



Antipasti

- Insalata di Formaggio di Capra** R145
Mixed leaves topped with grilled goats cheese, sundried tomatoes and grilled zucchini
- Vitello Tonnato** R145
Thinly sliced poached veal topped with a tuna, caper & anchovy mayonnaise, served with sliced Roma tomato & bruschetta
- Calamari Fritti** R145
Deep-fried calamari served with mixed baby leaves, tomato & a basil mayo
- Carpaccio di Polpo** R135
Thinly sliced marinated octopus served cold with celery, spring onion, tomato and bruschetta

Pasta e Secondi

- Spaghetti alle Vongole** R195
Thin pasta with clams, extra virgin olive oil, garlic, chili, parsley & white wine
- Penne all' Amatriciana con Chorizo** R195
Short tube pasta tossed in a sauce of tomato with onion, chilli, garlic, chorizo, mushrooms, baby spinach, a touch of cream & parmesan
- Tagliatelle ai Fegatini di Pollo** R195
Free range chicken livers with onion, garlic, sage, brandy, chilli, tomato & a touch of cream, served with fresh ribbon pasta & parmesan
- Risotto di Gamberoni e Zucchini** R225
Carnaroli rice with leeks, prawns, baby marrow & grated parmesan
- Sarde alla Griglia** R185
Grilled Portuguese sardines & salsa verde with tomato, feta, red onion, caper & olive salad
- Cremagliera di Vitello** R245
Roasted rack of veal served with sweet potato puree, tender stem broccoli & tomatoes



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