



WELCOME

KINDLY NOTE OUR HOUSE RULES

We're committed to exceptional service, value and quality, using only the freshest ingredients.

Please inform us of any food allergies.

Dinner tables of 8 or more are subject to a minimum charge of R250 per person.

Please notify us of any changes to your party size to avoid a R250 cover charge.

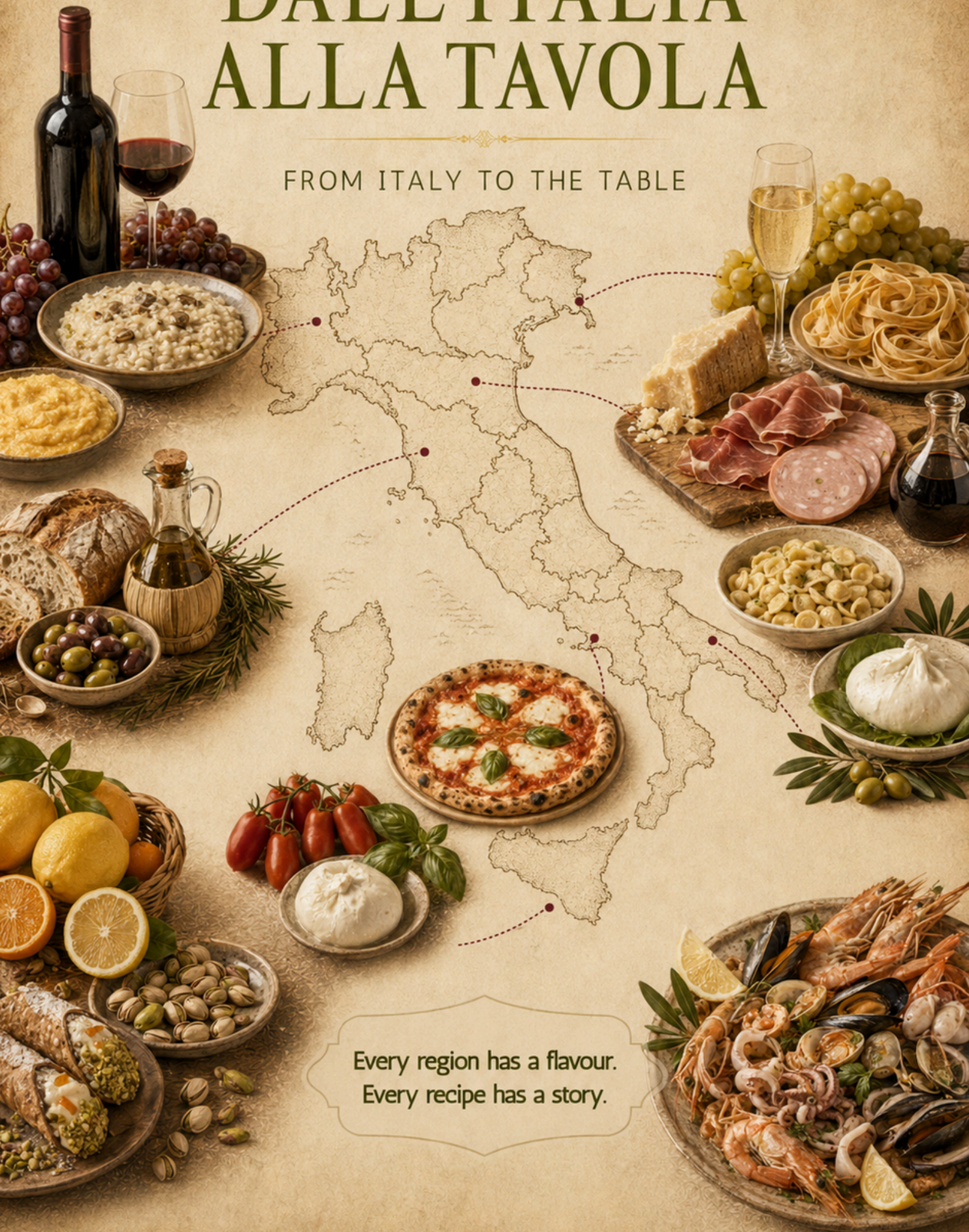
The play area is reserved for **dining** patrons only.

Wifi and charging facilities will gladly be shared with **dining** patrons.

Enjoy your dining experience!

DALL'ITALIA ALLA TAVOLA

FROM ITALY TO THE TABLE



Every region has a flavour.
Every recipe has a story.

