

## 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 - 70

Chicken Livers | Old Brown Sherry Cream Sauce | Toasted Ciabatta

### MUSSELS - 90

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 - 85

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

### GRILLED PRAWN - 225

Grilled Queen Prawns | Fanned Avocado | Crisp Greens | Tomatoes | Cucumber | Ranch Dressing

### CHICKEN & WHIPPED FETA - 130

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

### FRESH OYSTERS

#### CLASSIC - 65 EA

Crushed Ice | Lemon

#### CLASSIC WITH SEA PEARLS - 80 EA

#### SPICY GINGER - 70 EA

Chili | Ginger | White Wine Vinegar

#### ZESTY GIN - 75 EA

Chili | Lime | Gin | Cucumber

## PASTA

Option of Zucchini Ribbons OR Gluten-free Pasta - ADD 30

### NAPOLETANA - 115

A Blend of Spices | Tomato & Basil Pomodoro | Cherry Tomatoes | Spaghetti

### SUGO ALL'ARRABBIATA - 120

### MEDITERRANEAN - 165

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

### TOSCANA - 140

A 25-year-old Favourite | Tender Chicken Strips | Sun-dried Tomatoes | Pesto | Cream | Linguine

### TRINCHADO - 195

Succulent Strips of Rump | Creamy Paprika | Garlic | Fettuccine

### VONGOLE - 170

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

### GAMBERI - 295

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

#### ADD TRUFFLE OIL TO A SAUCE - 15



**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 | Linguine Tossed Through a Flambéd Grana Padano Cheese Wheel Tableside

### CLASSIC CONFIT DUCK PICASSO - 390

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

### CHERRY-KISSED OSTRICH FILLET - 240

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 - 160

Baked Aubergine | Layers of Mozzarella | Napoletana | Fresh Cream | Basil | Parmesan

### OXTAIL - 355

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 - 330

Juicy Fillet Prepared to Your Preference | Option of Starch or Vegetables of the Day

### 250G RUMP - 205

Rump Grilled & Prepared to Your Preference | Option of Starch or Vegetables of the Day

### 500G TOMAHAWK - 495

Steak on the Bone | Pomme Fondant Potatoes | Seasonal Vegetables

## CROSTACEI

### GRILLATO PRAWNS - 270

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

### GRILLED CRAYFISH - 50

Grilled Mozambican Crayfish | Lemon Butter or Thermidor Sauce | Rice | Vegetables of the Day

### SEAFOOD PLATTER - 950

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

### SEAFOOD PLATTER FOR 2 - 1,890

2 Small Crayfish | 2 Medium Langoustines | 10 Queen Prawns | Calamari | Kingklip | 8 Mussels | Rice | Lemon Butter | Peri-peri on Request

## PESCE

### KINGKLIP FILLET - 310

Succulent Grilled Kingklip Fillet | Lemon Butter | Seasonal Green Vegetables

### NORWEGIAN SALMON - 410

Seared Salmon | Mashed Potatoes | Crunchy String Beans | Garden Greens

### CALAMARI - 225

Tender Grilled Calamari | Saffron Lime Butter Sauce | Savoury Rice

### SEAFOOD RISOTTO - 295

Silky Saffron-infused Risotto | Cream | Prawns | Mussels | Calamari

## DOLCE

### CHOCOLATE FONDANT - 95

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 - 65

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 - 55

Ice Cream & Chocolate Sauce with a Twist!  
Vanilla Ice Cream | Caramel Popcorn

### TOBLERONE CHEESECAKE - 95

White Toblerone Chocolate | Velvety Cheesecake



VEGETARIAN



VEGAN

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