

Our Customers' Favourite Dishes

Chicken Salad ~ Lettuce, tomato, grilled chicken breast, mozzarella cheese, olives, boiled eggs, carrots, green peppers, dressed with olive oil & vinegar	145
Tuna Salad ~ Lettuce, tomato, tuna, mozzarella cheese, olives, boiled eggs, carrots, green peppers, dressed with olive oil & vinegar	149
Pizza Marinari Delicious morsels of seafood in a traditional Italian tomato-based sauce with a hint of cream & garlic	199
Ossobuco Veal knuckle slowly cooked in a traditional Italian tomato-based sauce and served with tagliatelle	235
Roast Lamb De-boned leg of lamb, thinly sliced and served with gravy, mint sauce, roast potatoes and vegetables	245
Lamb Shank On the bone, prepared in a tomato, herbs, onions and red wine sauce, served with rice, roast potatoes and vegetables	285
Kidneys Veal kidneys prepared in a delicious red wine, mushrooms and cream sauce, served with tagliatelle	182
Liver & Onions Grilled sliced calf liver topped with braised onions and served with roast potatoes and vegetables	195
Liver, Onions & Pancetta Grilled sliced liver topped with braised onions and Pancetta (Italian Bacon), served with roast potatoes and vegetables	245
Trippla alla Romana Beef tripe served in a traditional Italian tomato-based sauce and served over tagliatelle	220
Spezzatino Cubed veal slowly cooked in a white wine sauce with peas and artichokes, served with rice	220

ANTIPASTI ~ HORS D'OEUVRES

Prosciutto Crudo	138
Thinly sliced Italian Parma ham served on a bed of lettuce	
Beef Carpaccio	135
Thinly sliced fillet of raw beef drizzled with olive oil, Parmesan shavings & lemon	
Brasaola	129
Thinly sliced smoked beef drizzled with olive oil and lemon	
Fegatini di Pollo	89
Chicken livers served in a tomato-based sauce	
Lumache ~ Snails in garlic butter served on pizza bread	75
Antipasto di Mare	145
Steamed seafood in a delicate olive oil, lemon & garlic sauce served on a bed of lettuce	
Cozze alla Marinara	130
Steamed fresh mussels served in a tomato-based sauce with a hint of garlic & cream	
Smoked Salmon	110
Mozzarella & Pomodoro	110
Thinly sliced mozzarella cheese & tomato with olive oil and sweet basil	
Melanzane alla Parmigiana (v)	
Sliced brinjal smothered in a tomato-based sauce and mozzarella & baked in the oven	
Starter portion	105
Main portion	121
Brown Mushrooms	89
Fresh mushrooms baked in the oven drenched in garlic butter	

ZUPPE ~ SOUPS

Minestrone (v)	89
Homemade vegetable soup (vegetarian)	
Pasta Fagioli ~ Butter Bean soup with pasta (v)	99
Ravioli in Brodo	100
Homemade pasta envelopes with meat filling in a light chicken broth	
Stracciatella	90
A light chicken broth into which we beat an egg & Parmesan cheese	

INSALATA ~ SALADS

Millegusti	89
Lettuce, tomato, mozzarella cheese & olives dressed with olive oil & vinegar	
Portion for 2	110
Colosseo	119
Lettuce, tomato, mozzarella cheese, olives, boiled eggs, anchovies, carrots, onions & green peppers, dressed with olive oil & vinegar	
Portion for 2	155

PASTA & SPAGHETTI

(Pasta's are **HOMEMADE** except for spaghetti & penne which are imported)

