

Starters

<i>Tagliere di salumi e formaggio</i> <i>Assorted cured meat, cheese and olives</i>	1450
<i>Brasaola Carpaccio</i> <i>Cured raw beef, topped with rucola salad, parmesa</i>	1350
<i>Bruschetta Toscana</i> <i>Classic Italian farm bread, topped with diced tomatoes, garlic, olive oil</i>	550
<i>Melanzane Siciliana</i> <i>The lasagna vegetarian version, with egg plant layered with mozzarella, tomato sauce, parmesan, au gratin</i>	850
<i>Mozzarella Caprese</i> <i>Sliced tomatoes, mozzarella and olive oil</i>	1150
<i>Duo di Caprese e prosciutto crudo</i> <i>A combination of mozzarella caprese and parma ham</i>	1350

Pastas & Soups

<i>Ravioli ricotta e spinaci</i>	1250
<i>Homemade ravioli, in butter & sage</i>	
<i>Tagliatelle Bolognese</i>	1100
<i>Homemade tagliatelle tossed in meat ragout</i>	
<i>Spaghetti Mare</i>	1650
<i>Spaghetti in seafood sauce</i>	
<i>Penne Carbonara</i>	1350
<i>Short pasta in bacon, egg yolk and parmesan cheese</i>	
<i>Penne infernali</i>	1100
<i>Short pasta tossed in tomato sauce, chilli and garlic</i>	
<i>Lasagna alla Bolognese</i>	1300
<i>Classic baked lasagna bolognaise</i>	
<i>Risotto mare & monti</i>	1450
<i>Risotto with prawns, zucchini, and saffron</i>	
<i>Risotto con funghi porcini & taleggio</i>	1350
<i>Creamy risotto with porcini mushrooms and taleggio cheese</i>	
<i>Minestrone alla Genovese</i>	850
<i>Classic Italian vegetables soup, with basil pesto</i>	
<i>Zuppa di funghi e patate</i>	850
<i>Fresh mushrooms soup with diced potatoes</i>	
<i>Zuppa di pesce</i>	1100
<i>Thick fish soup served with garlic bread</i>	

Main Courses

<i>Tagliata di manzo rucola e parmigiano</i> <i>Sliced grilled beef fillet topped with rucola and parmesan flakes</i>	1600
<i>Costata di manzo alla griglia</i> <i>Marinated grilled T-bone steak</i>	1750
<i>Costolette di agnello scottadito</i> <i>Marinated grilled lamb chops</i>	1650
<i>Petto di pollo Valdostana</i> <i>Bread crumbed breast of chicken, topped with parma ham and mozzarella</i>	1550
<i>Misto griglia di carne</i> <i>Mix grilled beef, pork, bacon, lamb and chicken</i>	1750
<i>Braciola di maiale</i> <i>Sautee pork chop simply grilled</i>	1450
<i>Salmone alla mostarda e pistacchi</i> <i>Grilled salmon, coated with mustard and pistachios</i>	1800
<i>Fritto misto di mare</i> <i>Deep fried calamari, prawns, and fish fillet</i>	1650

Side Dishes

-  French Fries
-  Assorted Vegetables
-  Mix Salad
-  Steamed Rice
-  Spinach

Pizza without tomato sauce

Focaccia 800/- V

With extra-virgin olive oil and rosemary

Pizza Bianca 1000/- V

Mozzarella cheese and basil.

Prosciutto e funghi 1250/-

Mozzarella cheese, cooked ham and mushroom.

Delizia 1350/- V

Ricotta cheese porcini mushroom, mozzarella and provolone cheese.

Panna funghi e mais 1250/- V

Cooking cream, mushroom, sweet corn and mozzarella cheese.

Quattro formaggi 1300/- V

Mozzarella cheese, Gorgonzola cheese, Taleggio cheese, Parmigiano cheese.

Mediterranea 1450 /-

Fresh tomatoes, Parma ham, rocket, Parmigiano cheese flakes and mozzarella cheese.

Tonno e cipolla rossa 1250/-

Fresh tomatoes, tuna in olive oil, red onions and mozzarella cheese.

V = Vegetarian

Extra for 100 Koh: Red onions, rocket salad, pineapple, capers, eggplants, zucchini.

Extra for 200 Koh: Taleggio, gorgonzola, artichokes, black olives, grilled chicken, mushroom, anchovies.

Extra for 300 Koh; Cooked ham, spicy salami.

Extra for 400 Koh: Parma Ham.

Pizza Tomato Sauce

Marinara 800/- V

Tomato sauce, oregano and garlic.

Margherita 1000/- V

Tomato sauce and mozzarella cheese and basil.

Vegetariana 1100/- V

Tomato sauce, roasted eggplants, roasted zucchini, capsicum, onions and mozzarella.

