



Antipasti

Cappelletti in Brodo	R135
Fresh pasta pockets filled with ricotta & parmesan, in a home-made chicken broth	
Zuppa ai Frutti di Mare	R185
Home-made seafood soup with mussels, prawns, linefish & calamari, served with bruschetta	
Antipasto Misto – for 2	R215
A platter of sliced Parma Ham, Salame & Mortadella with mozzarella & tomato bruschetta, grilled veg & olives	
Bruschette Miste	R155
Toasted Italian bread, topped with olive tapenade, grilled vegetables, fresh mozzarella & tomato with basil	
Carpaccio Cipriani	R175
Thinly sliced raw beef fillet topped with fresh rocket, shaved parmesan & a Cipriani dressing	
Cozze Tarantina	R165
Fresh mussels cooked in tomato, chilli, garlic & white wine, served with bruschetta	
Gnocchi Gorgonzola	R155
Potato dumplings tossed in a sauce of gorgonzola & cream, topped with parmesan	
Steak Tartare	R175
Minced raw beef fillet served with egg yolk, condiments, mixed baby leaves & bruschetta	
Zucchini Fritti	R125
Deep-fried baby marrow chips	

Insalate

Carciofi alla Parmigiana	R165
Grilled & marinated artichokes tossed with baby leaves, shaved parmesan and toasted ciabatta	
Caprese di Burrata	R195
Fresh hand-made mozzarella ball filled with soft stracciatella cheese, served on mixed baby leaves with Roma tomatoes and basil	
Insalata Greca	R165
Mixed green leaves topped with olives, feta cheese, red onion, cucumber and tomato	
Insalata di Pollo	R185
A mix of green leaves topped with grilled chicken breast, marinated vegetables and feta cheese	
Insalata Calamari	R195
Grilled calamari served on mixed leaves with marinated tomato and a touch of chili	

Contorni

Baby Spinach & Parmesan	R66	Potato Wedges	R48
Marinated Grilled Veg	R54	Side Broccoli	R50
Side Pasta	R44	Zucchini Fritti	R68



Primi

Cannelloni di Spinaci	R195
Fresh pasta tubes filled with spinach, ricotta & parmesan, baked with béchamel and a napoli sauce	
Melanzane alla Parmigiana	R185
Baked layers of aubergine, mozzarella, basil, napoletana sauce & parmesan	
Lasagna	R225
Bolognese baked meat lasagna with parmesan	
Tagliolini ai Funghi e Tartufo	R225
Fresh thin pasta tossed with wild mushrooms, fresh rocket & a touch of truffle paste, topped with parmesan	
Fusilli ai Broccoli	R185
Spiral pasta with fresh broccoli & olive oil, tossed with a touch of chilli, garlic, parsley, anchovies & parmesan	
Linguine Gamberoni	R295
Queen prawns tossed with extra virgin olive oil, garlic, chilli, parsley, lemon and diced fresh tomato	
Linguine Pescatore	R295
Thin pasta tossed in a sauce seafood of tomato, mussels, prawns and calamari with a touch of chili and garlic	
Farfalle Prosciutto e Piselli	R225
Fresh bowtie pasta tossed with ham, mushroom, cream, peas & topped with parmesan	
Penne all' Amatriciana con Chorizo	R245
Tube pasta with tomato with onion, chilli, garlic, chorizo, mushrooms, baby spinach, a touch of cream & parmesan	
Tortelli ai Funghi e Parma	R245
Fresh pasta parcels of ricotta & ham, in a light cream & mushroom sauce, with rocket, truffle paste & parmesan	

Secondi

Pesce al Forno con Salsa Verde	R265
Grilled fresh line fish served with stewed lentils, steamed veg, diced tomato & salsa verde	
Saltimbocca alla Romana	R255/R275
Grilled free-range chicken breast or veal topped with cheese, sage & prosciutto, served with potato & broccoli	
Vitello ai Funghi or Limone	R275
Grilled veal scallops with wild mushroom sauce or lemon sauce, served with broccoli on fresh pasta	
Tagliata di Manzo	R275
Herb-rubbed 250g rib eye, grilled to M/R, sliced & served with roast Roma tomatoes & broccoli	
Filetto della Casa	R285
Thinly sliced beef fillet, marinated & seared, topped with rocket, parmesan shavings & roasted potatoes	
Fegato alla Veneziana	R225
Fresh calves' liver with white wine & onions, served on potato purée or fresh ribbon pasta	

Dolci

Affogato e Caffè	R115
Chocolate gelato with espresso poured over	
Torta di Cioccolato	R145
Baked chocolate tart served with hazelnut gelato	
Dolce della Nonna	R135
Layers of amaretti biscuits, zabaglione, cream, walnuts & grated chocolate	
Pavlova	R125
Meringue topped with whipped cream, fresh fruit & berries	
Panna Cotta	R125
White chocolate and vanilla pod, served with a berry coulis	
Torta all'Arancia	R145
Flourless Italian almond and orange tart served with a mascarpone cream	
Tiramisù	R135
Layers of savoiardi biscuits soaked in espresso & liqueur, with a mascarpone cream	
Piatto di Cioccolato	R115
An assortment of four chocolate truffles	
Piatto di formaggio	R165
Selection of cheeses with preserved figs, nuts, onion marmalade and crackers	
Dom Pedro with Kahlua or Whiskey & gelato	R95
Vin Santo con Biscotti Sweet wine and biscuits	R115



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Gelato (Per scoop)

Chocolate	R55
Hazelnut	R55
Vanilla Bean	R55
Sorbet	R55

Caffè

Caffè Latte	R44
Cappuccino	R40
Espresso	R34
Americano	R38
Macchiato	R36