



*First we eat,
then we do
everything else*

CONNECT WITH US   www.CasaBellaDining.co.za

Casa Bella is not a gluten- or allergen-free environment, and while the utmost care is taken to minimise contact with allergens when requested, traces of gluten or other allergens may appear in the final dish served. Our meals are produced in kitchens containing allergens including nuts, gluten, wheat, shellfish, lactose and egg.

Prices include VAT. Service charge is not included. All items are subject to availability. E&OE.

STARTERS



Creamy Parmesan Mussels

SPRINGBOK CARPACCIO	119
<i>Thinly sliced springbok, topped with fresh rocket, crispy capers, red onions, chilli, extra virgin olive oil, balsamic reduction and shaved Parmesan cheese.</i>	
CREAMY PARMESAN MUSSELS	115
<i>Mussels in a creamy white wine sauce with Parmesan cheese. Served with crispy garlic bruschetta.</i>	
CHICKEN LIVERS	95
<i>Sautéed in a peri-peri Napoletana sauce with red onions and served with garlic bruschetta.</i>	
CALAMARI	105
<i>Grilled Cajun-style or flash-fried calamari tubes and heads. Served with zucchini fries.</i>	
GARLIC PRAWN TAILS	135
<i>Shelled prawns, oven-baked in a creamy Parmesan garlic sauce. Served with garlic bruschetta. Our signature dish.</i>	
MELANZANE PARMIGIANA	115
<i>A classic Sicilian dish consisting of thinly sliced aubergine, layered with Napoletana sauce, Parmesan cheese, basil and buffalo mozzarella, baked in our wood-fired pizza oven. Topped with Parmesan cheese.</i>	
ITALIAN BREAD TO SHARE	
GARLIC OR HERB BREAD	55
<i>Lightly salted and flavoured with garlic or herbs and extra virgin olive oil.</i>	
THREE CHEESE BREAD	105
<i>A magnificent blend of Gorgonzola, Danish feta and mozzarella.</i>	
MOZZARELLA CHEESE BREAD	75
<i>Classically Italian!</i>	
Contains nuts! Vegetarian	

SALADS

We use only the best local and imported Italian ingredients.

CASA BELLA	109
<i>Mixed green leaves with avocado*, red onions, cherry tomatoes, cucumber, baby corn and olives. Topped with wild rocket, grated Parmesan cheese and honey mustard dressing.</i>	
CHICKEN CAESAR	129
<i>Mixed green leaves, baby corn, cherry tomatoes, grilled chicken breast and anchovies topped with Parmesan cheese and a boiled egg. Served with Parmesan bread sticks and a creamy anchovy Caesar dressing on the side.</i>	
CAPRESE	99
<i>Buffalo mozzarella, wedged between thinly sliced tomato and fresh basil leaves, garnished with a touch of basil pesto and balsamic reduction.</i>	

CHOPPED SALADS

No lettuce & finished with grated Parmesan cheese

All our salads are served with our home-made honey and mustard dressing.

CHOPPED CHICKEN	129
<i>Grilled chicken breast, cherry tomatoes, cucumber, red onions, carrots, baby corn, Danish feta, olives and avocado*. Topped with wild rocket, Parmesan cheese and balsamic glaze.</i>	
INSALATA GRECA	109
<i>Cherry tomatoes, olives, cucumber, carrots, red onions, baby corn, avocado* and Danish feta drizzled with extra virgin olive oil. Topped with wild rocket, grated Parmesan cheese and balsamic glaze.</i>	

◉ Olives may contain pits. * Available when in season.
Contains nuts! Vegetarian



Fresh & Delicious

Springbok Carpaccio



PIZZAS

*Our wood-fired
pizza is inspired by
the original recipe
from Naples, Italy.*



Authentic hand-pressed pizza, crafted from the highest quality imported Italian 'OO' pizza flour, baked in a wood-fired pizza oven to achieve an authentic finish.

Size: 30cm
Wheat-free base ~ add R25

All our home-made pizza bases are vegan-friendly and are made with mozzarella unless otherwise stated.

VEGAN ALTERNATIVES
*To make your meal vegetarian or
vegan-friendly, swap mozzarella, chicken
and pasta with our plant-based
alternatives at no extra cost.*

PLANT-BASED ALTERNATIVES
• Chicken Strips • Zucchini Spaghetti
• Vegan Mayo • Vegan Mozzarella

