

ANTIPASTI

CHARCUTERIE BOARD

FOR 2 - **210**

FOR 4 - **400**

Premium Italian cold meat partnered with Bocconcini Mozzarella tossed in pesto, Emmental, Camembert, rolled goats cheese in a medley of spices, select olives, crackers & pickles

CARPACCIO - 100

Homemade thinly sliced prime beef rump rolled & matured with our unique basil pesto, garnished with fresh rocket & parmesan shavings

CAMEMBERT - 110

Slow-baked to melt in your mouth, drizzled with a berry compote, white wine, and aromatic hints of thyme & garlic. Accompanied by our homemade ciabatta

PORT LIVERS - 80

Chicken livers braised in our mouth-watering Old Brown Sherry sauce with ciabatta to dip

MUSSELS - 100

Enjoy New Zealand half-shelled mussels in a creamy garlic and white wine sauce served with toasted ciabatta

SNAILS - 95

Drenched in garlic & butter, infused with our unique blend of 18 spices with brown toast

INSALATA

BLACKENED PRAWN SALAD - 185

Grilled Queen prawns meet creamy avocado on a bed of crisp greens, tomatoes, and cucumber, all drizzled with our homemade ranch dressing

CLASSIC CAPRESE - 100

Sliced layers of tomato & buffalo mozzarella topped with fresh basil & drizzled with our homemade pesto

AUTHENTIC GREEK - 85

Mediterranean flavours come together with tomato, sliced cucumber, red onion, green pepper, Calamata olives & Feta cheese

ZUPPE

Served with crisp, toasted Ciabatta

MINISTRONE - 65

A hearty Italian tomato & vegetable soup with the added comfort of penne pasta

TOMATO & BASIL - 70

Bold & creamy to tantalize your taste buds

TRUFFLE POTATOES - 150

Handmade truffle potato salad with parmesan

TRUFFLE PASTA - 130

Handmade truffle pasta with parmesan

TRUFFLE BREAD - 120

Handmade truffle bread with parmesan



OSTRICHE & CAVIALE

FRESH OYSTERS

Minimum order of 4

Served on crushed ice with a lemon wedge - 35 ea Add caviar - 70 ea

Topped with chilli, ginger & rice wine vinegar - 38 ea

Topped with chilli, lime, gin & cucumber - 38 ea

TZAR CAVIAR 50GR - 800

Eat like royalty! A jar of Malossol Caviar coupled with eggs & rich crème fraîche to delight the palate

PASTA

Option of zucchini ribbons OR Gluten-free Pasta - add 30

BURRATA PASTA- 195

Our delicious Napolitana tossed with spaghetti & topped with creamy Burrata cheese

ZESTY LIMONE LINGUINE - 100

Enjoy perfectly cooked linguine infused with tangy lime, complemented with the perfect balance of tangy & slightly spicy notes

TOSCANA - 160

A 22 year old favourite - Sautéed chicken strips in a decadent pesto & cream sauce with sun-dried tomatoes served with Penne

TRINCHADO - 175

Succulent strips of rump, fried in a rich, creamy paprika & garlic medley with Paccheri Pasta

VEGAN MEATBALLS & SPAGHETTI - 190

Enjoy the delicious taste of our Vegan Meatballs served over Napolitana sauce & spaghetti, or with zucchini ribbons for a lighter option

SPICY CHORIZO FETTUCCHINI - 190

Fettuccini tossed with premium spicy chorizo, sautéed wild mushrooms, caramelized onions, & garlic, simmered with a medley of herbs

SIDES

FRESHLY CUT HOMEMADE CHIPS - 35

MASHED POTATOES - 35

Choose between buttery mash, mash & cauliflower, garlic-infused mash, OR parmesan mash

SAVOURY BASMATI RICE - 30

SIDE GREEN SALAD WITH VINAIGRETTE DRESSING - 25

FONDANT POTATOES - 30

SAUCE - 35

Mushroom, Pepper, Peri Peri, Mussel or Lemon Butter

VERDICCHIO CLASSICI

PASTA GRANADA - 210

Our infamous cheese wheel pasta! Wild Mushrooms, onion & pancetta in a touch of truffle oil. Tossed with Linguine through a flambéd Grana Padano Cheese wheel at your table side

