

MENU

GLI ANTIPASTI | TAPAS | STARTERS

I **Crostini** | grilled ciabatta bread with olive oil and:

Tomato Bruschetta (V)	72	Tomato, mozzarella, basil and anchovies	110
Parma ham and rucola	115	Ricotta, artichoke hearts and fresh mint Pesto (V)	89
Gorgonzola and walnuts (V)	112		

L'insalata Caprese | Sliced tomato and Fior di latte mozzarella ball with olive oil and basil (V) 112

La Caprese di Bufala | Sliced tomato and fresh Italian Buffalo milk mozzarella ball with olive oil and basil (V) 175

Le melanzane alla Parmigiana | Parmigiana style baked bringels with tomato, mozzarella, parmesan cheese and basil 128

Il carpaccio di salmone | Fresh salmon carpaccio with olive oil, lemon and fresh herbs 165

I calamari alla griglia | Lightly crumbed grilled Falklands calamari tubes and tentacles 118

Le gambas al ajillo | Pan fried prawns in their shells with tomato, garlic, chilli and olive oil 138

Il carpaccio di manzo | Traditional beef fillet carpaccio with celery, mushrooms and Parmesan shavings with a lemon vinigrette (Add truffle oil - R12) 135

Il vitello tonnato | Thinly sliced braised veal with a tuna, capers, anchovies, lemon and mayonnaise sauce 155

L'antipasto misto | A selection of cold meats and cheese served with toasted ciabatta bread and imported marinated vegetables 153

Lo steak tartarre | Raw minced beef with capers, anchovies, onion, egg and our secret sauce 115

LE INSALATE | SALADS

- L'insalata alla "Pomodoro"** | Mixed green leaves with roasted baby tomatoes, parma ham, parmesan shavings and garlic croutons with a herb vinaigrette 145
- L'insalata con pere e pecorino** | Mixed green leaves with pear, pecorino shavings and almonds with honey and truffle vinaigrette 115
- L'insalata mista all'Italiana** | Green leaves with avo, baby tomatoes, robiola cheese, carrot shavings and mushrooms with a balsamico vinaigrette 115
- L'insalata di rucola e pomodorini** | Rocket and green leaves, baby tomatoes and robiola cheese with balsamico vinaigrette 100
- L'insalata caesar** | Cos lettuce, boiled egg, parmesan shavings, baby tomatoes and anchovy fillets with a mayonnaise, roasted garlic and anchovies vinaigrette 148
- L'insalata nicoise** | Mixed lettuce with green beans, baby tomatoes, anchovies, capers, tuna, peppers and boiled egg with lemon vinaigrette 148
- L'insalata col pollo** | Mixed green leaves with grilled chicken, avo, Italian artichoke hearts and pecorino shavings with a lemon vinaigrette 156
- L'insalata col filetto** | Rocket leaves with grilled fillet, tomatoes and parmesan shavings with balsamico vinaigrette 189

LE PIZZE

Use Fior di latte Mozzarella add R55

Use Bufala Mozzarella (Imported) add R73

Wheat and gluten free base add R49

Banting carb-free base add R49

Focaccias

La focaccia | Plain focaccia with herbs and olive oil. Garlic optional (V) 68

La pizza povera | Focaccia with baby tomatoes, garlic and basil (V) 95

La pizza alla “Pomodoro” | Focaccia with fresh tomato slices, raw mozzarella and fresh basil (V) 119

Vegetarian

La pizza margherita | Tomato and mozzarella (V) 99

La pizza con gorgonzola, mozzarella e cipolla | Gorgonzola, mozzarella and onion 155

La pizza del’odissea | Tomato, mozzarella, feta, olives and caramelized onions 129

La pizza con zucca e Gorgonzola | Tomato, mozzarella, roasted butternut, gorgonzola cheese and caramelized onions 153

La pizza alla Fab | Pear and gorgonzola 140

La pizza con verdure alla griglia e grana | Tomato, mozzarella, brinjals, zucchini, mushrooms and Parmesan shavings 149

With meat

La pizza Regina | Tomato, mozzarella, ham and mushrooms 145

La pizza quattro stagioni | Tomato, mozzarella, mushrooms, artichokes, olives and ham 155

