

HOT ANTIPASTI

MUSHROOM AL FORNO R 85
white button mushrooms baked in garlic butter
and mozzarella cheese, with a béchamel sauce

MUSSELS MARINARA R 99
black West Coast mussels in a tomato,
garlic and herb sauce

MINISTRONE SOUP R 65
vegetable soup containing both vegetable and chicken stock

MUSHROOM SOUP R 65
cream based mushroom soup

FRIED CALAMARI R 99
starter portion fried calamari tubes
lightly dressed with a sweet chilli & lemon sauce

BRINJALS R 69
eggplant topped with tomato and melted pecorino cheese

COLD ANTIPASTI

PARMA HAM R 115
cured Italian ham, thinly sliced and served with melon

MEAT CARPACCIO R 105
thinly sliced raw sirloin, dressed with olive oil, lemon juice
and black pepper, garnished with parmesan shavings and rocket

SMOKED SALMON R 95
served on a bed of lettuce, garnished with onions, capers and sesame seeds

SALAD

ITALIAN SALAD R 69

fresh lettuce, tomato, carrots, cucumber, olives, onions,
red pepper and parmesan shavings, dressed with olive oil and salt

ITALIAN SIDE SALAD R 45

GREEK SALAD R 75

fresh lettuce, tomato, carrots, cucumber, olives, onions,
red pepper and feta cheese, dressed with olive oil and salt

GREEK SIDE SALAD R 55

CAPRESE R 99

sliced tomato and mozzarella cheese, served on a bed of lettuce

TUNA SALAD R 95

tuna served on lettuce accompanied by cucumber, onions,
tomato and boiled egg

CALAMARI SALAD R 95

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 28

LEMON BUTTER R 28

PEPPER R 39

CHEESE R 39

MUSHROOM R 39

PIZZA

one size only – 28 cm

BIANCA base only with olive oil, rosemary and onion	R 55
MARGHERITA fresh tomato base, mozzarella cheese and oregano	R 95
FUNGHI fresh tomato base, mozzarella cheese and mushrooms	R 105
VEGETARIANA fresh tomato base, mozzarella cheese and assorted vegetables	R 115
PROSCIUTTO E FUNGHI fresh tomato base, mozzarella cheese, ham & mushrooms	R 115
QUATTRO STAGIONI fresh tomato base, mozzarella cheese, asparagus, ham, mushrooms and olives	R 120
CAPRICCIOSA fresh tomato base, mozzarella cheese, ham, peppers, olives and asparagus	R 130
MANUELA fresh tomato base, mozzarella cheese, bacon, feta & avocado (seasonal)	R 140
PARMA fresh tomato base, mozzarella cheese and Parma ham	R 140
POLLO fresh tomato base, mozzarella cheese, chicken, peppadews & feta	R 155
NAPOLETANA fresh tomato base, mozzarella cheese, anchovies and oregano	R 115
TONNO E CIPOLLA fresh tomato base, mozzarella cheese, tuna, onion rings and olives	R 115
MARINARA fresh tomato base, mozzarella cheese, mussels, calamari, prawns and garlic	R 155
CALZONE folded pizza filled with mozzarella cheese, ham and mushrooms	R 130

PASTA

SPAGHETTI / TAGLIATELLE / PENNE / RIGATONI

with the following sauces:

(half portions available at a 20% discount)

BOLOGNESE minced beef and pork with a touch of tomato	R 135
CARBONARA bacon, egg, black pepper and parmesan cheese	R 135
AL CURRY bacon, cream and mild curry sauce topped with a touch of Bolognese	R 135
ARRABIATA bacon, tomato, chilli and onions	R 135
BOSCAIOLA ham, cream, mushrooms and a touch of garlic	R 135
SALMON smoked salmon with a choice of cream or tomato sauce	R 135
MARINARA mussels, calamari, prawns, fish of the day and tomato	R 165
PRAWNS headless prawns with a choice of plain, cream or tomato sauce	R 185
VONGOLE baby clams, cherry tomato, olive oil, garlic & chilli	R 185
VEGETARIAN SAUCES	
AGLIO OLIO E PEPPERONCINO olive oil, garlic and chilli	R 95
ALLA MARIO tomato, olive oil and parmesan cheese	R 120
PUTTANESCA olives, capers and tomato	R 120
MELANZANE tomato, olive oil and brinjals (eggplant)	R 120
QUATTRO FORMAGGI cheddar, parmesan, mascarpone and blue cheese	R 145

HOME MADE PASTA

(no half portions available)

CANNELLONI R 135

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

CANNELLONI RICOTTA R 135

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

LASAGNA R 135

minced beef & pork, béchamel sauce & mozzarella cheese, baked in the pizza oven

PENNE AL FORNO R 135

prepared like lasagna using penne pasta, baked in the pizza oven

RAVIOLI / AGNOLOTTI / GNOCCHI with the following sauces:

