

Antipasti – before the meal

Focaccia Tradizionale - Garlic & herb pizza bread	R39
Focaccia Bianca Garlic & herb pizza bread topped with Mozzarella cheese	R59
Focaccia Napolitana Garlic & herb pizza bread topped with Napolitana sauce	R56
Bruschetta Roasted ciabatta bread drizzled with olive oil & garlic, topped with a selection of fresh gherkin, tomato, roasted mushroom & cheeses (*Veg)	R65
OR fresh gherkin, tomato, roasted mushroom & smoked Salmon	R86
Mussel Soup Delicious creamy garlic, mussel & white wine soup	R65
Roquefort Garlic Snails Garlic butter snails, topped with Roquefort & served with brown bread fingers	R65
Chicken Livers Chicken livers, lightly fried in butter, sherry, garlic & Napolitana finished off with a dash of cream. Chilli served on the side.	R59
Deep Fried Camembert Crumbed Camembert deep fried on a bed of rocket, sweet chilli & balsamic glaze served with pear poached in red wine.	R75
Calamari Capri Tender pan fried Patagonian calamari, flavoured with chilli, ginger & coriander, served with a side of delicious savoury rice.	R82
Calamari Tender Patagonian calamari grilled or deep fried with a side of savoury rice.	R82
Sweet Chilli Prawns 6 medium deshelled prawns baked in our pizza oven in garlic butter & a mild sweet chilli sauce for dipping.	R75
Parma Ham & Camembert Baked Camembert in Parma ham served on a bed of wild rocket, sweet chilli & sweet balsamic glaze with a side of poached pear.	R82
Melanzana Alla Parmigiana Perfectly sliced grilled brinjal layered with our famous Napolitana sauce & topped with Mozzarella & Parmesan cheese.	R75

Insalata

Greco R68
Fresh salad greens, tomato, onion, cucumber, olives & Feta cheese topped with a generous helping of our home made salad dressing.

Roquefort R75
Fresh salad greens, tomato, onion, cucumber, olives with a creamy Roquefort Dressing.

Pear & Blue Cheese R78
A crisp selection of Italian salad leaves tossed with pears poached in red wine & finished off with a generous helping of Blue cheese, Roquefort & Pecan nuts.

Insalata Gabriella R79
Crumbed chicken strips on a bed of wild rocket, avocado, sweet peppadews & coriander finished off with a sweet balsamic glaze & a creamy dressing.

Insalata Sirena R89
Tender grilled calamari served on a bed of Italian salad leaves, cucumber, avocado & Feta cheese finished off with our home made salad dressing & a sweet balsamic glaze.

Al Forno

From the oven

Lasagna Al Forno R110
A beautiful classic dish with layers of pasta, our famous bolognese, bechamel, Mozzarella & Parmesan cheese baked in our pizza oven.

Rigoletto (*Veg) R110
A flavour filled vegetarian cannelloni, with a generous helping of fresh spinach, roasted butternut & a creamy Ricotta cheese, smothered in a delicate tomato sauce & finished off with Mozzarella & Parmesan cheese in our pizza oven.

Pizza – made the real Italian way

Toppings are added to our famous hand rolled base of Mozzarella, herbs & Napolitana sauce.

Gluten Free Pizza bases available at R25.00 extra

Margherita <i>Mozzarella, herbs & Napolitana Sauce</i>	R75
Daniela <i>Bacon & banana</i>	R98
Rusticana <i>Grilled chicken, green chilli & mushroom</i>	R98
Carmen <i>Smoked York Ham & mushroom</i>	R110
Gregorio <i>Smoked York Ham, mushroom, onions & pineapple</i>	R115
Matteo <i>Sweet chilli chicken, jalapenos & Feta cheese</i>	R112
El Greco <i>Feta cheese, bacon & spinach</i>	R110
Siciliana <i>Anchovy, capers & olives</i>	R115
Vegetarian <i>Mushrooms, spinach, olives, peppers & avocado</i>	R115
Vegetarian Galore <i>Caramelised fried onions, mushrooms, olives, peppers & Feta</i>	R115
Mexicana <i>Bolognese, onions, chillies & peppers</i>	R115
Gambino <i>Salami, peppers, mushrooms & olives</i>	R115
Fabio <i>Bacon, avocado & Feta</i>	R115

Speciality Pizzas

Gluten Free Pizza bases available at R25.00 extra

Mad Italian (Pizza 2010) R135
Camembert, bacon, garlic, rocket & green fig preserve.

