

ANTIPASTI

CHARCUTERIE BOARD FOR 2 - 295

Premium Italian Cold Meats | Bocconcini Mozzarella in Pesto | Emmental | Camembert | Spiced Rolled Goats Cheese | Olives | Crackers | Pickles

CARPACCIO - 100

Thinly Sliced Prime Beef Rump Rolled & Matured with our Unique Basil Pesto | Fresh Rocket | Parmesan Shavings

CAMEMBERT - 130

Slow-baked Camembert | Berry Compote | White Wine | Aromatic Hints of Thyme & Garlic | Toasted Ciabatta

PORT LIVERS - 65

Chicken Livers | Old Brown Sherry Sauce | Toasted Ciabatta

MUSSELS - 85

New Zealand Half-shelled Mussels | Creamy Garlic | White Wine | Toasted Ciabatta

SNAILS - 105

Unique Blend of 18 Spices | Garlic | Butter | Toasted Dark Seeded Roll

INSALATA

CLASSIC CAPRESE - 100

Sliced Tomato | Buffalo Mozzarella | Fresh Basil | Basil Pesto

GREEK - 65

Fresh Tomato | Cucumber | Red Onion | Green Pepper | Calamata Olives | Feta Cheese | Lettuce
Replace Feta with Burrata - **ADD R45**

GRILLED PRAWN - 185

Grilled Queen Prawns | Fanned Avocado | Crisp Greens | Tomatoes | Cucumber | Ranch Dressing

CHICKEN & WHIPPED FETA - 135

Grilled Harissa Chicken | Whipped Lemon Feta | Rocket | Avocado | Cucumber | Grilled Chickpeas | Toasted Pita

ZUPPE

Served with Toasted Ciabatta

MINISTRONE - 45

Hearty Italian Tomato & Vegetables | Penne

TOMATO & BASIL - 55

Tomatoes | Cream | Basil Pesto

**"ONE CANNOT THINK WELL, LOVE WELL,
SLEEP WELL, IF ONE HAS NOT DINED WELL."
VIRGINIA WOOLF**

SINCE 2000

ALL ITEMS INCLUDE VAT
ITEMS SUBJECT TO AVAILABILITY

GRATUITY NOT INCLUDED
10% GRATUITY ON TABLES 8+

OSTRICHE & CAVIALE

FRESH OYSTERS

Minimum order of 4

CLASSIC - 40 EA

Crushed Ice | Lemon

CLASSIC WITH CAVIAR - 50 EA

SPICY GINGER - 65 EA

Chili | Ginger | White Wine Vinegar

ZESTY GIN - 65 EA

Chili | Lime | Gin | Cucumber

TZAR CAVIAR 50GR - 850

A Jar of Malossol Caviar | Egg | Rich Crème Fraîche

PASTA

Option of Zucchini Ribbons OR Gluten-free Pasta - **ADD 30**

NAPOLETANA - 100

A Blend of Spices | Tomato & Basil Pomodoro | Cherry Tomatoes | Spaghetti

SUGO ALL'ARRABBIATA - 110

ADD BURRATA - 45

MEDITERRANEAN - 145

Medley of Olives | Grilled Halloumi Bites | Cherry Tomatoes | Basil Pesto | Chillli | Olive Oil | Penne

TOSCANA - 150

A 23-year-old Favourite | Tender Chicken Strips | Sun-dried Tomatoes | Pesto | Cream | Linguine

TRINCHADO - 175

Succulent Strips of Rump | Creamy Paprika | Garlic | Fettucini

VONGOLE - 155

Clams | White Wine | Tomatoes | Olive Oil | Garlic | Red Pepper Flakes | Parsley | Spaghetti

ADD EXTRA CLAM MEAT - 45

GAMBERI - 285

Queen Prawns | Cream | Sun-dried Tomatoes | Linguine

SIDES

MELTED RACLETTE CHEESE - 65

Over Meats | Potatoes

FRESH CUT CHIPS - 40

MASHED POTATOES - 40

Choice of Buttery Mash | Mash & Cauliflower |

Garlic-infused Mash | Parmesan Mash

SAVOURY BASMATI RICE - 30

SIDE GREEN SALAD | VINAIGRETTE - 30

FONDANT POTATOES - 40

SAUCES - 35

Mushroom | Pepper | Peri Peri | Creamy Mussel | Lemon Butter



**YOUR WAITER WILL BE HAPPY TO
ADVISE YOU ON THE BEST WINE
PAIRING OPTIONS FOR YOUR MEAL**

VERDICCHIO CLASSICI

PASTA GRANADA - 245

The Infamous Cheese Wheel Pasta! Wild Mushrooms | Onion | Pancetta | Truffle Oil | Tossed with Linguine Through a Flambéd Grana Padano Cheese Wheel at Your Table