COLAZIONE

BREAKFAST

Frittata Italiano..... R125

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

Frittata di Pollo..... R120

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

Frittata al Greco (v)..... R120

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

Frittata di Salmone..... R135

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

Greek Yogurt Parfait (v)... R125

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

Italian Breakfast Skillet.... R155

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

Shakshuka (v)..... R120

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



ANTIPASTI

STARTERS



Traditional Greek Salad (v).. R120

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)..... R135

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)... R185

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

Fritelle di Melanzana (v)..... R115

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

Salmone Carpaccio..... R145

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

Calf Liver..... R135

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

Greek Style Chicken Livers..... R125

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

Bresaola Carpaccio..... R145

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

Fried Haloumi (v)..... R130

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

Focaccia..... R95

Feta, garlic, rosemary

Focaccia..... R105

Gorgonzola. chilli, onion

PIZZA NAPOLETANA

WE ONLY USE OO FLOUR IMPORTED FROM ITALY

Margherita (v)..... R140

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

Bufala (v)..... R195

Mozzarella for that extra creamy flavour

Regina..... R170

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

il Tosoro..... R195

Mascarpone, parma ham, pepperoni, chili, rocket, honey

Pepperoni..... R175

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

Hawaiian (with horror).... R170

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

Vegetarian (v)..... R175

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

Quattro formaggio (v)..... R185

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

El Greco (v)..... R165

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

La Scrofa..... R175

eta, bacon, and avocado.

La Toscana..... R195

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

Supreme..... R185

Parma ham, rocket, parmesan shavings and avocado topping.

Siciliano..... R170

Capers, anchovies, mozzarella, and olives.



PASTA

FATTA A MANO. FATTA CON AMORE.



Spaghetti Carbonara..... R170

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

Linguine alle Vongole..... R175

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

Ravioli Agnello..... R175

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

Gnocchi Pasticciatti (v)..... R185

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

Gnocchi gorgonzola..... R185

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

Tagliatelle/ penne Bolognese R170

A meat and tomato-based sauce.

Spaghetti Aglio e Olio di pepperoncini (v)..... R150

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

Spaghetti Puttanesca..... R175

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

Linguini Gamberi Lemone R185

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

Penne sundried tomato..... R175

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

Spaghetti Checca (v)..... R170

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..... R175

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

Capelini Salmon Vodka and Caviar..... R185

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

Linguini pollo e'Fungi..... R185

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

Penne sundried tomato..... R175

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

Linguini primavera (v)..... R175

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

Melanzane di Parmigiana (v)..... R185

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

Tagliatelle Porcini with fillet..... R235

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

Penne Amatriciana..... R170

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

Alfredo..... R170

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

Linguini Amalfi..... R185

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

PER I BAMBINI

FOR THE KIDS

PICCOLI PIATTI

• GRANDI SORRISI

1

VEAL/CHICKEN LEMONE

Classic veal crumbed and pan fried in lemon and herbs.

R135

2

KIDS PORTION PASTAS

Half portion pastas available.

30% OFF FULL PRICE

3

CHICKEN STRIPS

Crumbed chicken strips with chips.

R95

4

BEEF BURGER

Beef burger with chips.

R130

Buon appetito, piccoli chef!



SECONDI

MAIN COURSES

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

Calamari Siciliano..... R270

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

Calamari Grigliato..... R270

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

Sogliola grigliato..... R340

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 Giant Medium 5 per serving..... R690

Tiger King 500g..... R375

Tiger King 800g..... R530

Filetto pepe nero..... R350

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

Filetto saffron and prawns.. R350

Fillet done in a cream of saffron and prawns.

Filetto Dijon..... R350

Fillet flambéed in a cognac and Dijon mustard sauce.

Filetto quattro formagio.... R350

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

Ribeye..... R355

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



SECONDI

CONTINUED

Surf and Turf..... R510

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

GT Special..... R470

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

Veal Marsala..... R295

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

Surf and Surf..... R510

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

Petto di Pollo chef..... R265

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

Vitello Pizzaiola..... R295

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

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

CONTORNI

SIDE ORDER EXTRAS

Baby Spinach..... R35

Fried Potatoes / Rice..... R35

Grilled Vegetables..... R45

Extra on Sauces..... R45

DOLCI

DESSERTS

Gelati and Sorbet..... R75

Tiramisu..... R85

Dolce Dela Nonna..... R85

Panna Cotta..... R80

Canoli..... R85

Dom Pedro..... R85

Affogado..... R85

Italian Kisses..... R75

