

## SPUNTINI

A taster size helping of just about anything.

Zucchini: Deep fried baby marrow chips.	R32
Polpette: Italian meatballs in a Napoli sauce.	R36
Carciofi: Artichokes grilled with garlic, lemon and olive oil.	R42
Calamari: Calamari strips, battered and deepfried	R40
Salsiccia: Italian style sausage infused with fennel.	R34
Funghi: Mixed wild mushrooms with wilted rocket drizzled with truffle oil.	R40
Arancini de Riso: Prawn flavored Italian risotto balls	R45

## ZUPPE

Minestrone	R65
A thick and hearty traditional homemade vegetable soup with cannellini beans.	
Pasta e Fagioli	R55
Traditional pasta and bean soup with salsiccia	

## FOCACCE

Focaccia all'Aglio with garlic and butter	R43
Focaccia alla Genovese with fresh rosemary, fresh basil, fresh sage and coarse salt.	R43
Focaccia Mozzarella & garlic mozzarella cheese and fresh garlic	R72
Focaccia al Pesto with fresh mozzarella, fresh cherry tomato, fresh basil and pesto	R85

## ANTIPASTI

Fegatini di pollo	R65
Chicken livers fried with onion in a spicy tomato sauce	
Calamari	R72
Calamari tubeson risotto with a creamy paprika and lemon sauce	
Formaggio Halloumi	R69
Pan fried halloumi cheese with a pineapple chilli preserve	
Cozze D'aglio	R72
Half shell mussels in a creamy garlic sauce	
Melanzane Ricotta e Spinaci	R69
Oven baked aubergines with ricotta, spinach, Napoli and oregano topped with fresh rocket and parmesan cheese	
Carpaccio Nostrano (contains nuts products)	R99
Thin slices of Venison fillet topped with fresh basil, chives, sun ripened tomatoes and flaked Gran-Padano cheese lightly drizzled with olive oil and lemon juice.	
Calamari Ripieni (contain nut products)	R95
Calamari tubes filled with pesto, walnuts and halloumi cheese served with a sweet chilli sauce	
Salmone alla Toscana (when in season)	R99
A tower of layered homemade avocado mayo and smoked salmon dressed with a peppadew sauce.	

## INSALATA

Al' Greco	R72
Olives, feta, fresh tomato and onions set on garden greens And sprinkled with oregano	
Pomodoro e Rucola	R89
Tomato, fresh rocket, fresh coriander and parmesan shavings drizzled with olive oil and balsamic vinegar.	
Italian Salad	R78
Lettuce, cucumber, tomato, olives, onions and bocconcini, with olive oil and balsamic vinegar.	
Rustica (contain nut products)	R89
A superb mixed salad of grilled vegetables, oven dried Tomatoes, marinated artichokes, red and yellow peppers and goats milk cheese	

Caprese salad (contain nut products)	R78
Fresh mozzarella with basil leaves and plum tomatoes, topped With homemade basil pesto and balsamic reduction	
Gorgonzola con Pera (contain nut products)	R89
Baby spinach topped with crumbed Gorgonzola cheese, roasted walnuts and caramelized red onions served with a mixed berry dressing	

## CARNE ROSSA: MANZO

Sirloin (200g)	R105
Rump (300g)	R135
Filletto (200g )	R150
Sirloin on the Bone	R155
A 400gr Sirloin steak on the bone, grilled to your preference with Basting sauce	
Costata di Manzo (250g)	R155
Pan fried Ribeye best served medium	

## SALSINE - SAUCES

Al Fungi – Creamy button mushroom sauce	R33
Al Pepe Nero - Creamy Madagascar pepper corn & brandy	R33
Al Paprika - Paprika and mustard sauce	R33

## SPECIALITA' CARNE

Cotoletta di Maiale	R99
Pan fried cubes of pork fillet served on village style roast potatoes with a cracked coriander and red wine sauce.	
Bistecca al Paprika	R145
300g Rump steak topped with a creamy mustard, paprika and spring onion sauce	
Filletto alla Allora	R165
Fillet steak topped with rocket, mascarpone cheese and parmesan shavings	
Filletto ai Porcini	R175
Fillet steak topped with a mouth watering creamy porcini mushroom sauce and lightly drizzled with truffle oil.	