CLASSIC CONFIT DUCK PICASSO - 315

A Duo of Duck Leg & Breast Confit | Red Wine & Black Cherry Compote | Vegetables of the Day

CHERRY-KISSED OSTRICH FILLET - 220

Perfectly Grilled Ostrich Fillet | Creamy Pomme Fondant | Garden Vegetables | Rich Cherry Wine Sauce

POULET BREASTS - 155

Succulent, Grilled Chicken Breasts | Linguine | Creamy Mushrooms | Melted Mozzarella | Dash of Napoletana | Vegetables of the Day

MELANZANE - 130

Baked Aubergine | Layers of Mozzarella | Napoletana | Fresh Cream | Basil | Parmesan

OXTAIL - 340

Oxtail Slowly Cooked to Perfection | Hearty Red Sauce | Choice of Rice or Mashed Potatoes

LAMB KLEFTIKO - 395

Slow-Roasted Lamb | Garlic | Lemon | Oregano | Choice of Starch

CARNE

Choice of Plain Grilled | Pepper Crusted | Topped with Garlic-Infused Butter

250G FILETTO - 260

Juicy Fillet Prepared to Your Preference | Option of Starch or Vegetables of the Day

250G RUMP - 180

Rump Grilled & Prepared to Your Preference | Option of Starch or Vegetables of the Day

500G TOMAHAWK - 365

Ribeye Steak on the Bone | Pomme Fondant Potatoes | Seasonal Vegetables

ADD MELTED RACLETTE CHEESE - 65



VEGETARIAN



VEGAN

CROSTACEI

CREATE YOUR SHELLFISH PLATTER

Choice of:

Tiger Giant - **130** | Extra Tiger Giant - **210** |

Baby Lobster - **310** | Langoustine - **130**

Please Inquire About our Shellfish Presentation
SUBJECT TO AVAILABILITY

GRILLATO PRAWNS - 260

10 Grilled Queen Prawns | Medley of Spices | Lemon Butter | Rice | Peri-peri on Request

GRILLED CRAYFISH - 50

Grilled Mozambican Crayfish | Lemon Butter or Thermidor Sauce | Rice | Vegetables of the Day

SEAFOOD PLATTER - 650

Langoustine | Queen Prawns | Calamari | Kingklip | New Zealand Mussels | Rice | Lemon Butter | Peri-peri on Request

SEAFOOD PLATTER FOR 2 - 1,450

2 Small Crayfish | 2 Langoustines | 10 Queen Prawns | Calamari | Line Fish | 8 Mussels | Rice | Lemon Butter | Peri-peri on Request

PESCE

KINGKLIP FILLET - 260

Succulent Grilled Kingklip Fillet | Lemon Butter | Seasonal Green Vegetables

NORWEGIAN SALMON - 320

Searred Salmon | Mashed Potatoes | Crunchy String Beans | Garden Greens

CALAMARI - 180

Tender Grilled Calamari | Lemon Butter or Spicy Cajun | Savoury Rice

SEAFOOD RISOTTO - 255

Silky Saffron-infused Risotto | Cream | Prawns | Mussels | Calamari

DOLCE

CHOCOLATE FONDANT - 95

Baked Fondant | Warm Chocolate Centre | Vanilla Ice Cream
Kindly Allow Extra Time for Preparation

CRÈME BRÛLÉE - 65

Crème Brûlée | Chef's Choice of Flavour of the Day

TRADITIONAL TIRAMISU - 65

Authentic Italian Tiramisu | Dipped Lady Fingers | Sweetened Mascarpone | Cocoa Powder

SORBET VARIATION - 45

A Refreshing Choice of Mango | Lemon | Strawberry
OR a Trio of 3 Flavours

ICE CREAM RELOADED - 40

Ice Cream & Chocolate Sauce with a Twist!
Vanilla Ice Cream | Caramel Popcorn

TOBLERONE CHEESECAKE - 95

White Toblerone Chocolate | Velvety Cheesecake