

ANTIPASTI

TRADIZIONALE CARPACCIO

Thinly Sliced Raw Beef, Garnished with Parmesan Shavings, Celery, Mushrooms & Black Pepper. Drizzled with Olive Oil & Lemon Juice.

90

FEGATINI DI POLLO

Succulent Chicken Livers, Pan-Fried in Butter & Olive Oil with White Wine, Fresh Cream & a Hint of Fresh Red Chilli.

65

CALAMARI ALLA GRIGLIA

Fresh South-Atlantic Falkland's Calamari Tubes & Tentacles. Flash Grilled in Olive Oil & Butter with Calamata Olives & White Wine.

85

SCAMPI CON COZZE

Shelled Medium Tiger Prawns, Pan-Fried in White Wine, Garlic & Parsley. Finished with Grilled New Zealand Mussels Infused in Garlic Butter.

80

HALLOUMI CON CASALINGA

Lightly Coated & Deep-Fried Halloumi Cheese. Served with a Seasoned Olive Oil, Lemon Juice, Parsley, Anchovy & Garlic Dressing.

60

PRIMI PIATTI DI PASTA

GNOCCHI AI QUATTRO FORMAGGI (V)

Homemade Potato Dumplings. Served with a Creamy Four-Cheese Sauce.

115

TAGLIATELLE ALLA PESCATORA

Homemade Tagliatelle Pasta with Prawns, Calamari, Mussels & Line-Fish. Tossed in a Tomato, Onion, Garlic & White Wine Sauce.

160

PENNE ALLA CONTADINA

Traditional Penne Pasta in a Sauce of Italian Sausage, Pancetta, Tomato, Mushrooms, Peppers & Fresh Herbs.

130

PANZEROTTI NOVELLA (V)

Half-Moon Pasta Parcels, Stuffed with Butternut & Ricotta. Served in a Decadent Sauce of Mascarpone, Cream, Arugula & Sun-Dried Tomatoes.

120

~~~ Winter Tuscan Platter for Two — R 380.00 ~~~

*Linefish, Grilled Calamari, Lamb Loin & Chicken Parmagiano. Served with Fresh Seasonal Vegetables & 2 Glasses of House Wine.*