

MENU

GLI ANTIPASTI | TAPAS | STARTERS

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

Tomato Bruschetta (V)	85	Tomato, mozzarella, basil and anchovies	125
Parma ham and rucola	129	Ricotta, artichoke hearts and fresh mint Pesto (V)	110
Gorgonzola and walnuts (V)	126		

L'**insalata Caprese** | Sliced tomato and Fior di latte mozzarella ball with olive oil and basil (V) 127

La **Caprese di Bufala** | Sliced tomato and fresh Italian Buffalo milk mozzarella ball with olive oil and basil (V) 205

Le **melanzane alla Parmigiana** | Parmigiana style baked bringels with tomato, mozzarella, parmesan cheese and basil 149

Il **carpaccio di salmone** | Fresh salmon carpaccio with olive oil, lemon and fresh herbs 185

I **calamari alla griglia** | Lightly crumbed grilled Falklands calamari tubes and tentacles 135

Le **gambas al ajillo** | Pan fried prawns in their shells with tomato, garlic, chilli and olive oil 155

Il **carpaccio di manzo** | Traditional beef fillet carpaccio with celery, mushrooms and Parmesan shavings with a lemon vinigrette (Add truffle oil - R14) 152

Il **vitello tonnato** | Thinly sliced braised veal with a tuna, capers, anchovies, lemon and mayonnaise sauce 179

La **mozzarella e prosciutto** | Fresh mozzarella ball and Parma ham 185

Lo **steak tartarre** | Raw minced beef with capers, anchovies, onion, egg and our secret sauce 129

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	159
L'insalata con pere e pecorino Mixed green leaves with pear, pecorino shavings and almonds with honey and truffle vinaigrette	129
L'insalata mista all'Italiana Green leaves with avo, baby tomatoes, robiola cheese, carrot shavings and mushrooms with a balsamico vinaigrette	129
L'insalata di rucola e pomodorini Rocket and green leaves, baby tomatoes and robiola cheese with balsamico vinaigrette	115
L'insalata caesar Cos lettuce, boiled egg, parmesan shavings, baby tomatoes and anchovy fillets with a mayonnaise, roasted garlic and anchovies vinaigrette	169
L'insalata nicoise Mixed lettuce with green beans, baby tomatoes, anchovies, capers, tuna, peppers and boiled egg with lemon vinaigrette	169
L'insalata col pollo Mixed green leaves with grilled chicken, avo, Italian artichoke hearts and pecorino shavings with a lemon vinaigrette	179
L'insalata col filetto Rocket leaves with grilled fillet, tomatoes and parmesan shavings with balsamico vinaigrette	215

LE PIZZE

Use Bufala Mozzarella (Imported) add R82
Wheat and gluten free base add R56
Banting carb-free base add R56

Focaccias

La focaccia Plain focaccia with herbs and olive oil. Garlic optional (V)	76
La pizza povera Focaccia with baby tomatoes, garlic and basil (V)	105
La pizza alla “Pomodoro” Focaccia with fresh tomato slices, raw mozzarella and fresh basil (V)	135

Vegetarian

La pizza margherita Tomato and mozzarella (V)	110
La pizza con gorgonzola, mozzarella e cipolla Gorgonzola, mozzarella and onion	179
La pizza del’odissea Tomato, mozzarella, feta, olives and caramelized onions	145
La pizza con zucca e Gorgonzola Tomato, mozzarella, roasted butternut, gorgonzola cheese and caramelized onions	175
La pizza alla Fab Pear and gorgonzola	157
La pizza con verdure alla griglia e grana Tomato, mozzarella, brinjals, zucchini, mushrooms and Parmesan shavings	168

With meat

La pizza Regina Tomato, mozzarella, ham and mushrooms	169
La pizza quattro stagioni Tomato, mozzarella, mushrooms, artichokes, olives and ham	175
La pizza Bolognese Tomato, mozzarella and bolognese sauce	179