MELTING RACLETTE DELIGHT - 485

Our Raclette Cheese is melted & scraped over a juicy beef fillet on the bone. The dish is served with a side of fresh cherry tomatoes, wild mushrooms, & green vegetables, providing the perfect balance of flavours & textures

CLASSIC CONFIT DUCK PICASSO - 285

A duo of Duck leg Confit & grilled crispy breast served with our chef's red wine & black cherry compote alongside vegetables of the day

POULET BREASTS - 155

Succulent, grilled chicken breasts on linguine, topped with a creamy mushroom sauce, mozzarella, and a dash of Napolitana, accompanied by our Chef's choice of vegetables

MELANZANE - 130

Baked aubergine with layers of mozzarella cheese & Napolitana, grilled to perfection & finished off with fresh cream, basil & parmesan

OXTAIL - 320

Our Chef's specialty is slowly cooked to perfection, in a hearty red wine sauce served with a choice of rice or mashed potatoes

LAMB - SQ

Slow braised lamb shank prepared with carrots, tomatoes & red wine, served with risotto & Chef's choice of vegetables

CARNE

Choice of:
Plain Grilled
Pepper Crusted
Topped with garlic-infused butter

250G FILETTO - 240

Juicy Fillet prepared in a choice of the above, accompanied by a choice of starch OR vegetables of the day

250G RUMP - 190

Rump grilled to perfection in a choice of the above served with a choice of starch OR vegetables of the day

500G TOMAHAWK - 330

Indulge in our mouth-watering ribeye steak on the bone, served with perfectly cooked Pomme Fondant potatoes

CHERRY-KISSED OSTRICH STEAK - 195

Perfectly grilled & served with creamy Pomme Fondant, garden vegetables, & a rich cherry wine sauce. A unique & unforgettable culinary experience

LAMB CHOPS - SQ

Grilled succulent Lamb served with our Tomatillo Salsa Verde sauce, vegetables of the day & grilled baby potatoes

CROSTACEI

GAMBERI - 255

Mouthwatering prawns in a flavoursome creamy white wine sauce with sun-dried tomatoes & Conchiglie Pasta

GRILLATO PRAWNS - 245

10 Queen Prawns grilled with a medley of spices, drizzled with lemon butter & served with rice. Peri-peri on request

GRILLED CRAYFISH - SQ

Opulent Mozambican crayfish grilled with tantalizing flavours topped with lemon butter or Thermidor sauce. Accompanied by rice & vegetables of the day

SEAFOOD PLATTER FOR TWO - 1050

2 small Crayfish, 10 Queen Prawns, calamari, line fish & 8 mussels served with rice & drizzled with lemon butter. Peri-peri sauce on request

PESCE

KINGKLIP FILLET - 250

Succulent fillet grilled to perfection served with lemon butter & seasonal green vegetables

NORWEGIAN SALMON - 325

Seared Salmon on mashed potatoes with crunchy pesto string beans and long-stem broccoli

CALAMARI - 210

Tender grilled calamari served with zesty lemon butter or spicy Cajun lime butter served over perfectly cooked linguine infused with tangy lime, complemented with the perfect balance of tangy & slightly spicy notes

SEAFOOD RISOTTO - 255

Silky creamed saffron-infused risotto topped with creamy prawns, mussels & calamari

DOLCE

CHOCOLATE FONDANT - 105

Indulge in a decadent baked fondant with a warm chocolate centre, served with vanilla ice cream. Kindly allow extra time for preparation

CRÈME BRÛLÉE - 80

Satisfy your sweet tooth with our delectable Crème Brûlée, infused with the chef's choice of flavour for the day

TRADITIONAL TIRAMISU - 80

Authentic Italian tiramisu dipped lady fingers with sweetened mascarpone cream cheese, dusted with cocoa powder

SORBET VARIATION - 70

A refreshing choice of Mango, Lemon, Strawberry OR Litchi OR a trio of 3 flavours

ICE CREAM RELOADED - 65

Ice cream & chocolate sauce with a twist! Vanilla ice cream crowned with caramel popcorn

PANNA COTTA - 80

Experience a burst of flavour with our Panna Cotta, infused with the chef's daily selection of flavour of the day