Vegan Bolognese ~ add R32
Gluten-free pasta ~ add R24

REGULAR MARGHERITA ⑤	90
<i>Tomato and mozzarella.</i>	
AUTHENTIC MARGHERITA ⑤	115
<i>Buffalo mozzarella, sweet Italian cherry tomatoes and basil leaves.</i>	
PISA ~ Bacon, Danish feta and avocado*.	145
FILETTO	165
<i>Pepper-crusted fillet strips (cooked medium) with caramelised onions, brown and Portabellini mushrooms, wild rocket, grated Parmesan cheese and balsamic reduction.</i>	
LAMB	165
<i>Roast lamb, fresh rosemary, Danish feta and tzatziki.</i>	
AL CAPONE ~ Roasted tikka chicken strips, red onions, sweet Italian cherry tomatoes, gherkins and chillies.	145
CARNE ~	170
<i>Salami, pepperoni, bacon and caramelised onions.</i>	
FRUTTI DI MARE ~ Calamari tubes and heads, prawns, mussels and seafood dressing.	235
MILANO ~ Salami, avocado* and wild rocket.	150
SARDINIA ~ Sweet pulled pork with jalapeños and grated Parmesan cheese.	160
MESSICANA ~ Slow-cooked beef and pork bolognese mince, red peppers, red onions, garlic and chilli.	145
PERI-PERI GAMBERI ~ Peri-peri-infused prawns.	195
MODENA ④ ⑤ ~ Sweet Italian cherry tomatoes, olives®, Danish feta and basil pesto.	125
PARMA ~ Prosciutto crudo, fresh tomato slices, wild rocket and grated Parmesan cheese.	160
CAPRI ⑤ ~ Oven-roasted vegetables, Danish feta, dressed with wild rocket, fresh basil and balsamic vinegar.	125
NAPOLI ~ An Italian classic. Anchovies, olives® and capers.	130
PEPPERONI GRANDE ~ NEW	135
<i>Pepperoni, garlic and red onions.</i>	
CESENA ~ Chorizo, brown and Portabellini mushrooms, red peppers, red onions and chilli.	165



Authentic
Margherita

PIZZA TOPPINGS Personalise your favourite pizza with additional toppings.

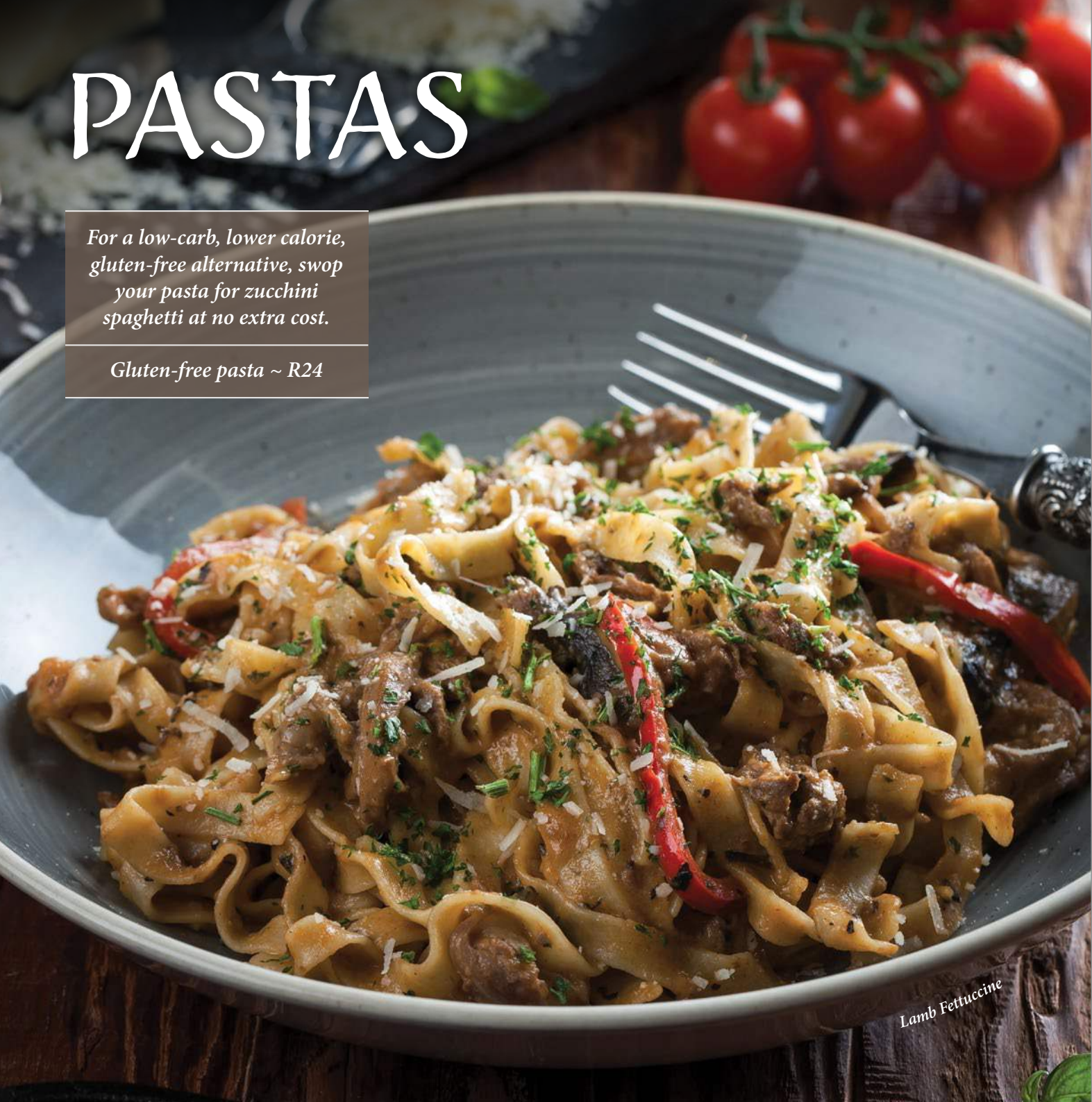
CHEESE	35ea
<i>Cheddar, Danish Feta, Mozzarella, Gorgonzola</i>	
SEAFOOD	45ea
<i>Calamari Tubes and Heads, Anchovies, Prawns</i>	
DELI	38ea
<i>Avocado*, Slow-cooked Bolognese (beef and pork), Bacon, Pepperoni, Roast Chicken Strips, Oven-roasted Vegetables</i>	
FRESCA	20ea
<i>Olives®, Brown and Portabellini Mushrooms, Gherkins, Fresh Basil, Wild Rocket, Fresh Tomato Slices, Red Onions, Sweet Italian Cherry Tomatoes, Red Peppers, Pineapple, Jalapeños, Peppadew®</i>	
GOURMET	60ea
<i>Buffalo Mozzarella, Springbok Carpaccio, Pulled Pork, Roast Lamb, Pepper-crusted Fillet (cooked medium), Salami, Chorizo Sausage, Prosciutto Crudo</i>	
VEGAN ~ Plant-based Chicken	28
Vegan Mozzarella, Vegan Bolognese	32ea

