



AL FIRENZE

- RISTORANTE -

Est. 1990

Antipasti

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- ✓ MELANZANE ROSTI – roasted brinjal slices marinated in olive oil, vinegar, garlic & chilli **R85**
 - BAKED SNAILS – with garlic butter **R68**
 - with gorgonzola cheese **R82**
 - BAKED PRAWN TAILS – with garlic butter **R90**
 - with gorgonzola cheese **R98**
 - GAMBERI CROCHETTA – homemade creamy prawn rissole (priced individually) **R18**
 - ANTIPASTI PLATTER – Parma Ham, Salami, parmigiano reggiano cheese & olives (for one) **R115**
 - ✓ MELANZANE PARMIGIANA – layers of brinjal, napoletana sauce & mozzarella. Baked in our wood fire oven **R75**
 - ✓ RISOTTO FUNGHI PORCINI – simmered with slices of Porcini mushrooms **R65**
 - ✓ TRIFOLATI – sliced wild porcini mushrooms sauteed with olive oil, garlic & parsley **R108**
 - ✓ 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 **R98**
 - COZZE FRESCA – done in your choice of ways – freshly steamed with garlic, herbs, white wine, red onion & cherry tomato OR creamy white wine **R98**
 - CALAMARI – Patagonia tubes & tentacles seasoned & grilled with garlic & fresh lemon **R90**
 - FEGATINI DI POLLO – chicken livers done in Napoletana sauce, touch of chilli & cream. Served with French loaf slices **R65**

Insalata

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- ✓ CAPRESE – fresh tomato, mozzarella, homemade basil pesto & basil leaves **R70**
 - SAN MARINO – fresh greens, cucumber, avo, feta & seasoned deepfried calamari tubes **R95**
 - ✓ ROQUEFORT – fresh greens, cucumber, tomato & roquefort cheese **R85**
 - ✓ ITALIANA – fresh greens, cucumber, tomato & mozzarella cheese **R72**
 - ✓ GREEK – cucumber, green pepper, red onion, olives, tomato & feta cheese **R72**

✓ MINISTRONE – a classic Italian chunky vegetable soup

DI MARE – a tomato broth with fresh herbs, garlic, fresh fish, mussels, clams & prawn

With French loaf slices

(starter)

R95

(main)

R145

Zuppa

R65

STRICTLY FOR CHILDREN UNDER 12

✓ PASTA NAPOLETANA

R50

✓ CREAMY PASTA

R50

SPAGHETTI BOLOGNESE

R55

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)

R68

✓ ARABIATA – classic Italian tomato base sauce flavoured with fresh chillies

R68

✓ CREAMY – classic Italian white sauce

R65

BOLOGNESE – beef mince, tomato, garlic & fresh herbs (chilli/cream optional)

R92

CARBONARA – egg, cream & pancetta

R102

POLPETTE – homemade meatballs slow-cooked in Napoletana sauce

R98

✓ ENRICO'S AGLIO OLIO E PEPERONCINO – olive oil, garlic, porcini mushroom, baby marrow cherry tomatoes, & mushrooms (chilli optional)

R96

PUTTANESCA – olives, garlic, peppers, anchovies, capers & Napoletana sauce

R102

HAM/CHICKEN ALFREDO – classic creamy mushroom sauce with ham/chicken

R92

SMOKED SALMON – creamy smoked salmon sauce with red onion & capers

R112

SEAFOOD – fresh prawn tails, calamari, mussels & clam tossed in your choice of sauce -
Napoletana/Alio olio/Creamy

R168

LANGOUSTINE TAILS – out the shell with a choice of sauce - Napoletana/Alio olio/Creamy

R152

Pasta di Casa

✓ RISOTTO FUNGHI PORCINI – simmered with slices of Porcini mushrooms

R125

RISOTTO SEAFOOD – simmered with prawn, calamari & mussels

R155

✓ GNOCCHI – potato dumplings with a choice of sauce

R114

✓

R118

✓ 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.

