

ANTIPASTI FREDDI

COLD STARTERS

▸ **TROTA SALMONATA DEL CAPE AFFUMICATO**

Smoked Salmon Trout

Delicate smoked salmon trout resting on butter lettuce.

R38.50

▸ **PROSCIUTTO CRUDO CON CONTORNI**

Sliced Parma Ham with sweet melon (when in season) or juicy pineapple rings

R38.50

▸ **PATE DI FEGATO DI POLLO**

Chicken Liver Pate - Speciality of the house

Made from an age-old family recipe, our creamy chicken liver pate is served with a portion of traditional crackers.

R28.50

▸ **PATE DI BARRACLIDA**

Smoked Snoek Pate - Speciality of the house

Smoked snoek blended with cream cheese, lemon juice and Tabasco

R28.50

▸ **ANTIPASTO MISTO**

Mixed Italian Meats

A selection of Italian cold meats (Parma Ham, Salami, Coppa & Mortadella) complemented by Italian-style pickles.

R38.50

▸ **COCKTAIL DI CALAMARI**

Calamari Cocktail

Tender calamari rings marinated in a mixed herb vinaigrette, served with sauteed mushrooms on a bed of fresh garnish

R32.50

▸ **CAPRESE**

A light refreshing salad with tomato slices, South African style mozzarella cheese and fresh basil

R28.50

ANTIPASTI CALDI

HOT STARTERS

▸ **LUMACHE AL BURRO DI AGLIO E ERBE**

Snails Bourguignonne

Snails in the shell, smothered in garlic herb butter and served with bread fingers

R36.50

▸ **COZZE ALLA MARINARA**

Mussels Marinara

Black mussels bathed in a tangy tomato, parsley, garlic and white wine sauce

R36.50

▸ **CALAMARI FRITTI**

Fried Calamari

Tender calamari rings, dusted in flour and deep-fried to perfection. Served with homemade tartar sauce on request.

R36.50

▸ FUNGHI RIPIENI

Mushroom Maison

Grilled brown mushrooms, crumbed and stuffed with garlic butter and parsley

R32.50

▸ COZZE DELLA CASA

Mussels Maison

Black mussels gently steamed open and served with a white wine, garlic, cream and parsley sauce

R36.50

ZUPPE (FATTE IN CASA)
SOUPS (HOMEMADE)

▸ MINISTRONE PIEMONTESE

Wholesome tomato & pasta vegetable soup

R24.50

▸ CREMA DI POMODORO

Cream of Tomato Soup

A cream-based soup with fresh and tart undertones of tomato flavour

R24.50

▸ CREMA DI ARAGOSTA

Lobster Bisque - Speciality of the house

Fresh Cape crayfish is blended with cream to give a uniquely seafood-flavoured soup

R30.50

▸ CREMA DI ZUCCA E PORRI

Cream of Butternut and Leek Soup

Sweet butternut and leeks combined with cream to give this soup a subtle rich flavour

R24.50

▸ SUPA DE SCIGOL

Onion Soup - Speciality of Lombardy

This onion broth is slightly sweet & tangy, but wonderfully balanced

R24.50

PASTA

▸ CANNELLONI DELLA CASA

Cannelloni Maison

Homemade pancakes filled with savoury meat, baked in a combination of white sauce and tomato concasse

R56.50

▸ PASTA BOLOGNESE

A pasta style of your choice topped with slow-cooked minced meat, red wine and traditional Italian herb sauce

R56.50

▶ **PASTA AL PESTO**

Speciality of Liguria

A pasta style of your choice topped with a home-made sweet basil, pecorino, nuts & garlic sauce

R56.50

▶ **PASTA NAPOLI**

Speciality of Naples

A pasta of your choice with a homemade reduced tomato, sweet basil and traditional Italian herb

R56.50

▶ **PENNE AL FORNO**

Penne covered with a tomato & Bolognese sauce, topped with cheese & baked in the oven

R56.50

▶ **TAGLIATELLE CARBONARA**

Speciality of Lazio

Tagliatelle served with luxurious sauce of pancetta (Italian-styled bacon), cream, parmesan and egg yolk prepared in our fresh deli section

R64.50

▶ **TAGLIATELLE ALFREDO**

Tagliatelle served with a fried mushrooms, cream, parmesan & black pepper sauce prepared in our fresh deli section

