



### Antipasti

- Carpaccio ai Funghi e Rucola** R145  
Lightly grilled king oyster mushrooms, marinated with lemon and truffle oil, topped with fresh rocket & parmesan shavings
- Fegatini con Bruschetta** R125  
Free range chicken livers with onion, garlic, sage, brandy, chilli & tomato served on bruschetta
- Lingua in Salsa Verde** R135  
Thinly sliced ox tongue topped with salsa verde and served with roma tomato and bruschetta

### Pasta e Secondi

- Bucatini all' Amatriciana con Chorizo** R215  
Long pasta tossed in a sauce of tomato with onion, chilli, garlic, chorizo, mushrooms, baby spinach, a touch of cream & parmesan
- Spaghetti alle Vongole** R195  
Thin pasta with clams, extra virgin olive oil, garlic, chili, parsley & white wine
- Tagliolini Salmone** R235  
Fresh pasta tossed with leeks, vodka, tomato & a touch of cream, topped with smoked salmon
- Conchiglie Rigate con Verdure e Ricotta** R185  
Artisanal small shell pasta, tossed with mushrooms, spinach, peas & ricotta, topped with grated parmesan
- 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

**Klein Constantia Vin de Constance con Biscotti**  
97/100 Five stars – John Platter R185  
World-renowned & highly individual natural sweet made from Muscat de Frontignan



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