



Tuesday DATE NIGHT

Enjoy any 2 Courses for **R495_{p/c}** **or** 3 Courses for **R595_{p/c}**
Includes a complimentary bottle of our selected house wine.

STARTERS

Aranncchini Balls

Deep fried creamy risotto stuffed with mozzarella cheese.
Served on a Parmesan sauce topped with basil pesto and balsamic glaze.

Chicken Livers,

Sautéed in a peri-peri Napoletana sauce with red onions and served with garlic bruschetta.

Tomato Mussels

Full shell mussels cooked in a fresh tomato, chilli, garlic,
butter wine sauce with dill & lemon. Served with wood fired bread.

OR To Share: Caprese Focaccia

Hand shaped traditional Italian thick crust focaccia topped with Buffalo mozzarella,
cherry tomatoes, basil pesto, fresh herbs, balsamic reduction finished with a touch of our
Caesar dressing (optional).

MAINS

Spaghetti Di Pollo Limone,

Creamy lemon-infused chicken with garlic and parsley.

200g Italian Rub Sirloin ~ 28-Day aged sirloin steak done the Italian way.

Creamy Mushroom Parpadelle

Pappardelle pasta tossed in a rich, creamy Alfredo sauce with sautéed
brown and Portabellini mushrooms, drizzled with rosemary-infused truffle oil.

OR Pepperoni Grande Pizza~ Pepperoni, garlic and red onions.

DESSERTS

Banoffee Pie ~ Delicious home-made pie made from bananas, cream and toffee, on a caramel biscuit base,

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

OR Warm Chocolate Pudding ~ A rich, dark chocolate cake with a warm chocolate centre.
Drizzled with warm chocolate sauce, served with vanilla gelato.