Portafino R145
Patagonian calamari, mussels & medium prawns.

Monte Vesuvio R115
Hot peri-peri chicken, avocado & onion served with fresh coriander & topped with a lemon wedge.

Focaccia Mediterraneo R125
Garlic pizza bread covered with creamy Feta & sweet basil pesto, topped with roasted Mediterranean veg, Parma ham & finished off with wild rocket & a sweet balsamic glaze.

Alla Zucca R115
Garlic pizza bread covered with a butternut puree & topped with Mozzarella, caramelised onion, Feta, bacon & wild rocket.

A little extra

Onion, Garlic, Chilli, Parmesan R8

Peppers, Banana, Pineapple, Olives, Jalapenos, Peppadews, Rocket R12

Spinach, Ham, Anchovy, Feta, Chicken, Salami, Mushroom, Caramelised Onion R16

Bolognese, Mozzarella, Bacon, Avocado, Asparagus R18

Rustic Side Chips R24



Pasta

All Pastas dishes available with any of the following:

Spaghetti

Penne

Fettuccine

Gnocci at R10.00 Extra

Gluten Free Penne at R15.00 extra

Added cream at R10.00 extra

Smaller pasta portion at R10.00 less

*Napolitana (*Veg)*

R86

Our classic whole peeled tomato based sauce with garlic & herbs.

*Arrabiata (*Veg)*

R86

Our classic whole peeled tomato based sauce with garlic & herbs & a hint of chilli.

Bolognese

R98

A rich beef & pork ragout, enhanced with herbs & spices.

San Remo

R115

Tender pan fried chicken strips, tossed with a light olive oil, chilli & coriander mix finished off with lemon zest, fresh coriander & rocket pesto.

Tomba la Bomba

R115

A rich beef & pork ragout, with a mix of garlic, ginger, chilli & lemon zest finished off with a dash of cream.

Alfredo

R112

*Our famous cream based sauce with mushrooms & your choice of either: ham, chicken or zucchini (*Veg).*

Stromboli

R110

Our tantalizing chicken livers fried in butter, sherry, garlic, tomato & chilli finished off with a dash of cream & fresh coriander.

Pasta Malibu

R118

Tender chicken strips tossed in fresh green chilli zucchini flamed in a Caribbean coconut liqueur & finished off with fresh coriander & cream, tossed in a penne pasta.

Pesce (Fish) Pasta (served with Penne, Fettuccine or Spaghetti)

Gamberi R148

A traditional pasta serving 8 medium deshelled prawns, tossed in light olive oil, garlic & chilli, finished off with a drizzle of rocket pesto, lemon zest & coriander.

Parlemo R148

A beautiful blend of 8 deshelled medium prawns, tossed in our Napolitana sauce with olive oil, fresh ground garlic, rocket, chilli & just the right amount of lemon zest to finish it off.

Di Mare R155

A combination of succulent Patagonian calamari, large deshelled prawns & half shelled mussels perfectly finished off with a white wine, Napolitana, garlic & herb sauce.

Smaller Portion Pasta available at R10.00 less

Gluten Free Penne available at R15.00 extra

Speciality Pastas

Not available in smaller portions or Gluten Free!

Ravioli Napolitana (*Veg) R115

A bigger bite sized pillow of pasta filled with spinach & Ricotta cheese, topped with our famous Napolitana sauce & finished off with a dash of cream.

Ravioli Butternut (*Veg) R115

A bigger bite sized pillow of pasta filled with spinach & Ricotta cheese, delicately tossed in a rich & creamy butternut puree sauce.

Ravioli Gorgonzola (*Veg) R118

A bigger bite sized pillow of pasta filled with spinach & Ricotta cheese, tossed in a genuine imported Gorgonzola & creamy sauce.

Risotto Michelangelo R138

This deliciously intriguing Northern Italian speciality is a combination of creamy Arborio rice, Porcini black mushrooms, delicately topped shavings of Parma ham & Pecorino cheese & finished off with a drizzle of white Truffle oil, balsamic glaze & a handful of wild rocket.

Pollo

Chicken

Popsies Flatties – Free Range (No sharing) R158

A tremendously juicy flame grilled baby chicken spatchcock, basted in either our rosemary or famous hot peri-peri sauce, with your choice of savoury rice, crispy rustic cut chips, our veg of the day, salad or Napolitana pasta.

