

# Menu

## Antipasto

### Antipasto Freddo

Bruschetta R115

Toasted Italian bread topped with mushroom, freshly chopped rosa 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 R185

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 R145

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

Cozze Alla Provinciale R180

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

Cozze in Bianco R180

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

Polpette di Vitello R155

Veal meatballs topped with parmesan and parsley

Calamari Grigliati R180

Grilled calamari tubes served with grilled vegetables

Manucce di Calamaretti R195

Flash-fried calamari tubes and heads

Vongole alla Padella R185

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

Fritto Misto R315

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

## Insalata

Caprese Classica R150

Slices of tomato and mozzarella with fresh basil and olive oil dressing

Ascolana R150

Rocket, fennel bulb, cherry tomatoes and grana padano shavings

Greco Romana R135

Our Greek salad served with mixed lettuce, feta cheese, red onions, cucumber, calamata olives and cherry tomatoes

Insalata Emiliana R175

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

Insalata Sfiziosa R170

Rocket, basil, cherry tomatoes, fior di latte mozzarella, red onion and avocado.

Caprese di Bufala R210

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

Burrata al Fresco R235

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

## Zuppa

Pasta e Fagioli R155

Classic Italian pasta and beans

Tortellini in Brodo R180

Clear chicken broth with chicken filled pasta parcels

# Pasta

## Pasta Lunga

Linguine Portofino	R325
Prawns, rocket, cherry tomatoes and pine nuts in a white wine, olive oil, garlic and chilli sauce	
Spaghetti Vongole	R280
Fresh clams cooked in a white wine, olive oil, green pepper & celery chilli and garlic sauce topped with parsley	
Linguine alla Aragosta	R375
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	R145
Olive oil, garlic, fresh herbs, green pepper and chilli sauce	
Spaghetti al Fresco	R175
Cold fresh raw hand chopped tomatoes with olive oil, balsamic vinegar, lemon juice, fresh herbs, capers and black olives	
Bucatini alla Carbonara	R210
Bacon, egg and cream sauce	
Bucatini alla Amatriciana	R230
Classic pancetta, onions and chilli in a tomato based sauce	
Tagliatelle Ragu	R225
Our slow cooked traditional meat based sauce	
Bucatini alla Paesana	R220
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	R185
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	R195
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	R195
Strips of veal or chicken in a tomato and cream sauce	
Penne Gamberetti	R285
Prawns in a tomato, cream, white wine sauce with a touch of garlic & chilli	

12% service fee for tables of 6 persons or more

# Pasta Fatta in Casa

Gnocchi	R225
Homemade gnocchi in either a 4 cheese or napoletana or arrabbiata or bolognese sauce	
Ravioli	R245
Homemade pasta parcels filled with ricotta and spinach or butternut or beef	
Panzotti	R245
Large parcels filled with artichoke and ricotta cheese served in a butter and sage sauce	
Tortellini	R250
Chicken filled pasta parcels in a cream and tomato sauce	
Zucchini con Funghi	R240
Homemade zucchini pasta served with mushrooms, cherry tomatoes and peas with a hint of brandy, parmesan shavings	
Gamberetti al Nero	R335
Deshelled baby prawns with cherry tomatoes and peas served with our squid ink pasta	
Zucchini con Gamberi	R335
Homemade zucchini pasta served with chilli, garlic, deshelled prawns, cherry tomatoes and peas with a hint of brandy	
Zucchini con Aragosta	R385
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	R335
Saffron and prawn risotto	

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## *Pesce* (served with vegetables and mashed potatoes)

Calamari Grigliati Grilled calamari heads and tubes served with a lemon butter sauce	R285
Pesce Del Giorno Fresh grilled linefish of the day	R285
Gamberoni Grigliati 8 Butterflied & grilled queen prawns served with lemon or garlic butter sauce	R370
Aragosta Grigliati Grilled crayfish tails served with a lemon/garlic butter sauce	R425

## *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	R210
Piccata di Vitello Veal escalopes with either lemon butter or marsala wine or pizzaiola sauce	R265
Saltimbocca alla Romana Sliced veal infused with sage and white wine, topped with parma ham	R295
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	R325
Corona di Vitello Grilled veal rack (300g)	R345
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	R395
Costolette alla Fiorentina Classic Florentine steak grilled (750g Prime Rib) grilled, topped with herbs & garlic	R625

## *Dolce*

Tiramisu Homemade Italian speciality	R75
Crème Brulee Vanilla crème glazed with brown sugar	R75
Pannacotta Ai Frutti Di Bosco Smooth creamy dessert, topped with a wild berry coulis	R75
Crispelle alla Nutella Italian crepes filled with Nutella chocolate	R80
Profiterols Choux pastry filled with custard and topped with our homemade hot chocolate sauce	R85
Crème Caramel Homemade classic	R75
Sorbetto Mixed selection of seasonal fruit sorbets	R80
Coppa Gelato Mixed selection of Italian ice-cream	R80
Gelato con Cioccolato Caldo Ice-cream and homemade hot chocolate sauce	R85

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