

**THE**  
 *eatatian*  
**COFFE ROASTER - DELI - RISTORANTE**

<b>Insalate</b>		<b>Focaccia</b>	
<b>Italiana</b>	<b>99</b>	<b>Aglio</b>	<b>57</b>
Lettuce, Tomato, Carrots, Avocado, Robiola Cheese, Green Peppers, Olives, and Cucumber		Garlic, Coarse Salt, and Olive Oil	
<b>Caprese</b>	<b>105</b>	<b>Formaggio</b>	<b>75</b>
Fresh Tomato and Mozzarella with Fresh Basil		Mozzarella, Herbs, and Garlic	
<b>Pollo E Rucola</b>	<b>115</b>	<b>Cipolla</b>	<b>67</b>
Lettuce, Tomato, Roquet Lettuce, Cajun Chicken, Avocado, Olives, Boiled Egg, and Feta Cheese		Onion, Rosemary, Garlic, and Feta	
<b>Bacon And Broccoli</b>	<b>118</b>	<b>Focaccia Brinjals</b>	<b>72</b>
Pan-Fried Crispy Bacon and Broccoli on Lettuce, Tomato, Olives, Avocado, Camembert, and Roasted Almonds		Brinjals, Peppadew, and Garlic, drizzled with Basil Pesto	
<b>Rucola E Parmigiano</b>	<b>97</b>	<b>Italian CaviarCru</b>	
Roquet, Tomato, Olives, Parmesan Shavings, and Avocado		We offer four different types, Royal, Beluga, Asetra, and Imperial, all produced from sturgeons using the Traditional Malossof Russian Method. Savour each variety at your table, complete with all the traditional accompaniments	

## Specialty Antipasti

<b>Zucchine Fries</b>	<b>88</b>
Baby Marrow Sticks, Crumbed, Deep-fried, Gorgonzola Sauce	
<b>Arancini</b>	<b>85</b>
Risotto Rice with Mozzarella, Porcini, and Truffle Oil, Crumbed, and Deep-Fried	
<b>Antipasto Misto</b>	<b>135</b>
Mix of Your Choice from Italian Cold Meat, Salami, Mortadella, Prosciutto Crudo, Mozzarella	
<b>Carpaccio Di Springbok</b>	<b>112</b>
Cured Springbok Slivers Topped With Rocket Drizzled With Truffle Olive Oil And Truffle Balsamic Reduction	
<b>Fegatini Alla Cipolla</b>	<b>85</b>
Pan-Fried Chicken Livers Cooked with Onion and Chilli, Flambeed with Brandy and White Wine	
<b>Calamari Siciliana</b>	<b>95</b>
Calamari in Napoletana with Chilli, Garlic and White Wine	
<b>Calamari Heads</b>	<b>87</b>
Deep-Fried and Served with Our Seafood Sauce	

<b>Dolci</b>	<b>Tiramisu</b>	<b>75</b>
	The Italian dessert of layers of finger biscuits soaked in liquor and coffee with mascarpone	
	<b>Crème Brulee</b>	<b>72</b>
	The classic dessert of vanilla custard, caramelized sugar topping	
	<b>Apple and Berry Cobbler</b>	<b>78</b>
Poached fruit compote, shortbread crust, anglaise.		
	<b>Creme Bigne and Almond</b>	<b>75</b>
Puffs filled with creme, almond, chocolate.		



## La Pasta

<b>Spaghetti Bolognese</b>	<b>139</b>
Traditional Italian Mince and Napoletana Sauce	
<b>Linguine Artichokes &amp; Truffles</b>	<b>189</b>
Artichokes, Crispy Pancetta, and Truffle Sauteed with Garlic, White Wine, and Olive Oil	
<b>Rigatoni Amatriciana</b>	<b>155</b>
Traditional Roman Pasta with Pancetta, Onion, Chilli in a Napoletana Sauce	
<b>Penne Al Padellaccio</b>	<b>143</b>
Broccoli, Peppers, Onion, Sundried Tomato, Garlic, and Olive Oil	
<b>Fettuccine Salsiccia</b>	<b>159</b>
Italian Pork Sausage, Mushrooms, Baby Marrow, Rosemary, Whisky, and Mascarpone	
<b>Linguine Pollo</b>	<b>145</b>
Chicken Strips, Sundried Tomato in a Tomato, Creamy Garlic Sauce	
<b>Fusilli Salmone</b>	<b>169</b>
Norwegian Salmo, Baby Marrow, Mascarpone, Almonds and Brandy in a Napoletana Sauce	
<b>Farfalle Al Filetto</b>	<b>179</b>
Strips Of Beef Fillet, Sundried Tomato, Mushrooms, Garlic And Chilli In A Napoletana Creamy sauce	
<b>Lasagne</b>	<b>145</b>
Home Made Italian Favourite Layered Home Made Pasta, Mozzarella, Bechamel, Bolognese Sauce	
<b>Gnocchi Funghi E Tartufo</b>	<b>179</b>
Home Made Potato Dumpling, Butter, Garlic And Truffle Creamy Sauce	
<b>Spaghetti Mari E Monti</b>	<b>195</b>
Calamari, Prawns, Mussels And Mushrooms With Garlic And Chilli, Flambeed With White Wine In A Napoletana Creamy Sauce	
<b>Risotto of the Day</b>	<b>SQ</b>
Made with the finest Acquerello 12 Months aged Risotto rice imported from Italy. Chef changes the recipe daily for a unique and delicious experience	

