

ANTIPASTI FREDDI | COLD STARTERS

Prosciutto Crudo san Daniele

Parma Ham

R130

Carpaccio di Polpo

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

R115

Albese

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

R110

Bresaola

Italian-style cured beef with rocket & parmesan

R120

Carne Cruda al Coltello

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

R120

When busy please expect to wait approximately 30 minutes for your starters. All food is hand made from scratch on order.

ANTIPASTI CALDI | WARM STARTERS

Bagna Caöda alla Piemontese

R150

Minimum of 2 people / to share

Anchovy and garlic sauce served with mixed vegetables

Peperoni Arrostiti in Bagna Caöda

R90

Bell peppers in anchovy and garlic sauce

Calamari alla Siciliana

R115

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

Main Portion Available

R150

Melanzane alla Parmigiana

R100

Aubergine lasagne with parmesan, mozzarella cheese & tomato sauce

Mozzarella in Carrozza

R95

Deep fried mozzarella sandwich served with rocket & anchovy sauce

*When busy please expect to wait approximately 30 minutes for your starters.
All food is hand made from scratch on order.*

INSALATE | SALADS

Cavolo

Shredded cabbage in anchovy and garlic sauce

R80

Con Pere

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

R90

Iceberg Salad

Served with mixed cheese sauce and walnuts

R85

Grigliata*

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

**Please expect to wait 20min when busy*

R95

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All food is hand made from scratch on order.*

PRIMI DI TERRA | PASTAS*

Gnocchi (Prepared fresh on order) R105
Homemade Potato Dumpling with sauce (V)

*Tomato Sauce or
Goronzola Cheese*

Ravioli (Prepared fresh daily)

Meat Ravioli in meat sauce with walnut R115
Ricotta & Spinach ravioli in butter & sage (V) R110
Robiola & Truffle in butter and truffle sauce (V) R145

Fettucine (Prepared fresh on order)

Traditional Ragu R115
Lamb Ragu R145

Tagliolini al Pesto Rosso R105
*Sundried tomato, basil, almonds &
deep fried bread crumbs.*

Gateau di Tortellini R160
*Homemade tortellini with fresh cream sauce
served in a pasta bread cup*

Penne alla Siciliana R105
Tomato sauce, bell pepper, aubergines, capers & olives (V)

**Minimum prep time of 30 minutes. All food is hand made from scratch on order. Gluten free pasta available at an extra cost of R35*

PRIMI DI MARE | PASTAS*

Pasta al Salmone e Zucchini

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

R145

Spaghetti alle Vongole

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

R155

Farfalle con Gamberi e Whiskey

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

R170

Tagliolini al Cartoccio

Seafood pasta with garlic parsley, olive oil & cherry tomatoes

R190

Ravioli Neri Al Salmone

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

R165

**Minimum prep time of 30 minutes. All food is hand made from scratch on order. Gluten free pasta available at an extra cost of R35*

PRIMI | ITALIAN RISOTTO

Porcini

with porcini mushrooms

R150 per Portion

Milanese

with saffron & bone marrow

R130 per Portion

Rustico

Pears, gorgonzola, nuts & grappa

R150 per Portion

Risotto Piemontese

with hazelnut, mushroom & truffle

R170 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

R125

Filetto Aromatico

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

200g

R170

300g

R210

Filetto al Gorgonzola

Beef fillet with gorgonzola cheese sauce

200g

R180

300g

R220

Scaloppine di Vitello al Marsala or al Limone

R180

**Please note that any extras or additional requests will be charged for.*

SECONDI | MAIN COURSES

Petto di Pollo Panna e Funghi

Chicken breast with fresh cream & mushroom

R120

Petto di Pollo Farcito

Chicken breast filed with mozzarella and bresaola served rolled

R140

Lamb Shank

+/- 350g

R195

+/- 500g (When available)

R255

Straccetti Di Filetto

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

R185

Vitello Tonnato

Cold veal served pink in a tuna, capers, anchovies and mayo sauce (when available)

R150

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