TOBLERONE CHEESECAKE - 90

A mesmerizing delight. White Toblerone chocolate blended into a velvety cheesecake



VEGETARIAN



VEGAN

BEVANDE

	WATER
26.00	VALPRE STILL/SPARKLING WATER 350ML
50.00	VALPRE STILL/SPARKLING WATER 750ML
	FRUIT JUICE
25.00	FRUIT COCKTAIL, CRANBERRY, ORANGE
30.00	MANGO, PINEAPPLE, STRAWBERRY
32.00	300ML COKE, COKE ZERO, CREME SODA, FANTA ORANGE, SPRITE, SPRITE ZERO
29.00	200ML COKE, DRY LEMON, GINGER ALE, LEMONADE, SODA WATER, TONIC, PINK TONIC
40.00	275ML APPLLETIZER, GRAPETIZER
38.00	340ML ICE TEA PEACH, ICE TEA LEMON
50.00	SANPELLEGRINO - LIMONATA (LEMON) , ARANCIATA (ORANGE), POMPELMO (GRAPEFRUIT), TONICA (DRY TONIC)
45.00	200ML RED BULL
10.00	CORDIALS - KOLA TONIC, LIME, PASSION FRUIT

BEVANDE CALDE

28.00	ESPRESSO SINGLE
35.00	ESPRESSO DOUBLE
30.00	FILTER COFFEE
35.00	DECAF COFFEE
40.00	CAPPUCCINO
45.00	DECAF CAPPUCCINO
38.00	CAFÉ LATE
30.00	ESPRESSO MACCHIATO SINGLE
37.00	ESPRESSO MACCHIATO DOUBLE
45.00	MOCHACCINO
35.00	ROOIBOS TEA
35.00	5 ROSES TEA
35.00	SPECIALITY TEA
38.00	HOT CHOCOLATE
5.00	ADD CREAM
10.00	HOT WATER, LEMON + HONEY

FREEZOCHINOS

45.00	COFFEE FREEZOCHINO
45.00	CHAI FREEZOCHINO
45.00	SALTED CARAMEL FREEZOCHINO

GOURMET MILKSHAKES

60.00	FERRERO ROCHER SHAKE
55.00	POPCORN SHAKE
55.00	SALTED CARAMEL SHAKE
55.00	STRAWBERRIES AND CREAM SHAKE
55.00	COFFEE TIRAMISU
55.00	OREO SHAKE

BEERS

35.00	AMSTEL
35.00	BLACK LABEL
35.00	CASTLE
35.00	CASTLE FREE
35.00	CASTLE LITE
45.00	CORONA
80.00	GROLSCH SWINGTOP
35.00	HANSA
45.00	HEINEKEN
50.00	HEINEKEN KEG
35.00	HEINEKEN 0%
38.00	MILLERS
40.00	STELLA ARTOIS
48.00	WINDHOEK DRAUGHT

CIDERS

40.00	HUNTERS DRY
40.00	HUNTERS GOLD
50.00	RED SQUARE
42.00	SAVANNAH DRY
38.00	SMIRNOFF SPIN

SHOOTERS

40.00	B52
40.00	BLOWJOB
40.00	CHOCOLATE CAKE
120.00	FLAMING LAMBOGINI
50.00	LIQUID COCAINE
40.00	SPRINGBOK
40.00	SUITCASE
40.00	FRENCH KISS
40.00	JELLY BABY
40.00	TOP DECK
40.00	BOB MARLEY
	VODKA
	Absolut 32, Belvedere 50,
	Ciroc 50, Cruz 32, Skye 32, Grey Goose 50
	GIN
	Beefeater Original & Pink 30,
	Malify Con Original, Aracia, Con Rosa 42,
	Bombay Sapphire 35, Ginmare 55, Tanqueray 35,
	Inveroché Amber, Classic & Verdant 45
	TEQUILA
	Jose Cuervo Gold & Silver 35, Don Julio 85, Olmeca 35



