



Antipasti

- Carciofi alla Parmigiana** R115
Grilled & marinated artichokes tossed with baby leaves, shaved parmesan and toasted ciabatta
- Alici Bianchi** R115
Pickled white anchovies served with black olives, baby leaves, marinated grilled veg & bruschetta
- Carpaccio di Polpo** R115
Thinly sliced marinated octopus served cold with celery, spring onion, tomato and bruschetta
- Frittelle di Bianchetti** R105
Deep-fried whitebait served with home-made basil mayonnaise and fresh rocket

Pasta e Secondi

- Tagliolini di Verdure** R165
Fresh thin pasta, tossed with grilled vegetables, wild mushrooms, rosa tomatoes, sun-dried tomato pesto, fresh herbs & parmesan
- Spaghetti alle Vongole** R185
Thin pasta with clams, extra virgin olive oil, garlic, chili, parsley & 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
Queen prawns grilled with a touch of garlic, served with potato wedges and a tomato, feta & caperberry salad
- Cremagliera di Vitello** R225
Roasted rack of veal served with sweet potato puree, tenderstem broccoli & tomatoes



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