® Olives may contain pits. * Available when in season.
Contains nuts! ④ Vegetarian ⑤

PASTAS

For a low-carb, lower calorie, gluten-free alternative, swop your pasta for zucchini spaghetti at no extra cost.

Gluten-free pasta ~ R24



Lamb Fettuccine

Freshly made daily from 100% Durum wheat using our imported Italian pasta machine.

FETTUCCINE ALFREDO 130
Bacon with brown and Portabellini mushrooms in a creamy white sauce.

PENNE ARRABBIATA 95
Arrabbiata means 'angry' in Italian. Neapolitan sauce with chilli and garlic.

SPAGHETTI BOLOGNESE ~ An Italian classic! 125
Pork and beef bolognese in a Neapolitan sauce. Slow-cooked and reduced in quality red wine for 5 hours.

MUSHROOM TORTELLINI 145
Ring-shaped pasta filled with mushrooms and tossed in a creamy Parmesan sauce, drizzled with rosemary-infused truffle oil.

BUTTERNUT PANZEROTTI 150
Pasta shells filled with butternut and tossed in a creamy Parmesan sauce with garlic, chilli and parsley.

PASTA DI POLLO 135
Spaghetti, roast chicken strips, brown and Portabellini mushrooms, red peppers and Parmesan cheese in a creamy white sauce.

SPAGHETTI DI POLLO LIMONE ~ NEW 130
Creamy lemon-infused chicken with garlic and parsley.

CHORIZO FETTUCCINE 135
Chorizo sausage, brown and Portabellini mushrooms, red onions and olives in a creamy Neapolitan sauce.

SPINACH & RICOTTA RAVIOLI 155
Delicious-filled ravioli in a creamy Parmesan sauce.

FETTUCCINE CON PESCE 210
Prawns, mussels and calamari tubes cooked with white wine and garlic in a creamy Neapolitan sauce, with a dash of chilli.

GNOCCHI AL GORGONZOLA 145
Bite-sized Italian dumplings in a creamy Gorgonzola sauce.

CREAMY PORK FETTUCCINE 155
Pulled pork, brown and Portabellini mushrooms, caramelised onions and rocket in a creamy white sauce.

LAMB FETTUCCINE 175
Slow-cooked lamb sautéed in red peppers with brown and Portabellini mushrooms in a creamy lamb sauce.

WOOD-FIRED OVEN BAKES

Baked to perfection in our wood-fired pizza oven.

VEGAN LASAGNE 210
Layers of tender lasagne sheets, vegan bolognese in a Neapolitan sauce, topped with vegan mozzarella.

LASAGNE BOLOGNESE 165
Layers of tender lasagne sheets, rich slow-cooked beef and pork bolognese, in a creamy white sauce, topped with mozzarella.

BAMBINI MEALS

For our special little guests 12 years and younger.

CREAMY ROAST CHICKEN PASTA 75

SPAGHETTI BOLOGNESE 75

FRIED CALAMARI & CHIPS 95

CHICKEN & PINE PIZZA 75

PEPPERONI PIZZA 75

MARGHERITA PIZZA 65

SHAKES ~ Banana, Lime, Chocolate, Bubblegum, Strawberry 25

CASA BELLA GRILLS

All our grills are served with a side of your choice, unless otherwise stated.

CAST IRON RIBEYE STEAK 350g 295

28-Day aged ribeye steak, cooked medium rare to medium in a sizzling cast iron pan. Well-rested and served as mouth-watering slices, drizzled with garlic butter infused with fresh rosemary and thyme.

T-BONE FLORENTINA 500g 275

2 Weeks dry-aged and 1 week wet-aged prime T-bone steak. Rubbed in olive oil, cracked pepper and Maldon salt. Served on the bone, cooked medium rare to medium.