R64.50

HOMEMADE PASTA

▶ **GNOCCHI DI PATATE**

Speciality of Lazio

Hand-rolled potato dumplings with Pesto, Bolognese or Napoli sauce

R58.50

▶ **RAVIOLI DI MAGRO**

Speciality of Liguria

Homemade Ravioli filled with spinach & ricotta served with either a cream & sage or Napoli sauce

R58.50

▶ **TAGLIARINI VONGOLE**

Speciality of Campania

Fresh tagliarini served with a traditional sauce of baby clams, tomato & garlic

R58.50

▶ **RAVIOLI AL SALMONE AFFUMICATO**

Ravioli filled with smoked salmon served with a creamy sauce

R58.50



PESCE
FISH

ALL OUR MAIN COURSES ARE SERVED WITH POTATOES OR CHIPS
& 2 SEASONAL VEGETABLE ACCOMPANIMENTS

PESCE

- ▶ **ARAGOSTA DI ROCCIA DEL CAPO**
Cape Rock Lobster
Fresh Cape Rock Lobster either grilled or boiled & served cold with homemade mayonnaise
S.Q.
- ▶ **ARAGOSTA DI ROCCIA DEL CAPO ALLA THERMIDOR**
Cape Rock Lobster Thermidor
Fresh Cape Rock Lobster topped with sherry, mustard, cheese & mushrooms
S.Q.
- ▶ **PESCE ALLA PESCATORE**
Minimum for 2 persons
An indulgent broth containing crayfish, mussels, prawns, calamari, kingklip, kabeljou and sole
R360.00 FOR 2
- ▶ **CALAMARI FRITTI**
Fried Calamari
Calamari rings dusted with flour & deep-fried to tender perfection
R82.50
- ▶ **GRIGLIATA DI PESCE**
Grilled Seafood Platter - minimum for 2 persons
a platter of crayfish, mussels, prawns, calamari, kingklip, kabeljou and sole
R360.00 FOR 2
- ▶ **RISOTTO AL PESCE**
Seafood Risotto - minimum 2 persons
Slow-cooked risotto full of fresh Cape seafood flavours, including mussels, prawns, calamari, kingklip & clams
R160.00 FOR 2
- ▶ **CALAMARI ALLA GRIGLIA**
Grilled Calamari
Calamari tubes marinated in garlic, herbs and chilli served on a bed of rice with a trio of sauces.
R82.50
- ▶ **SALMONE DEL CAPO**
Cape Salmon
This sea water fish is best served either grilled to tender perfection or meuniere
R82.50
- ▶ **GAMBERONI FLAMBE**
Prawns Flambe
12 Prawns prepared & basted in tomato concasse & then flamed with whisky in our fresh deli section
R135.00
- ▶ **KINGKLIP**
This delicate local fish is best served either grilled or meuniere
R105.00
- ▶ **SOGLIOLA ALLA MANDORLA**
Sole Almondine
Sole lightly fried in butter & topped with crunchy almonds
R92.50
- ▶ **PESCE D'ANGELO PERNOD**
Fillet of Angelfish Pernod
This underrated moderately firm fish is accompanied by a delicate cream, shrimp, Pernod & green peppercorns
R82.50

ALLA GRIGLIA
FROM THE GRILL

▶ **BISTECCA ALLA FIORENTINA**

T-Bone Steak

R82.50

▶ **FILETTO DI MANZO**

Fillet Steak

R84.50

▶ **BISTECCA DI MANZO**

Sirloin Steak

R78.50

▶ **FESA DI MANZO**

Rump Steak

R78.50

SPECIALITA DI CARNE
MEAT SPECIALITIES

▶ **VEAL PAYARD**

Grilled flattened veal, basted in lemon juice & olive oil, grilled & garnished with lemon

R78.50

▶ **BISTECCA DI STRUZZO PORCINI**

Ostrich Steak with Porcini Sauce

Ostrich grilled and topped with a wild mushroom flavoured sauce

R86.50

▶ **SALTIMBOCCA ALLA ROMANA**

Speciality of Lazio

Veal medallions topped with crispy Parma Ham and sage

R78.50

▶ **POLLO AL MARSALA**

Chicken Marsala - speciality of Lombardy

Succulent chicken breast covered in a sweet demi-glace, Marsala wine and mushroom sauce