Gluten free Pasta extra R25.00

## Secondi / Main

<b>Melanzane Alla Parmigiana</b>	<b>145</b>	<b>Filetto Balsamico</b>	<b>249</b>
Baked Layers Of Brinjals With Mozzarella And Napoletana Sauce		Beef Fillet, Reduced Balsamic Vinegar Sauce, Roquet, Grana Padano	
<b>Pollo Ai Porcini</b>	<b>185</b>	<b>Rib Eye Truffle Butter</b>	<b>279</b>
Grilled Chicken Breast, Porcini Mushrooms, Garlic, White Wine And Olive Oil Sauce		Beef RibEye, Topped With A Truffle Butter And A Truffle Creamy Sauce	
<b>Pollo Parmigiana</b>	<b>185</b>	<b>Mussels Pot</b>	<b>179</b>
Chicken Schnitzel topped with Brinjals, Mozzarella and Napoletana , oven backed		Steamed Fresh Mussels, Sautéed With Garlic And White Wine In A Paprika Creamy Sauce	
<b>Veal Saltimbocca</b>	<b>215</b>	<b>Calamari Alla Griglia</b>	<b>215</b>
Slivers of veal topped with Parma ham and sage cooked with butter and white wine		Falkland Calamari Tubes, Grilled With Chilli, Garlic And Olive Oil	
<b>Veal Artichokes</b>	<b>195</b>	<b>Fish And Chips</b>	<b>149</b>
Slivers of veal with artichokes, garlic, white wine and olive oil		Beer Batter Deep Fried Hake Served With Tartare Sauce	
	<b>Sides R39.00</b>	French Fries/Round Fries/Roast Vegetables Mash Potato/Side Salad/Polenta & Parmesan	

## Pizza

<b>Margherita</b>	<b>95</b>
Basic Mozzarella And Tomato	
<b>Regina</b>	<b>125</b>
Mozzarella, Tomato, Ham And Mushrooms	
<b>Hawaiian</b>	<b>125</b>
Mozzarella, Tomato, Ham And Fresh Pineapple	
<b>Paesana</b>	<b>175</b>
Mozzarella, Italian Sausage, Mushroom, Truffle Sauce, No Tomato Base	
<b>Parigina</b>	<b>149</b>
Mozzarella, Fresh Cream, Ham, Caramelized Onion And Gorgonzola	
<b>Mediterranea</b>	<b>149</b>
Mozzarella, Tomato, Bacon, Feta And Avocado	
<b>Verdure</b>	<b>147</b>
Mozzarella, Tomato, Brinjals, Onions, Mushrooms, Garlic, Avocado And Olives	
<b>Pollo</b>	<b>147</b>
Mozzarella, Tomato, Cajun Chicken, Mushrooms, Olives And Sundried Tomato	
<b>Potatoes</b>	<b>143</b>
Mozzarella, Round Potato Fries, Rosemary, Bacon And Onion, No Tomato	
<b>Parma</b>	<b>205</b>
Mozzarella, Tomato, Prosciutto, Parmigiano Reggiano And Rocket	
<b>Salami</b>	<b>147</b>
Mozzarella, Tomato, Salami, Green Peppers, Mushrooms, Olives	
<b>Pescatore</b>	<b>195</b>
Mozzarella, Tomato, Calamari, Mussels, Prawns, Chilli And Garlic	
<b>Scampi</b>	<b>180</b>
Mozzarella, Tomato, Shrimps, Peppadew, Rocket Topped With Balsamic Glaze	
<b>Messicana</b>	<b>145</b>
Mozzarella, Tomato, Beef Mince, Peppers, Onion And Chilli	

Extras R12 to R45

Gluten free Pizza Base R 39.00