



Antipasti

- Fegatini con Bruschetta** **R155**
Free range chicken livers with onion, garlic, sage, brandy, chilli & tomato served on bruschetta
- Carpaccio di Polpo** **R165**
Thinly sliced marinated octopus served cold with celery, spring onion, tomato and bruschetta
- Alici Bianchi** **R155**
Pickled white anchovies served with green olives, baby leaves, marinated grilled veg & bruschetta
- Vitello Tonnato** **R175**
Thinly sliced poached veal topped with a tuna, caper & anchovy mayonnaise, served with sliced Roma tomato & bruschetta

Pasta e Secondi

- Bucatini Carbonara** **R235**
Long pasta with pancetta, tossed with egg, parmesan and black pepper
- Conchiglie Rigate con Verdure e Ricotta** **R225**
Artisanal small shell pasta, tossed with mushrooms, spinach, peas & ricotta, topped with grated parmesan
- Spaghetti alle Vongole** **R245**
Thin pasta with clams, extra virgin olive oil, garlic, chili, parsley & white wine
- Paccheri Puttanesca con Pesce** **R255**
Artisanal large tube pasta tossed with anchovies, capers, touch of chilli, garlic, olives, tomato & fresh linefish
- Gamberoni alla Griglia** **R325**
Queen prawns grilled with a touch of garlic, served with potato wedges and a tomato, feta & caper salad
- Costolette d'Agnello** **R285**
Herb-rubbed free-range lamb cutlets grilled M/R, served with tender stem broccoli, roast butternut and potato wedges



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