



Antipasti

- Carpaccio di Polpo** R135
Thinly sliced marinated octopus served cold with celery, spring onion, tomato and bruschetta
- Spiedini di Mozzarella e Pancetta** R135
Skewers of mozzarella balls, pancetta, tomato & basil, grilled and served with mixed leaves
- Vitello Tonnato** R145
Thinly sliced poached veal topped with a tuna, caper & anchovy mayonnaise, served with sliced Roma tomato & bruschetta
- Fegatini con Bruschetta** R125
Free range chicken livers with onion, garlic, sage, brandy, chilli & tomato served on bruschetta

Pasta e Secondi

- Spaghetti Carbonara** R185
Artisanal thin pasta with pancetta, tossed with egg, parmesan and black pepper
- Tagliatelle Polpettine** R195
Traditional veal and chicken meatballs in a sauce of arrabbiata, cream & peas, with fresh ribbon pasta & parmesan
- Calamarata del Pescatore** R255
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
- Sarde alla Griglia** R185
Grilled Portuguese sardines & salsa verde with tomato, feta, red onion, caper & olive salad
- Trippa alla Parmigiana** R195
Fresh tripe, braised with vegetables, tomato & star anise, served on fresh pasta or soft polenta, topped with parmesan



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