



Antipasti

Carpaccio di Polpo R135

Thinly sliced marinated octopus served cold with celery, spring onion, tomato and bruschetta

Spiedini di Mozzarella e Pancetta R135

Skewers of mozzarella balls, pancetta, tomato & basil, grilled and served with mixed leaves

Vitello Tonnato R145

Thinly sliced poached veal topped with a tuna, caper & anchovy mayonnaise, served with sliced Roma tomato & bruschetta

Pasta e Secondi

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

Penne all' Amatriciana con Chorizo R215

Short tube pasta tossed in a sauce of tomato with onion, chilli, garlic, chorizo, mushrooms, baby spinach, a touch of cream & parmesan

Spaghetti alle Vongole R195

Thin pasta with clams, extra virgin olive oil, garlic, chili, parsley & white wine

Conchiglie Rigate con Verdure e Ricotta R185

Artisanal small shell pasta, tossed with mushrooms, spinach, peas & ricotta, topped with grated parmesan

Ragu alla Toscana R195

Slow cooked Tuscan veal stew with fresh herbs, tomato & red wine, tossed with fresh pasta

Cremagliera di Vitello R245

Roasted rack of veal served with sweet potato puree, tender stem broccoli & tomatoes

Trippa alla Parmigiana R215

Fresh tripe, braised with vegetables, tomato & star anise, served on fresh pasta or soft polenta, topped with parmesan

Pane al Burro R115

Bread & butter pudding made from butter croissants, rum & raisins, served with gelato



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Spiedini di Mozzarella e Pancetta R135

Skewers of mozzarella balls, pancetta, tomato & basil, grilled and served with mixed leaves

Vitello Tonnato R145

Thinly sliced poached veal topped with a tuna, caper & anchovy mayonnaise, served with sliced Roma tomato & bruschetta

Pasta e Secondi

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

Penne all' Amatriciana con Chorizo R215

Short tube pasta tossed in a sauce of tomato with onion, chilli, garlic, chorizo, mushrooms, baby spinach, a touch of cream & parmesan

Spaghetti alle Vongole R195

Thin pasta with clams, extra virgin olive oil, garlic, chili, parsley & white wine

Conchiglie Rigate con Verdure e Ricotta R185

Artisanal small shell pasta, tossed with mushrooms, spinach, peas & ricotta, topped with grated parmesan

Ragu alla Toscana R195

Slow cooked Tuscan veal stew with fresh herbs, tomato & red wine, tossed with fresh pasta

Cremagliera di Vitello R245

Roasted rack of veal served with sweet potato puree, tender stem broccoli & tomatoes

Trippa alla Parmigiana R215

Fresh tripe, braised with vegetables, tomato & star anise, served on fresh pasta or soft polenta, topped with parmesan

Pane al Burro R115

Bread & butter pudding made from butter croissants, rum & raisins, served with gelato