garlic sauce flavoured with crushed anchovy fillets and chilli

Penne Arrabbiata R165

Tomato based sauce with capers, garlic, chilli in a tomato sauce

Orecchiette Puttanesca R180

Olives, anchovies, basil, capers, garlic, chilli in a tomato sauce

Penne Moskovita R180

Tomato and cream sauce with a hint of vodka and green peas

Penne Chicken or Veal Strips R185

Strips of veal or chicken in a tomato and cream sauce

Penne Gamberetti R265

Prawns in a tomato, cream, white wine sauce with a touch of garlic & chilli

Pasta Fatta in Casa

Gnocchi R195

Homemade gnocchi in either a 4 cheese or napoletana or arrabbiata or bolognese sauce

Ravioli R220

Homemade pasta parcels filled with ricotta and spinach or butternut or beef

Panzotti R220

Large parcels filled with artichoke and ricotta cheese served in a butter and sage sauce

Tortellini R220

Chicken filled pasta parcels in a cream and tomato sauce

Zucchini con Funghi R225

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

Gamberetti al Nero R295

Deshelled baby prawns with cherry tomatoes and peas served with our squid ink pasta

Zucchini con Gamberi R295

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

Zucchini con Aragosta R325

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

Risotto (Minimum 30 minutes)

Risotto ai funghi e tartufo R275

Carnaroli risotto with mixed mushroom and truffle paste

Frutti di Mare R295

Mixed seafood risotto

Zafferano e Gamberi R295

Saffron and prawn risotto