



### Antipasti

**Calamari Fritti** R165

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

**Pasta e Fagioli** R145

Seasonal vegetable & borlotti bean soup with fresh maltagliati pasta & parmesan

**Vitello Tonnato** R165

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

**Rognoni di Bruschetta** R145

Bruschetta with lamb kidneys cooked with garlic, olive oil, parsley, chilli, onion & brandy

### Pasta e Secondi

**Tagliolini Salmone** R275

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

**Risotto di Gamberoni e Zucchini** R315

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

**Pappardelle ai Fegatini di Pollo** R255

Free range chicken livers with onion, garlic, sage, brandy, chilli, tomato & a touch of cream, served with fresh ribbon pasta & parmesan

**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

**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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**Tagliolini Salmone** R275

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**Risotto di Gamberoni e Zucchini** R315

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

**Pappardelle ai Fegatini di Pollo** R255

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