

## HOT ANTIPASTI

**MUSHROOM AL FORNO** R 75  
white button mushrooms baked in garlic butter  
and mozzarella cheese, with a béchamel sauce

**MUSSELS MARINARA** R 89  
black West Coast mussels in a tomato,  
garlic and herb sauce

**MINISTRONE SOUP** R 52  
vegetable soup containing both vegetable and chicken stock

**MUSHROOM SOUP** R 52  
cream based mushroom soup

**FRIED CALAMARI** R 85  
starter portion fried calamari tubes

**BRINJALS** R 52  
eggplant topped with tomato and melted pecorino cheese

## COLD ANTIPASTI

**PARMA HAM** R 95  
cured Italian ham, thinly sliced and served with melon

**MEAT CARPACCIO** R 89  
thinly sliced raw sirloin, dressed with olive oil, lemon juice  
and black pepper, garnished with parmesan shavings and rocket

**SMOKED SALMON** R 79  
served on a bed of lettuce, garnished with onions, capers and sesame seeds

# SALAD

**ITALIAN SALAD** R 55  
fresh lettuce, tomato, carrots, cucumber, olives, onions,  
red pepper and parmesan shavings, dressed with olive oil and salt

**ITALIAN SIDE SALAD** R 35

**GREEK SALAD** R 59  
fresh lettuce, tomato, carrots, cucumber, olives, onions,  
red pepper and feta cheese, dressed with olive oil and salt

**GREEK SIDE SALAD** R 39

**CAPRESE** R 85  
sliced tomato and mozzarella cheese, served on a bed of lettuce

**TUNA SALAD** R 79  
tuna served on lettuce accompanied by cucumber, onions,  
tomato and boiled egg

**CALAMARI SALAD** R 79  
steamed calamari tubes tossed in olive oil, black pepper  
and lemon juice, served on lettuce with tomato

## **HOME MADE SAUCES** (served on the side)

ALLA MARIO (TOMATO) R 19

LEMON BUTTER R 19

PEPPER R 29

CHEESE R 29

MUSHROOM R 29

# PIZZA

one size only – 28 cm

<b>BIANCA</b> base only with olive oil, rosemary and onion	R 45
<b>MARGHERITA</b> fresh tomato base, mozzarella cheese and origanum	R 79
<b>FUNGHI</b> fresh tomato base, mozzarella cheese and mushrooms	R 89
<b>VEGETARIANA</b> fresh tomato base, mozzarella cheese and assorted vegetables	R 99
<b>PROSCIUTTO E FUNGHI</b> fresh tomato base, mozzarella cheese, ham & mushrooms	R 99
<b>QUATTRO STAGIONI</b> fresh tomato base, mozzarella cheese, asparagus, ham, mushrooms and olives	R 99
<b>CAPRICCIOSA</b> fresh tomato base, mozzarella cheese, ham, peppers, olives and asparagus	R 120
<b>MANUELA</b> fresh tomato base, mozzarella cheese, bacon, feta and avocado (seasonal)	R 120
<b>PARMA</b> fresh tomato base, mozzarella cheese and parma ham	R 149
<b>NAPOLETANA</b> fresh tomato base, mozzarella cheese, anchovies and origanum	R 99
<b>TONNO E CIPOLLA</b> fresh tomato base, mozzarella cheese, tuna, onion rings and olives	R 99
<b>MARINARA</b> fresh tomato base, mozzarella cheese, mussels, calamari, prawns and garlic	R 135
<b>CALZONE</b> folded pizza filled with mozzarella cheese, ham and mushrooms	R 110

# PASTA

## SPAGHETTI / TAGLIATELLE / PENNE

with the following sauces:

*(half portions available at a 20% discount)*

**BOLOGNESE** R 115  
minced beef and pork with a touch of tomato

**CARBONARA** R 115  
bacon, egg, black pepper and parmesan cheese

**AL CURRY** R 115  
bacon, cream and mild curry sauce topped with a touch of Bolognese

**ARRABIATA** R 115  
bacon, tomato, chilli and onions

**BOSCAIOLA** R 115  
ham, cream, mushrooms and a touch of garlic

**PASTA SALMON** R 125  
smoked salmon with a choice of cream or tomato sauce

**MARINARA** R 149  
mussels, calamari, prawns, fish of the day and tomato

**PASTA PRAWNS** R 160  
headless prawns with a choice of plain, cream or tomato sauce

## VEGETARIAN SAUCES

**AGLIO OLIO E PEPERONCINO** R 80  
olive oil, garlic and chilli

**ALLA MARIO** R 105  
tomato, olive oil and parmesan cheese

**PUTTANESCA** R 105  
olives, capers and tomato

**MELANZANE** R 105  
tomato, olive oil and brinjals (eggplant)

**QUATTRO FORMAGGI** R 125  
cheddar, parmesan mascarpone and blue cheese

## HOME MADE PASTA

*(no half portions available)*

### **CANNELLONI** R 115

filled with minced beef & pork and topped with béchamel, tomato sauce and mozzarella cheese, baked in the pizza oven

### **CANNELLONI RICOTTA** R 115

filled with ricotta cheese and spinach and topped with béchamel and tomato sauce and mozzarella cheese, baked in the pizza oven

### **LASAGNA** R 115

minced beef & pork, béchamel sauce & mozzarella cheese

### **PENNE AL FORNO** R 115

prepared like lasagna using penne pasta baked in the pizza oven

## **RAVIOLI / AGNOLOTTI / GNOCCHI**

with the following sauces:

### **BOLOGNESE** R 129

minced beef and pork with a touch of tomato

### **CARBONARA** R 129

bacon, egg, black pepper and parmesan cheese

### **AL CURRY** R 129

bacon, cream and mild curry sauce topped with a touch of Bolognese

### **ARRABIATA** R 129

bacon, tomato, chilli & onions

### **BOSCAIOLA** R 129

ham, cream, mushrooms and a touch of garlic

## **VEGETARIAN SAUCES**

### **ALLA MARIO** R 129

tomato, olive oil and parmesan cheese

### **PUTTANESCA** R 129

olives, capers and tomato

### **MELANZANE** R 129

tomato, olive oil and brinjals (eggplant)

### **QUATTRO FORMAGGI** R 139

Cheddar, parmesan mascarpone and blue cheese

### **LASAGNA MELANZANE** (no pasta sheets) R 115

layered brinjals (eggplant) with tomato, parmesan, mozzarella and béchamel sauce baked in the pizza oven

## **FROM THE SEA**

served with chips or rice and vegetables

### **FRIED CALAMARI** R 130

deep fried calamari tubes, served with a lemon wedge and lightly dressed with a sweet chilli and lemon sauce

### **SAUTÉED CALAMARI** R 130

sautéed calamari tubes prepared with olive oil, parsley and garlic

### **MIXED CALAMARI** R 155

calamari prepared 3 ways: sautéed with olive oil, parsley and garlic; sautéed with tomato sauce or fried

### **CALAMARI MUSSELS MARINARA** R 159

black mussels in a tomato, garlic and herb sauce, accompanied by grilled calamari tubes

### **ZUPPETTA DI PESCE** R 159

fish, mussels, calamari & prawns with a tomato based sauce

### **ZIMINO** R 195

fish pot with poached fish of the day, mussels, prawns and calamari

### **FISH CAKES** R 120

2 per portion, made with fish of the day

### **NORWEGIAN SALMON** R 180

grilled and dressed lightly with lemon juice, salt and pepper

### **GRILLED KINGKLIP** R 155

grilled and dressed lightly with lemon juice, salt and pepper

### **KINGKLIP DECAMERON** R 155

poached kingklip in a tomato, olive, olive oil and pesto sauce with black mussels and boiled potatoes

### **SEAFOOD PLATTER** R 199

deep fried calamari tubes, fish of the day, prawns and mussels gratin (serves 1)