Gluten free pasta - add R 38

Gnocchi Romana ~ traditional Italian tomato-based sauce	129
Gnocchi Macchiati ~ traditional Italian tomato-based sauce with added cream	145
Gnocchi Bolognese All-time favourite beef mince in a traditional Italian tomato-based sauce	149
Gnocchi Pesto ~ sweet basil, pine nuts & garlic in a cream sauce	145
Gnocchi Gorgonzola ~ deliciously rich Gorgonzola cheese & cream sauce	165
Beef Lasagne	132
Cannelloni Homemade pasta rolled over a filling of Ricotta cheese & spinach, baked in the oven in a traditional Italian tomato-based sauce & topped with mozzarella cheese	130
Ravioli Romana ~ beef ravioli in a traditional Italian tomato-based sauce)	159
Ravioli Macchiati ~ beef ravioli in a traditional Italian tomato-based sauce with cream	165
Ravioli Cream ~ beef ravioli in a cream and mushroom sauce)	170
Tortelloni Romana ~ Ricotta cheese & spinach envelopes, served in a traditional Italian tomato sauce	160
Tortelloni Macchiati ~ traditional Italian tomato-based sauce with added cream	165
Tortelloni Cream ~ cream and mushroom sauce	170
Panzerotti Romana ~ Pasta filled with butternut, served in a traditional Italian tomato-based sauce	160
Panzerotti Macchiati ~ traditional Italian tomato-based sauce with added cream	175
Panzerotti Cream ~ cream and mushroom sauce	170
Tagliolini al Salmone Traditional Italian tomato based sauce with a touch of cream and Smoked Salmon	169
Tagliatelle alla Romana ~ traditional Italian tomato based sauce	130
Tagliatelle Macchiati ~ traditional Italian tomato-based sauce with added cream	145
Tagliatelle Papalina ~ wonderfully decadent Ham, mushroom & cream sauce	165
Tagliatelle Creamy Chicken ~ grilled chicken breast in a fresh cream and mushroom sauce	180
Tagliatelle Fiore (v) ~ cream sauce with added florets of broccoli and mushrooms	159
Tagliatelle Mafiose ~ spicy chicken livers & chilli in a traditional creamy tomato sauce	160
Tagliatelle all'Amatriciana Uniquely different traditional Italian tomato-based sauce with Pancetta (Italian bacon) & onions	145
Penne all'Arrabbiata ~ For those who like it HOT a traditional Italian tomato-based sauce with Pancetta (Italian bacon), onions & chilli	148
Spaghetti Bolognese All-time favourite beef mince in a traditional Italian tomato-based sauce	145
Spaghetti alla Carbonara ~ Spaghetti tossed in a pan with diced Pancetta (Italian Bacon), egg and a touch of cream	145
Spaghetti Puttanesca Delightfully different traditional Italian tomato-based sauce with added capers, olives & mushrooms	145
Spaghetti Vongole Baby clams in a traditional Italian tomato-based sauce with a touch of garlic	165
Spaghetti Marinari Delicious morsels of seafood in a traditional Italian tomato-based sauce with a hint of cream & garlic	205

PESCE ~ FISH

Calamari Napoli	205
Lightly steamed calamari rings in a tangy traditional Italian tomato-based sauce with olives & garlic served over tagliatelle	
Calamari Fritti ~ Melt in your mouth deep fried calamari rings served with rice	195
Calamari Grigliati ~ Baby calamari tubes grilled with a touch of lemon served with rice	195
Kingklip Pizzaiola	279
Kingklip fillet cooked and served in a traditional Italian tomato-based sauce with tart capers tempered by complementary herbs & a hint of garlic served with vegetables	

CARNE ~ MEAT

All meat dishes are served with roast potatoes and vegetables

Saltimbocca alla Panna	225
Decadently delicious slices of veal folded over Parma Ham & smothered in cream	
Scaloppine al Limone	215
Tender slices of veal grilled in a lemon, white wine & mushroom sauce	
Piccata al Marsala	225
Wickedly sweet slices of veal enveloped in Marsala wine, cream & mushrooms	
Veal Milanese ~ The ever-popular golden deep-fried crumbed veal Schnitzel	199
Veal Schnitzel Parmigiana	245
Veal Schnitzel topped with a traditional Italian tomato-based sauce & mozzarella and baked in the oven	
Veal Provinciale	219
Tender slices of veal served in a piquant chilli, garlic & traditional Italian tomato-based sauce	
Grilled Chicken Breasts	165
Chicken breasts grilled to perfection with fresh lemon on the side	
Chicken Milanese ~ The ever-popular golden deep-fried crumbed chicken Schnitzel	199
Chicken Schnitzel Parmigiana	245
Chicken Schnitzel topped with a traditional Italian tomato-based sauce & mozzarella and baked in the oven	
Chicken Scaloppine ~ Grilled chicken breasts in a lemon, white wine & mushroom sauce	205
Chicken Marsala ~ Grilled chicken breasts enveloped in Marsala wine, cream & mushrooms	215
Chicken Provinciale	205
Grilled chicken breasts in a piquant chilli, garlic & traditional Italian tomato-based sauce	
Filetto al Gorgonzola	275
Grilled fillet smothered in a creamy gorgonzola cheese sauce	
Bistecca alla Pizzaiola	235
Grilled sirloin served in a traditional Italian tomato-based sauce with a hint of garlic & herbs	
Bistecca al Pepe ~ Grilled sirloin served in our unique Er Buco creamy pepper steak sauce	235
Filetto al Pepe ~ Grilled fillet served in our unique Er Buco creamy pepper steak sauce	269

