

ANTIPASTI - STARTERS

- V Caprese** **R85**
Sliced tomato and buffalo mozzarella served with basil pesto and balsamic reduction
- Gamberi Al Burro All'Aglio** **R115**
Garlic butter prawns grilled with a hint of chili and served with a tian of pawpaw and avocado
- Calamari Saltati** **R90**
Sautéed calamari and deep-fried squid heads served with zucchini and mushrooms with aioli and chili sauce
- Carpaccio Di Cervo** **R125**
Venison carpaccio and shaved pecorino served with aioli, pickled quail egg and gorgonzola cheese
- V Melanzane Parmigiana** **R75**
Baked eggplant with layers of mozzarella in tomato and basil sauce

ZUPPE - SOUP

- V Minestrone di Verdura alla Toscana** **R60**
Vegetable minestrone soup – Tuscany style with borlotti beans, croutons and Parmigano
- Cacciucco di Pesce alla Livornese** **R95**
Seafood, mussel and prawns in tomato soup with a touch of chili

V - Vegetarian dish

Various ingredients are used in the preparation of sauces and garnishes

Should you have any food allergies, kindly inform your Waitron when placing your order

INSALATA - SALADS

- Tuscan Salad** **R85**
Romaine lettuce layered with creamy gorgonzola dressing, bacon, walnuts
grilled artichokes and a soft poached egg
- V Insalata Greco-Romana** **R80**
Baby lettuce, cocktail tomatoes, red onion, cucumber, olives and ricotta cheese
- Add smoked chicken** **R45**
- V Insalata Tricolore** **R80**
Layers of marinated tomatoes, avocado and buffalo mozzarella cheese served with
baby spinach and olive oil

PRIMI PIATTI - PASTA

- Frutti di Mare** **R155**
Tagliatelle served with prawns, mussels and squid tentacles in tomato, basil and
chili sauce
- Tortellini Di Aragosta e Gamberi** **R210**
Lobster and prawn tortellini served in a mushroom prosecco sauce
- V Pappardelle a Teleforno** **R110**
Pappardelle served in a creamy tomato sauce and mozzarella cheese
- V Tortellini di Zucca e ricotta con tartufo nero fresco** **R120**
Homemade pumpkin and ricotta tortellini served on pumpkin puree, sage infused
burnt butter and fresh black truffle
- Tagliatelle Saltate Alla Carne di Bue** **R165**
Tagliatelle served with a slow braised oxtail in a tomato sauce with parmesan

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Ravioli alla Massaia R150

Veal ravioli served in a creamy wild mushroom sauce

Risotto con Cappesante R170

Carnaroli risotto with Napolitano served with prawns, garlic butter, chili, Parsley and parmesan shavings

V Risotto ai Funghi Portabellini Freschi, Asparagi e tartufo R110

Carnaroli risotto with fresh portabellini mushrooms, garlic and thyme

PESCI - FISH

Salmone Scottato R230

Seared Salmon served with cauliflower puree, lobster tortellini and squid ink chardonnay butter sauce

Baramundi con Pomodoro e mais R185

Pan fried baramundi served with sweet corn puree and mixed tomato salad

Tonno Scottato in Padella R215

Pan-seared tuna served with asparagus, puttanesca sauce and salsa verde

CARNE - MEAT

Confit Gamba D'Anatra R200

Confit duck Legs served with egg ravioli, sautéed baby spinach and coffee succo

Pancia di maiale Toscano R165

Tuscan pork belly served with red cabbage puree, crumbed potato and pancetta

Lombo Di Angello con crosta di Pistacchio R265

Grilled lamb loin with pistachio crust served with roast pumpkin puree, gnocchi and Italian port glaze

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Stinco D'Agnello **R270**

Braised lamb shank in a red wine sauce served with baby vegetables and buttery mash potatoes

Pollo al forno con Limone, Timo e Peperoncino **R185**

Roasted lemon, thyme and chili baby chicken served with polenta and a red pepper-tomato sauce

Filetto Di Manzo con Midollo Osseo Arrostito **R215**

250g grilled beef fillet served with roasted bone marrow butter, mushroom puree and polenta

Ribeye con Osso con Midollo Osse Arrostito **R300**

350g grilled ribeye served with mushroom puree and polenta gratin

DOLCE - DESSERT

Chocolatissimo **R60**

(worth waiting the extra 15 minutes)

Soft chocolate fondant served with almond flakes and vanilla ice cream

Torta Al Cioccolato Fondente e Frutto Della Passione **R65**

Dark chocolate and hazelnut tart served with torrone and chocolate mocha ice-cream

Tiramisu **R55**

Classic Italian tiramisu

Crostata di mele **R60**

Warm apple pie cooked with mascarpone and cinnamon served with vanilla ice cream

Espresso panna cotta **R60**

Espresso infused panna cotta served with coffee gel, mocha ice cream and honeycomb

Gorgonzola e Fico **R125**

Smoked gorgonzola cheese served with homemade fig preserve, homemade crackers, honeycomb and strawberries

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