Diavola 1200/-

Tomato sauce, spicy salami and mozzarella cheese.

Parma 1400/-

Tomato sauce, Parma ham and mozzarella cheese.

Quattro stagioni 1350/-

Tomato sauce, cooked ham, mushrooms, artichokes, black olives (in 4 sections) and mozzarella cheese.

Capricciosa 1350/-

Tomato sauce, cooked ham, mushrooms, artichokes, black olives and mozzarella.

Chicken barbecue 1250/-

BBQ sauce, grilled chicken chunks, red onions and mozzarella cheese.

Hawaiian 1150/-

Tomato sauce, cooked ham, pineapple and mozzarella cheese.

Napoli 1250/-

Tomato sauce, anchovies, black olives and mozzarella cheese.

Calzone 1350/-

Folded pizza stuffed with ricotta cheese, ham, mushroom and a pinch of black pepper, topped with tomato sauce and mozzarella cheese.

Italian Wines

Bacollo Bianco 750 ml	2300/-	Manara Chardonnay 750 ml	2800/-
Cielo Cabernet sauvignon 750 ml	2300/-	Astoria Cardierei Valdobiene 750 ml	4500/-
Cielo Chardonnay 750 ml	2300/-	Chianti La Cacciatora 750 ml	3000/-
Cielo Merlot 750 ml	2300/-	Montepulcaiano Di Abruzzo 750 ml	3000/-
Cielo Pinot Grigio 750ml	2300/-	Prosecco Cielo 750 ml	3000/-
Cielo Pinot Noir 750 ml	2300/-	Chianti Melini 750 ml	3350/-
1 Castelli Cabernet Sauvignon 750 ml	2300/-	Mateus Trose 750 ml	3500/-
1 Castelli Pinot Grigio 750 ml	2500/-		
Casa Santorsola 750 ml	2700/-		
Filare 15 Cabernet Sauvignon 750 ml	2700/-		
Cielo Pinot Grigio Blush 750 ml	2800/-		

House Wine Per Glass

Freschello Bianco Vivo (White Wine)	380/-
Freschello Rosso Vivo (Red Wine)	380/-
Cielo Merlot (Red Wine)	480/-
Cielo Pinot Grigio (White Wine)	460/-

Wines from Rest of the World

Yealand Pinot Grigio 750ml	2500/-	Paker Chardonnay 750 Ml	3000/-
Clear Water Cove Sauvignon 750ml	2700/-	Rutini Carbenet Sauvignon 750ml	3000/-
Clear Water Cove Roe 750	2700/-	Trumpeter Rutini Marbel 750ml	3000/-
Cremaschi Furlotti Carmenera 750ml	2700/-	Trumpeter Rose De Marbel 750ml	3000/-
Cremaschi Furlotti Merlot 750ml	2700/-	19 Crimes 2017 Red Blend 750ml	3800/-
Hesketh Sauvignon Blanc 750ml	3000/-	19 Crimes 2018 Shiraz 750ml	3800/-
Hesketh Pewola Cabernet Sauvignon 750 ml	3000/-	19 Crimes Cabernet Sauvignon 750 ml	3800/-
Hesketh Barossa Valley 750ml	3000/-	19 Crimes Hard Chard 750ml	3800/-

House Wine Per Glass

Bonne Esperance (Dry White Wine)	300/-
Cellar Cask (White Wine)	300/-
Drostdy Hof (Red Wine)	300/-
Drostdy Hof (White Wine)	300/-



Christmas Menu



Starters

Avocado prawn cocktail

900/-

Creamy Crostini

750/-



Main Dishes

Grilled Beef Medallion on a bed of sautéed garden vegetables and new potatoes

1650/-

Roasted turkey stuffed with ragout served with rosemary potatoes

1,850/-

Grilled salmon fillet with tarragon sauce served with vegetable rice

1950/-

Fusilli Primavera in white sauce, garden peas, mushroom and cooked ham

1500/-

3 Sapori Pizza (mushroom, prawns, chicken, tomatoes sauce and mozzarella)

1450/-



Dessert

Chocolate Santa hat

450/-

Panettone Cioccolato

600/-

Have a very Merry Christmas and a Prosperous New Year!