FILLET STEAK FLAMBÉ 250g 265

A delectable choice. Coated in our secret rub of crushed black peppercorns, mustard seeds and fresh herbs, flambéed in brandy and finished off in cream. Cooked medium rare to medium.

RUMP 250g 175

Aged for a minimum of 28 days. Basted and grilled or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and cracked black pepper, and grilled to your liking.

OXTAIL 255

Slow-cooked rich oxtail braised in red wine and stock, with red onions and carrots. Served with delicious Parmesan and herb mash.

LAMB SHANK 295

Tender, hearty slow-roasted lamb shank in a deep red wine and vegetable jus. Served with delicious Parmesan and herb mash.

PORK BELLY 215

Slow-roasted rolled pork belly with a cranberry and pork stuffing. Served with gravy on Parmesan and herb mash, topped with crispy crackling.

LAMB CHOPS 285

4x 100g Succulent chops, basted or rubbed in olive oil, cracked pepper and Maldon salt.

PARMESAN-CRUSTED CHICKEN 155

Chicken breasts coated in breadcrumbs, mixed herbs and Parmesan, pan-fried until golden brown. Crispy on the outside, juicy on the inside. Served with a sauce of your choice.

SPATCHCOCK CHICKEN 215

Full spatchcock chicken, grilled in your choice of lemon & herb or peri-peri sauce.

CHICKEN LIMONE 165

Grilled chicken breasts sautéed to perfection and topped with a delicious creamy lemon butter sauce, infused with capers, garlic and white wine.

FILLET SALTIMBOCCA 265

Pepper-crust ed fillet medallions sautéed in herbed olive oil, served on a bed of fettuccine layered with mozzarella cheese, prosciutto crudo, bacon, and brown and Portabellini mushrooms in a creamy white sauce.

FILLET GORGONZOLA 215

Pepper-crust ed fillet medallions pan-fried with Gorgonzola cheese in a creamy white sauce. Served on a bed of fettuccine.

ITALIAN COMBOS

Served with a side of your choice.

RUMP 250g & CALAMARI 255

28-Day aged rump steak basted or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and cracked black pepper. Served with grilled Cajun-style or flash-fried calamari tubes and heads, with lemon butter or tartare sauce.

RUMP 250g & PRAWNS 255

28-Day aged rump steak basted or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and cracked black pepper, then grilled to your liking. Served with 3 queen prawns in either lemon butter, garlic butter or peri-peri sauce.

RUMP 250g & LAMB CHOPS 275

28-Day aged rump steak and 2x 100g lamb chops, basted or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and cracked black pepper.

HOME-MADE SAUCES 35ea

Mixed Mushroom (brown and Portabellini), Mature Cheese, Green & Black Peppercorn, Peri-peri

SIDE ORDERS 36ea

Thick-cut Potato Chips, Grilled Sweet Potatoes, Parmesan & Herb Mash, Zucchini Shoestring Fries, Creamed Spinach

Portabellini Pan-fried Mushrooms, 47ea

Broccoli & Cauliflower (served with Parmesan white sauce), Oven-roasted Vegetables, Side Chopped Insalata Greca



Fillet Steak Flambé



SEAFOOD

Enjoy our selection of sustainably sourced seafood.



All our seafood is served with a side of your choice, unless otherwise stated.

CALAMARI	215	SALMON SALSA	265
<i>Grilled Cajun-style or flash-fried calamari tubes and heads. Served with tartare sauce.</i>		<i>Norwegian salmon fillet delicately seasoned and oven-baked medium. Topped with zesty fresh salsa and served on a bed of fresh baby spinach drizzled with balsamic reduction.</i>	
CASA BELLA QUEEN PRAWNS	6 ~ 235	SEAFOOD TRIO ~ MUSSELS, PRAWNS & CALAMARI	275
<i>Grilled in either lemon butter, garlic butter or peri-peri sauce.</i>		<i>3 of the best ~ 6 creamy Parmesan mussels, 3 queen prawns, and grilled Cajun-style or flash-fried calamari tubes and heads. Served with either lemon butter, garlic butter, peri-peri sauce or tartare sauce.</i>	
KINGKLIP THERMIDOR	295	SIDE ORDERS ⑤	
<i>Succulent fillet of kingklip topped with our creamy thermidor sauce, consisting of chopped prawns, red onions, fresh herbs, brown and Portabellini mushrooms with a hint of mustard.</i>		Thick-cut Potato Chips, Grilled Sweet Potatoes, Parmesan & Herb Mash, Zucchini Shoestring Fries, Creamed Spinach	
KINGKLIP LIMONE	245	36ea	
<i>Fillet of kingklip pan-grilled and topped with our creamy lemon butter sauce, infused with capers, garlic and white wine.</i>		Portabellini Pan-fried Mushrooms, Broccoli & Cauliflower (served with Parmesan white sauce), Oven-roasted Vegetables, Side Chopped Insalata Greca	
OVEN-BAKED SALMON	245	47ea	
<i>Norwegian salmon fillet, oven-baked medium, and seasoned with olive oil, Maldon salt and cracked black pepper.</i>			

Our salmon is cooked to medium. If you would like your salmon cooked to your personal preference, please inform your service ambassador.



