

Menu

illaro
mastrantonio

Antipasto

Freddo

Carpaccio di Manzo R130
Beef carpaccio topped with mushrooms, celery and shavings of parmesan

Carpaccio di Pesce R170
Fish carpaccio with avocado (seasonal), finely chopped red onion and a vinaigrette dressing

Prosciutto e Melone R180
Parma ham with spanspek or melon

Antipasto Misto R330
Selection of Italian cold meats

Salmone Affumicato R240
Smoked salmon served with robiola and greens

Bruschetta R135
Toasted Italian bread topped with porcini, freshly chopped rosa tomatoes, herbs and mozzarella, tomato and avocado (seasonal)

Vitello Tonnato R140
Classic veal girello in a traditional tuna mayonnaise

Caldo

Melanzane alla Parmigiana R100
Oven baked brinjals with mozzarella and parmesan cheese in a tomato sauce

Porcini Trifolati (seasonal) R210
Pan fried porcini mushrooms in a garlic, herb and white wine sauce

Manucce di Calamaretti R195
Flash-fried calamari tubes and heads

Cozze Alla Provinciale R135
Fresh mussels cooked in white wine, garlic, fennel and tomato sauce

Calamari Grigliati R210
Grilled calamari tubes served on a bed of roasted vegetables

Insalata

Caprese Classica R120
Fior di latte mozzarella and tomato with fresh basil and rocket

Panzanella R160
Robiola, mozzarella, diced tomato, bread croutons, rocket and fresh basil

Greco Romana R120
Greek salad served with feta cheese, onions, cucumber, olives and tomatoes

Burrata R240
Handmade mozzarella served with tomato and fresh basil

Fantasia R160
Robiola, grilled vegetables, lettuce, cabbage, olives, onions, cucumber, carrots and tomato

Rustica R155
Lettuce, tomato, rocket and sliced mushrooms topped with fresh grana padano shavings

Ascolana R150
Rocket, fennel (seasonal), tomato and grana padano shavings

Caprina R165
Goats cheese salad with pomegranate seeds, rocket, rosa tomatoes, cranberries, roasted pine nuts and avocado

Carciofini R160
Artichoke hearts, robiola, baby tomatoes, red onion, and lettuce in a light vinaigrette

Zuppa

Minestrone R120
Italian vegetable soup

Tortellini in Brodo (minimum 30 minutes) R180
Clear chicken broth with chicken filled pasta parcels

Pasta e Fagioli R165
Classic Italian pasta and beans

Zuppa di Pesce R490
Seafood soup

Risotto

(minimum 30 minutes)

Frutti di Mare R400
Seafood

Porcini (seasonal) R290
Fresh porcini mushrooms when available

Verdure R150
Our vegetarian risotto

Gamberetti e Zucchini R370
Prawns & baby marrow risotto with saffron

Pasta

Pasta Lunga

Capellini Ortobosco R130
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) R130
Fresh chopped raw tomatoes with olive oil, balsamic vinegar, lemon juice, fresh herbs, capers and black olives

Linguine Porcini (seasonal) R240
Fresh porcini mushrooms in a garlic and olive oil sauce

Spaghetti alle Vongole R260
Baby clams cooked in white wine, olive oil, garlic and parsley

Pasta Corta

Trofie al Pesto R185
Pasta with fresh pesto sauce served with boiled potatoes and green beans (contains nuts)

Penne Gamberetti R345
Prawns in a tomato, cream, olive oil, garlic and chilli sauce

Penne Salmone R290
Pasta with fresh salmon in a tomato and cream sauce

Fusilli Campagnola R125
Mixed julienne vegetables and olives in a napoletana sauce

Penne Bolognese R140
Beef mince and tomato sauce

Penne Veal Strips R180
Strips of veal in a tomato and cream sauce

Penne Chicken Strips R150
Strips of 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 R180
Homemade pasta parcels filled with ricotta and spinach or butternut with your choice of sauce