La pizza con salame e carciofini Tomato, mozzarella, Italian salame and artichokes	175
La pizza con parma e rucola Tomato, mozzarella, parma ham and fresh rocket	220
La pizza con salsiccia e pecorino Tomato, mozzarella, baby tomatoes, chorizo, pecorino cheese, capers and fresh basil (egg optional R5)	179
La pizza Laura Folded pizza with parma ham, fontina cheese and rosemary	209
Il calzone alla Napoletana Folded pizza with tomato, ham, ricotta, mozzarella and parmesan cheese	165
La pizza alla Fiorentina Tomato, mozzarella, spinach, bacon, egg and parmesan shavings	174
La pizza col pollo e pomodori secchi Tomato, mozzarella, grilled chicken, sun-dried tomatoes and garlic	179
La pizza col pollo e peperoni Tomato, mozzarella, grilled chicken, peppadews and avo	179
La pizza all'isolana Tomato, mozzarella, pineapple and cooked ham	129
La pizza con patate e pancetta Thinly sliced potatoes, bacon, fresh mozzarella, gorgonzola and rosemary	175
La pizza con peperoni e salsiccia Tomato, mozzarella, red peppers, chorizo, ricotta and garlic	167
La pizza con ricotta, pancetta e pomodorini Tomato, mozzarella, ricotta, bacon, baby tomatoes, parmesan shavings and basil	172
With fish	
La pizza del Mare Tomato, mozzarella, prawn meat, mussels and calamari	229
La pizza con tonno e olive Tomato, mozzarella, tuna, olives and onion	205
La pizza Siciliana Tomato, mozzarella, capers and anchovies	165
La pizza con Gamberi Tomato, mozzarella, prawns, garlic and chilly	239
La Pizza con salmone affumicato Tomato, mozzarella, smoked salmon, capers and mascarpone	205

I PRIMI | PASTA

Wheat and gluten free fettuccine add R25

Main Starter

Le tagliatelle con funghi porcini, panna, zafferano e whisky Home made egg tagliatelle with a creamy porcini mushroom, saffron and whisky sauce (V)	178	134
Le penne con gamberi, pomodoro e tequila Penne with prawn meat, fresh diced tomato, onion and tequila	196	147
Gli spaghetti allo scoglio Spaghetti with prawns, mussels and calamari in a tomato sauce	209	157
I tagliolini al salmone Home made egg tagliolini with a smoked salmon, mascarpone and chives sauce	189	142
Le penne alla crudaiola Penne with fresh baby tomatoes, olives, fior di latte mozzarella, olive oil and basil (V)	129	97
Le linguine al pesto Linguine with traditional genovese basil pesto, boiled potato and green beans (V)	178	134
Le linguine con ricotta, pomodoro e pancetta Linguine with fresh baby tomato, ricotta, bacon and basil	169	127
Gli spaghetti alla Carbonara Spaghetti with bacon, Parmesan cheese and egg	145	109
Le fettuccine con funghi, prosciutto e panna Fettuccine in a creamy mushroom and ham sauce (change to chicken R15)	155	116
Le tagliatelle al ragu Home made egg tagliatelle with traditional slow cooked veal and beef bolognese ragu	180	135
Gli spaghetti alla Napoletana Spaghetti with original napoletana tomato and basil sauce (V)	117	88
I ravioli di ricotta e spinaci Home made ravioli filled with ricotta cheese and spinach with napoletana sauce or butter and sage (V)	179	134
I ravioli di vitella Home made ravioli filled with veal served with a tomato and cream sauce	199	150
I ravioli di gamberi Home made ravioli filled with a prawn and basil mousse served with beurre-blanc sauce	245	184
Gli gnocchi di patate al Gorgonzola Home made potato gnocchi with gorgonzola cheese and walnuts (V)	189	142
Gli spaghetti con aglio, olio e peperoncino Spaghetti with garlic, olive oil, chili and parsley (V) (Anchovies optional)	105	79
La lasagna alla Bolognese Traditional home made Lasagna with veal Bolognese sauce and béchamel	189	
Il risotto del giorno Risotto of the day	SQ	