Warm Chocolate Pudding



Limoncello Cheesecake

DESSERTS

*Delicious mouthfuls
of decadence, prepared
for your enjoyment.*

ESPRESSO CRÈME BRÛLÉE 75
*Silky smooth custard caramel infused with
espresso, topped with crunchy caramelised sugar.*

BANOFFEE PIE 75
*Delicious home-made pie made from
bananas, cream and toffee on a caramel
biscuit base.*


TIRAMISU 75
*A popular home-made Italian dessert.
Layers of finger biscuits infused with a
coffee liqueur, smooth cream cheese, and
grated chocolate, topped with cocoa powder.*

WARM CHOCOLATE PUDDING 75
*A rich, dark chocolate cake with a warm
chocolate centre. Drizzled with warm
chocolate sauce, served with vanilla gelato.*

LIMONCELLO CHEESECAKE 75
*Lemon lover's delight! Home-made,
oven-baked creamy cheesecake with cream
cheese flavoured with Limoncello liqueur ~
our signature dessert!*

AFFOGATO 60
*Classic vanilla gelato topped with a shot
of espresso.*

HOT BEVERAGES Contains nuts!

Complimentary almond milk alternative 

Espresso	Single ~ 30	Double ~ 35
Americano		30
Decaffeinated Coffee		27
Cortado		30
Cappuccino	Single ~ 36	Double ~ 42
Caffè Latte		36
Caffè Mocha		36
Macchiato		32
Hot Chocolate		38
Tea (Ceylon or Rooibos)		30
Red Cappuccino		36

SPECIALITY COFFEES & DON PEDROS

*Enjoy either of these with any of the following:
Amarula, Kahlúa, Jameson, Frangelico
or Disaronno Amaretto*

SPECIALITY COFFEE ~	55
DON PEDRO ~	55

*Select any other liqueur or spirit from our
wine list to create your own Don Pedro.*

SHAKES

Banana, Lime, Chocolate, Bubblegum, Strawberry	45
Crème Brûlée, Black Forest, Turkish Delight, Iced Coffee, Fruit Shake	50

SOFT DRINKS *Refer to the wine list for our full selection.*

Alcohol Not for Persons Under the Age of 18.



Set Menus



Caprese Salad

2-COURSE MENU

Enjoy a Starter, Main and
Beverage of your choice ~ R320_{p/p}

~ STARTERS ~

Springbok Carpaccio, Creamy Parmesan Mussels,
Chicken Livers, Melanzane Parmigiana ⑤
OR Caprese Salad ④ ⑤

~ MAINS ~

Pizzas

Authentic Margherita ⑤,
Lamb, Al Capone, Carne
OR Frutti di Mare (Seafood)

Pastas

Spaghetti Bolognese, Pasta di Pollo,
Spinach & Ricotta Ravioli ⑤,
Lasagne Bolognese
OR Vegan Lasagne ⑤

Grills

250g Rump Steak,
4x 100g Lamb Chops,
Parmesan-crust Chicken Breasts,
Spatchcock Chicken OR Calamari

~ BEVERAGES ~

Americano, Double Espresso, Cortado,
Cappuccino, Ceylon Tea, Rooibos Tea, Caffè Latte,
Macchiato OR Hot Chocolate

Contains nuts! ④ Vegetarian ⑤

3-COURSE MENU

A Starter, Main, Dessert and
Beverage of your choice ~ R430_{p/p}

~ STARTERS ~

Springbok Carpaccio, Chicken Livers,
Caprese Salad ④ ⑤, Chopped Chicken Salad,
Garlic Prawn Tails OR Melanzane Parmigiana ⑤

~ MAINS ~

Pizzas

Filetto, Frutti di Mare (Seafood)
OR Parma

Pastas

Fettuccine Alfredo, Spaghetti Bolognese,
Pasta di Pollo, Vegan Lasagne ⑤
OR Gnocchi al Gorgonzola ⑤

Grills

250g Rump Steak & 3 Prawns, Oxtail,
4x 100g Lamb Chops, Spatchcock Chicken,
Pork Belly, Calamari OR Oven-baked Salmon

~ DESSERTS ~

Banoffee Pie, Tiramisu,
Warm Chocolate Pudding OR Affogato

~ BEVERAGES ~

Americano, Double Espresso, Cortado, Cappuccino,
Ceylon Tea, Rooibos Tea, Caffè Latte, Macchiato
OR Hot Chocolate

Contains nuts! ④ Vegetarian ⑤

AVAILABLE DAILY
AND FOR FUNCTIONS



Filetto





Diners Club

INTERNATIONAL®

Diners Club International Wine

List Awards since 2017.

We have added the most recent available gradings from the Platter's Wine Guide and the region produced.

Wine List

We recommend pairing the following wines with your Casa Bella meal ~ Buon appetito!

