

ANTIPASTI FREDDI | COLD STARTERS

Prosciutto Crudo san Daniele

Parma Ham

R110

Carpaccio di Polpo

*Slices of cooked octopus with boiled potatoes, parsley
extra virgin olive oil & lemon*

R100

Albese

*Turin-style beef carpaccio with celery,
mushrooms & parmesan shavings*

R95

Bresaola

Italian-style cured beef with rocket & parmesan

R95

Carne Cruda al Coltello

*Beef tartare with Olive Oil, lemon juice & a
touch of truffle (Mayonaise or yolk on request)*

R100

*When busy please expect to wait approximately 20 minutes for your starters. All
food is hand made from scratch on order.*

ANTIPASTI CALDI | WARM STARTERS

Bagna Caöda Piemontese

R150

Minimum of 2 people / to share

Anchovy and garlic sauce served with mixed vegetables

Peperoni Arrostiti in Bagna Caöda

R80

Bell peppers in anchovy and garlic sauce

Calamari alla Siciliana

R95

Calamari in a tomato based sauce with capers, olives, parsley and a touch of garlic.

Main Portion Available

R120

Melanzane alla Parmigiana

R90

Aubergine lasagne with parmesan, mozzarella cheese & tomato sauce

Mozzarella in Carrozza

R90

Deep fried mozzarella sandwich served with rocket & anchovy sauce

*When busy please expect to wait approximately 20 minutes for your starters.
All food is hand made from scratch on order.*

INSALATE | SALADS

Cavolo

R70

Shredded cabbage in anchovy and garlic sauce

Con Pere

R85

*Lettuce, pears, Pecorino, emmenthal, walnuts
extra virgin olive oil & lemon (with a touch of parmesan)*

Iceberg Salad

R85

Served with mixed cheese sauce, vinegar and walnuts

Grigliata*

R85

*Mixed grilled vegetables with extra virgin
olive oil & mixed herbs*

**Please expect to wait 20min when busy*

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PRIMI DI TERRA | PASTAS*

Gnocchi (Prepared fresh on order) R95
Homemade Potato Dumpling with sauce (v)
Tomato Sauce or
Goronzola Cheese

Ravioli (Prepared fresh daily)
Meat Ravioli in meat sauce with walnut R105
Ricotta & Spinach ravioli in butter & sage (v) R100
Robiola & Truffle in butter and truffle sauce (v) R125

Fettucine (Prepared fresh on order)
Traditional Ragu R105
Lamb Ragu R125

Tagliolini al Pesto Rosso R95
Sundried tomato, basil, almonds &
deep fried bread crumbs.

Gateau di Tortellini R140
Homemade tortellini with fresh cream,
served in a pasta bread cup

Penne alla Siciliana R95
Tomato sauce, bell pepper, aubergines, capers & olives
(anchovies on request) (v)

**Minimum prep time of 20 minutes. All food is hand made from scratch on order.*

PRIMI DI MARE | PASTAS*

Pasta al Salmone e Zucchini

Short pasta with salmon, baby marrows & a touch of cream

R125

Spaghetti alle Vongole

Spaghetti with clams, garlic, parsley, olive oil & cherry tomatoes.

R130

Farfalle con Gamberi e Whiskey

Short Italian pasta with prawns, touch of whiskey, lemon juice & chives

R150

Tagliolini al Cartoccio

Seafood pasta with garlic parsley, olive oil & cherry tomatoes

R165

Ravioli Neri Al Salmone

Squid ink ravioli filled with salmon. Served in a salmon and vodka sauce

R145

**Minimum prep time of 20 minutes. All food is hand made from scratch on order.*

PRIMI | ITALIAN RISOTTO

Porcini

with porcini mushrooms

R130 per Portion

Milanese

with saffron & bone marrow

R120 per Portion

Rustico

Pears, gorgonzola, nuts & grappa

R135 per Portion

Risotto Piemontese

with hazelnut, mushroom & truffle

R150 per Portion

**Minimum prep time of 30 minutes | Minimum order of 2 portions*

SECONDI | MAIN COURSES

Roast Beef all'Italiana

Beef (served rare only) in warm sauce of white wine, capers & extra virgin olive oil & anchovies

R115

Filetto Aromatico

Beef fillet with rosemary, sage & thyme on a bed of rocket served with vinegar & rosemary sauce and extra virgin olive oil

200g

300g

R150

R185

Filetto al Gorgonzola

Beef fillet with gorgonzola cheese sauce

200g

300g

R160

R195

Scaloppine di Vitello al Marsala or al Limone

R150

SECONDI | MAIN COURSES

Petto di Pollo Panna e Funghi

Chicken breast with fresh cream & mushroom

R105

Petto di Pollo Farcito

Chicken breast filed with mozzarella and bresaola served rolled

R110

Lamb Shank

R180

Straccetti Di Filetto

Shredded grilled fillet with mixed wild mushrooms, extra virgin olive oil and parsley

R165

Vitello Tonnato

Old veal served pink in a tuna, capers, anchovy and mayo sauce

R145

All our meats are served with roast potatoes & seasonal vegetables.