COCKTAIL CLASSICO

95.00	APEROL SPRITZ
75.00	COSMOPOLITAN
75.00	FROZEN STRAWBERRY DAIQUIRI
110.00	LONG ISLAND ICED TEA
85.00	MARGARITA
80.00	TEQUILA SUNRISE
75.00	CLASSIC MARTINI (Choice of Vodka or Gin)
75.00	WHISKEY SOURS
75.00	PINA COLADA
75.00	SEX ON THE BEACH
65.00	MOJITO
70.00	ESPRESSO MARTINI

COCKTAIL NON ALCOLICI

50.00	PINA COLADA <i>Blended cold with natural coconut extract, fresh pineapple & a squeeze of lemon</i>
45.00	MOJITO <i>Infused with fresh mint, pure cane sugar & pressed lime juice</i>
45.00	FROZEN STRAWBERRY DAIQUIRI <i>Blended frozen with natural strawberry extract and lime juice</i>
45.00	STEEL WORKS <i>Lime, Passion Fruit, Kola Tonic, Bitters blended with Ginger Ale & Soda Water</i>
45.00	POMEGRANATE CRANBERRY CRUSH <i>Pomegranate extract infused with pressed lime & cranberry juice</i>
60.00	BLUEBERRY MINT SMASH <i>Blueberry puree muddled with foraged mint & fresh lime</i>
45.00	TROPICAL TANGO <i>Pink grapefruit extract blended with lime and fresh pineapple. Served tall with a cranberry float</i>
45.00	BUTTERFLY BLAZE <i>Butterfly pea flower infused with fresh pressed lemon, strawberries & ginger beer</i>

THANK YOU FOR SHARING DELICIOUS
FOOD, RICH WINE &
EXCITING CELEBRATIONS WITH US

SINCE 2000

COCKTAIL VERDICCHIO

140.00	PERFECT SERVE <i>Gin Mare, Rosemary, Orange, Tonic</i>
109.00	BERRY FLORAL G&T <i>Gin, Violet Syrup, Strawberries, Cranberry Juice, Fresh Lemon, Tonic</i>
114.00	BOTANICAL CUCUMBER G&T <i>Malfy Italian Gin Rosa, elderflower, cucumber, pressed lemon, Tonic</i>
115.00	BLUEBERRY BASIL BLACK PEPPER G&T <i>Silver Tequila, Sun-dried Orange Syrup, Fresh Lime</i>
117.00	RED GRAPEFRUIT PEPPADEW G&T <i>Gin, Red Grapefruit Puree, Mild Peppadew, Fresh Lemon, Tonic</i>
114.00	POMEGRANATE, ROSEMARY G&T <i>Gin, Pomegranate Syrup, Rosemary, Fresh Lemon, Tonic</i>
98.00	GRAPEFRUIT CRANBERRY SMASH <i>Light Rum, Red Grapefruit Puree, Fresh Limes, Mint, Cranberry Juice</i>
95.00	MEDITERRANEAN MULE <i>Vodka, Pomegranate Syrup, Lime, Ginger Beer</i>
85.00	SPRING BOUQUET <i>Gin, Violet Syrup, Blueberry Puree, Fresh Lemon, Soda</i>
85.00	THE ITALIAN HULK <i>Vodka, Vanilla Syrup, Fresh Lime, Pineapple Juice, Amaretto</i>
115.00	POMEGRANATE APEROL SPRITZ <i>Aperol infused with pomegranate, mint, fresh lemon, Prosecco & a splash of soda</i>
115.00	APEROL ELDERFLOWER <i>Aperol infused with elderflower, mint, fresh lemon, Prosecco & a splash of soda</i>
85.00	TOASTED SPICED COLADA <i>Spiced rum blended cold with natural coconut extract, falernum, fresh pineapple & a squeeze of lemon</i>
75.00	CAPTAINS COLLINS <i>Captain Morgan Spiced Rum infused with blueberry puree, falernum, pressed lime & lemonade</i>
80.00	POMEGRANATE CRANBERRY SANGRIA <i>Red wine infused with pomegranate, cranberry juice, spices & seasonal fruit</i>
85.00	RUM OLD FASHIONED <i>Aged Rum, sugar, spices, orange zest, bitters, orange zest</i>



ALL ITEMS INCLUDE VAT
ITEMS SUBJECT TO AVAILABILITY

GRATUITY NOT INCLUDED
10% GRATUITY ON TABLES 8+