HAMBURGERS | BURGERS

Our burger patties are jome 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	157
Pomodoro Marinated baby tomatoes, mozzarella, Pesto, caramalized onion and spicy balsamic reduction	175
Pancetta e Fontina Bacon, Fontina, cheese, caramalized onion and rocket	185
Pollo e Avo Chicken breast, avo, feta, caramalized onion and peppadews	197

I CONTORNI | SIDE ORDER

Le patate fritte Fried potatoe chips	50
Le patate novelle saltate Crushed baby potatoes with parsley and extra virgin olive oil	50
Il pure di patate al basilico Basil potato mash	50
Il pure di zucca Butternut mash	50
Broccoli con aglio e olio Broccoli with olive oil and garlic	63
La Peperonata Yellow and red peppers with bringels and zucchini in a tomato based stew with basil	63
Le zucchine alla griglia Grilled zucchini with extra virgin olive oil	63
Gli spinaci al parmigiano Pan fried spinach with olive oil and Parmesan cheese	63
L'insalata verde Mixed green leaves with carrots, mushrooms and baby tomatoes	63
L'insalata di rucola Rocket leaves with robiola cheese and baby tomatoes	63

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	289
La sogliola con timo e limone Pan fried sole with thyme, lemon and olive oil	299
Il salmone con capperi Grilled fresh salmon with a creamy white wine and caper sauce	415
Il filetto di pesce alla Livornese Line fish fillet in a light tomato sauce with olives, garlic and a touch of chilli	295
Il Kingklip al pesto di pomodoro Grilled kingklip with sun dried tomato pesto served with sautéed julienne vegetables	305
I calamari alla griglia Lightly crumbed grilled Falklands calamari tubes and tentacles	245
I gamberi all'aglio Grilled prawns with garlic, chilly and olive oil	360

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	235
La pailard di vitello al limone Veal minute steak with olive oil and lemon	249
La pailard di vitello con funghi e tartufo Veal minute steak with a creamy mushroom and truffle sauce	265
La cotoletta di vitello alla Milanese Crumbed veal minute steak fried in butter and sage	250
Il filetto al pepe verde Beef filet with creamy Madagascan green pepper sauce	345
Il filetto con rucola e grana Beef filet with rocket, parmesan shavings, baby tomatoes, olive oil and balsamic vinegar	345
La bistecca alla griglia Grilled 300 gram rump steak with garlic and herb butter	295
La bistecca alla Fiorentina Florentine style 700 grams super matured T-bone steak with olive oil and rosemary (Please allow 20 minutes for preparation)	445
Le costolette di maiale a i ferri 500 grams grilled pork chops	289
Le costolette di agnello a i ferri 350 grams grilled lamb chops with pesto and tomato sauce (Please allow 20 minutes for preparation)	325
Il petto di pollo al limone Grilled chicken breast with olive oil, rosemary and lemon	189
Il polletto alla diavola Butterflied whole baby chicken with herbs, olive oil and lemon or chili and garlic (Please allow 20 minutes for preparation)	210
Il petto di pollo con funghi e tartufo Pan fried chicken breast with a creamy mushroom and truffle sauce	213
La cotoletta di pollo Crumbed chicken breast	189

I DOLCI | DESSERT

Il gelato affogato Scoop of vanilla ice-cream with shot of espresso	84
La Creme Brule Traditional vanilla creme brule	95
La Panna cotta con frutti di bosco o cioccolato Traditional set cream with berries or chocolate sauce	99
Il tiramisù Traditional tiramisù made with mascarpone, finger biscuits, coffee and rum	97
Le crepes Suzette Crepes with butter, orange and orange liqueur	95
Il fondente al cioccolato Decadent soft centered warm dark chocolate fondant (Please allow 15 minutes for preparation)	125
La torta al limone Sicilian style tangy lemon tart	99
La torta alle mandorle Almond and honey tart (served warm or cold, ice cream optional)	119
La torre di mousse al cioccolato Chocolate mousse with berries	119
I gelati e sorbetti Ice-creams and sorbets R49 per Scoop Add Belgian chocolate sauce	49