R94

Baked in our woodfire oven

✓ LASAGNA VEGETARIANA - layers of fresh vegetables, pasta, Napoletana & white sauce.

R92

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	R96
✓ TORTELLONI – pasta hats filled with ricotta & spinach, topped with butter & fresh sage	R96
CANNELLONI – crepes filled with ham & emmentaler cheese. Baked in a creamy sauce, in our woodfire oven	R96

Wood-fired, thin base Pizza

✓ FOCACCIA – garlic & herb	R55
– mozzarella & onion (peri-peri optional)	R70
– feta & olives	R65
✓ MARGHERITA – tomato, mozzarella & garlic	R86
PEPPERONI – margherita + pepperoni slices	R103
MEZALUNA – margherita + ham & mushroom	R103
HAWAIIAN – margherita + ham & pineapple	R103
✓ QUATTRO FORMAGGI – margherita + gorgonzola, feta & emmentaler	R110
QUATTRO STAGIONI – margherita + salami, artichokes, mushrooms & olives	R110
NAPOLETANA – margherita + capers, anchovies, organum & olives	R110
✓ VEGETARIANA – margherita + artichokes, mixed peppers, olives, asparagus & mushrooms	R110
BRUCCIACULO – margherita + Bolognese, pineapple, capers, onion & chilli	R120
MARINARA – margherita + prawn, mussels, calamari & capers	R148
NATAL – margherita + ham, prawn, banana & chilli	R130
VENEZIANA – margherita + chicken, mushroom, red onion & chilli	R115
TRE COLORE – margherita + bacon, avo & feta	R115
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	R290
– 300g lamb cutlet grilled & seasoned with fresh herbs	R200
FILLETTO – 250g fillet steak seasoned & grilled to your taste	R200
FILLETTO TOSCANA – 250g fillet steak seasoned & grilled to your taste done in a creamy balsamic vinegar with Parma ham & topped with parmegiano shavings	R225
VEAL PICCATA – grilled & smothered in a creamy mushroom, ham & herb sauce	R165
VEAL AL LIMONE – dusted lightly in flour & herbs & grilled with fresh lemon	R165
POLLO ALLA DIAVOLA – baby chicken flavoured with peri-peri/lemon & herbs. Grilled in our woodfire oven	(full) R185 (half) R100
MAIALE AL FIRENZE – pork cuts grilled with fresh herbs, mushroom & cherry tomatoes	R150
POLLO e GAMBERI COMBO – half baby chicken & 4 grilled queen prawns	R240
POLLO e CALAMARI COMBO – half baby chicken & Patagonia calamari tubes	R220
GAMBERI e CALAMARI COMBO – 4 grilled queen prawns & Patagonia calamari tubes	R220

ADDITIONAL SIDES ARE CHARGED AS EXTRAS

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	R220
HAKE - seasoned & grilled. Served with your choice of one - chips/tagliatelle/ vegetables/ green salad	R120
CALAMARI – Patagonia tubes seasoned with garlic & fresh lemon. Served with a choice of one – chips/tagliatelle/vegetables/ green salad	R180
QUEEN PRAWNS – seasoned & grilled. Served on a bed of rice	R225
LANGOUSTINES – lightly seasoned & grilled. Served on a bed of rice	R575
SEAFOOD PLATTERS	
– fish, queen prawns, calamari & mussels. Served with rice	(for 1) R380
– fish, queen prawns, calamari, langoustine & mussels. Served with rice	(for 2) R750

ADDITIONAL SIDES ARE CHARGED AS EXTRAS

TIRAMISU – home made classic made of mascarpone cheese, biscuit & espresso	R60
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 (* liquor optional)	R55
MOUSSE SLICE – chocolate & vanilla mousse layered on a thin chocolate cake base	R55
ICE-CREAM & BAR ONE CHOCOLATE SAUCE – Italian vanilla ice-cream	R50

Thank You for choosing to dine with us.