Spirits, Whisky, Cognac, Brandy (By Totz)

<i>Two Keys Whiskey</i>	350/-	<i>Black & White Whisky</i>	400/-
<i>Hunters Choice</i>	350/-	<i>Baileys</i>	450/-
<i>J & B Rare Whisky</i>	400/-	<i>Jim Beam</i>	450/-
<i>Vat 69 Whisky</i>	400/-	<i>Amarula Cream</i>	350/-
<i>Ballantine Whisky</i>	450/-	<i>Tia Maria</i>	400/-
<i>Jameson Irish Whisky</i>	500/-	<i>Bombay Sapphire</i>	400/-
<i>Canadian Club Whisky</i>	350/-	<i>Beefeather's Dry Gin</i>	350/-
<i>Johnnie Walker Black Label</i>	500/-	<i>Ciroc Vodka</i>	500/-
<i>Johnnie Walker Red Label</i>	350/-	<i>Tequila Camino</i>	400/-
<i>Chivas Regal 12 Years</i>	500/-	<i>Jose Cuevoespecial</i>	450/-
<i>Jagermeister</i>	400/-	<i>La Piedrecita Tequila</i>	400/-
<i>Viceroy</i>	350/-	<i>Bacardi Carta Blanca</i>	400/-
<i>Gilbey's Dry Gin</i>	350/-	<i>Bacardi Carta Oro</i>	400/-
<i>Malibu</i>	450/-	<i>Myers's Rum</i>	400/-
<i>Grappa Di Amarone</i>	450/-	<i>Fernet Branca</i>	350/-
<i>Grappa Friuldoro</i>	350/-	<i>Famous Grouse</i>	350/-
<i>Sambuca Molinari</i>	400/-	<i>Menta Sacco</i>	350/-
<i>Aperol</i>	350/-	<i>Campani</i>	350/-
<i>Absolute Vodka</i>	350/-	<i>Smirnoff Vodka</i>	350/-
<i>Gordons Dry Gin</i>	350/-	<i>Best Marula Cream</i>	400/-
<i>Martini Extra Dry</i>	350/-	<i>Limoncello</i>	400/-
<i>Martini Bianco</i>	350/-	<i>Chivas Regal 18 Years</i>	800/-
<i>Martini Rosso</i>	350/-		
<i>Hennessy Cognac</i>	500/-		
<i>Jack Daniels Whisky</i>	400/-		

Beers Price List

<i>Tusker Lager</i>	350/-
<i>Tusker Malt</i>	350/-
<i>Pilsner Lager</i>	350/-
<i>Tusker Lite</i>	350/-
<i>White Cap Lager</i>	350/-

Sodas Price List

<i>All Sodas</i>	150/-
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No Food will be allowed to be brought in by guests into the restaurant under any circumstances.

<i>Cielo Barbernet Isawignow 750ml</i>	2300/-	<i>Clear Water Cove Rose Marlborough 750ml</i>	3500/-
<i>Cielo Pinot Grigio 750ml</i>	2300/-	<i>Mateus The Original Rose 700ml</i>	3500/-
<i>Bacollo Rosso Veneto 750ml</i>	2500/-	<i>Freschello Rose Vino Extra Dry 750ml</i>	3500/-
<i>Yealands Estate Land Made Pinot Noir Marlborough 750ml</i>	2500/-	<i>Chianti Melini 750ml</i>	3600/-
<i>I Castelli Pinot Grigio Romeo& Giuliet 750ml</i>	2500/-	<i>Hesketh Sawignow Blanc 750ml</i>	3600/-
<i>Accolo Bianco Veneto 750ml</i>	2500/-	<i>19 Crimes 2018 Shiraz 750ml</i>	3800/-
<i>Filare 15 Carbernet Isawignow 750ml</i>	2700/-	<i>19 Crimes 2017 Red Blend 750ml</i>	3800/-
<i>Casa Santorsola Grand Dessert 750ml</i>	2700/-	<i>19 Crimes Cabernet Sawignon 2018 750ml</i>	3800/-
<i>Trumpeter Rutinrose De Marbel 750ml</i>	3000/-	<i>19 Crimes Hard Chard 750ml</i>	3800/-
<i>Sabaghina Azienda Agricola Moscato 750ml</i>	3000/-	<i>Cielo Prosecco Doc 750ml</i>	4200/-
<i>Parker Coonawarra Estate Chardonnay 750ml</i>	3000/-	<i>Astoria Carderie Valdobiene Prosecco Superiore 750ml</i>	4500/-
<i>La Cacciatora Chianti 750ml</i>	3000/-		
<i>Mawara Chardonnay</i>	3200/-		
<i>Rose Honor Astoria Proverbio Veneriano750ml</i>	3500/-		
<i>Clear Water Cove Sawignow Blanc Marlborough 750ml</i>	3500/-		

Wines by Glass (Italian)

Cielo Merlot (Red Wine)

Freschello Rosso Vivo (Red Wine)

Cielo Pinot (White Wine)

Freschello Bianco Vivo (White Wine)

Wines by Glass (Rest Of The World)

Drostdy Hof Claret Select (Red Wine)

Drostdy Hof (White Wine)

Cellar Cask (White Wine)

Bonne Esperance Dry (White Wine)

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