



AL FIRENZE

- RISTORANTE -

Est. 1990

Antipasti

- ✓ MELANZANE ROSTI – roasted brinjal slices marinated in olive oil, vinegar, garlic & chilli **R85**
- BAKED SNAILS – with garlic butter **R75**
– with gorgonzola cheese **R85**
- BAKED PRAWN TAILS – with garlic butter **R88**
– with gorgonzola cheese **R98**
- GAMBERI CROCHETTA – homemade creamy prawn rissole (priced individually) **R20**
- ANTIPASTI PLATTER – Parma Ham, Salami, parmigiano reggiano cheese & olives (for one) **R120**
- ✓ MELANZANE PARMIGIANA – layers of brinjal, napoletana sauce & mozzarella. Baked in our wood fire oven **R80**
- ✓ RISOTTO FUNGHI PORCINI – simmered with slices of Porcini mushrooms **R70**
- ✓ TRIFOLATI – sliced wild porcini mushrooms sauteed with olive oil, garlic & parsley **R115**
- ✓ ARTICHOKE AL FIRENZE – baked in our woodfire oven with parmesan & garlic **R75**
- POLIPO AL FORNO – octopus baked with olive oil, garlic, olives, fresh herbs & peppers **R115**
- COZZE FRESCA – done in your choice of ways – freshly steamed with garlic, herbs, white wine, red onion & cherry tomato OR creamy white wine **R110**
- CALAMARI – Patagonia tubes & tentacles seasoned & grilled with garlic & fresh lemon **R95**
- FEGATINI DI POLLO – chicken livers done in Napoletana sauce, touch of chilli & cream. Served with French loaf slices **R70**
- ✓ SAUCES - NAPOLETANA SAUCE classic Italian tomato base sauce **R50**
- ARABIATA classic Italian tomato base sauce with chilli **R50**

Insalata

- ✓ CAPRESE – fresh tomato, mozzarella, homemade basil pesto & basil leaves **R75**
- SAN MARINO - fresh greens, cucumber, avo, feta & seasoned deepfried calamari tubes **R125**
- ✓ ROQUEFORT – fresh greens, cucumber, tomato & roquefort cheese **R90**
- ✓ ITALIANA – fresh greens, cucumber, tomato & mozzarella cheese **R72**
- ✓ GREEK – cucumber, green pepper, red onion, olives, tomato & feta cheese **R72**

Zuppa

- ✓ MINISTRONE – a classic Italian chunky vegetable soup R65
- DI MARE – a tomato broth with fresh herbs, garlic, fresh fish, mussels, clams & prawn
- With French loaf slices (starter) R95
- (main) R145

Bambino

STRICTLY FOR CHILDREN UNDER 12

- ✓ PASTA NAPOLETANA R55
- ✓ CREAMY PASTA R55
- SPAGHETTI BOLOGNESE R60
- PIZZA – MARGHERITA / HAWAIIAN / REGINA R60
- CRUMBED CHICKEN STRIPS & CHIPS R60

Pasta Tradizionale

CHOOSE YOUR PASTA – Spaghetti/Penne/Tagliatelle/Linguine

- ✓ NAPOLETANA – classic Italian tomato base sauce (cream optional) R80
- ✓ ARABIATA – classic Italian tomato base sauce flavoured with fresh chillies R85
- ✓ CREAMY – classic Italian white sauce R75
- BOLOGNESE – beef mince, tomato, garlic & fresh herbs (chilli/cream optional) R98
- CARBONARA – egg, cream & pancetta R110
- POLPETTE – homemade meatballs slow-cooked in Napoletana sauce R108
- ✓ ENRICO'S AGLIO OLIO E PEPERONCINO – olive oil, garlic, porcini mushroom, baby marrow cherry tomatoes, & mushrooms (chilli optional) R98
- PUTTANESCA – olives, garlic, peppers, anchovies, capers & Napoletana sauce R105
- HAM/CHICKEN ALFREDO – classic creamy mushroom sauce with ham/chicken R96
- SMOKED SALMON – creamy smoked salmon sauce with red onion & capers R115
- SEAFOOD – fresh prawn tails, calamari & mussels tossed in your choice of sauce - R175
- Napoletana/Alio olio/Creamy
- LANGOUSTINE TAILS – out the shell with a choice of sauce - Napoletana/Creamy R160

Pasta di Casa

- ✓ RISOTTO FUNGHI PORCINI – simmered with slices of Porcini mushrooms R135
- RISOTTO SEAFOOD – simmered with prawn, calamari & mussels R160
- ✓ GNOCCHI – potato dumplings with a choice of sauce R114
- ✓ - Napoletana/Bolognese
- Gorgonzola R125
- ✓ MELANZANE PARMIGIANA – layers of brinjal, napoletana sauce & mozzarella. Baked in our wood fire oven R132
- RAVIOLI – beef pasta pillows topped with your choice of sauce – Napoletana/Bolognese R110
- LASAGNA EMILIANA – layers of Bolognese, pasta sheets, Napoletana & white sauce. R102
- Baked in our woodfire oven
- ✓ LASAGNA VEGETARIANA - layers of fresh vegetables, pasta, Napoletana & white sauce. R96
- Baked in our woodfire oven

Pasta di Casa (cont.)

