



Antipasti

- Calamari Fritti** R165
Deep-fried calamari served with mixed baby leaves, tomato & basil mayo
- Carpaccio ai Funghi e Rucola** R165
Lightly grilled king oyster mushrooms, marinated with lemon and truffle paste, topped with fresh rocket & parmesan shavings
- Spiedini di Mozzarella e Pancetta** R165
Skewers of mozzarella balls, pancetta, tomato & basil, grilled and served with mixed leaves
- Vitello Tonnato** R165
Thinly sliced poached veal topped with a tuna, caper & anchovy mayonnaise, served with sliced Roma tomato & 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** R225
Basil pesto with cream, baby potato & green beans, tossed with fresh pasta & parmesan
- Spaghetti alle Vongole** R255
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
- Cremagliera di Vitello** R285
Roasted rack of veal served with butternut and sweet potato puree, tender stem broccoli & baby tomatoes
- Sogliola al Forno** R325
Grilled Rex sole served with lemon butter, new potatoes, green beans, tender stem broccoli and baby tomatoes



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