### **PRAWNS** R 210

400g portion, sautéed and topped with a lemon butter, ginger and garlic sauce

*YOUR WAITRON WILL INFORM YOU OF THE FISH OF THE DAY*

**DECAMERON**

## **CHICKEN DISHES**

served with chips or rice and vegetables

### **CHICKEN CURRY STEW** R 120

chicken breast pieces with vegetables in a mild curry sauce

### **CHICKEN SCHNITZEL** R 120

crumbed chicken breast served with a lemon wedge

### **CHICKEN LEMON** R 120

chicken breast pan fried in a lemon butter and white wine sauce

### **CHICKEN ITALIAN STYLE** R 120

chicken breast pan fried in butter, rosemary and garlic

### **CHICKEN PARMIGIANA** R 140

chicken breast pan fried in tomato and olive oil,  
topped with melted mozzarella cheese

### **BABY CHICKEN AL FORNO** R 149

done in the pizza oven with olive oil, white wine and balsamic vinegar.

choice of chilli, rosemary and garlic

**or** combination of the three for the preparation.

served with rice/chips and vegetables

*BABY CHICKEN REQUIRES 40 MINUTES PREPARATION TIME.  
HOWEVER EXPECT TO WAIT UP TO 1 HOUR DURING BUSY PERIODS*

# MEAT DISHES

Served with chips or rice and vegetables

*ALL STEAKS ARE PREPARED "ITALIAN STYLE":  
PAN FRIED IN BUTTER WITH ROSEMARY AND GARLIC*

## SIRLOIN

(200g)

R 155

(300g)

R 195

## FILLET

(200g)

R 170

(300g)

R 225

## SIRLOIN TAGLIATA (200g)

R 155

strips of sirloin served on a bed of rocket  
with fresh tomato, onions and red peppers  
- also done "Italian style"

## SALTIMBOCCA MY WAY

R 140

pork fillets pan fried, topped with a slice of ham and  
melted mozzarella cheese, dressed with demi-glaze sauce

## PICCATA PARMIGIANA

R 140

pork fillets pan fried in tomato and olive oil,  
topped with melted mozzarella cheese

## COTOLETTE ALLA MILANESE

R 135

crumbed pork fillets served with a lemon wedge

## VEAL TRIPPA DELLA NONNA

R 135

veal tripe with carrots, onions, celery and garlic

## OSSOBUCCO

R 145

braised knuckles with onion, carrots, celery,  
white wine and tomato



## **DESSERT**

<b>VANILLA ICE CREAM</b>	R 39
<b>VANILLA ICE CREAM WITH CHOCOLATE SAUCE</b>	R 45
<b>CASSATA</b>	R 55
<b>TARTUFO</b>	R 55
<b>DON PEDRO'S</b>	R 49
<b>IRISH COFFEE</b>	R 49

## **BRANDY AND COGNAC**

<b>VAN RYN</b>	
10 YEARS	R 29
12 YEARS	R 49
15 YEARS	R 85
20 YEARS	R 105
<b>KLIPDRIFT PREMIUM</b>	R 25
<b>KLIPDRIFT GOLD</b>	R 39
<b>BISQUIT COGNAC VSOP</b>	R 44
<b>RICHELIEU COGNAC XO</b>	R 130

# DRINKS

<b>APPLETIZER</b>	R 22
<b>GRAPETIZER</b>	R 22
<b>ICE TEA</b> (peach or lemon)	R 22
<b>SODA / LEMONADE / DRY LEMON</b>	R 18
<b>COLA COLA / COLA LIGHT</b>	R 18
<b>FRUIT JUICE / CLEMGOLD ORANGE</b>	R 24
<b>MINERAL WATER 500ml</b>	R 16
<b>MINERAL WATER 1L</b>	R 29
<b>MILKSHAKE</b>	R 39
chocolate	
vanilla	
strawberry	
<b>ESPRESSO</b>	R 18
<b>CAPPUCCINO</b>	R 20
<b>AMERICANO</b>	R 20
<b>TEA</b>	R 16