

Starters

BLUE CHEESE SALAD R75 Tossed salad greens, tomato, blue cheese, bacon bits, topped with blue cheese sauce	R95	GREEK SALAD (V) Tossed salad greens, tomato, feta and calamata olives	R65	R85
Salad	MAIN		SIDE	MAIN
SQUID HEADS Dusted with flour, deep fried. Served with tatar saud	R95 ce	with tar-tar sauce		
Served with shavings of Parmesan, mushrooms, rocket and balsamic crema		FRIED CRAB STICKS 4 Crumbed deep fried crab sticks served		R90
Served with a wedge of lemon and sweet chili dip CARPACCIO - BEEF, SPRINGBOK OR OSTRICH	R155	SNAILS PARMEGIANA 6 snails served in a snail dish topped with grated parmesan cheese and baked in the		R125
HALLOUMI & MUSHROOM SKEWERS	(V) R135	topped with a creamy white wine sauce		
CHICKEN WINGS » BBQ Marinated and char grilled » Char grilled and topped with peri-lemon sauce	R100 R110	in a peri-lemon sauce and spring onions GARLIC SNAILS ON MUSHRO Sauteed garlic snails on a bed of mushroo		R155
FALKLANDS CALAMARI Grilled and drizzled with lemon butter sauce	R130	CHORIZO & CALAMARI Fried chorizo sausage and calamari	_	R155
HALLOUMI MONTECASINO (V) Fried goats milk cheese served with a wedge of lemon and sweet chili dip	R120	MIXED TRIO PLATTER (Starter for Calamari, chicken livers, fried chorizo with caramelized onions. Served with pita brea	,	R395
CHICKEN LIVERS DONATELLA'S Prepared in wine, mushroom, onion, green pepper and peri-cream sauce. Served with ciabatta bread	R115	CARPACCIO PLATTER (for 2 or m Springbok, beef and ostrich. Served with parmesan shavings, balsamic fresh rocket and lemon wedges	•	R365
OYSTERS R185 of per portion	or R35 ea	CARAMELLE CHORIZO Fried chorizo sausage topped with carame onions served with sweet Thai chili sauce		R115
MINESTRONE SOUP (V) Served with olive ciabata bread	R95	Mushrooms covered with cream spinach, with mozzarella cheese and baked in the o	•	
Fresh oven baked pizza bread > Garlic and herb > Mozzarella cheese, garlic and herbs > Rosemary, feta cheese and olives	R85 R115 R125	Mussels drowned in a creamy wine, garlic OR in a Napoletana, chili garlic sauce BLACK MUSHROOMS FIRENZ		R145
FOCACCIA		1/2 SHELL MUSSELS		R155

`	JIDL	MAIN	OIDE	WAIN
BLUE CHEESE SALAD Tossed salad greens, tomato, blue cheese, bacon bits, topped with blue cheese sauce	R75	R95	GREEK SALAD (V) R65 Tossed salad greens, tomato, feta and calamata olives	R85
GREEN SALAD (V) Tossed salad greens, Parmesan shavings, cocktail tomatoes, spring onion and avo*	R65	R90	LAMB SALAD (main only) Tossed salad greens, pulled roasted lamb, feta, avo*, peppadews, olives and side mint jelly	R145
HALLOUMI SALAD (V) Tossed salad greens, tomato, halloumi chunks, avo*, mixed nuts and peppadews	R85	R105	PRAWN & CALAMARI SALAD (main only) NEW Tossed salad greens, tomato,	R190
SORRENTO SALAD Tossed salad greens, tomato, Cajun chicken, avo* and feta	R85	R105	deshelled prawns, calamari and avo	

