

STARTERS - ANTIPASTI

- ✓ **Caprese** R110
Variations of tomatoes, crisp sage, mushrooms, aged balsamic and basil oil
- Calamari Croccante** R110
Crispy tentacles, sautéed calamari, preserved tomatoes, lemon and lime goats cheese, semi dried olives, parsley and dill
- Carpaccio di Manzo** R96
Onion mousse, quail egg, crisp onions, pickled walnuts and grana padano
- ✓ **Insalata Greco-Romana** R85
Baby lettuce, tomatoes, red onion, bell peppers, warm goats cheese, cucumber and olives
- Fig e prosciutto di Parma Insalata** R105
Creamy blue cheese, pickled root vegetables, tempura zucchini with citrus flavours
- ✓ **Beetroot Insalata** R86
Baby spinach, rocket, toasted almonds, gorgonzola fritti and burnt orange

SOUP - ZUPPE

- ✓ **Zuppa alla Zucca** R80
Butternut soup, butternut gnocchi, butternut chips and hummus mousse
- Zuppa di Molluchi nel Latte** R85
Clams, bacon, leeks and potato hash

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

PASTA - PRIMI PIATTI

Veal Tortellini	R150
Wild mushroom, cream marsala sauce and bone marrow fritters	
Seafood Risotto	R140
Clams, mussels, prawns and calamari	
✓ Mushroom Risotto	R90
Wild Mushrooms, bocconcini, porcini powder and crisp parsley	
✓ Tomato and Basil Risotto	R85
Tomato elements, confit garlic, parmesan and basil essence	
Oxtail Parpadelle	R130
Creamy tomato sauce, basil and parmesan	
Tagliatelle Vodka	R95
Chicken, tomato and a touch of cream	
✓ Penne Sicilliana	R90
Baked eggplant sauce, basil and buffalo mozzarella	

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FISH - PESCI

Seabass a la Griglia R240

Grilled seabass, leek puree, saffron potato, fennel salad and red pepper coulis

Salmone Grigliato R220

Salmon, cauliflower puree, grape salad, dill, pine nuts and capers

Herb Crusted Rock Cod R240

Prawn tortellini, braised leek, pea puree, cauliflower and lemon aioli

Side dishes of seasonal vegetables, chips, mash potato, creamed or sautéed spinach

MEAT - CARNI

Stinco d' Agnello R230

Lamb shank, rich red wine jus, cannellini, baby vegetable and risotto milanese

Mare e Monti R260

150g fillet, lobster tail, lobster roe ricotta, parpadelle and crisp leek

✓ **Noce di Pollo Suprema** R160

Walnut stuffed chicken supreme, creamed goats cheese, root vegetables, Putanesca stuffing lemon and thyme

Lamb Rump R255

Smoked eggplant puree, lamb pie, apricot sauce, pickled red cabbage and wild mushroom ragu

Carne Grigliata R190

500g T-Bone

220g Beef fillet

320g Aged rib eye

With parmesan and truffle polenta, roasted cherry tomatoes

Sauces – Béarnaise, pepper, mushroom, or wine merchant

Side dishes of seasonal vegetables, chips, mash potato, creamed or sautéed spinach

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DESSERT - DOLCI

Poached Pear	R65
Pear poached in red wine crusted with chopped hazelnuts served with vanilla semi-freddo, mint gel berry compote and mini meringues	
Tiramisu	R65
Classic Italian tiramisu	
Chocolatissimo	R65
Soft chocolate soufflé served with vanilla ice-cream	
Apple Pie	R65
Caramel, meringue, raisin compote, cinnamon custard and vanilla ice cream	
Panna Cotta	R65
A creamy vanilla flavoured dessert served with a pistachio sponge raspberry gel and assorted summer berries	
Fruit Carpaccio	R65
Sliced fresh seasonal fruit platter	
V Assortimento di Formaggi Misti	R110
Traditional South African, Midland and Italian cheese platter served with preservatives and crackers	

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SUSHI - A LA CARTE

Nigiri (1 piece)

Salmon Rose	35	Salmon	35
Tuna	30	Prawn	35

Maki (4 pieces)

Prawn	40	Avocado	30
Salmon	45	Cucumber	25
Tuna	35		

California Roll (4 pieces)

Vegetarian	30	Salmon	45
Spicy Tuna	45	Rainbow	50
Spicy Salmon	50	Prawn Tempura	55
Chicken Teriyaki	40	Caterpillar	55
Tuna	45	Prawn	50

Fashion Sandwich (4 pieces)

Vegetarian	40	Tuna	50
Spicy Tuna	50	Salmon	55
Spicy Salmon	55	Prawn	55

Hand-Roll (Sushi wrapped in Seaweed - 1 piece)

Tuna	45	Chicken Teriyaki	40
Salmon	55	Prawn Tempura	55
Prawn	45		

Fried Rice / Egg Noodles (Includes base of Fried Rice/Egg Noodles)

Spicy Chicken Teriyaki	90
Beef Teriyaki	150
Prawn Teriyaki	190
Vegetable Fried Rice	55
Egg Noodles	55

Miso Soup	15
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SASHIMI - A LA CARTE

(5 pieces)

Tuna	90	Assorted Sashimi	105
Salmon	130	Seared Spiced Tuna/Salmon	115

SUSHI & SASHIMI COMBO

Menu A	90	Menu C	200
Cucumber Maki - 4 pcs		Salmon Sashimi - 5 pcs	
Nigiri - 2 pcs		Salmon California - 4 pcs	
California Roll - 4 pcs		Salmon Maki - 4 pcs	
Miso Soup - 1 ptn		Salmon Rose - 2 pcs	
		Miso Soup - 1 ptn	
Menu B	180		
Cucumber Maki - 8 pcs			
Assorted Nigiri - 3 pcs			
California Roll - 4 pcs			
Assorted Sashimi - 5 pcs			
Miso Soup - 1 ptn			

SUSHI & TEMPURA COMBO

Combo A	155	Combo B	275
California Roll - 8 pcs		Salmon Roses - 2 pcs	
Cucumber Maki - 8 pcs		California Roll - 8 pcs	
Vegetable Tempura - 4 pcs		Cucumber Maki - 8 pcs	
Prawn Tempura - 1 pc		Prawn Tempura - 2 pcs	
Miso Soup - 1 ptn		Fish Tempura - 2 pcs	
		Vegetable Tempura - 4 pcs	
		Miso Soup - 1 ptn	

TEMPURA SET

Set A	120	Set B	95
Prawn - 2 pcs		Prawn - 3 pcs	
Fish - 2 pcs			
Vegetables - 5 pcs		Set C	70
		Assorted vegetables - 10 pcs	

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