## CARNE ROSSA: VITELLO - VEAL

Cotoletta alla Milanese	R140
Flat top grilled, crumbed veal schnitzel served with fresh rocket.	
Scaloppine al Limone	R145
Veal escalopes sauteed in a freshly prepared lemon butter and parsley sauce.	
Scaloppine al Marsala	R150
Pan fried veal escalopes perfectly cooked in a sweet Marsala wine and mushroom sauce.	

## CARNE ROSSA: AGNELLO - LAMB

Costoletta di Agnello	R165
Lamb loin cutlets char grilled to your preference, basted with barbeque sauce and drizzled with mint jelly	
Agnello al Forno (lamb shank)	R190
Lamb shank slow cooked in our pizza oven with red wine, fresh herbs and seasonal vegetables	

## CARNE BIANCA - POULTRY

Petti alla Milanese con Porcini	R140
Chicken fillet crumbed and topped with a creamy Porcini Mushrooms and a splash of truffleoil	
Pollo alla Diavola	R140
Half chicken baked in our pizza oven marinated with pepper corns, chillies, fresh rosemary, coarse salt, olive oil and rosa tomatoes.	

**SPECIALITA' PESCE - SEAFOOD**

<i>Grigliata di Pesce</i> Fresh line fish, flat-top grilled with lemon and olive oil.	<b>R150</b>
<i>Lightly Smoked Franschhoek Trout</i> Fillet of lightly smoked Franschhoek trout glazed with fresh mint, and a ginger preserve.	<b>R150</b>
<i>Calamari Mediterranea</i> Grilled calamari tubes served with a cream, paprika, White wine, garlic, lemon and rosemary sauce	<b>R148</b>
<i>Gamberi alla Griglia</i> Pan fried prawns served with cream paprika, white wine, garlic, Lemon and rosemary sauce	<b>R195</b>

**RISOTTO**

<i>Fungi</i> 🌿 <b>(contains nut products)</b> Selected porcini mushrooms in Secco wine and pesto tossed With rocket and rosa tomatoes	<b>R125</b>
<i>Ai Gamberi</i> Deshelled prawns in a creamy paprika, white wine, garlic, chilli, And rosemary sauce	<b>R140</b>

**PASTA**

<i>Pasta available:</i> Fettuccine; Spaghetti; Penne; Linguine Gluten Free option available <i>Tradizionale</i>	
<i>Napoletana, Arabbiata or All'Olio.</i> 🌿	<b>R72</b>
<i>Bolognese, Alfredo or Pesto.</i> (contain nut products)	<b>R89</b> <b>R95</b>
<i>Polpetta</i> (best served with spaghetti) Italian style meatballs in a Napoli sauce	<b>R95</b>
<i>Alfredo</i> (best served with spaghetti) Ham and nushrooms in a cream sauce	<b>R99</b>
<i>Alla Moscovita</i> Chicken strips flambeed in vodka with cream, a touch of Neapolitan and peas.	<b>R95</b>
<i>Alle Vongole</i> Baby clams prepared in Secco wine, parsley, chilli and rosa tomatoes.	<b>R99</b>
<i>Ai Porcini</i> 🌿 <b>(contain nut products)</b> Selected porcini mushrooms in Secco wine and pesto tossed with rocket and rosa tomatoes.	<b>R99</b>
<i>Alla Mediterranea</i> 🌿 <b>(contian nut products)</b> Basil pesto, sundried tomato, olives and feta topped with fresh basil.	<b>R110</b>
<i>Ai Frutti di Mare</i> An outstanding seafood pasta prepared the t raditional way, in Neapolitan sauce with a touch of garlic and chilli (Also available in a white wine, garlic, chilli and olive oil sauce)	<b>R145</b>
<i>Ai Gamberi</i> Deshelled prawns in a creamy paprika, white wine, garlic, Chilli and rosemary sauce	<b>R135</b>
<i>Al Filetto e Funghi</i> Strips of mature fillet with button mushrooms, cream, spring onion, black pepper and a touch of garlic	<b>R150</b>

