



Antipasti

Zuppa ai Frutti di Mare	R125
Home-made seafood broth with mussels, prawns, linefish & calamari, served with bruschetta	
Antipasto Misto – for 2	R155
A platter of sliced Parma Ham, Salame & Mortadella with mozzarella & tomato bruschetta, grilled veg & olives	
Bruschette Miste	R96
Toasted Italian bread, topped with olive tapenade, grilled vegetables, fresh mozzarella & tomato with basil	
Carpaccio Cipriani	R115
Thinly sliced raw beef fillet topped with fresh rocket, shaved parmesan & a Cipriani dressing	
Cozze Tarantina	R115
Fresh mussels cooked in tomato, chilli, garlic & white wine, served with bruschetta	
Melanzane alla Parmigiana	R135
Baked layers of aubergine, mozzarella, basil, napoletana sauce & parmesan	
Gnocchi Gorgonzola	R115
Potato dumplings tossed in a sauce of gorgonzola & cream, topped with parmesan	
Steak Tartare	R135
Minced raw beef fillet served with egg yolk, condiments, mixed baby leaves & bruschetta	
Zucchini Fritti	R92
Deep-fried baby marrow chips	

Insalate

Insalata con Parmigiano	R125
Mixed leaves topped with shavings of Grana Padano	
Caprese di Burrata	R145
Fresh hand-made mozzarella ball filled with soft stracciatella cheese, served on mixed baby leaves with Roma tomatoes and basil	
Insalata Greca	R115
Mixed green leaves topped with olives, feta cheese, red onion, cucumber and tomato	
Insalata di Pollo	R135
A mix of green leaves topped with grilled chicken breast, marinated vegetables and feta cheese	
Insalata Calamari	R135/R185
Grilled calamari served on mixed leaves with marinated tomato and a touch of chili	

Contorni

Baby Spinach & Parmesan	R52	Potato Wedges	R34
Marinated Grilled Veg	R38	Side Broccoli	R38
Side Pasta	R28	Zucchini Fritti	R52



Primi

Cannelloni di Spinaci	R165
Fresh pasta tubes filled with spinach, ricotta & parmesan, baked with béchamel and a napoli sauce	
Lasagna	R175
Bolognese baked meat lasagna with parmesan	
Tagliolini ai Funghi e Tartufo	R175
Fresh thin pasta tossed with wild mushrooms, fresh rocket & a touch of truffle oil, topped with parmesan	
Fusilli ai Broccoli	R155
Spiral pasta with fresh broccoli & olive oil, tossed with a touch of chilli, garlic, parsley, anchovies & parmesan	
Linguine Gamberoni	R215
Wild-caught Argentinian prawns tossed with extra virgin olive oil, garlic, chilli, parsley, lemon and diced fresh tomato	
Linguine Pescatore	R215
Thin pasta tossed in a sauce seafood of tomato, mussels, prawns and calamari with a touch of chili and garlic	
Farfalle Prosciutto e Piselli	R175
Fresh bowtie pasta tossed with ham, mushroom, cream, peas & topped with parmesan	
Tagliatelle Ragù	R165
Fresh ribbon pasta with a minced veal Bolognese sauce, topped with grated parmesan	
Tortelli ai Funghi e Parma	R135/R185
Fresh pasta parcels of ricotta & ham, in a light cream & mushroom sauce, with rocket, truffle oil & parmesan	

Secondi

Pesce al Forno con Salsa Verde	R215
Grilled fresh line fish served with stewed lentils, steamed veg, diced tomato & salsa verde	
Saltimbocca alla Romana	R175/R205
Grilled free-range chicken breast or veal topped with cheese, sage & prosciutto, served with potato & broccoli	
Vitello ai Funghi or Limone	R205
Grilled veal scallops with wild mushroom sauce or lemon sauce, served with broccoli on fresh pasta	
Tagliata di Manzo	R215
Herb-rubbed 250g rib eye, grilled to M/R, sliced & served with roast Roma tomatoes & broccoli	
Filetto della Casa	R225
Thinly sliced beef fillet, marinated & seared, topped with rocket, parmesan shavings & roasted potatoes	
Fegato alla Veneziana	R175
Fresh calves' liver with white wine & onions, served on potato purée or fresh ribbon pasta	