



EATING HOUSE OF THE THREE GRANDFATHERS

WE STRIVE TO EXCEL IN SERVICE, VALUE, AND QUALITY.
THE FRESHEST INGREDIENTS ARE USED.

IF YOU HAVE ANY ALLERGES PLEASE LET US KNOW.

DO ENJOY YOU DINING EXPERIENCE.

DINNER TABLES 8 OR MORE HAVE A MINIMUM CHARGE OF R250 PER PERSON.
PLEASE NOTIFY CHANGE IN NUMBERS TO AVOID R250,00 COVER CHARGE (8 OR MORE).

FUNCTIONS & PRIVATE EVENTS AVAILABLE ON REQUEST

BREAKFAST

FRITTATA AL GRECO (V)

R 120

An omelette (3 eggs) filled with diced tomatoes, feta cheese, roasted red peppers and fresh oregano.

FRITTATA DI POLLO

R 120

An omelette (3 eggs) filled with cream cheese, chicken, mushrooms, red and yellow peppers.

FRITTATA ITALIANO

R 125

An omelette (3 eggs), filled with mozzarella cheese, bresaola, salami, tomato, and mushroom with herb and garlic.

FRITTATA DI SALMONE

R 135

An omelette (3 eggs) filled with salmon, spring onion, fennel, chives, and cream cheese.

SHAKSHUKA(V)

R 120

Poached eggs in tomato, red pepper, onion, and garlic, spiced with cumin, paprika, and chilli.

GREEK YOGURT PARFAIT(V)

R 125

Layers of creamy Greek yogurt, honey, and fresh berries, topped with a sprinkle of mixed nuts.

ITALIAN BREAKFAST SKILLET

R 155

A hearty breakfast for the hungry served with potato croquets, grilled Italian sausage, bacon with fried or scrambled eggs.



Starters

TRADITIONAL GREEK SALAD(V)

R 120

A refreshing salad made with tomatoes, cucumbers, red onions, Kalamata olives, and Greek feta cheese, dressed with olive oil, Origanum and lemon juice.

INSALATA DI RUCOLA E PARMIGIANO(V)

R 135

Wild rocket tossed with Parmesan shavings, with a twist, using baby corn and mange tout, dressed with balsamic and olive oil.

CAPRESE DI BUFALA SALAD(V)

R 175

A delightful fusion of tomato, bufala mozzarella, fresh basil, and a tangy balsamic/ olive oil vinaigrette.

FRITELLE DI MELANZANA(V)

R 115

Fried eggplant fritter with feta and parmesan on a yogurt, cumin, chilli bed.

SALMONE CARPACCIO

R 145

Thin slices of salmon with spring onion, lemon, and extra virgin olive oil.

CALF LIVER

R 135

Thin slivers of calf liver sautéed in onion and balsamic vinegar and a hint of chilli to spice it up.

GREEK STYLE CHICKEN LIVERS

R 125

Pan fried livers with a yogurt, Origanum, garlic, and lemon/chilli sauce.

BREZAOLA CARPACCIO

R 145

Thin slices of bresaola, drizzled with balsamic and olive oil and topped with avocado.

FRIED HALOUMI(V)

R 130

Thin slices of bresaola, drizzled with balsamic and olive oil and topped with avocado.

FOCACCIA

Feta, garlic, rosemary

R 95

Gorgonzola, chilli, onion

R 105

Pizza Neapolitana

MARGHERITA (V)

R 130

A classic Neapolitan pizza topped with fresh tomatoes, mozzarella cheese, and a drizzle of olive oil.

With Bufala mozzarella instead, for that extra creamy flavour

R 180

REGINA

R 165

Ham (chicken can be substituted), mushrooms, and mozzarella cheese

PEPPERONI

R 170

A staple of American pizza, featuring a Neapolitan base topped with generous slices of pepperoni and mozzarella cheese.

HAWAIIAN (WITH HORROR)

R 165

A popular choice, topped with Napoli, ham, pineapple chunks, and mozzarella cheese.

VEGETARIAN (V)

R 170

A pizza topped with a variety of roasted vegetables, including bell peppers, mushrooms, onions, tomatoes, olives, zucchini, brinjals.

QUATRO FORMAGGIO(V)

R 175

A cheesy delight with a combination of four types of cheese, mozzarella, Parmesan, fontina, gorgonzola, and asiago, melted on top of a Neapolitan base.

SUPREME

R 185

Parma ham, rocket, parmesan shavings and avocado.

SICILIANO

R 165

Capers, anchovies, mozzarella, and olives

EL GRECO(V)

R 160

Feta, olives, spinach, and mushrooms

LA SCROFA

R 170

Feta, bacon, and avocado

LA TOSCANA

R 195

Caramelised onions, mushrooms, fillet strips, gorgonzola, chili, and cherry tomato

Pasta

SPAGHETTI CARBONARA

R 165

Spaghetti tossed in a creamy egg yolk sauce, Parmesan cheese, pancetta, and black pepper.

LINGUINE ALLE VONGOLE

R 175

Linguine pasta served with clams in a garlic, chilli, white wine, and olive oil sauce.

RAVIOLI AGNELLO

R 175

Square parcels filled with lamb and served in a cream, red and yellow pepper sauce.

GNOCCHI PASTICCIATTI(V)

R 175

Soft and fluffy spinach and ricotta dumplings served in a tomato and cream sauce.

