



### Antipasti

- Calamari Fritti** R175  
Deep-fried calamari served with mixed baby leaves, tomato & basil mayo
- Fichi e Parma** R165  
Fresh black figs & gorgonzola wrapped with Parmaham on baby leaves & with bruschetta
- Carpaccio di Polpo** R175  
Thinly sliced marinated octopus served cold with celery, spring onion, tomato and bruschetta
- Fegatini con Bruschetta** R165  
Free range chicken livers with onion, garlic, sage, brandy, chilli & tomato served on bruschetta

### Pasta e Secondi

- Linguine con Carciofi e Peperoni** R225  
Thin ribbon pasta tossed with olive oil, whole garlic, marinated artichoke hearts and peppers, topped with parmesan
- Pesto Pasta alla Genovese** R235  
Basil pesto with cream, baby potato & green beans, tossed with fresh pasta & parmesan
- Spaghetti alle Vongole** R285  
Thin pasta with clams, extra virgin olive oil, onion, garlic, chili, parsley & white wine
- Calamarata del Pescatore** R325  
Artisanal ring pasta in a white wine sauce with prawns, mussels, calamari, line fish and a touch of garlic, chili, parsley and cream
- Sarde alla Griglia** R275  
Grilled Portuguese sardines & salsa verde with roast potato wedges and a tomato, feta, red onion, caper & olive salad
- Sogliola al Forno** R325  
Grilled Rex sole served with lemon butter, new potatoes, green beans, tender stem broccoli and baby tomatoes



### Antipasti

- Calamari Fritti** R175  
Deep-fried calamari served with mixed baby leaves, tomato & basil mayo
- Fichi e Parma** R165  
Fresh black figs & gorgonzola wrapped with Parmaham on baby leaves & with bruschetta
- Carpaccio di Polpo** R175  
Thinly sliced marinated octopus served cold with celery, spring onion, tomato and bruschetta
- Fegatini con Bruschetta** R165  
Free range chicken livers with onion, garlic, sage, brandy, chilli & tomato served on bruschetta

### Pasta e Secondi

- Linguine con Carciofi e Peperoni** R225  
Thin ribbon pasta tossed with olive oil, whole garlic, marinated artichoke hearts and peppers, topped with parmesan
- Pesto Pasta alla Genovese** R235  
Basil pesto with cream, baby potato & green beans, tossed with fresh pasta & parmesan
- Spaghetti alle Vongole** R285  
Thin pasta with clams, extra virgin olive oil, onion, garlic, chili, parsley & white wine
- Calamarata del Pescatore** R325  
Artisanal ring pasta in a white wine sauce with prawns, mussels, calamari, line fish and a touch of garlic, chili, parsley and cream
- Sarde alla Griglia** R275  
Grilled Portuguese sardines & salsa verde with roast potato wedges and a tomato, feta, red onion, caper & olive salad
- Sogliola al Forno** R325  
Grilled Rex sole served with lemon butter, new potatoes, green beans, tender stem broccoli and baby tomatoes