

Menu

illaro  
mastrantonio

# Antipasto

## Freddo

Carpaccio di Manzo	R150	Greco Romana	R140
Beef carpaccio topped with mushrooms, celery and shavings of parmesan		Greek salad served with feta cheese, onions, cucumber, olives and tomatoes	
Carpaccio di Pesce	R170	Burrata	R250
Fish carpaccio with avocado (seasonal), finely chopped red onion and a vinaigrette dressing		Handmade mozzarella served with tomato and fresh basil	
Prosciutto e Melone	R150	Fantasia	R170
Parma ham with spanspek or melon		Robiola, grilled vegetables, lettuce, cabbage, olives, onions, cucumber, carrots and tomato	
Antipasto Misto	R250	Rustica	R175
Selection of Italian cold meats		Lettuce, tomato, rocket and sliced mushrooms topped with fresh grana padano shavings	
Salmone Affumicato	R175	Ascolana	R165
Smoked salmon served with robiola and greens		Rocket, fennel (seasonal), tomato and grana padano shavings	
Bruschetta	R135	Caprina	R210
Toasted Italian bread topped with porcini, freshly chopped rosa tomatoes, herbs and mozzarella, tomato and avocado (seasonal)		Goats cheese salad with pomegranate seeds, rocket, rosa tomatoes, cranberries, roasted pine nuts and avocado	
Vitello Tonnato	R150	Carciofini	R150
Classic veal girello in a traditional tuna mayonnaise		Artichoke hearts, robiola, baby tomatoes, red onion, and lettuce in a light vinaigrette	

## Caldo

Melanzane alla Parmigiana	R135	Zuppa	
Oven baked brinjals with mozzarella and parmesan cheese in a tomato sauce		Minestrone	R130
Porcini Trifolati (seasonal)	R195	Italian vegetable soup	
Pan fried porcini mushrooms in a garlic, herb and white wine sauce		Tortellini in Brodo (minimum 30 minutes)	R155
Manucce di Calamaretti	R195	Clear chicken broth with chicken filled pasta parcels	
Flash-fried calamari tubes and heads		Pasta e Fagioli	R130
Cozze Alla Provinciale	R190	Classic Italian pasta and beans	
Fresh mussels cooked in white wine, garlic, fennel and tomato sauce		Zuppa di Pesce	R490
Calamari Grigliati	R215	Seafood soup	
Grilled calamari tubes served on a bed of roasted vegetables			

# Insalata

Caprese Classica	R120	Risotto	
Fior di latte mozzarella and tomato with fresh basil and rocket		(minimum 30 minutes)	
Panzanella	R135	Frutti di Mare	R390
Robiola, mozzarella, diced tomato, bread croutons, rocket and fresh basil		Seafood	
		Porcini (seasonal)	R275
		Fresh porcini mushrooms when available	
		Verdure	R150
		Our vegetarian risotto	
		Gamberetti e Zucchini	R420
		Prawns & baby marrow risotto with saffron	

# Pasta

## Pasta Lunga

Capellini Ortobosco R145  
Our vegetarian speciality

Linguine Pescatore R390  
Classic Italian fisherman's pasta

Bucatini alla Paesana R140  
Italian pork sausage mince in a tomato based sauce

Spaghetti al Fresco (cold sauce) R110  
Fresh chopped raw tomatoes with olive oil, balsamic vinegar, lemon juice, fresh herbs, capers and black olives

Linguine Porcini (seasonal) R195  
Fresh porcini mushrooms in a garlic and olive oil sauce

Spaghetti alle Vongole R270  
Baby clams cooked in white wine, olive oil, garlic and parsley

## Pasta Corta

Trofie al Pesto R160  
Pasta with fresh pesto sauce served with boiled potatoes and green beans (contains nuts)

Penne Gamberetti R365  
Prawns in a tomato, cream, olive oil, garlic and chilli sauce

Penne Salmone R250  
Pasta with fresh salmon in a tomato and cream sauce

Fusilli Campagnola R130  
Mixed julienne vegetables and olives in a napoletana sauce

Penne Bolognese R140  
Beef mince and tomato sauce

Penne Veal / Chicken Strips R175  
Strips of veal or chicken in a tomato and cream sauce

Orecchiette Puttanesca R140  
Little 'ears' cooked in tomato, chilli, crushed anchovies, capers, olives and garlic