Half a Popsie – Free Range R98

A tremendously juicy flame grilled ½ baby chicken spatchcock, basted in either our rosemary or famous hot Peri-Peri sauce, with your choice of savoury rice, crispy rustic cut chips, our veg of the day, salad or Napolitana pasta.

Chicken Kebabs R138

Three juicy chicken kebabs that are flame grilled to perfection with a choice of either our rosemary or hot peri-peri basting served with a choice of Aglio Olio e Peppercino pasta or on a delicious array of salad greens, wild rocket, feta, roasted butternut & a drizzle of coriander pesto.

½ A Popsie Flattie & Calamari R178

A juicy half baby chicken (free-range) basted in either rosemary or peri-peri with a portion of melt in your mouth Patagonian Calamari, served with a side garlic or lemon butter & a choice between rustic cut chips, rice or salad.

½ A Popsie Flattie & Queen Prawns R188

A juicy half baby chicken (free-range) basted in either rosemary or peri-peri with 4 beautifully prepared butterflied queen prawns served with a side garlic or lemon butter & a choice between rustic cut chips, rice or salad.

Carne

For the Love of Meat

Bistecca - Rump **R148**

A tender & juicy 250g rump, flame grilled to your specifications, served with a side of your choice between pasta, savoury rice, rustic cut chips, veg of the day or a crisp side salad.

Grilled Fillet **R158**

A tender & juicy 200g flame grilled to your specifications, served with a side of your choice between pasta, savoury rice, rustic cut chips, veg of the day or a crisp side salad.

Tuscan Fillet **R165**

A perfectly pan fried 200g fillet prepared to your specifications, placed on a bed of fettuccine & smothered in creamy peppers, chilli & mushroom sauce finished off with a delightful dash of vodka.

Filleteo al Bosco **R178**

A perfectly pan fried 200g fillet prepared to your specifications topped with a rosemary, garlic & black mushroom sauce, flamed with Brandy & a splash of cream & placed on a bed of green beans & roasted butternut, encircled with rustic cut chips & finished off with a drizzling of balsamic reduction.

Extra Sauces - large : **R25**

Creamy Gorgonzola

Creamy Mushroom

Madagascan Green Peppercorn

Creamy Peri-Peri

Peri-Peri (without cream)

Pesce

From The Sea

Calamari

R155

A generous helping of melt in your mouth Patagonian calamari either crumbed & deep fried or grilled & served with a choice of either peri-peri, garlic or lemon butter & a side of either rustic cut chips, savoury rice, veg of the day or a crisp green salad.

Calamari Capri Grande

R158

A generous helping of melt in your mouth Patagonian calamari pan fried & flavoured in a blend of chilli, garlic, ginger & fresh coriander, served with either rustic cut chips, savoury rice, veg of the day or a crisp green salad.

Grilled Butterflied Prawns

R178

Six succulent queen sized prawns butterflied on a flat top grill with butter & lemon, served with rice or chips & a choice of lemon, garlic butter or peri-peri sauce on the side.

Pescatore

R178

Three succulent queen sized prawns butterflied on the flat top grill with a portion of our Patagonian calamari served either grilled or crumbed & deep fried with rice or chips & a choice of lemon, garlic butter or peri-peri sauce on the side.

Line Fish

R168

A Mad Italian favourite: Dorado served on a bed of a fresh cauliflower cream puree, roasted butternut, crunchy green beans & encircled with rustic cut chips & a side of our home-made sweet basil pesto.

Bambini (for Children under 12 only)

Chicken Strips R55

Tender deep fried chicken strips served with chips.

Mac & Cheese R55

Penne tossed in a creamy cheese sauce then topped with Mozzarella & grilled in the oven.

Kiddies Bolognese R55

Smaller but no less famous Bolognese with penne or spaghetti

Kiddies Napolitana R55

Our famous Napolitana sauce served with penne or spaghetti

Kiddies Pizza R55

Our famous hand rolled bases made smaller with a choice of any TWO of the following toppings:

Mushrooms, Pineapple, Banana, Bacon, Chicken, Ham or Salami.