**SPECIALITA'DELLA CASA**

<i>Lasagne di Carne</i> Homemade Beef lasagne baked to perfection	<b>R99</b>
<i>Ravioli di Vitello</i> Our finest minced veal folded into homemade pasta dumplings in a creamy artichoke, onion, pecorino and Napoli	<b>R99</b>
<i>Gnocchi al Formaggi</i> 🌿 Homemade potato gnocchi with four cheeses, or bolognese	<b>R105</b>
<i>Melanzane Ricotta e Spinaci</i> 🌿 <b>(Main Course)</b> Oven baked aubergines with ricotta, spinach, Napoli and oregano topped with fresh rocket and parmesan cheese	<b>R99</b>

**PIZZA**

<b>Authentic Neapolitan thin based pizza, baked in our wood burning ovens.</b> <b>Gluten Free option available</b> <b>Tradizionale:</b>	
<i>Margherita</i> 🌿	<b>R72</b>
<i>Hawaiana</i> Ham and pineapple	<b>R89</b>
<i>Regina</i> Ham and mushrooms	<b>R89</b>
<i>Vegetariana</i> 🌿 Brinzel, mushroom, baby spinach, onions and red peppers.	<b>R99</b>
<i>Siciliana</i> Capers and anchovies.	<b>R99</b>
<i>Peperoni</i> Pepperoni sausage, red peppers and olives.	<b>R99</b>
<i>Spinaci</i> 🌿 Spinach, feta and sundried tomato	<b>R99</b>
<i>Messicana</i> Bolognese mince, onions, green peppers, chilli and garlic.	<b>R105</b>
<i>Doppio funghi</i> 🌿 Sliced Porcini and button mushrooms, fontina and parmesan Cheese drizzled with truffle oil (no tomato base)	<b>R105</b>
<i>Quattro Stagioni</i> Ham, mushrooms, artichokes and olives	<b>R110</b>
<i>Al Pollo</i> Grilled spiced chicken, roasted peppers, onions and avocado.	<b>R120</b>
<i>Bacon, feta and avocado</i> Bacon, feta and avocado	<b>R115</b>
<i>Basilico</i> 🌿 <b>(contains nut products)</b> Farm fresh mozzarella fior di latte, fresh rosa tomatoes and fresh basil, drizzled with olive oil.	<b>R120</b>
<i>Mediterranea</i> 🌿 <b>(contains nut products)</b> Basil pesto, sundried tomato, olives and feta, topped with rocket.	<b>R130</b>
<i>Quattro Formaggi</i> 🌿 Mozzarella, gorgonzola, provolone and fontina cheese.	<b>R125</b>
<i>Carne</i> Salami, salsiccia, bacon, rocket and avo.	<b>R135</b>
<i>Allora</i> Parma ham, fresh rocket and Gran Padano shavings.	<b>R140</b>
<i>Frutti di Mare</i> A fine selection of seafood on a Neapolitan base without cheese.	<b>R145</b>

**DOLCI DELLA CASA - DESSERT**

<b>All our desserts are homemade and prepared daily.</b>	
<i>Gelato con Cioccolato</i>	<b>R45</b>
Vanilla ice cream accompanied by Bar One Chocolate sauce	
<i>Panna Cotta</i>	<b>R48</b>
A lite vanilla scented cream jelly with a wild berry compote.	
<i>Mousse al Cioccolato</i>	<b>R48</b>
Silky smooth decadent chocolate mousse topped with whipped cream.	
<i>Crème Brulee</i>	<b>R48</b>
Baked soft vanilla custard with a thin caramel crust	
<i>Chocolate Lava Pudding</i>	<b>R55</b>
A warm chocolate desert served with freshly wipped cream	
<i>Tiramisu</i>	<b>R55</b>
Coffee, Kahlua and mascarpone dessert, layered with Savoirdi biscuits.	
<i>Torre di Pisa</i>	<b>R58</b>
Phyllo pastry tower filled with Nutella and topped with caramel and flaked almonds.	
<i>Cape Brandy Pudding</i>	<b>R58</b>
Cape brandy pudding served with cream or ice cream.	
<i>Sorbetti</i>	<b>R45</b>
Lemon, mango and mixed berry	
<i>Affogato al Caffè</i>	<b>R45</b>
Vanilla ice cream with espresso	