Salads ~ Sauvignon Blanc and Rosé | Pasta & Pizza ~ White Blends, Sauvignon Blanc, Chenin Blanc and Rosé

Beef ~ Cabernet Sauvignon, Shiraz, Pinotage and Red Blends | Lamb ~ Merlot, Shiraz and Cabernet Sauvignon

Pork ~ Sauvignon Blanc and Merlot | Seafood ~ Chardonnay, Sauvignon Blanc and Shiraz

HOUSE WINES	Glass (250ml)	Bottle
CASA BELLA SAUVIGNON BLANC <i>Stellenbosch</i> <i>This refreshing Sauvignon Blanc shows a cascade of gooseberries, passion fruit and lemongrass. There is an exquisite balance between the palate's tropical fruit flavours and the lingering, zesty finish.</i>	60	180
CASA BELLA RED BLEND <i>Stellenbosch</i> <i>An exquisite and delicious blend with a tendency towards a more sun-dried, grassy character of fynbos and ripe tobacco leaves. An expression of intense fruitiness and dark berries.</i>	60	180
CHAMPAGNE & MCCS	Bottle	
PONGRÁCZ BRUT N/V MCC <i>(**** Platter) Stellenbosch</i> <i>Classic yeast and biscuit character on the nose with a good fruit/acid balance on the palate.</i>	395	
PONGRÁCZ BRUT ROSÉ N/V MCC <i>(**** Platter) Stellenbosch</i> <i>Delicate salmon-pink hue with blackberry fruit flavours.</i>	395	
PONGRÁCZ NOBLE NECTAR DEMI-SEC N/V MCC <i>(**** Platter) Stellenbosch</i> <i>Softly sweet version of the MCC Brut, bolstered by a small dose of sugar to balance the acidity.</i>	425	
MOËT & CHANDON IMPÉRIAL BRUT N/V <i>France</i> <i>Created in 1869, Moët Impérial is the House's iconic Champagne and embodies a unique style distinguished by its bright fruitiness, seductive palate and elegant maturity.</i>	1 150	

Alcohol Not for Persons Under the Age of 18. Drink Responsibly.

SAUVIGNON BLANC	Glass (250ml)	Bottle	Glass (250ml)	Bottle
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PEACOCK WILD FERMENT <i>(***½ Platter) Stellenbosch</i> This Sauvignon Blanc has great complexity and exudes hints of green apple and gooseberry flavours. It has great texture and persistence. Fresh acidity provides a long length on the palate, without being overpowering.	60	180
DIEMERSDAL <i>(**** Platter) Western Cape</i> A vibrant, lemon-lime colour with a complex array of tropical fruit aromas on the nose.	225	

CHENIN BLANC	Glass (250ml)	Bottle
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KEN FORRESTER PETIT <i>Stellenbosch</i> A youthful, fresh wine with quince and pear drop flavours. Earlier picked freshness shows on the palate with crunchy green apple and grapefruit flavours.	55	165
DURBANVILLE HILLS <i>(***½ Platter) Durbanville</i> Prominent guava and citrus flavours, with passion fruit, peaches, ripe apricots, candyfloss and hints of orange on the nose. Medium-bodied with lingering aftertaste.	195	
CEDERBERG <i>(**** Platter) Cederberg</i> The Cederberg-style Chenin Blanc offers beautiful layers of melon, grapefruit and apple. It boasts a mouth-coating creaminess on the palate with a lively crisp acidity to finish off.	255	

DURBANVILLE HILLS <i>(***½ Platter) Durbanville</i> Popular Sauvignon from this large winery on the slopes overlooking the cold Atlantic. Tropical flavours and fresh acidity make for delightfully easy drinking.	70	195
LA MOTTE <i>(***½ Platter) Franschhoek</i> Refreshing with gooseberry, lemon and tropical fruit flavours. Well-balanced and easy to drink with a lingering presence on the palate.	250	

CHARDONNAY	Glass (250ml)	Bottle
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WATERSIDE <i>(*** Platter) Western Cape</i> Fresh and unoaked, perfect for everyday drinking. Tropical fruit and citrus on the nose, with underlying yellow stone fruit tones. Balanced and refreshing.	185	
FAT BASTARD <i>(***½ Platter) Robertson</i> The fat and happy Hippo label conveys a sense of fun in this butterscotch-laced Chardonnay.	250	
WARWICK THE FIRST LADY <i>(***½ Platter) Stellenbosch</i> A great mix of citrus and melons on the nose. An easy-drinking wine that over delivers on quality vs price.	80	240
VAN LOVEREN CHRISTINA <i>(****½ Platter) Robertson</i> A premium quality, full-bodied wine that's well-balanced with citrus and buttery aromas, complemented by toasty oak derived from French oak barrels.	295	

BLANC DE NOIR & ROSÉ	Glass (250ml)	Bottle
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BOSCHENDAL BLANC DE NOIR <i>Franschhoek</i> Popular fruity but dry salmon-pink wine from this historic estate, 'bled' from premium red grapes.	175	
NEDERBURG ROSÉ <i>Paarl</i> A charming rosé that is very easy-drinking and suitable for any occasion.	165	
DE GRENDDEL ROSÉ <i>(**** Platter) Durbanville</i> Dry rosé from Pinotage and Cabernet grapes to make an invitingly fresh and vibrant wine.	70	210