## Pasta all' Uovo

Panzerotti R195  
Homemade pasta parcels filled with ricotta and spinach or butternut with your choice of sauce

Panzotti R230  
Large parcels filled with artichoke and ricotta cheese served in a cream, butter and sage sauce

Tortellini Aurora R140  
Chicken filled pasta parcels in a cream and tomato sauce

Sagne a Pezze R170  
Our traditional hand made pasta served with napoletana sauce or ragu

Gnocchi R175  
Your choice of either a 4 cheese or arrabbiata or bolognese sauce

# Pesce

Gamberoni Grigliati R470  
10 Butterflied queen prawns grilled to perfection

Pesce Del Giorno R350  
Fresh linefish of the day

Salmone R495  
Grilled filleted Scottish Salmon

Sogliola (seasonal) R260  
Grilled East Coast Sole

Fritto Misto di Pesce R430  
Flash fried prawns, calamari & sardines

# Pollo e Carne

Petti di Pollo R180  
Grilled chicken breasts served (crumbed or grilled) in a lemon butter sauce, pizzaiola or mustard sauce

Tagliata alla Mastrantonio R230  
Medallions of grilled sirloin steak topped with fresh rocket

Filetto R340  
Grilled fillet steak served with either pepper or mustard sauce

Filetto Porcini (seasonal) R395  
Fillet steak topped with porcini mushrooms in white wine sauce

Corona di Vitello R350  
Grilled veal rack

Costolette d'Agnello R330  
4x Grilled lamb chops

Bistecca alla Fiorentina R785  
Classic Florentine T-Bone steak grilled, topped with herbs & garlic

Scaloppine di Vitello con Porcini (seasonal) R300  
Veal escalopes topped with fresh porcini mushrooms in a white wine sauce

Piccata di Vitello R200  
Veal escalopes with either lemon butter or marsala wine or pizzaiola sauce

Saltimbocca alla Romana R260  
Veal infused with sage and topped with parma ham with white wine

Cotoletta alla Milanese R170  
Traditional Italian style crumbed veal

## *Dolce*

Tiramisu R70  
House speciality

Crème Brulee R55  
Glazed with brown sugar

Pannacotta Ai Frutti Di Bosco R65  
Topped with a wild berry coulis

Profiterols R90  
Choux pastry buns filled with custard topped with hot chocolate sauce

Zabaione (serves minimum 2) R110  
Classic Italian egg and marsala dessert

Coppa Gelato R50  
2 scoops of chocolate, vanilla ice-cream

Sorbetto (2 Scoops) R45  
Mango, strawberry or lemon

Gelato con Cioccolato Caldo R70  
2 scoops of ice cream with hot chocolate sauce

## *Signature*

### **Signature Antipasto**

Asparagi al Parmigiano R170  
Green Asparagus topped with butter and parmesan sauce

Tartare di Salmone R190  
Salmon tartare

Sardine R120  
3x grilled sardines with onion and peppers

Polpette di Vitello R155  
Veal meatballs in pomodoro sauce

### **Signature Pasta**

Spaghetti Cacio e Pepe R180  
Classic pecorino Romano and pepper sauce

Tagliatelle al Tartufo Fresco R490  
Pasta all' uovo with fresh truffle imported from Italy

Spaghetti di Zucchine Pescatore R440  
Baby marrow spaghetti with mixed seafood sauce

Aragosta R410  
Pasta with crayfish sauce

Portofino R430  
Pasta with prawns in olive oil, garlic and chilli sauce with pine nuts, rosa tomatoes and rocket

Tortelloni Porcini & Tartufo R550  
Ricotta and provolone cheese pasta parcels in a wild mushroom & fresh truffle sauce

### **Signature Carne**

Osso Buco alla Milanese R395  
Veal shin stew

Trippa alla Romana R200  
Beef tripe in tomato sauce with Spagna beans

Coda alla Vaccinara R410  
Oxtail stew with vegetables

Fegato alla Veneziana R180  
Strips of calves liver with sautéed onions

Spezzatino di Vitello R340  
Slow cooked veal stew

Costolettine di Vitello Milanese R310  
Mini crumbed veal chops

## *Signature Dolce*

Crispelle R90  
Crepes with chocolate or dulce de letche

Crema di Caramello con Cannella R70  
Homemade crème caramel with cinnamon

Cassata R65  
Classic ice cream with candied fruit and nuts