



## Antipasti

**Insalata di Pancetta** **R125**

Grilled pancetta served on a bed of mixed baby leaves with marinated baby marrow & avocado

**Carpaccio ai Funghi e Rucola** **R115**

Lightly grilled king oyster mushrooms, marinated with lemon and truffle paste, topped with fresh rocket & parmesan shavings

**Insalata di Polipo e Patate** **R115**

Marinated grilled octopus tossed with baby potatoes and baby leaves

## Pasta e Secondi

**Tortelli di Verdure** **R175**

Fresh pasta parcels filled with ricotta, grilled vegetables & wild mushrooms, served in a light cream & wild mushroom sauce with parmesan

**Tagliatelle Polpettine** **R175**

Traditional veal and chicken meatballs in a sauce of arrabbiata, cream & peas, with fresh ribbon pasta & parmesan

**Spaghetti alle Vongole** **R185**

Thin pasta with clams, extra virgin olive oil, garlic, chili & white wine

**Calamarata del Pescatore** **R235**

Artisanal ring pasta in a white wine sauce with prawns, mussels, calamari and a touch of garlic, chili, parsley and cream

**Gamberoni alla Griglia** **R265**

Wild-caught Argentinian grilled prawns served with potato wedges and a side Greek salad

**Ossobuco di Vitello** **R195**

Slow cooked casserole of veal shin with celery, carrots, onions, fresh herbs & red wine served on soft polenta or fresh ribbon pasta