

ANTIPASTI

CARPACCIO TRADIZIONALE

Thinly Sliced Raw Beef, Garnished with Parmesan Shavings, Celery, Marinated Mushrooms & Black Pepper. Drizzled with Olive Oil & Fresh Lemon Juice.
85

FEGATINI DI POLLO

Succulent Chicken Livers, Pan-Fried in Butter & Olive Oil with White Wine, Fresh Cream & a Hint of Fresh Red Chilli.
60

CALAMARI ALLA GRIGLIA

Fresh South-Atlantic Falkland's Calamari Tubes & Tentacles, Flash Grilled in Olive Oil & Butter, with Calamata Olives & White Wine.
70

SARDINE CON PEPERONI MISTI

Deboned Mediterranean Sardines. Butterflied, Flash-Grilled & Finished Off with Mixed Peppers & Onions.
65

MELANZANE AL FORNO (V)

Organically Grown Aubergine, Layered with Sun-Ripened Italian Pomodoro & Topped with a Light, Creamy Béchamel Sauce.
60

PRIMI PIATTI DI PASTA

GNOCCHI TRICOLORE A VOSTRO PIACERE

Homemade Tri-Coloured Potato Dumplings, Served with a Choice of Either Creamy Four-Cheese, Napolitano, Basil-Pesto, or Traditional Beef Bolognese.
105

TAGLIATELLE ALLA PESCATORA

Homemade Tagliatelle Pasta with Prawns, Calamari, Mussels & Line-Fish. Tossed in a Fresh Tomato, Onion, Garlic & White Wine Sauce.
155

PAPPARDELLE VERDI ALLA MAFIA (V)

Homemade, Green Wide-Ribbon Pasta with Fresh Tomatoes, Chilli, Olive Oil & Garlic.
125

RAVIOLI AL LIMONE (V)

Homemade Pasta Parcels, Filled with Spinach & Ricotta Cheese. Served with a Decadent, Creamy Lemon Sauce.
145

SPAGHETTI ALLE VONGOLE

Clams & Fresh West-Coast Mussels (in the shell). Tossed in Spaghetti with a Sauce of White Wine, Onion, Garlic & Fresh Herbs.
130

~~~ Summer Platter for Two — R 380.00 ~~~

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