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## Antipasti

- ▼ FOCACCIA – garlic & herb R55
  - mozzarella & onion (peri-peri optional) R70
  - feta & olives R65
- ▼ MELANZANE ROSTI – roasted brinjal slices marinated in olive oil, vinegar, garlic & chilli R80
- BAKED SNAILS – with garlic butter R68
  - with gorgonzola cheese R82
- BAKED PRAWN TAILS – with garlic butter R90
  - with gorgonzola cheese R98
- GAMBERI CROCHETTA – 2 homemade creamy prawn rissoles R45
- ANTIPASTI PLATTER – Parma Ham, Salami, parmigiano reggiano cheese & olives (for one) R100
- ▼ 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 R77
- POLIPO AL FORNO – octopus baked with olive oil, garlic, olives, fresh herbs & peppers R98
- COZZE FRESCA – fresh mussels steamed with garlic, herbs, white wine, red onion & cherry tomato / creamy white wine sauce / Napoletana sauce R90
- 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

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## Insalata

- ▼ CAPRESE – fresh tomato, mozzarella, homemade basil pesto & basil leaves R70
- SAN MARINO – fresh greens, cucumber, avo, feta & seasoned deepfried calamari tubes R90
- ▼ ROQUEFORT – fresh greens, cucumber, tomato & roquefort cheese R80
- ▼ ITALIANA – fresh greens, cucumber, tomato & mozzarella cheese R72
- ▼ GREEK – cucumber, green pepper, red onion, olives, tomato & feta cheese R72

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## Zuppa

- ▼ MINISTRONE – a classic Italian chunky vegetable soup R65
- DI MARE – a tomato broth with fresh herbs, garlic, fresh fish, mussels, clams & prawn R90
  - With French loaf slices (starter) R90
  - (main) R145

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## Bambino

### **STRICTLY FOR CHILDREN UNDER 12**

- ▼ SPAGHETTI / PENNE NAPOLETANA R50
- ▼ CREAMY PENNE R50
- SPAGHETTI BOLOGNESE R55
- PIZZA – MARGHERITA / HAWAIIAN / REGINA R60
- CRUMBED CHICKEN STRIPS & CHIPS R60

# Pasta

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- ▼ SPAGHETTI NAPOLETANA/ARABIATA – *classic Italian tomato base sauce (cream optional)* **R65**
  - SPAGHETTI BOLOGNESE – *beef mince, tomato, garlic & fresh herbs (chilli / cream optional)* **R88**
  - SPAGHETTI CARBONARA – *egg, cream & pancetta* **R96**
  - SPAGHETTI POLPETTE – *homemade meatballs slow-cooked in Napoletana sauce* **R94**
  - ▼ ENRICO'S AGLIO OLIO E PEPERONCINO SPAGHETTI – *olive oil, garlic, porcini mushroom, cherry tomatoes, baby marrow, olives & mushrooms (chilli optional)* **R94**
  - PENNE PUTTANESCA – *olives, garlic, peppers, anchovies, capers & napoletana sauce* **R96**
  - ALFREDO PENNE/TAGLIATELLE CHICKEN/HAM – *creamy mushroom sauce* **R89**
  - SMOKED SALMON TAGLIATELLE – *creamy smoked salmon sauce with red onion & capers* **R102**
  - SEAFOOD SPAGHETTI/LINGUINE – *fresh prawn tails, calamari, mussels & clam tossed in Napoletana / aglio olio / creamy white sauce* **R165**
  - SPAGHETTI LANGOUSTINE TAILS – *out the shell with a choice of Napoletana / creamy white sauce* **R148**
  - ▼ RISOTTO FUNGHI PORCINI – *simmered with slices of Porcini mushrooms* **R120**
  - RISOTTO SEAFOOD – *simmered with prawn, calamari & mussels* **R148**
  - GNOCCHI – *potato dumplings with a choice of Bolognese/ Napoletana/ Gorgonzola sauce* **R110**
  - RAVIOLI – *beef pasta pillows topped with your choice of Bolognese or Napoletana sauce* **R102**
  - ▼ MELANZANE PARMIGIANA – *layers of brinjal, napoletana sauce & mozzarella. Baked in our wood fire oven* **R130**
  - LASAGNA EMILIANA – *layers of Bolognese, pasta sheets, Napoletana & white sauce. Baked in our woodfire oven* **R89**
  - ▼ LASAGNA VEGETARIANA - *layers of fresh vegetables, pasta, Napoletana & white sauce. Baked in our woodfire oven* **R89**
  - ROSETTE – *3 homemade spinach & egg pasta rolled with cheese. Topped with ham and baked with cheese sauce in our woodfire oven* **R94**
  - CANNELLONI – *crepes filled with ham & emmentaler cheese. Baked in a creamy sauce, in our woodfire oven* **R94**
  - ▼ TORTELLONI – *pasta hats filled with ricotta & spinach, topped with butter & fresh sage* **R94**

