



Dinner Menu

Starters

Herb Garlic Pizza 45
Crispy pizza base, topped with garlic and herbs

Camembert with Prosciutto 120
Woodfire baked camembert, wrapped in prosciutto, served with toasted bread and fruit preserves.
Sharing Starter*

Mushroom Arancini 80
Mushroom risotto, cooked and stuffed with fior di latte mozzarella, crumbed and deep fried, served with garlic aioli

Crispy Squid 80
Crispy fried squid heads, served with a chilli vinaigrette dipping sauce and garlic aioli

Calamari Tubes 60
Calamari tubes, cut and cooked in white wine, garlic and herb sauce, served with tartar sauce

Zucchini Fries 55
Hand cut zucchini fries, crumbed and deep fried with a dipping sauce

Mussels 90
Steamed in a fresh herb and white wine sauce served with toasted ciabatta

Bruschetta 75
Toasted ciabatta, topped with three topping, Caprese, Caponata Vegetables and Goats Cheese and Prosciutto

Antipasti Platters 240 ea
Meat Platter - Mixed cured meats and olives, served with a pizza bianca
Vegetable Platter - Olives, artichokes, aubergine, caprese and marinated peppers, served with a pizza bianca

Pasta

*All available in gluten free pasta +R30.00

Carbonara 120
Spaghetti served with bacon and topped with inhouse cured pancetta and parmesan

Osso Bucco Pappardelle 140

Sealed and slow roasted pulled veal shank, in a red wine and vegetable broth, served with freshly cut pappardelle pasta

Pasta Frutti di Mare 150

Tagliatelle pasta, tossed in napoletana sauce, and served with prawns, mussels, calamari, fresh herbs and parmesan cheese

Pasta Palmieri 110

Fresh linguine pasta, tossed in basil pesto sauce, served with green beans, asparagus, and parmesan

Gnocchi Soritina 130

Gnocchi cooked in napoletana sauce, fior di latte mozzarella is then added, and the dish is baked and finished in our pizza oven

Spinach and Ricotta Ravioli 140

Spinach and ricotta ravioli, cooked in a creamy white wine sauce, fresh baby spinach and cherry tomatoes finished with parmesan cheese

Pizza

Bianca 75.00

Crispy pizza base, topped with garlic and fior di latte mozzarella.

Margherita 85.00

The plain but delicious pizza base with Pomodoro sauce, fior di latte mozzarella and fresh basil.

Prosciutto e Rucola 140.00

Traditional Margherita topped prosciutto, and fresh rocket

Carne e Funghi 120.00

Pomodoro sauce on a crispy pizza base, topped with torn slithers of ham, fior di latte mozzarella and mushrooms

Quattro Stagione 140.00

Artichoke, olives, mushrooms and salami with Pomodoro pizza sauce on a crispy base, finished with fior di latte mozzarella.

Campagnola 110.00

Courgette and aubergine on a pomodoro pizza base, topped with fresh rocket.

Salsiccia Picante 140.00

Pomodoro pizza sauce on a crispy base with traditional pork sausage, chilli, peppers and fior di latte mozzarella.

Pollo e Funghi 140.00

Pomodoro pizza sauce on a crispy base with fior di latte mozzarella, pulled chicken, mushroom and peppadews.

Pancetta, Feta, Avo 140.00

An old-time local favourite, bacon, feta and avo, on a crispy base with pomodoro sauce.

Salads

Caprese 85

Fiordilatte mozzarella with a selection of tomato, fresh basil pesto and olive oil.

Pulled Chicken Salad 90

Rocket, cherry tomato, cucumber topped with pulled chicken cooked in the wood fire oven, finished with garlic croutons and parmesan shavings.

Green Table Salad 110

Mixed green, cherry tomato, cucumber, olives and feta cheese

Mains

Pork Belly 240

Pork Belly served on your choice of butternut or beetroot puree, honey glazed baby carrots, pork crackling and pork jus

Steak, served with rustic cut chips and garlic aioli.

250g Fillet 220.00

500g Fillet 340.00

500g Tbone 240.00

Add Mushroom Sauce / Pepper Sauce / Salsa Verde Sauce 25.00

Calamari Tubes 140

Calamari Tubes grilled in white wine and butter, served with tartar sauce and your choice of rustic cut chips or a salad.

Lamb Shank 180

Slow cooked lamb shank, cooked in a red wine sauce, and served on a bed of creamy potato mash

Chicken Ballotine 140

Chicken breast stuffed with feta, mozzarella and tomato pesto, finished off in a pesto sauce, served with a salad of mix greens, cherry tomato, cucumber and carrot ribbons and mozzarella.

Fish of the day 160

Fish of the day, slow poached in lemon butter, served with a bulgar wheat salad, cherry tomato, baby spinach, feta cheese, and chilli vinaigrette

Seafood Platter 400

Grilled hake, garlic and white wine mussels, butter chilli prawns, lemon and butter calamari and crispy squid heads, served with a side of rustic cut chips.

Dessert

Traditional Tiramisu, layers of biscuit, mascarpone cream, coffee and chocolate R90.00

Lemon Crostata served with vanilla ice cream R80.00

Warm Orange Cake, orange syrup, candied orange peel, served with vanilla ice cream R80.00

Neopolitan Ice Cream, Trio of Mousse – Dark Chocolate Orange, Milk chocolate mint, White chocolate berry R75.00

Death by chocolate – Chocolate brownie, chocolate ice cream, chocolate crumb, dark chocolate mousse and finished with mixed berry coulis and chocolate decoration R110.00

After dinner for two, two double espressos served with lemon mandolora biscuits R65.00