PINOT GRIGIO	Bottle
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BRAMPTON <i>Stellenbosch</i> 100% Pinot Grigio with a palate of abundant fruit. Expect fleshy peach gusto, fresh citrus zeal, succulent pineapple appeal and a riveting, fresh finish.	245
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WHITE BLENDS	Bottle
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BOSCHENDAL LE BOUQUET <i>Western Cape</i> A medium-sweet wine that's vibrant while remaining smooth and delicate. Embodying a juicy fruit core of peach and apricot, with hints of cinnamon honey.	210
HAUTE CABRIÈRE CHARDONNAY PINOT NOIR <i>(***½ Platter) Franschhoek</i> Shows elegant fruit and acidity, creating the perfect balance.	265

CABERNET SAUVIGNON	Bottle
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BRAMPTON <i>Stellenbosch</i> Rich ruby colour with a dense core of red cherry, mulberry and blackcurrant. There is also a hint of ripe plum and cocoa on the nose, which is backed by dark chocolate notes.	215
NEDERBURG THE WINEMASTERS <i>(**** Platter) Paarl</i> Enticing fruit pastille aromas. A firm SA favourite.	245
WARWICK THE FIRST LADY <i>(***½ Platter) Stellenbosch</i> The most popular from the estate. This 100% Cabernet sings with dark berries, oak and dark chocolate notes.	285

MERLOT	Glass (250ml)	Bottle
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PEACOCK WILD FERMENT <i>(***½ Platter) Stellenbosch</i> Tobacco and chocolate notes blend well with ripe black fruit flavours on the nose. A slight herbal edge brings freshness and complexity. A medium-bodied wine with lush mocha and berry flavours and soft tannins.	60	180
DURBANVILLE HILLS <i>(***½ Platter) Durbanville</i> Medium to full-bodied wine with sweet fruits on the palate, rounded off with silky tannins and a full mouthfeel that has a prolonged aftertaste.	195	
GUARDIAN PEAK <i>(*** Platter) Stellenbosch</i> Medium-bodied, smooth and soft with flavours of plum, ripe fig and vanilla.	215	
LE BONHEUR <i>(**** Platter) Stellenbosch</i> Smooth, elegant and delightfully pleasing. Notes of ripe cherries, blackcurrant and cedarwood, with subtle hints of potpourri and dark chocolate.	255	

SHIRAZ	Bottle	
LABORIE <i>(*** Platter) Western Cape</i> <i>Luxurious deep purple Shiraz, with prominent aromas of ripe plum, blackcurrant and dried lavender.</i>	185	
HARTENBERG DOORKEEPER <i>(***½ Platter) Stellenbosch</i> <i>Beautifully elegant on the palate, with perfumed notes of black cherry and pepper on the nose with a hint of violet. Rich and juicy, ending with lingering red and black fruits with fine dry tannins.</i>	265	
ZANDVLIET <i>(**** Platter) Robertson</i> <i>Juicy flavours with intriguing smokiness are perfect with our Italian Combos.</i>	315	
PINOTAGE	Glass (250ml)	Bottle
BEYERSKLOOF <i>(***½ Platter) Stellenbosch</i> <i>A medium-bodied Pinotage with well-integrated fruit and oak flavours.</i>	85	255
DIEMERSDAL <i>(**** Platter) Durbanville</i> <i>Full-flavoured and smooth, with aromas of rich chocolate and exotic spices, a nose of red fruits.</i>		285
DIEMERSFONTEIN <i>(*** Platter) Wellington</i> <i>Mocha coffee, black chocolate and roasted nuts with undertones of caramelised banana and blackcurrants.</i>		335

RED BLENDS	Glass (250ml)	Bottle
LA MOTTE MILLENNIUM <i>(**** Platter) Franschhoek</i> <i>Classic, elegant blend of Bordeaux grapes supported by judicious oaking.</i>		290
NEDERBURG BARONNE <i>(***½ Platter) Paarl</i> <i>A medium-bodied, smooth dry red, showing good fruit and maturation flavours. A blend of Cabernet Sauvignon and Shiraz.</i>	65	185
ALTO ROUGE <i>(**** Platter) Stellenbosch</i> <i>Medium-bodied with blackberry nuances, followed by tobacco, chocolate and vanilla.</i>		265
RUPERT & ROTHSCHILD CLASSIQUE <i>Franschhoek</i> <i>A magnificent Merlot-Cab blend. Dark, ripe and serious. A truly great wine.</i>		485



CASA BELLA GIN CREATIONS	
ROSA ITALIANO <i>Double Malfy Rosa and pink tonic.</i> <i>Garnished with grapefruit and rosemary.</i>	85
ROSA LIMONATA <i>Malfy Rosa, Limoncello, lemonade and soda water.</i> <i>Garnished with raspberries and a wedge of lime.</i>	85
RINFRESCANTE <i>Double Tanqueray and tonic. Garnished with fresh rosemary, strawberries, cucumber, cloves and a wedge of orange.</i>	85
CIELO BLU <i>Double Tanqueray and blue tonic.</i> <i>Garnished with strawberries and raspberries.</i>	85

CREATE YOUR OWN	
CHOOSE YOUR GIN:	(25ml)
Malfy Originale	40
Malfy Rosa (Pink Grapefruit)	40
Malfy con Arancia (Blood Orange)	40
Bulldog	38
Tanqueray	34

Saluti



COCKTAILS

Sip on one of our freshly made classic cocktails ~ expertly made and deliciously refreshing!

