



Antipasti

Minestrone di Legumi R145

Slow cooked seasonal vegetable soup with fresh herbs & legumes, topped with extra virgin olive oil, grated parmesan & toasted ciabatta

Calamari Fritti R165

Deep-fried calamari served with mixed baby leaves, tomato & basil mayo

Polpette d'Agnello R155

Ground lamb meatballs served in spicy tomato sauce topped with parmesan & bruschetta

Pasta e Secondi

Conchiglie Rigate con Verdure e Ricotta R235

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

Tagliolini Salmone R275

Fresh pasta tossed with leeks, vodka, tomato & a touch of cream, topped with smoked salmon

Paccheri Puttanesca con Pesce R275

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

Spaghetti Carbonara R265

Thin pasta with pancetta, tossed with egg, parmesan and black pepper

Trippa alla Parmigiana R265

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

Ossobuco di Vitello R285

Slow cooked casserole of veal shin with celery, carrots, onions, fresh herbs & red wine served on soft polenta or fresh ribbon pasta

Pane al Burro R135

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



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