

ANTIPASTI

CHARCUTERIE BOARD FOR 2 - 320
Premium Italian Cold Meats | Bocconcini Mozzarella in Pesto | Emmental | Camembert | Spiced Rolled Goats Cheese | Olives | Pickles

CARPACCIO - 110
Thinly Sliced Prime Beef Rump Rolled & Matured with our Unique Basil Pesto | Fresh Rocket | Parmesan Shavings

CAMEMBERT - 145
Slow-baked Camembert | Berry Compote | White Wine | Aromatic Hints of Thyme & Garlic | Toasted Ciabatta

SHERRY LIVERS - 65
Chicken Livers | Old Brown Sherry Cream 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 - 105
Sliced Tomato | Buffalo Mozzarella | Fresh Basil | Basil Pesto

GREEK - 75
Fresh Tomato | Cucumber | Red Onion | Green Pepper | Calamata Olives | Feta Cheese | Lettuce

GRILLED PRAWN - 205
Grilled Queen Prawns | Fanned Avocado | Crisp Greens | Tomatoes | Cucumber | Ranch Dressing

CHICKEN & WHIPPED FETA - 140
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 - 65
Tomatoes | Cream | Basil Pesto

SINCE 2000

ALL ITEMS INCLUDE VAT
ITEMS SUBJECT TO AVAILABILITY

GRATUITY NOT INCLUDED
10% GRATUITY ON TABLES 8+

OSTRICHE & CAVIALE

FRESH OYSTERS

CLASSIC - 52 EA
Crushed Ice | Lemon

CLASSIC WITH CAVIAR - 80 EA

SPICY GINGER - 62 EA
Chili | Ginger | White Wine Vinegar

ZESTY GIN - 70 EA
Chili | Lime | Gin | Cucumber

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

MEDITERRANEAN - 155
Medley of Olives | Grilled Halloumi Bites | Cherry Tomatoes | Basil Pesto | Chillli | Olive Oil | Penne

TOSCANA - 140
A 23-year-old Favourite | Tender Chicken Strips | Sun-dried Tomatoes | Pesto | Cream | Linguine

TRINCHADO - 205
Succulent Strips of Rump | Creamy Paprika | Garlic | Fettucini

VONGOLE - 160
Clams | White Wine | Tomatoes | Olive Oil | Garlic | Red Pepper Flakes | Parsley | Spaghetti

GAMBERI - 285
Queen Prawns | Cream | Sun-dried Tomatoes | Linguine

SIDES

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

“ONE CANNOT THINK WELL, LOVE WELL,
SLEEP WELL, IF ONE HAS NOT DINED WELL”
VIRGINIA WOOLF



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 - 340
A Duo of Duck Leg & Breast Confit | Red Wine & Black Cherry Compote | Vegetables of the Day

CHERRY-KISSED OSTRICH FILLET - 230
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 - 140
Baked Aubergine | Layers of Mozzarella | Napoletana | Fresh Cream | Basil | Parmesan

OXTAIL - 385
Oxtail Slowly Cooked to Perfection | Hearty Red Sauce | Choice of Rice or Mashed Potatoes

CARNE

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

250G FILETTO - 320
Juicy Fillet Prepared to Your Preference | Option of Starch or Vegetables of the Day

250G RUMP - 240
Rump Grilled & Prepared to Your Preference | Option of Starch or Vegetables of the Day

500G TOMAHAWK - 550
Steak on the Bone | Pomme Fondant Potatoes | Seasonal Vegetables

250G WAGYU RUMP PICANHA - 600
Grilled Wagyu Rump Picanha | Pomme Fondant Potatoes | Sautéed Wild Exotic Mushrooms | Garden Vegetables



VEGETARIAN



VEGAN

CROSTACEI

CREATE YOUR SHELLFISH PLATTER
Choice of:
Tiger Giant - **170** | Extra Tiger Giant - **320** | Baby Lobster - **470** | Medium Langoustine - **450** | Large Langoustine - **470** | King Prawns - **65**
Please Inquire About our Shellfish Presentation
SUBJECT TO AVAILABILITY

GRILLATO PRAWNS - 260
8 Grilled Queen Prawns | Medley of Spices | Lemon Butter | Rice | Peri-peri on Request

GRILLED CRAYFISH - SQ
Grilled Mozambican Crayfish | Lemon Butter or Thermidor Sauce | Rice | Vegetables of the Day

SEAFOOD PLATTER - 750
Medium Langoustine | King Prawns | Calamari | Kingklip | New Zealand Mussels | Rice | Lemon Butter | Peri-peri on Request

SEAFOOD PLATTER FOR 2 - 1,800
2 Small Crayfish | 2 Medium Langoustines | 10 Queen Prawns | Calamari | Kingklip | 8 Mussels | Rice | Lemon Butter | Peri-peri on Request

PESCE

KINGKLIP FILLET - 280
Succulent Grilled Kingklip Fillet | Lemon Butter | Seasonal Green Vegetables

NORWEGIAN SALMON - 390
Seared Salmon | Mashed Potatoes | Crunchy String Beans | Garden Greens

CALAMARI - 175
Tender Grilled Calamari | Lemon Butter or Spicy Cajun | Savoury Rice

SEAFOOD RISOTTO - 255
Silky Saffron-infused Risotto | Cream | Prawns | Mussels | Calamari

DOLCE

CHOCOLATE FONDANT - 75
Baked Fondant | Warm Chocolate Centre | Vanilla Ice Cream
Kindly Allow Extra Time for Preparation

CRÈME BRÛLÉE - 50
Crème Brûlée | Chef's Choice of Flavour of the Day

TRADITIONAL TIRAMISU - 60
Authentic Italian Tiramisu | Dipped Lady Fingers | Sweetened Mascarpone | Cocoa Powder

SORBET VARIATION - 40
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