

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*

R120

Albese

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

R110

Bresaola *(When Available)*

Italian-style cured beef with rocket & parmesan shavings

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

R130

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

Main Portion Available

R160

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

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INSALATE | SALADS

Cavolo

Shredded cabbage in anchovy and garlic sauce

R80

Con Pere

Lettuce, pears, Pecorino cheese, emmenthal, parmesan, walnuts, extra virgin olive oil & lemon.

R95

Iceberg Salad

Served with mixed cheese sauce and walnuts

R90

Grigliata*

Mixed grilled vegetables with extra virgin olive oil & mixed herbs

**Please expect to wait 20min*

R95

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PRIMI DI TERRA | PASTAS*

Gnocchi *(Prepared fresh on order)* R110
Homemade Potato Dumpling with sauce (v)
Tomato Sauce or
Goronzola Cheese

Rotolini di Melanzane R110
Rolled aubergines filled with spaghetti and mozzarella (v)
cheese in tomato sauce.

Ravioli *(Prepared fresh daily)*
Meat Ravioli in meat sauce with walnut R120
Ricotta & Spinach ravioli in butter & sage (v) R120
Robiola & Truffle in butter and truffle sauce (v) R145

Fettucine *(Prepared fresh on order)*
Traditional Ragu R125
Lamb Ragu R145

**Minimum prep time of 30 minutes. All food is hand made from scratch on order. Gluten free pasta available at an extra cost of R40
Please note that all half portions are charged at 70% of the full price.*

PRIMI DI MARE | PASTAS*

Pasta al Salmone e Zucchini

R145

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

Spaghetti alle Vongole

R155

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

Farfalle con Gamberi e Whiskey

R175

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

Tagliolini al Cartoccio

R190

Seafood pasta with garlic parsley, olive oil & cherry tomatoes

Ravioli Neri Al Salmone

R170

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

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PRIMI | ITALIAN RISOTTO

Porcini

with porcini mushrooms

R160 per Portion

Milanese

with saffron & bone marrow

R140 per Portion

Risotto Piemontese

with hazelnut, mushroom & truffle

R175 per Portion

Risotto al Nero di Seppia

Squid ink risotto with calamari heads

R190 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.
*Please note meat is served chilled.

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

R180

300g

R220

Filetto al Gorgonzola

Beef fillet with gorgonzola cheese sauce

200g

R190

300g

R230

Scaloppine di Vitello al Marsala or al Limone

R185

Petto di Pollo Panna e Funghi

Chicken breast with fresh cream & mushroom

R120

Saltimbocca di Vitello

Veal with parma ham & sage

R210

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

Petto D'anatra all'arancia

Duck breast tagliata in orange sauce

R190

Please ask your waiter about our FISH options. All our meats are served with roast potatoes & seasonal vegetables.
*Please note that any extras or additional requests will be charged for.

PRIMI DI TERRA | PASTAS*

Tagliolini

R105

Pesto Rosso - Sundried tomato, basil, almonds & deep fried bread crumbs.

Tomato Sauce - Tomato sauce, garlic, basil & parsley

Gateau di Tortellini

R160

Homemade tortellini with fresh cream sauce served in a parmesan cup

Penne alla Siciliana

R110

Tomato sauce, bell pepper, aubergines, capers & olives 

Spaghetti aglio, olio e Peperoncino

R110

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