BOLOGNESE R 145

minced beef and pork with a touch of tomato

CARBONARA R 145

bacon, egg, black pepper and parmesan cheese

AL CURRY R 145

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

ARRABIATA R 145

bacon, tomato, chilli & onions

BOSCAIOLA R 145

ham, cream, mushrooms and a touch of garlic

SPECIAL R 145

chunky tomato, mushroom & Italian sausage

VEGETARIAN SAUCES

ALLA MARIO R 145

tomato, olive oil and parmesan cheese

PUTTANESCA R 145

olives, capers and tomato

MELANZANE R 145

tomato, olive oil and brinjals (eggplant)

QUATTRO FORMAGGI R 149

Cheddar, parmesan, mascarpone and blue cheese

LASAGNA MELANZANE (no pasta sheets) R 135

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

FROM THE SEA

served with chips / rice and vegetables

FRIED CALAMARI	R 155
deep fried calamari tubes, served with a lemon wedge and lightly dressed with a sweet chilli and lemon sauce	
SAUTÉED CALAMARI	R 155
sautéed calamari tubes prepared with olive oil, parsley and garlic	
MIXED CALAMARI	R 175
calamari prepared 3 ways: tubes sautéed with olive oil, parsley and garlic; tubes sautéed with tomato sauce; fried tubes & heads	
CALAMARI MUSSELS MARINARA	R 175
black mussels in a tomato, garlic and herb sauce, accompanied by grilled calamari tubes	
ZUPPETTA DI PESCE	R 180
fish, mussels, calamari & prawns in a tomato based sauce	
ZIMINO	R 220
fish pot with poached fish of the day, mussels, prawns, calamari and baby clams	
FISH CAKES	R 130
2 per portion, made with fish of the day	
NORWEGIAN SALMON	R 195
grilled and dressed lightly with lemon juice, salt and pepper	
GRILLED KINGKLIP	R 185
grilled and dressed lightly with lemon juice, salt and pepper	
KINGKLIP DECAMERON	R 185
poached kingklip in a tomato, olive, olive oil and pesto sauce with black mussels and boiled potatoes	
SEAFOOD PLATTER	R 240
deep fried calamari tubes, fish of the day, prawns and mussels gratin (serves 1)	
PRAWNS	R 240
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 / rice and vegetables

CHICKEN CURRY STEW R 140
chicken breast pieces with vegetables in a mild curry sauce

CHICKEN SCHNITZEL R 135
crumbed chicken breast served with a lemon wedge

CHICKEN LEMON R 135
chicken breast pan fried in a lemon butter and white wine sauce

CHICKEN ITALIAN STYLE R 135
chicken breast pan fried in butter, rosemary and garlic

CHICKEN PARMIGIANA R 155
chicken breast pan fried in tomato and olive oil,
topped with melted mozzarella cheese

BABY CHICKEN AL FORNO R 169
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 / rice and vegetables

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

SIRLOIN

(200g)

R 179

(300g)

R 210

FILLET

(200g)

R 205

(300g)

R 240

SIRLOIN TAGLIATA (200g)

R 175

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

SALTIMBOCCA MY WAY

R 155

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

PICCATA PARMIGIANA

R 160

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

PORK SCHNITZEL

R 145

crumbed pork fillets served with a lemon wedge

VEAL TRIPPA DELLA NONNA

R 145

veal tripe with carrots, onions, celery and garlic

VEAL OSSOBUCCO

R 165

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

DESSERT

VANILLA ICE CREAM	R 50
VANILLA ICE CREAM WITH CHOCOLATE SAUCE	R 55
DON PEDRO'S	R 69
IRISH COFFEE	R 69

ASK YOUR WAITRON ABOUT ADDITIONAL DESSERTS OF THE DAY

BRANDY AND COGNAC

VAN RYN

10 YEARS	R 35
12 YEARS	R 65
15 YEARS	R 115
20 YEARS	R 155

KLIPDRIFT PREMIUM R 20

KLIPDRIFT GOLD R 35

BISQUIT COGNAC VSOP R 75

RICHELIEU COGNAC XO R 200

DRINKS

APPLETIZER	R 25
GRAPETIZER (red or white)	R 25
ICE TEA (peach or lemon)	R 25
SODA / LEMONADE / DRY LEMON	R 20
COCA COLA / COKE ZERO	R 25
FRUIT JUICE	R 25
MINERAL WATER 500ml	R 20
MINERAL WATER 1 liter	R 30
MILKSHAKE	R 45
Chocolate	
Vanilla	
Strawberry	
ESPRESSO	R 20
CAPPUCCINO	R 25
AMERICANO	R 20
TEA	R 20