PIZZE ~ **PIZZA**

Margherita ~	Mozzarella cheese	100
Romana ~	Mozzarella cheese & anchovies	130
Napoli	Mozzarella cheese, anchovies & capers	145
Regina ~	Mozzarella cheese, ham & mushrooms	145
Hawaiian	Mozzarella cheese, ham, mushrooms & pineapple	150
Quattro Stagioni	Mozzarella cheese, ham, mushrooms, olives & capers	155
Trasteverina	Mozzarella cheese, anchovies & olives	149
Arrabbiata	Mozzarella cheese, Pancetta (Italian bacon) & chilli	150
Calzone	Mozzarella cheese, ham, salami & mushrooms	175
Vegetarian	Mozzarella cheese, artichokes, mushrooms, olives & capers	160
Messicana	Mozzarella cheese, bolognaise sauce & chilli	150
Marinari	Delicious morsels of seafood in a traditional Italian tomato-based sauce with a hint of cream & garlic	199
Tre formaggi	Mozzarella cheese, gorgonzola & feta	159
Pizza Tris	Mozzarella cheese, chicken livers, potato & chilli	155
Focaccia ~	Pizza bread with herbs	46
Cheese focaccia ~	with herbs & mozzarella	85
Cheese focaccia & garlic ~	with herbs, mozzarella & garlic	89

Extras:

Grilled chicken breast **51** Bolognaise **50** Pancetta **48** Gorgonzola **43** Feta **36**
Anchovies ~ Artichokes ~ Avo **38 each**
Salami ~ Crab ~ Tuna **35 each**
Capers ~ Egg ~ Green peppers ~ Ham ~ Mushrooms **20 each**
Olives ~ Onions ~ Pineapple ~ Spinach **20 each**
Garlic ~ Chilli **16 each**

DOLCI ~ DESSERTS



Gelati Misti	60
Mixed ice cream	
Hot chocolate sauce	27
Tartufo ~ Baci	60
Zabaglione	70
minimum for 2 and when available	
Cappuccino	34
Decaf Cappuccino	45
Espresso	30
Decaf Espresso	45
Double Espresso ~ double the coffee in the same little cup	43
Filter coffee	28
Decaf Filter coffee	32
Hot Chocolate	35
Tea	28
Rooibos ~ Earl Grey ~ Five Roses	
Irish coffee	60
Sambuca coffee	60
Kahlua coffee	60
Don Pedro	60
Whisky or Cape Velvet or Amarula or Tequila or Sambuca	
Don Pedro Special	60
Kahlua or Frangelico or Amaretto	

For the perfect ending to your meal try our delicious Home Made:

Traditional Tiramisu

(Whipped mascarpone cheese over coffee soaked boudoir biscuits)

(R66.00)

Minty Biscotto

(crunchy coconut biscuits, chocolate, crispy peppermint, mascarpone cheese and a dash of Peppermint Liqueur)

(R66.00)

Cheese Cake

(Feather light dessert made with Mascarpone and Chunky Cottage cheese on Tennis Biscuits with a touch of lemon and drizzled with Black Cherry sauce)

(R66.00)

Crème Caramel

(A perfect balance of a light and indulgent custard and caramel sauce dessert)

(R63.00)

Panna Cotta

(Light chilled double cream infused with coffee, finished with a drizzle of sweet cling peach sauce.)

(R66.00)