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# Pizza (thin base)

- ▼ MARGHERITA – *tomato, mozzarella & **garlic*** **R86**
- PEPPERONI – *margherita + pepperoni slices* **R98**
- MEZALUNA – *margherita + ham & mushroom* **R98**
- HAWAIIAN – *margherita + pineapple & ham* **R98**
- ▼ QUATTRO FORMAGGI – *margherita + gorgonzola, feta & emmentaler* **R105**
- QUATTRO STAGIONI – *margherita + salami, artichokes, mushrooms & olives* **R105**
- NAPOLETANA – *margherita + capers, anchovies, origanum & olives* **R105**
- ▼ VEGETARIANA – *margherita + artichokes, mixed peppers, olives, asparagus & mushrooms* **R105**
- BRUCCIACULO – *margherita + Bolognese, pineapple, capers, onion & chilli* **R115**
- MARINARA – *margherita + prawn, mussels, calamari & capers* **R145**
- NATAL – *margherita + ham, prawn, banana & chilli* **R125**
- VENEZIANA – *margherita + chicken, mushroom, red onion & chilli* **R110**
- TRE COLORE – *margherita + bacon, avo & feta* **R110**
- CAPONE – *margherita + Parma ham, rocket & cherry tomatoes* **R145**

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## Pesce

WHOLE FRESH FISH – (seasonal) seasoned & grilled. Served with steamed veg	<b>SQ</b>
LINEFISH – (when available) seasoned & grilled. Served with a choice of <b>one</b> – chips/ tagliatelle/vegetables/green salad	<b>SQ</b>
KINGKLIP – seasoned & grilled. Served with a your choice of <b>one</b> - chips/tagliatelle/ vegetables/ green salad	<b>R220</b>
HAKE - seasoned & grilled. Served with a your choice of <b>one</b> - chips/tagliatelle/ vegetables/ green salad	<b>R120</b>
CALAMARI – Patagonia tubes seasoned with garlic & fresh lemon. Served with a choice of <b>one</b> – chips/tagliatelle/vegetables/ green salad	<b>R180</b>
QUEEN PRAWNS – seasoned & grilled. Served on a bed of rice	<b>R225</b>
LANGOUSTINES – lightly seasoned & grilled. Served on a bed of rice	<b>R530</b>
SEAFOOD PLATTERS	
– fish, queen prawns, calamari & mussels. Served with rice	(for 1) <b>R380</b>
– fish, queen prawns, calamari, langoustine & mussels. Served with rice	(for 2) <b>R750</b>

**ADDITIONAL SIDES (chips/vegetables/salad/pasta) ARE CHARGED R30 EXTRA**

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## Polo e Carne

**THE FOLLOWING SERVED WITH A CHOICE OF ONE SIDE - chips/salad/vegetables/tagliatelle**

AGNELLO – 400g lamb cutlet grilled & seasoned with fresh herbs	<b>R290</b>
– 300g lamb cutlet grilled & seasoned with fresh herbs	<b>R190</b>
FILLETTO – 250g fillet steak seasoned & grilled to your taste	<b>R200</b>
FILLETTO TOSCANA – 250g fillet steak seasoned & grilled to your taste done in a creamy balsamic vinegar with Parma ham & topped with parmegiano shavings	<b>R225</b>
VEAL PICCATA – grilled & smothered in a creamy mushroom, ham & herb sauce	<b>R165</b>
VEAL AL LIMONE – dusted lightly in flour & herbs & grilled with fresh lemon	<b>R165</b>
POLLO ALLA DIAVOLA – baby chicken flavoured with peri-peri/lemon & herbs. Grilled in our woodfire oven	(full) <b>R185</b> (half) <b>R100</b>
MAIALE AL FIRENZE – pork cuts grilled with fresh herbs, mushroom & cherry tomatoes	<b>R150</b>

**ADDITIONAL SIDES (chips/vegetables/rice/salad/pasta) ARE CHARGED R30 EXTRA**

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## Dolce

TIRAMISU – home made classic made of mascarpone cheese, biscuit & espresso	<b>R60</b>
CHEESECAKE – home made cream cheese fridge cake	<b>R60</b>
CREME CARAMEL – home made custard dessert with a caramel sauce topping	<b>R50</b>
ITALIAN KISSES – vanilla ice cream bites coated with hard chocolate	<b>R50</b>
CASSATA – an Italian ice-cream slice with chopped nuts & cherry (* liquer optional)	<b>R55</b>
MOUSSE SLICE – chocolate & vanilla mousse layered on a thin chocolate cake base	<b>R55</b>
ICE-CREAM & BAR ONE CHOCOLATE SAUCE – Italian vanilla ice-cream	<b>R50</b>
KIDDIES ICE-CREAM CUP – “old school” vanilla ice-cream	<b>R25</b>