La pizza Bolognese | Tomato, mozzarella and bolognese sauce 158

La pizza con salame e carciofini Tomato, mozzarella, Italian salame and artichokes	153
La pizza con parma e rucola Tomato, mozzarella, parma ham and fresh rocket	189
La pizza con salsiccia e pecorino Tomato, mozzarella, baby tomatoes, chorizo, pecorino cheese, capers and fresh basil (egg optional R5)	160
La pizza Laura Folded pizza with parma ham, fontina cheese and rosemary	186
Il calzone alla Napoletana Folded pizza with tomato, ham, ricotta, mozzarella and parmesan cheese	148
La pizza alla Fiorentina Tomato, mozzarella, spinach, bacon, egg and parmesan shavings	155
La pizza col pollo e pomodori secchi Tomato, mozzarella, grilled chicken, sun-dried tomatoes and garlic	158
La pizza col pollo e peperoni Tomato, mozzarella, grilled chicken, peppadews and avo	158
La pizza all'isolana Tomato, mozzarella, pineapple and cooked ham	112
La pizza con patate e pancetta Thinly sliced potatoes, bacon, fresh mozzarella, gorgonzola and rosemary	155
La pizza con peperoni e salsiccia Tomato, mozzarella, red peppers, chorizo, ricotta and garlic	148
La pizza con ricotta, pancetta e pomodorini Tomato, mozzarella, ricotta, bacon, baby tomatoes, parmesan shavings and basil	153
With fish	
La pizza del Mare Tomato, mozzarella, prawn meat, mussels and calamari	205
La pizza con tonno e olive Tomato, mozzarella, tuna, olives and onion	180
La pizza Siciliana Tomato, mozzarella, capers and anchovies	145
La pizza con Gamberi Tomato, mozzarella, prawns, garlic and chilly	210
La Pizza con salmone affumicato Tomato, mozzarella, smoked salmon, capers and mascarpone	178

I PRIMI | PASTA

	Main	Starter
Wheat and gluten free fettuccine add R25		
Le tagliatelle con funghi porcini, panna, zafferano e whisky Home made egg tagliatelle with a creamy porcini mushroom, saffron and whisky sauce (V)	159	120
Le penne con gamberi, pomodoro e tequila Penne with prawn meat, fresh diced tomato, onion and tequila	175	131
Gli spaghetti allo scoglio Spaghetti with prawns, mussels and calamari in a tomato sauce	185	139
I tagliolini al salmone Home made egg tagliolini with a smoked salmon, mascarpone and chives sauce	168	126
Le penne alla crudaiola Penne with fresh baby tomatoes, olives, fior di latte mozzarella, olive oil and basil (V)	115	85
Le linguine al pesto Linguine with traditional genovese basil pesto, boiled potato and green beans (V)	159	118
Le linguine con ricotta, pomodoro e pancetta Linguine with fresh baby tomato, ricotta, bacon and basil	145	108
Gli spaghetti alla Carbonara Spaghetti with bacon, Parmesan cheese and egg	125	94
Le fettuccine con funghi, prosciutto e panna Fettuccine in a creamy mushroom and ham sauce (change to chicken R15)	135	99
Le tagliatelle al ragu Home made egg tagliatelle with traditional slow cooked veal and beef bolognese ragu	155	116
Gli spaghetti alla Napoletana Spaghetti with original napoletana tomato and basil sauce (V)	105	79
I ravioli di ricotta e spinaci Home made ravioli filled with ricotta cheese and spinach with napoletana sauce or butter and sage (V)	155	114
I ravioli di vitella Home made ravioli filled with veal served with a tomato and cream sauce	175	131
I ravioli di gamberi Home made ravioli filled with a prawn and basil mousse served with beurre-blanc sauce	215	160
Gli gnocchi di patate al Gorgonzola Home made potato gnocchi with gorgonzola cheese and walnuts (V)	165	120
Gli spaghetti con aglio, olio e peperoncino Spaghetti with garlic, olive oil, chili and parsley (V) (Anchovies optional)	92	69
La lasagna alla Bolognese Traditional home made Lasagna with veal Bolognese sauce and béchamel	159	
Il risotto del giorno Risotto of the day	SQ	

HAMBURGERS | BURGERS

Our burger patties are some made with 250 grams of fresh lean minced beef and are served with a side of fried potato chips or a green salad.

