



Antipasti

- Carpaccio di Polpo** R135
Thinly sliced marinated octopus served cold with celery, spring onion, tomato and bruschetta
- Vitello Tonnato** R145
Thinly sliced poached veal topped with a tuna, caper & anchovy mayonnaise, served with sliced Roma tomato & bruschetta
- Luganega con Zucchini Fritti** R135
Grilled organic Carinus beef sausage served on bruschetta with deep-fried baby marrow and onion relish
- Fegatini con Bruschetta** R125
Free range chicken livers with onion, garlic, sage, brandy, chilli & tomato served on bruschetta

Pasta e Secondi

- Ragu alla Toscana** R195
Slow cooked Tuscan veal stew with fresh herbs, tomato & red wine, tossed with fresh pasta
- 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
- Calamarata del Pescatore** R275
Artisanal ring pasta in a white wine sauce with prawns, mussels, calamari, linefish and a touch of garlic, chili, parsley and cream
- Risotto di Gamberoni e Zucchini** R235
Carnaroli rice with leeks, prawns, baby marrow & grated parmesan
- Gamberoni alla Griglia** R295
Queen prawns grilled with a touch of garlic, served with potato wedges and a tomato, feta & caper salad
- Cremagliera di Vitello** R245
Roasted rack of veal served with sweet potato puree, tender stem broccoli & tomatoes



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- Calamarata del Pescatore** R275
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- Risotto di Gamberoni e Zucchini** R235
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