Pizza

TRADITIONAL MARGHERITA (V) Mozzarella cheese and Italian tomato base	R115 e	R130	TUTTO Country ham, bacon, Italian salami, mushrooms, onions, garlic and peppadews	R165	R195
REGINA CLASSICO Country ham and mushrooms - a classic!	R130	R165	MEXICANO Italian bolognese, Jalapeño chili,	R180	R230
HAWAIIAN Country ham and pineapple	R130	R160	garlic, onions and peppers		
MEAT MANIA Bacon, salami, country ham, BBQ beef strips	R160	R195	PORTUGUESA (large only) Prawns peri-lemon, calamari, chorizo and spring onions		R310
TUSCANY Crispy bacon, white mushrooms, feta and avo*	R160	R195	LAMB AL GRECO (large only) Pulled garlic roasted lamb, herbs, spinach, feta and drizzled with mint jelly		R245
VEGETARIAN (V) Mushrooms, halloumi cheese, green peppers, onion, peppadews and garlic	R165	R195	AMALFI (large only) Packed with grilled calamari, prawn, crab sticks, mussels, calamari crowns with a touch of garlic and topped with rocket		R295
CHICKEN MAESTRO Marinated chicken cubes, caramelized onions, mushrooms and avo*	R160	R190	CHEF'S SPECIAL (large only) Bacon, garlic, mushrooms, chili, peppadews and chorizo		R205
BBQ CHICKEN Marinated chicken cubes and mushrooms	R150	R180	POMPEI (large only) Chorizo, marinated chicken breasts, peppadews, roasted peppers and sprinkled with extra mozzarella cheese		R240

REGULAR LARGE

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^{*} when available / (V) vegetarian / Gluten free pizza base - $(large\ only)$ add R40

Pasta

ALFREDO FETTUCINE Smoked country ham smothered in a white mushroom creamy Parmesan sauce	R165	 MILANO PENNE Extra virgin olive oil, mushroom, onion, roasted pepper, battered aubergine, cajun chicked peppadew, feta, sundried tomatoes and Jalapeño 	
BOLOGNESE SPAGHETTI Beef mince, Italian tomato, herbs and spices	R150	» Swap chicken for halloumiPANZEROTTI (V)	R165
SEAFOOD LINGUINE Grilled calamari, mussels, prawn meat, and a touch of garlic. Spiced and simmered in a napoletana OR fresh creamy sauce	R235	Pasta pockets filled with a delicious ricotta cheese and spinach filling in a creamy napoletana sauce topped with mushroom quarters POLLO PESTO FETTUCINI	11100
DONNA'S LINGUINE » Italian tomato, bacon, mushrooms, garlic,	D140	 Chicken breast, basil pesto, mushrooms and cream No chicken option (V) 	R175 R155
herbs and fresh chili No bacon option (V)	R160 R145	ALLA LUCA PENNE Marinated chicken breast cubes, mushrooms,	R165
ANGELLO PENNE PASTA Pulled roasted lamb with peppadews, feta cheese and mushrooms	R195	spinach in a creamy sauce with a touch of garlic THE DON PASTA LINGUINE	R165
SPICY CHORIZO PASTA Grilled chorizo (pork) with napoletana sauce, garlic calamata olives, chili and mushrooms.	R185	Pan fried red wine beef strips and mushrooms, in a creamy tomato and hint of garlic and garnished with parmesan shavings and rocket	
Swap chorizo for grilled halloumi LASAGNE	R165	PASTA AL SALMONE Smoked salmon smothered in a rich creamy mushroom wine sauce topped with fresh rocket	R220
Layers of pasta, bolognese, parmesan cheese, béchamel, hint of garlic and mozzarella cheese		and Parmesan shavings.	D105
 PESTO AGLIO OLIO SPAGHETTI Extra virgin olive oil, basil pesto, chili and a touch of garlic Add shelled prawns 	R165 R195	QUATRO FORMAGGI GNOCCHI (V) 4 cheese pasta Mixture of mozzarella, cheddar and blue cheese and baked in the oven, sprinkled with parmesan shavings	R185
CHICKEN ALFREDO FETTUCINE Marinated chicken cubes, mushrooms, in a creamy parmesan sauce	R165		dd R40 charge