Dolce - Desserts

Cassata	R48
<i>Layers of vanilla, chocolate & 'crema' ice-cream mixed with glazed fruits & sprinkled nuts, drizzled with chocolate on a thin layer of chocolate sponge.</i>	
Tiramisu	R55
<i>Traditional Italian home-made pudding</i>	
Italian Kisses	R55
<i>Five delectable caramel & hazelnut chocolate Italian kisses</i>	
Bar-One Italian Ice-Cream	R45
<i>Creamy vanilla ice-cream topped with our rich bar-one sauce</i>	
Angelina Meringue	R48
<i>Vanilla meringue topped with peaches, ice-cream & our famous bar-one sauce</i>	
Chocolate Brownies	R48
<i>Home-made decadent brownies with a scoop of vanilla ice-cream or cream</i>	

Coffees

Filter Coffee	R22
Filter Decaf	R25
Cappuccino	R28
Decaf Cappuccino	R28
Caffe Latte	R28
Espresso	R25
Espresso Decaf	R26
Dbf Espresso	R32
Dbf Espresso Decaf	R35
Hot Chocoloate	R35

Speciality Coffees

Caffe Macchiato	R32
Caffe Coretto	R45
Caffe Coretto Decaf	R48
Caffe Frangelico	R48
Caffe Frangelico Decaf	R48
Irish Coffee	R48
Kahlua	R48

Teas

5 Roses/Rooibos	R22
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Milkshakes

Chocolate/Strawberry/Lime
(Large R38 Kiddies R28)

Dom Pedros

Amarula/Amaretto/Frangelico/Kahlua/
Whiskey/Cape Velvet

R48

Beers & Ciders

Beers

Local 330ml

<i>Amstel Lager</i>		R28
<i>Black Lable</i>		R28
<i>Castle Lager</i>		R28
<i>Castle Lite</i>		R28
<i>Hansa Pilsener</i>		R28
<i>Heineken</i>		R28
<i>Millers</i>		R35
<i>Windhoek Lager</i>		R35
<i>Windhoek Lite</i>		R28
<i>Windhoek Draft 440ml</i>		R38

Imports

<i>Peroni</i>		R35
<i>Moretti lager 330ml</i>		R38
<i>Sol</i>		R35

Cocktails

<i>Gin & Tonic Grapefruit/Strawberry/Cucumber & Mint</i>		R48
<i>Craft Beer : Lager</i>	500ml	R45
	330ml	R35

Ciders & Coolers

<i>Hunters Dry</i>		R35
<i>Savannah Dry</i>		R35
<i>Savannah Lite</i>		R35
<i>Smirnoff Spin</i>		R35

Spirits

Brandy

<i>Klipdrift</i>		R25
<i>Richelieu</i>		R28
<i>KWV 10 year</i>		R37

Rum

<i>Bacardi</i>		R28
<i>Captain Morgan Jamaican Dark</i>		R28
<i>Captain Morgan Spiced Gold</i>		R28
<i>Malibu</i>		R28

Bourbon

<i>Jack Daniels</i>		R35
<i>Southern Comfort</i>		R28

White Spirits

<i>Smirnoff 1818</i>		R28
<i>Mainstay Cane</i>		R25
<i>Strettons Gin</i>		R28

Whiskey

<i>Bells</i>		
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<i>J+B</i>	R,32
<i>Jameson</i>	R,32
<i>Johnie Walker Red</i>	R,35
<i>Johnie Walker Black</i>	R,45

Italiano

<i>CinZanno Rosso</i>	R,28
<i>Campari</i>	R,28
<i>Grappa</i>	R,35

Soft Drinks

<i>Apple Tizer</i>	R,35
<i>Coke 200ml</i>	R,25
<i>Coke 300ml</i>	R,28
<i>Coke Zero</i>	R,28
<i>Creme Soda</i>	R,25
<i>Fanta Grape</i>	R,25
<i>Fanta Orange</i>	R,25
<i>Grape Tizer</i>	R,32
<i>Ice Tea Lemon</i>	R,32
<i>Ice Tea Peach</i>	R,32
<i>Sprite</i>	R,28
<i>Sprite Zero</i>	R,28
<i>Orange Juice</i>	R,35

Cordials

<i>Roses Lime</i>	R, 10
<i>Roses Passion Fruit</i>	R, 10
<i>Roses Kola-Tonic</i>	R, 10

Water

<i>500ml Still (Water)</i>	R,20
<i>750ml Sparkling (Valpre)</i>	R,38
<i>750ml Still (Water)</i>	R,32
<i>500ml Sparkling (Valpre)</i>	R,25

Schweppes 200ml

<i>Ginger Ale</i>	R,20
<i>Dry Lemon</i>	R,20
<i>Lemonade</i>	R,20
<i>Tonic Water</i>	R,20
<i>Soda Water</i>	R,20