Panzotti R240
Large parcels filled with artichoke and ricotta cheese served in a cream, butter and sage sauce

Tortellini Aurora R155
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 R210
Your choice of either a 4 cheese or arrabbiata or bolognese sauce

Pesce

Gamberoni Grigliati R450
10 Butterflied queen prawns grilled to perfection

Pesce Del Giorno R350
Fresh linefish of the day

Salmone R490
Grilled filleted Scottish Salmon

Sogliola (seasonal) R260
Grilled East Coast Sole

Fritto Misto di Pesce R390
Flash fried prawns, calamari & sardines

Pollo e Carne

Petti di Pollo R190
Grilled chicken breasts served (crumbed or grilled) in a lemon butter sauce, pizzaiola or mustard sauce

Tagliata alla Mastrantonio R245
Medallions of grilled sirloin steak topped with fresh rocket

Filetto R350
Grilled fillet steak served with either pepper or mustard sauce

Filetto Porcini (seasonal) R400
Fillet steak topped with porcini mushrooms in white wine sauce

Corona di Vitello R365
Grilled veal rack

Costolette d'Agnello R390
4x Grilled lamb chops

Bistecca alla Fiorentina R690
Classic Florentine T-Bone steak grilled, topped with herbs & garlic

Scaloppine di Vitello con Porcini (seasonal) R240
Veal escalopes topped with fresh porcini mushrooms in a white wine sauce

Piccata di Vitello Veal escalopes with either lemon butter or marsala wine or pizzaiola sauce	R200
Saltimbocca alla Romana Veal infused with sage and topped with parma ham with white wine	R280
Cotoletta alla Milanese Traditional Italian style crumbed veal	R195
Veal Paillard Plain grilled veal escalope	R190

Dolce

Tiramisu House speciality	R70
Crème Brulee Glazed with brown sugar	R60
Pannacotta Ai Frutti Di Bosco Topped with a wild berry coulis	R60
Profiterols Choux pastry buns filled with custard topped with hot chocolate sauce	R90
Zabaione (serves minimum 2) Classic Italian egg and marsala dessert	R110
Coppa Gelato 2 scoops of chocolate, vanilla ice-cream	R50
Sorbetto (2 Scoops) Mango, strawberry or lemon	R40
Gelato con Cioccolato Caldo 2 scoops of ice cream with hot chocolate sauce	R70

Signature

Signature Antipasto

Asparagi al Parmigiano Green Asparagus topped with butter and parmesan sauce	R185
Tartare di Salmone Salmon tartare	R290
Sardine 3x grilled sardines with onion and peppers	R130
Polpette di Vitello Veal meatballs in pomodoro sauce	R140

Signature Pasta

Tagliatelle al Tartufo Fresco Pasta all' uovo with fresh truffle imported from Italy	R420
Spaghetti di Zucchine Pescatore Baby marrow spaghetti with mixed seafood sauce	R450
Aragosta Pasta with crayfish sauce	R410
Portofino Pasta with prawns in olive oil, garlic and chilli sauce with pine nuts, rosa tomatoes and rocket	R390
Tortelloni Porcini & Tartufo Ricotta and provolone cheese pasta parcels in a wild mushroom & fresh truffle sauce	R490

Signature Carne

Osso Buco alla Milanese Veal shin stew	R440
Trippa alla Romana Beef tripe in tomato sauce with Spagna beans	R210
Coda alla Vaccinara Oxtail stew with vegetables	R380
Fegato alla Veneziana Strips of calves liver with sautéed onions	R220
Spezzatino di Vitello Slow cooked veal stew	R285
Costolettine di Vitello Milanese Mini crumbed veal chops	R350

Signature Dolce

Crispelle Crepes with chocolate or dulce de letche	R95
Crema di Caramello con Cannella Homemade crème caramel with cinnamon	R65
Cassata Classic ice cream with candied fruit and nuts	R80