GNOCCHI GORGONZOLA

R 175

Soft and fluffy spinach and ricotta dumplings in a rich gorgonzola and Parma ham sauce.

TAGLIATELLE/ PENNE BOLOGNESE

R 165

A meat and tomato-based sauce.

SPAGHETTI AGLIO E OLIO DI PEPPERONCINI(V)

R 145

Spaghetti tossed with olive oil, garlic, red pepper flakes, and parsley.

SPAGHETTI PUTTANESCA

R 165

Spaghetti tossed in a sauce made with tomatoes, olives, capers, anchovies, garlic, and chilli, garnished with parsley and grated Parmesan cheese.

LINGUINI GAMBERI LEMONE

R 185

A sauce of cream, lemon, garlic, and prawns.

PENNE SUNDRIED TOMATO

R 175

Pancetta and cream with sundried tomato, and crushed black pepper merged with a subtle cream and tomato sauce.

SPAGHETTI CHECCA(V)

R 165

Made with the 5 fresh herbs being basil, thyme, marjoram, Origanum, and parsley sauteed in fresh tomato and drizzled with grated mozzarella. Fresh and summery

Pasta Continued

LINGUINE SEPIA

R 175

Calamari tentacles prepared in a tomato base with chilli, capers, and olives.

CAPELINI SALMON VODKA AND CAVIAR

R 175

Touch of cream, vodka, caviar, salmon and spring onions.

LINGUINI POLLO E' FUNGI

R 175

Chicken breast sauteed in white wine and sage, with mushrooms and a hint of cream

LINGUINI PRIMAVERA(V)

R 170

An assortment of vegetables consisting of peppers, zucchini, butternut, mushrooms, brinjals, broccoli, and herbs in a tomato-based sauce.

MELANZANE DI PARMIGIANA(V)

R 185

Egg plants layered with napolitana sauce, mozzarella, and parmesan, baked in the oven.

TAGLIATELLE PORCINI WITH FILLET

R 235

Porcini with rosemary, sage, and thin slivers of rare fillet.

PENNE AMATRICIANA

R 165

Pancetta, napolitana sauce, and garlic with crushed black pepper – ask for chili optional

ALFREDO

R 165

Ham (chicken can be substituted) with mushrooms, and cream

LINGUINI AMALFI

R 185

A sauce with wine, garlic, rocket, cherry tomatoes, pinenuts, chilli and prawns.

For the kids

VEAL SCHNITZEL – KIDS PORTION

R 135

Classic veal crumbed and pan fried in lemon and herbs.

1/2 PORTION PASTAS AVAILABLE

R 115



Linguini Gamberi Lemone

Main Course

All main courses are served with a choice of either potato chips, or baby spinach.

CALAMARI SICILIANO

R 265

Grilled Patagonian calamari sautéed in a tomato, chilli, mint sauce.

CALAMARI GRIGLIATO

R 260

Grilled Patagonian calamari with lemon and Origanum.

SOGLIOLA GRIGLIATO

R 310

East coast sole grilled with a lemon butter sauce

GAMBERI DI GORGONZOLA

LM Tiger prawns in a cream of gorgonzola, cayenne, garlic, and lemon

Tiger Medium – 5 per serving

R 690

Tiger king – 7 per serving

R 480

FILETTO PEPE NERO

R 340

Fillet grilled and then sauteed in a home-made pepper mushroom sauce.

FILETTO QUATTRO FORMAGIO

R 340

Fillet grilled and then smothered in a cream of 4 cheeses with spring onion.

FILETTO DIJON

R 340

Fillet flambéed in a cognac and Dijon mustard sauce.

FILETTO SAFFRON AND PRAWNS

R 340

Fillet done in a cream of saffron and prawns.

RIBEYE

R 345

A 500g ribeye steak grilled and basted with garlic, salt, and black pepper.



Filetto pepe nero



Gamberi di gorgonzola

Main Course

All main courses are served with a choice of either potato chips, or baby spinach.

SURF AND TURF

R 490

Fillet, calamari, and LM king prawns with lemon butter and cream of gorgonzola and cayenne pepper on the side

SURF AND SURF

R 490

Sole, calamari, and LM king prawns with lemon butter and cream of gorgonzola and cayenne pepper on the side

GT SPECIAL

R 450

Large sole with 3 LM king prawns with lemon butter and cream of gorgonzola and cayenne pepper on the side

VEAL MARSALA

R 285

Veal Scaloppini pan fried in a marsala and mushroom sauce with a hint of rosemary and cream.

VITELLO PIZZAIOLA

R 285

Veal Scaloppini in a tomato, caper, olives, and basil sauce with grated mozzarella topping.

PETTO DI POLLO CHEF

R 255

Chicken breasts flambéed in a brandy, pepper, and gorgonzola cream sauce.

SIDE ORDER EXTRAS.

BABY SPINACH

R 35

FRIED POTATOES

R 35

GRILLED VEGETABLES

R 45

EXTRA ON SAUCES

R 45



Surf and Turf

Desserts

GELATI AND SORBET
R 75

TIRAMISU
R 85

DOLCE DELA NONNA
R 85

PANA COTTA
R 80

CANOLI
R 85

DOM PEDRO
R 85

AFFOGADO
R 85



CANOLI



TIRAMISU



DOLCE DELA NONNA