



Antipasti

- Alici Bianchi** **R165**
Pickled white anchovies served with green olives, baby leaves, marinated grilled veg & bruschetta
- Fegatini con Bruschetta** **R165**
Free range chicken livers with onion, garlic, sage, brandy, chilli & tomato served on bruschetta
- Vitello Tonnato** **R185**
Thinly sliced poached veal topped with a tuna, caper & anchovy mayonnaise, served with sliced Roma tomato & bruschetta

Pasta e Secondi

- Conchiglie Rigate con Salsiccia e Piselli** **R265**
Artisanal small shell pasta tossed in an Italian sausage meat sauce with tomato & garden peas, topped with grated parmesan
- Spaghetti Cozze** **R275**
Thin pasta tossed with fresh mussels, white wine, tomato, garlic, chilli, capers & black olives
- Risotto di Gamberoni e Zucchini** **R315**
Carnaroli rice with leeks, prawns, baby marrow & grated parmesan
- Tortelli di Barbabietola** **R265**
Fresh pasta parcels filled with pancetta, leeks, walnuts & ricotta, topped with parmesan & a
- Cremagliera di Vitello** **R285**
Roasted rack of veal served with butternut and sweet potato puree, tender stem broccoli & baby tomatoes
- Ossobuco di Vitello** **R295**
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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