Signature Dishes

All meals include Vegetables of the day and a starch of choice

OVEN BAKED LAMB (KLEFTIKO) Tender lamb with lemon, garlic and secret mountain herbs.	R280	FILLETO BRANDY BLUE CHEESE Char grilled, smothered in a brandy blue cheese sauce and sprinkled with blue cheese	R255
LAMB SHANK Char grilled, basted and served with a mint jelly	R395	OXTAIL Brazed and slowly cooked. A must!	R365
PAELLA DONATELLAS » Prawns, calamari, mussels and chorizo combined with chicken strips, red wine and		FORMAGGI STEAK Steak covered in a creamy cheese, bacon and mushroom sauce and topped with cheddar	
garlic in a creamy tomato salsa served with		» 200g Sirloin	R195
rice or pasta	R280	» 300g Rump	R235
» No chorizo option	R255		
		CHICKEN AND PRAWN	
CALAMARI GRECO	R265	GREEN CURRY NEW	R220
Calamari grilled with garlic and sprinkled		Grilled chicken strips, with de-shelled	
with feta cheese		prawns cooked in a creamy green curry	
SEAFOOD PLATTER FOR ONE	R430	sauce and served with yellow rice or on a	
Grilled prawns, creamy garlic mussels, calamari	K430	bed of pasta (your choice)	
and squid heads		SALMONE AL CARTOCCIO NEW	R350
and oquid neddo		Salmon fillet on a bed of sweet potato,	11000
PERI LEMON PRAWNS	R295	topped with cherry tomatoes, olives and	
Prince prawns, pan fried in peri-peri,		Grana Padano cheese, all wrapped in paper	
lemon juice, garlic and spices		and baked in the oven	



Wild Game Meat

All meals include Vegetables of the day and a starch of choice

GRILLED GEMSBOK FILLET Wild berries sauce with Grana Pando shavings or	R275	GRILLED IMPALA STEAK Covered in a luscious pear and cinnamon sauce, (blend of savory and sweet) or	R275
Rub Style-coated and crusted with mustard seeds, parsley and crushed peppercorns	R255	Rub style-coated and crusted with mustard seeds, parsley and crushed peppercorns	R255
WILDEBEES TRENCHADO Succulent cubed Wildebees fillet, cooked in a traditional Portuguese sauce with olives, garlic and roasted chillies	R245	KUDU FILLET Rub style-coated and crusted mustard seeds, parsley and crushed peppercorns	R255



Seafood

Our seafood is of the highest quality. It is freshly prepared, grilled and drizzled with lemon butter. Served with starch of your choice AND vegetables of the day. Ask for Cajun or rub style

GRILLED KINGKLIP (when available) Cajun style or pepper crusted or lemon butter	R275	CALAMARI (grilled or fried) Succulent, tender tubes drizzled with lemon butter Ask for cajun style calamari	R230
GRILLED KINGKLIP ROMANA (when available) Kingklip covered in a creamy prawn cheese and wine sauce	R325	CALAMARI TRI-FECTA Fried calamari legs, cajun calamari and grilled calamari	R320
BEER BATTER HAKE Golden brown deep fried hake in beer batter served with chips	R180	ROYAL PRAWN PLATTER 2 king prawns, 4 queen prawns, 6 prince prawns	R460
		GRILLED SOLE (when available)	
KINGKLIP MEDITERRANEAN	R315	Grilled and drizzled with lemon butter	SQ
Napoletana sauce, black olives and topped with grilled halloumi cheese		SEARED SALMON Pepper crusted seared salmon	R295
PRINCE PRAWNS	R275	. оррог от долог одино.	
		8 QUEEN PRAWNS	R395
HAKE	R165	Choice of lemon butter or peri-lemon sauce	
Grilled and topped with lemon butter and			
served with tartar sauce		6 KING PRAWNS	R365
		Choice of lemon butter or peri-lemon sauce	



Combo's

PRAWN & CALAMARI COMBO Best selling favourite!	R265	PRAWN & FILLET 250g	R345
•	DOOF	PRAWN & SIRLOIN 200g	R265
HAKE & CALAMARI	R235	PRAWN & HAKE	R260
RIB & LAMB CHOPS	R250	KINGKLIP & CALAMARI	R365
RIB & PRAWN	R255	1/2 CHICKEN AND PRAWNS	R270
RIB & SIRLOIN 200a	R255	Smothered in peri-lemon butter sauce	



Meat Grill

Our steaks are grilled in either a BBQ basting OR our famous black pepper, whole grain mustard spice crust. All grills are served with the starch of your choice AND vegetables of the day.

