



Antipasti

- Carpaccio di Polpo** R145
Thinly sliced marinated octopus served cold with celery, spring onion, tomato and bruschetta
- Frittelle di Bianchetti** R135
Deep-fried whitebait served with home-made basil mayonnaise and fresh rocket
- Vitello Tonnato** R145
Thinly sliced poached veal topped with a tuna, caper & anchovy mayonnaise, served with sliced Roma tomato & bruschetta

Pasta e Secondi

- Conchiglie Rigate con Verdure e Ricotta** R185
Artisanal small shell pasta, tossed with mushrooms, spinach, peas & ricotta, topped with grated parmesan
- Penne all' Amatriciana con Chorizo** R215
Short tube pasta tossed in a sauce of tomato with onion, chilli, garlic, chorizo, mushrooms, baby spinach, a touch of cream & parmesan
- Spaghetti alle Vongole** R215
Thin pasta with clams, extra virgin olive oil, garlic, chili, parsley & white wine
- Risotto di Gamberoni e Zucchini** R245
Carnaroli rice with leeks, prawns, baby marrow & grated parmesan
- Paccheri Puttanesca con Pesce** R235
Artisanal large tube pasta tossed with anchovies, capers, touch of chilli, garlic, olives, tomato & fresh linefish
- Gamberoni alla Griglia** R295
Queen prawns grilled with a touch of garlic, served with potato wedges and a tomato, feta & caper salad
- Costolette d'Agnello** R265
Herb-rubbed free-range lamb cutlets grilled M/R, served with tender stem broccoli, roast butternut and potato wedges



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