Burgers may be served in a bread bun or on lettuce leaves

Good old Burger Lettuce, tomato slice, onion	140
Pomodoro Marinated baby tomatoes, mozzarella, Pesto, caramelized onion and spicy balsamic reduction	156
Pancetta e Fontina Bacon, Fontina, cheese, caramelized onion and rocket	165
Pollo e Avo Chicken breast, avo, feta, caramelized onion and peppadews	175

I CONTORNI | SIDE ORDER

Le patate fritte Fried potatoe chips	45
Le patate novelle saltate Crushed baby potatoes with parsley and extra virgin olive oil	45
Il pure di patate al basilico Basil potato mash	45
Il pure di zucca Butternut mash	45
Broccoli con aglio e olio Broccoli with olive oil and garlic	56
La Peperonata Yellow and red peppers with bringels and zucchini in a tomato based stew with basil	56
Le zucchine alla griglia Grilled zucchini with extra virgin olive oil	56
Gli spinaci al parmigiano Pan fried spinach with olive oil and Parmesan cheese	56
L'insalata verde Mixed green leaves with carrots, mushrooms and baby tomatoes	56
L'insalata di rucola Rocket leaves with robiola cheese and baby tomatoes	56

I SECONDI DI PESCE | FISH DISHES

All fish dishes are served with crushed baby potatoes except where otherwise indicated.
See side orders menu for additional sides.

Il filetto di pesce alla griglia Grilled line fish fillet	253
La sogliola con timo e limone Pan fried sole with thyme, lemon and olive oil	260
Il salmone con capperi Grilled fresh salmon with a creamy white wine and caper sauce	378
Il filetto di pesce alla Livornese Line fish fillet in a light tomato sauce with olives, garlic and a touch of chilli	267
Il Kingklip al pesto di pomodoro Grilled kingklip with sun dried tomato pesto served with sautéed julienne vegetables	273
I calamari alla griglia Lightly crumbed grilled Falklands calamari tubes and tentacles	215
I gamberi all'aglio Grilled prawns with garlic, chilly and olive oil	320

I SECONDI DI CARNE | MEAT DISHES

All meat dishes are served with fried potato chips.
See side orders menu for additional sides.

La pailard di vitello a i ferri Grilled veal minute steak	210
La pailard di vitello al limone Veal minute steak with olive oil and lemon	222
La pailard di vitello con funghi e tartufo Veal minute steak with a creamy mushroom and truffle sauce	238
La cotoletta di vitello alla Milanese Crumbed veal minute steak fried in butter and sage	222
Il filetto al pepe verde Beef filet with creamy Madagascan green pepper sauce	305
Il filetto con rucola e grana Beef filet with rocket, parmesan shavings, baby tomatoes, olive oil and balsamic vinegar	305
La bistecca alla griglia Grilled 300 gram rump steak with garlic and herb butter	260
La bistecca alla Fiorentina Florentine style 700 grams super matured T-bone steak with olive oil and rosemary (Please allow 20 minutes for preparation)	395
Le costolette di maiale a i ferri 500 grams grilled pork chops	250
Le costolette di agnello a i ferri 350 grams grilled lamb chops with pesto and tomato sauce (Please allow 20 minutes for preparation)	286
Il petto di pollo al limone Grilled chicken breast with olive oil, rosemary and lemon	168
Il polletto alla diavola Butterflied whole baby chicken with herbs, olive oil and lemon or chili and garlic (Please allow 20 minutes for preparation)	179
Il petto di pollo con funghi e tartufo Pan fried chicken breast with a creamy mushroom and truffle sauce	190
La cotoletta di pollo Crumbed chicken breast	165

I DOLCI | DESSERT

Il gelato affogato Scoop of vanilla ice-cream with shot of espresso	75
La Creme Brule Traditional vanilla creme brule	85
La Panna cotta con frutti di bosco o cioccolato Traditional set cream with berries or chocolate sauce	89
Il tiramisù Traditional tiramisù made with mascarpone, finger biscuits, coffee and rum	87
Le crepes Suzette Crepes with butter, orange and orange liqueur	84
Il fondente al cioccolato Decadent soft centered warm dark chocolate fondant (Please allow 15 minutes for preparation)	105
La torta al limone Sicilian style tangy lemon tart	88
La torta alle mandorle Almond and honey tart (served warm or cold, ice cream optional)	105
La torre di mousse al cioccolato Chocolate mousse with berries	105
I gelati e sorbetti Ice-creams and sorbets R45 per Scoop Add Belgian chocolate sauce	40