COSMOPOLITAN	80
<i>Absolut vodka shaken with fresh lime, Monin Triple Sec Curacao and cranberry juice. Served in a chilled Martini glass and garnished with a citrus twist.</i>	
LONG ISLAND ICED TEA	85
<i>Four white spirits shaken with fresh lemon and Monin Triple Sec Curacao. Served tall over ice and completed with Coke and fresh citrus.</i>	
MARGARITA	80
<i>Premium tequila with freshly squeezed lime juice and Monin Triple Sec Curacao. Served straight up, frozen or on the rocks.</i>	
PIÑA COLADA	85
<i>The most famous tropical cocktail around. Cuban light rum blended with fresh pineapple pieces and natural coconut extracts.</i>	
STRAWBERRY DAIQUIRI	80
<i>Cuban light rum blended smooth with wild strawberry puree, fresh limes and sultry strawberry juice.</i>	
MOJITO	80
<i>Cuban light rum muddled with fresh lime, torn mint leaves and pure cane sugar. Churned with crushed ice and charged with soda water.</i>	
APEROL SPRITZ	80
<i>Prosecco and Aperol topped with soda water and garnished with an orange slice. Best enjoyed as an aperitif before your meal, in true Italian tradition.</i>	
BELLINI (125ml) ~ A precise balance of lively and fragrant Prosecco and premium peach puree.	80
LIMONCELLO MULE ~ Vodka and Limoncello stirred over crushed ice and topped with lemonade and ginger beer.	80
WATERMELON GIN BULL ~ Malfy Gin, fresh lime, ice and Red Bull Red Edition Watermelon.	75

SOFT DRINKS

Valpré Spring Water	250ml ~ 30	750ml ~ 50
<i>Still or Sparkling</i>		
Appletiser / Red Grapetiser	330ml ~ 36	
Sodas	300ml ~ 32	
<i>Coca-Cola, Fanta Orange, Sprite, Stoney Ginger Beer</i>		
Sugar-free Sodas	300ml ~ 32	
<i>Sprite Zero, Coca-Cola No Sugar, Coca-Cola No Sugar No Cafféine</i>		
BOS Ice Tea	330ml ~ 34	
Red Bull	250ml ~ 40	
<i>Energy Drink, Red Edition Watermelon</i>		
Fruit Juice ~ Ask for selection	300ml ~ 35	
Rock Shandy	36	

CORDIALS

Passion Fruit / Cola Tonic / Lime	14
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MIXERS

Fitch & Leedes ~ Blue Tonic / Grapefruit Tonic / Indian Tonic / Pink Tonic / Sugar-free Pink Tonic	
Schweppes ~ Lemonade / Dry Lemon / Ginger Ale / Soda	
Coca-Cola ~ Original / No Sugar	



ALCOHOL-FREE

Savanna O.O	38
Heineken O.O	38

BEERS & DRAUGHTS

LOCAL	
Castle Lager	36
Carling Black Label	38
Castle Lite	38
Flying Fish (Lemon)	36

INTERNATIONAL	
Amstel	38
Stella Artois	40

DRAUGHT ON TAP	
 340ml ~ 38	 340ml ~ 38
500ml ~ 50	500ml ~ 48

CIDERS

Savanna Dry / Light	40
Hunter's Dry / Gold	40

LIQUEURS

Amarula	32
Southern Comfort	34
Frangelico / Kahlúa	34
Limoncello	44
Cointreau	36
Disaronno Amaretto	36

WHISKIES

Jameson	44
Monkey Shoulder	42
Bell's	32
Chivas Regal (12 Yr Old)	46
Chivas Regal (18 Yr Old)	98
Bain's	36
J&B	32
Jack Daniel's No. 7	36
Jack Daniel's Single Barrel	59
Johnnie Walker Black Label	48
Johnnie Walker Blue (18 Yr Old)	240

SINGLE MALTS

Glenmorangie Original	64
Glenmorangie Lasanta	84
Glenfiddich Reserve (12 Yr Old)	68
The Glenlivet (12 Yr Old)	59

BRANDIES & COGNACS

KWV (5 Yr Old)	30
KWV (10 Yr Old)	38
Klipdrift Premium	32
Richelieu	28
Hennessy V.S.	52
Hennessy V.S.O.P	74

GRAPPA

Antonella	52
Dalla Cia	52

PORT & SHERRY

Allesverloren Port	32
Monis Sherry	30
<i>Full Cream, Medium Cream or Pale Dry</i>	

SHOOTERS

El Jimador Reposado	36
Jägermeister	39
Jäger Bomb	65
Springbok	33

VODKA

Absolut Vodka	32
SKYY Vodka	30

RUM

Captain Morgan Black Label	30
Spiced Gold	30
Bacardi	32



Casa Bella®

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