



## Antipasti

<b>Zuppa ai Frutti di Mare</b>	<b>R165</b>
Home-made seafood soup with mussels, prawns, linefish & calamari, served with bruschetta	
<b>Antipasto Misto – for 2</b>	<b>R185</b>
A platter of sliced Parma Ham, Salame & Mortadella with mozzarella & tomato bruschetta, grilled veg & olives	
<b>Bruschette Miste</b>	<b>R145</b>
Toasted Italian bread, topped with olive tapenade, grilled vegetables, fresh mozzarella & tomato with basil	
<b>Carpaccio Cipriani</b>	<b>R165</b>
Thinly sliced raw beef fillet topped with fresh rocket, shaved parmesan & a Cipriani dressing	
<b>Cozze Tarantina</b>	<b>R155</b>
Fresh mussels cooked in tomato, chilli, garlic & white wine, served with bruschetta	
<b>Gnocchi Gorgonzola</b>	<b>R155</b>
Potato dumplings tossed in a sauce of gorgonzola & cream, topped with parmesan	
<b>Steak Tartare</b>	<b>R165</b>
Minced raw beef fillet served with egg yolk, condiments, mixed baby leaves & bruschetta	
<b>Zucchini Fritti</b>	<b>R115</b>
Deep-fried baby marrow chips	

## Insalate

<b>Carciofi alla Parmigiana</b>	<b>R155</b>
Grilled & marinated artichokes tossed with baby leaves, shaved parmesan and toasted ciabatta	
<b>Caprese di Burrata</b>	<b>R175</b>
Fresh hand-made mozzarella ball filled with soft stracciatella cheese, served on mixed baby leaves with Roma tomatoes and basil	
<b>Insalata Greca</b>	<b>R155</b>
Mixed green leaves topped with olives, feta cheese, red onion, cucumber and tomato	
<b>Insalata di Pollo</b>	<b>R175</b>
A mix of green leaves topped with grilled chicken breast, marinated vegetables and feta cheese	
<b>Insalata Calamari</b>	<b>R185</b>
Grilled calamari served on mixed leaves with marinated tomato and a touch of chili	

## Contorni

Baby Spinach & Parmesan	<b>R66</b>	Potato Wedges	<b>R48</b>
Marinated Grilled Veg	<b>R54</b>	Side Broccoli	<b>R50</b>
Side Pasta	<b>R44</b>	Zucchini Fritti	<b>R68</b>



## Primi

<b>Cannelloni di Spinaci</b>	<b>R185</b>
Fresh pasta tubes filled with spinach, ricotta & parmesan, baked with béchamel and a napoli sauce	
<b>Melanzane alla Parmigiana</b>	<b>R175</b>
Baked layers of aubergine, mozzarella, basil, napoletana sauce & parmesan	
<b>Lasagna</b>	<b>R205</b>
Bolognese baked meat lasagna with parmesan	
<b>Tagliolini ai Funghi e Tartufo</b>	<b>R215</b>
Fresh thin pasta tossed with wild mushrooms, fresh rocket & a touch of truffle paste, topped with parmesan	
<b>Fusilli ai Broccoli</b>	<b>R175</b>
Spiral pasta with fresh broccoli & olive oil, tossed with a touch of chilli, garlic, parsley, anchovies & parmesan	
<b>Linguine Gamberoni</b>	<b>R265</b>
Queen prawns tossed with extra virgin olive oil, garlic, chilli, parsley, lemon and diced fresh tomato	
<b>Linguine Pescatore</b>	<b>R265</b>
Thin pasta tossed in a sauce seafood of tomato, mussels, prawns and calamari with a touch of chili and garlic	
<b>Farfalle Prosciutto e Piselli</b>	<b>R205</b>
Fresh bowtie pasta tossed with ham, mushroom, cream, peas & topped with parmesan	
<b>Tagliatelle Ragù</b>	<b>R195</b>
Fresh ribbon pasta with a minced veal Bolognese sauce, topped with grated parmesan	
<b>Tortelli ai Funghi e Parma</b>	<b>R225</b>
Fresh pasta parcels of ricotta & ham, in a light cream & mushroom sauce, with rocket, truffle paste & parmesan	

## Secondi

<b>Pesce al Forno con Salsa Verde</b>	<b>R265</b>
Grilled fresh line fish served with stewed lentils, steamed veg, diced tomato & salsa verde	
<b>Saltimbocca alla Romana</b>	<b>R235/R255</b>
Grilled free-range chicken breast or veal topped with cheese, sage & prosciutto, served with potato & broccoli	
<b>Vitello ai Funghi or Limone</b>	<b>R255</b>
Grilled veal scallops with wild mushroom sauce or lemon sauce, served with broccoli on fresh pasta	
<b>Tagliata di Manzo</b>	<b>R265</b>
Herb-rubbed 250g rib eye, grilled to M/R, sliced & served with roast Roma tomatoes & broccoli	
<b>Filetto della Casa</b>	<b>R275</b>
Thinly sliced beef fillet, marinated & seared, topped with rocket, parmesan shavings & roasted potatoes	
<b>Fegato alla Veneziana</b>	<b>R205</b>
Fresh calves' liver with white wine & onions, served on potato purée or fresh ribbon pasta	

## Dolci

<b>Affogato e Caffè</b>	R106
Chocolate gelato with espresso poured over	
<b>Torta di Cioccolato</b>	R135
Baked chocolate tart served with hazelnut gelato	
<b>Dolce della Nonna</b>	R115
Layers of amaretti biscuits, zabaglione, cream, walnuts & grated chocolate	
<b>Pavlova</b>	R115
Meringue topped with whipped cream, fresh fruit & berries	
<b>Panna Cotta</b>	R115
White chocolate and vanilla pod, served with a berry coulis	
<b>Torta all'Arancia</b>	R135
Flourless Italian almond and orange tart served with a mascarpone cream	
<b>Tiramisù</b>	R115
Layers of savoiardi biscuits soaked in espresso & liqueur, with a mascarpone cream	
<b>Piatto di Cioccolato</b>	R108
An assortment of four chocolate truffles	
<b>Piatto di formaggio</b>	R155
Selection of cheeses with preserved figs, nuts, onion marmalade and crackers	
<b>Dom Pedro</b> with Kahlua or Whiskey & gelato	R88
<b>Vin Santo con Biscotti</b> Sweet wine and biscuits	R98

## Gelato

(Per scoop)

Chocolate	R48
Hazelnut	R48
Vanilla Bean	R48
Sorbet	R48

## Caffè

Caffè Latte	R44
Cappuccino	R40
Espresso	R34
Americano	R38
Macchiato	R36



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