BY THE BEST IN TOWN

SIRLOIN 200g	R175	RIB EYE ON THE BONE	R275
SAUCY LADIES STEAK 200g With a choice of sauce	R190	Pepper crusted and char grilled (no basting sauce) with mustard seeds, parsley and course salt	
		OPEN BURGER	
FILLET 250g	R250	» 200g pure ground beef,	
		char-grilled and served with chips	R130
T-BONE 500g	R225	» Saucy burger (choice of sauce)	R150
PORK LOIN RIBS (basted and delicious)		MAMA MIA BURGER	R175
» 400g	R250	200g pure ground beef awesomeness,	
» 800g	R395	double cheese (cheddar and cheese sauce),	
		bacon bits and caramelized onion and	
RUMP 300g	R185	served with chips	
LAMB CHOPS 4 X 100g	R315	TOMAHAWK STEAK 800g NEW	R395
A char grilled and basted favorite		Char grilled and basted or	
		Pepper crusted with whole mustard seeds	
CARNE COMBO	R385	and parsley and course salt	
2 Lamb chops, 200g sirloin			
and 200g ribs - what a feast!			
SAUCES (EACH)		SIDES	
Brandy blue cheese sauce	R40	Stirfry / Creamed Spinach	R40
Mushroom and wine sauce	R40	Chips	R30
Cream garlic sauce	R40	- P	
Peppercorn sauce	R40	BBA	$\mathbf{\Lambda}$
Cheese sauce	R40		
		TOP QUALITY RIBS	SUPPLIED

Chicken

All chicken dishes are served with the starch of your choice

AND vegetables of the day

POLLO ALLA DONATELLA'S Half chicken grilled and basted in a peri-prego sauce or lemon herb sauce or BBQ sauce	R195	CHICKEN SCHNITZEL » Topped with cheese sauce and avo* » Topped with crispy bacon,	R170
PETTI DI POLLO Chicken breasts served in the following ways:		peppadew cheese sauce	R185
Marsala, a creamy mushroom sauce, a dash of white wine and a hint of mustard Prego, #1 seller in a true Portuguese fashion	R165 R165	PETTI DI POLLO HEALTH OPTION Char grilled breasts, herbed and served with a side Greek salad	R165
 Parmagiana, topped with Italian tomato, mozzarella and Parmesan 	R170		



Vimas

Folded Yemen pastry dough with various fillings and melted mozzarella cheese. Served with a Greek salad

VARSANIA	R195	PARIGI	R240
Tender pan fried red wine beef strips,		Pulled roasted lamb, spinach, feta, mint jelly	
grilled mushroom, roasted cherry tomato,		and topped with rocket	
feta and topped with rocket			
		MONTE CHRISTO (V)	R195
RAPHAELA	R195	Mushrooms, aubergines, roasted pepper,	
Cajun chicken breasts, peppadews, feta cheese		fresh cherry tomato, feta, caramelized onion	
and avo* and topped with jalapeños		and topped with rocket	



Stirfry A combination of fresh garden veg stir fried with honey soy sauce. Served on a bed of rice or pasta

HALLOUMI AND MUSHROOM (V)	R195	CAJUN CHICKEN AND FETA CHEESE	R205
CALAMARI AND SHELLED PRAWNS	R255	BEEF STRIPS AND MUSHROOM	R225
LAMB, FETA AND SPINACH	R250	Topped with feta cheese	

