



Antipasti

- Carpaccio di Polpo** R135
Thinly sliced marinated octopus served cold with celery, spring onion, tomato and bruschetta
- Vitello Tonnato** R145
Thinly sliced poached veal topped with a tuna, caper & anchovy mayonnaise, served with sliced Roma tomato & bruschetta
- Luganega con Zucchini Fritti** R135
Grilled organic Carinus beef sausage served on bruschetta with deep-fried baby marrow and onion relish
- Frittelle di Bianchetti** R135
Deep-fried whitebait served with home-made basil mayonnaise and fresh rocket

Pasta e Secondi

- Ragu alla Toscana** R195
Slow cooked Tuscan veal stew with fresh herbs, tomato & red wine, tossed with fresh pasta
- Coniglio al Ragu e Piselli** R215
Rabbit braised with salsiccia, fresh herbs, peas & tomato, tossed with Artisanal large shell pasta, topped with grated parmesan
- Calamarata del Pescatore** R275
Artisanal ring pasta in a white wine sauce with prawns, mussels, calamari, linefish and a touch of garlic, chili, parsley and cream
- Risotto di Gamberoni e Zucchini** R235
Carnaroli rice with leeks, prawns, baby marrow & grated parmesan
- Trippa alla Parmigiana** R215
Fresh tripe, braised with vegetables, tomato & star anise, served on fresh pasta or soft polenta, topped with parmesan
- Cremagliera di Vitello** R245
Roasted rack of veal served with sweet potato puree, tender stem broccoli & tomatoes



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