ROSETTE – 3 homemade spinach & egg pasta rolled with cheese. Topped with ham and baked with cheese sauce in our woodfire oven	R98
✓ TORTELLONI – pasta hats filled with ricotta & spinach, topped with butter & fresh sage	R98
CANNELLONI – crepes filled with ham & emmentaler cheese. Baked in a creamy sauce, in our woodfire oven	R98

Wood-fired, thin base Pizza

✓ FOCACCIA – garlic & herb	R55
– mozzarella & onion (peri-peri optional)	R70
– feta & olives	R65
✓ MARGHERITA – tomato, mozzarella & garlic	R85
PEPPERONI – margherita + pepperoni slices	R103
MEZALUNA – margherita + ham & mushroom	R103
HAWAIIAN – margherita + ham & pineapple	R103
✓ QUATTRO FORMAGGI – margherita + gorgonzola, feta & emmentaler	R115
QUATTRO STAGIONI – margherita + salami, artichokes, mushrooms & olives	R115
NAPOLETANA – margherita + capers, anchovies, organum & olives	R120
✓ VEGETARIANA – margherita + artichokes, mixed peppers, olives, asparagus & mushrooms	R115
BRUCCIACULO – margherita + Bolognese, pineapple, capers, onion & chilli	R125
MARINARA – margherita + prawn, mussels, calamari & capers	R158
NATAL – margherita + ham, prawn, banana & chilli	R135
VENEZIANA – margherita + chicken, mushroom, red onion & chilli	R120
TRE COLORE – margherita + bacon, avo & feta	R125
CAPONE – margherita + Parma ham, rocket & cherry tomatoes	R160

Polo e Carne

SERVED WITH A CHOICE OF ONE SIDE - chips/salad/steamed or traditional vegetables/tagliatelle

AGNELLO – 400g lamb cutlet grilled & seasoned with fresh herbs	R295
– 300g lamb cutlet grilled & seasoned with fresh herbs	R225
FILLETTO – 250g fillet steak seasoned & grilled to your taste	R225
FILLETTO TOSCANA – 250g fillet steak seasoned & grilled to your taste done in a creamy balsamic vinegar with Parma ham & topped with parmegiano shavings	R240
VEAL PICCATA – grilled & smothered in a creamy mushroom, ham & herb sauce	R190
VEAL AL LIMONE – dusted lightly in flour & herbs & grilled with fresh lemon	R190
POLLO ALLA DIAVOLA – baby chicken flavoured with peri-peri/lemon & herbs. Grilled in our woodfire oven	(full) R195 (half) R140
MAIALE AL FIRENZE – pork cuts grilled with fresh herbs, mushroom & cherry tomatoes	R160
POLLO e GAMBERI COMBO – half baby chicken & 4 grilled queen prawns	R260
POLLO e CALAMARI COMBO – half baby chicken & Patagonia calamari tubes	R240
GAMBERI e CALAMARI COMBO – 4 grilled queen prawns & Patagonia calamari tubes	R220

ADDITIONAL SIDES ARE CHARGED AS EXTRAS

Pesce

WHOLE FRESH FISH – (seasonal) seasoned & grilled. Served with steamed veg	SQ
LINEFISH – (when available) seasoned & grilled. Served with a choice of one – chips/ tagliatelle/vegetables/green salad	SQ
KINGKLIP – seasoned & grilled. Served with your choice of one - chips/tagliatelle/ vegetables/ green salad	R225
HAKE - seasoned & grilled. Served with your choice of one - chips/tagliatelle/ vegetables/ green salad	R140
CALAMARI – Patagonia tubes seasoned with garlic & fresh lemon. Served with a choice of one – chips/tagliatelle/vegetables/ green salad	R190
QUEEN PRAWNS – seasoned & grilled. Served on a bed of rice	R260
LANGOUSTINES – lightly seasoned & grilled. Served on a bed of rice	R575
SEAFOOD PLATTERS	
– fish, queen prawns, calamari & mussels. Served with rice	(for 1) R390
– fish, queen prawns, calamari, langoustine & mussels. Served with rice	(for 2) R800

ADDITIONAL SIDES ARE CHARGED AS EXTRAS

Dolce

TIRAMISU – home made classic made of mascarpone cheese, biscuit & espresso	R65
CHEESECAKE – home made cream cheese fridge cake	R60
CREME CARAMEL – homemade custard dessert with a caramel sauce topping	R50
ITALIAN KISSES – vanilla ice cream bites coated with hard chocolate	R50
CASSATA – an Italian ice-cream slice with chopped nuts & cherry (* liquer optional)	R62
MOUSSE SLICE – chocolate & vanilla mousse layered on a thin chocolate cake base	R60
ICE-CREAM & BAR ONE CHOCOLATE SAUCE – Italian vanilla ice-cream	R50

Buon Appetito!

COVID19 NOTICE – Please make use of our complimentary hand sanitizers. Our safety and yours is important! Some of the precautions we have taken is removed (10) tables to enable better social distancing. Masks covering noses and mouths are worn by all staff. ALL surfaces are wiped down regularly. Dining tables are either sanitized or linen is replaced after each sitting. We use industrial glass/dishwashers which clean at high temperatures. Stay safe & Thank you for choosing to dine with us.