



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

Frittelle di Bianchetti R155

Deep-fried whitebait served with home-made basil mayonnaise and fresh rocket

Vitello Tonnato R175

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

Pasta e Secondi

Risotto di Gamberoni e Zucchini R285

Carnaroli rice with leeks, prawns, baby marrow & grated parmesan

Conchiglie Rigate con Verdure e Ricotta R225

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

Calamarata del Pescatore R295

Artisanal ring pasta in a white wine sauce with prawns, mussels, calamari, line fish and a touch of garlic, chili, parsley and cream

Paccheri Puttanesca con Pesce R255

Artisanal large tube pasta tossed with anchovies, capers, touch of chilli, garlic, olives, tomato & fresh line fish

Sarde alla Griglia R245

Grilled Portuguese sardines & salsa verde with roast potato wedges and a tomato, feta, red onion, caper & olive 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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