R70.50

▶ **PICCATA ALLA CREMA**

Veal Crema

Veal medallions, resting in a thick sherry, cream and mushroom sauce

R72.50

▶ **ANITRA AL'ARANCIA**

Duckling Bigarade

Roast duckling in an understated orange sauce topped with Grand Marnier

R86.50

▶ **VEAL LIMONE**

Veal medallions marinated in lemon & cooked in a butter & white wine sauce, providing a delicately tangy flavour

R68.50

▶ **Osso BUCO**

Braised veal-knuckles reduced in a white wine, garlic, celery & tomato sauce, serve with shavings of lemon rind & spaghetti

R68.50

▶ **CHATEAUBRIAND**

Minimum 2 persons

Double portion of fillet grilled, then pan-fried in our fresh deli section, served with tomato, mushrooms, potato croquettes, asparagus & both Madeira and Bernaise sauce

R230.00

▶ **FESA DI MANZO**

Pepper Rump Steak

Grilled rump topped with a cream-based Green peppercorn & red wine sauce

R86.50

▶ **BISTECCA DI MANZO**

Old Man Sirloin Steak

Grilled sirloin to your liking & resting in a brandy, cream & mustard sauce

R86.50



INSALATA
SALADS

▶ **INSALATA MISTA**

Mixed Salad

A mixed green salad with tomatoes, lettuce, onion, cucumber & topped with olives

R28.50

▶ **INSALATE DI POLLO GRIGLIATA**

Chicken Salad

Tender grilled chicken pieces resting on a bed of greens with avocado (in season) sprinkled with almonds and drizzled with a honey-mustard vinaigrette

R36.50

▶ **INSALATA NICOISE**

Salad Nicoise

A mixed salad topped with tuna, anchovies, green beans, egg, onion, potatoes & olives

R36.50

▶ **INSALATA ALLA GRECA**

Greek Salad

Mixed salad with feta cheese, olives and garlic-herb dressing

R36.50



▶ **MERINGUE TABLE MOUNTAIN**

Homemade meringue resting on a vanilla ice-cream & hot chocolate sauce base

R24.50

▶ **TARTUFO**

Delicate nougat ice-cream embraced by a thin layer of chocolate embraced by a thin layer of crunchy chocolate

R24.50

▶ **CREME BRULE**

A rich baked vanilla double-cream, topped with a thin layer of browned sugar

R24.50

▶ **MACEDONIA DI FRUTTA FRESCA**

Fresh Fruit Salad

Fresh seasonal fruits sliced & served with ice-cream, sorbet or cream

R24.50

▶ **CIGLIEGI FLAMBE**

Cherries Flambe - Minimum 2 persons

Marinated cherries heated with sugar, orange, lemon juice, Cointreau & Kirsch & flamed with Brandy in our fresh deli section, served with vanilla ice-cream

R46.00

▶ **DON PEDRO**

Vanilla ice-cream traditionally served with either Whisky or Kahlua

R24.50

▶ **FORMAGGI ASSORTITI**

Assorted Cheeses

A combination of South African & Italian cheeses served with crackers for those who choose to end their meal on a savoury note

R36.50

▶ **CASSATA**

An Italian ice-cream loaf that is dotted with candied fruits

R24.50

▶ **GELATO MISTO**

A scoop of vanilla, strawberry & chocolate ice-cream

R20.50

▶ **ZABAIONE AL MARSALA**

Speciality of Piemonte - minimum 2 persons

A light and foamy custard-like dessert served hot & infused with Marsala & prepared in our fresh deli section

R46.00

▶ **CREPE SUZETTE**

Minimum 2 persons

Thin pancakes that are warmed in a pan with sugar, lemon, orange juice, Grand Marnier, Cointreau & then flamed with Cognac prepared in our fresh deli section

R46.00

▶ **TIRAMISU**

Layers of sponge cake soaked with coffee & brandy layered with mascarpone cheese & topped with chocolate powder

R24.50

▶ **SEMIFREDDO AL LIMONE**

Lemon Parfait

A lemon-infused combination of ice-cream & whipped cream producing a delicate refreshing flavour

R24.50



▸ FILTER COFFEE

R8.50

▸ ESPRESSO

R9.00

▸ DESSERT COFFEE

Coffee topped with cream & your choice of Brandy, Whiskey, Rum or Grappa

R18.50

▸ CAPPUCINO

R10.50