



Antipasti

- Cappelletti in Brodo** R82
Fresh pasta pockets filled with ricotta & parmesan in a home-made chicken broth
- Carciofi alla Parmigiana** R115
Grilled & marinated artichokes tossed with baby leaves, shaved parmesan and toasted ciabatta
- Fegatini con Bruschetta** R115
Free range chicken livers with onion, garlic, sage, brandy, chilli & tomato served on bruschetta

Pasta e Secondi

- Tagliolini Salmone** R185
Fresh pasta tossed with leeks, vodka, tomato & a touch of cream, topped with smoked salmon
- Tagliatelle ai Fegatini di Pollo** R165
Free range chicken livers with onion, garlic, sage, brandy, chilli, tomato & a touch of cream, served with fresh ribbon pasta & parmesan
- Ragu alla Toscana** R185
Slow cooked Tuscan veal stew with fresh herbs, tomato & red wine, tossed with fresh pasta
- Spaghetti alle Vongole** R185
Thin pasta with clams, extra virgin olive oil, garlic, chili & white wine

- Costolette d'Agnello** R215
Herb-rubbed free-range lamb loin chops grilled M/R, served with roast potato wedges and pan-seared green beans and rosa tomatoes
- Ossobuco di Vitello** R215
Slow cooked casserole of veal shin with celery, carrots, onions, fresh herbs & red wine served on soft polenta or fresh ribbon pasta



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