



# eatation

COFFEE ROASTERS - DELI - RISTORANTE

## FOCACCIA

- AGLIO R49**  
Garlic, coarse salt and olive oil
- FORMAGGIO R 69**  
Mozzarella. Herbs and Garlic
- CIPOLLA R 57**  
Onion, Rosemary, Garlic and Feta
- GORGONZOLA R 62**  
Peppadews, Garlic and Gorgonzola

## INSALATE

- ITALIAN R 89**  
Lettuce, tomato, carrots, avo, mozzarella, green peppers, olives and cucumber
- CAPRESE R96**  
Slices of tomato and mozzarella with fresh basil
- CAJUN CHICKEN R 98**  
Lettuce, tomato, rocket, cajun chicken, avo, olives , boiled egg and feta cheese
- ROCKET & PARMIGIANO R 89**  
rocket, tomato, olives, parmesan shavings and avo

## ANTIPASTI

- CHICKEN LIVERS CIPOLLA R 72**  
Pan fried chicken livers cooked with onion and chilli, flambéed with brandy and white wine
- CALAMARI SICILIANA R 78**  
Calamari in Napoletana with chilli, garlic and white wine
- CARPACCIO DI SPRINGBOK R115**  
Cured Springbok slivers topped with table cellery drizzled with Truffle olive oil and Truffle balsamic reduction
- MELANZANE PARMIGIANA R125**  
Deep fried and served with our pink sauce
- CALAMARI HEADS R 73**  
Deep fried and served with our pink sauce
- MUSSELS R 99**  
Fresh mussels with garlic and chilli in a white wine and olive oil sauce
- RAVIOLI R 94**  
Today's Chef choice of home made Pasta

## LA PASTA

- SPAGHETTI BOLOGNESE R 126**  
Traditional Italian mince and Napoletana sauce
- RIGATONI VODKA R 145**  
Short pasta tossed with Pancetta, onion, chilli and Vodka in a Napoletana creamy sauce
- FETTUCINE SALSICCIA R 153**  
Italian pork sausage, babymarrow, mushrooms, garlic, white wine in a Napoletana Sauce
- FARFALLE AL FILETTO R 168**  
Short butterfly pasta with strips of beef fillet, sundried tomato and mushrooms, garlic and chilli in a Napoletana creamy sauce
- SPAGHETTI MARI E MONTI R 185**  
Calamari, Prawns, Mussels and mushrooms with garlic and chilli, flambéed with white wine in a Napoletana creamy sauce
- LINGUINE PRAWNS & TRUFFLES R 195**  
Prawns, leeks and garlic with Truffles sauce sautee with white wine and olive oil
- FARFALLE AL SALMONE R 155**  
Short pasta, Norwegian salmon, baby marrow, flambéed with brandy in a Napoletana and mascarpone sauce, topped with almonds
- SPAGHETTI PRAWNS & CLAMS R 159**  
Prawns, Clams, cherry tomato, parsley, with white wine and garlic in an olive oil sauce
- LINGUINE POLLO R 135**  
Chicken strips and sundried tomato in a creamy garlic sauce
- PENNE RICOTTA E VERDURE R 133**  
Brinjals, baby marrow, green pepper and mushrooms with chilli and garlic in a Napoletana base mixed with Ricotta cheese
- FETTUCINE BOSCAIOLA R 153**  
Porcini mushrooms, butter and garlic, hemmenthal, brandy, creamy
- RISOTTO PORCINI R 170**  
Porcini mushrooms, garlic, white wine, Olive oil
- RISOTTO PESCATORA R 185**  
Prawns, Mussels, Clams,, Garlic, White Wine, Napoletana, Cream
- GNOCCHI TRUFFLE R 175**  
Truffle Sauce, Mushrooms, Truffle Butter, Truffle Oil, Garlic, Cream
- GNOCHI PESTO R 155**  
Basil, Garlic, Nuts, Parmesan, Olive Oil
- LASAGNE R 135**  
Home made Italian favourite layered home made Pasta, Mozzarella, Bechamel, Bolognese Sauce

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GLUTEN FREE PASTA R 25.00

# MAINS

are served with round fries & veg unless specified

**FISH AND CHIPS** R 132  
Beer battered deep fried fresh hake served with tartar sauce and french fries

**CHICKEN SCHNITZEL** R 125  
Chicken Breast fillet crumbed served with side salad

**MUSSELS POT & FRIES** R 145  
Steamed fresh mussels, sauteed with garlic and white wine in a creamy paprika sauce, served with french fries

**POLLO VERDE** R 154  
Chicken breast cubes, herbs and parmesan bread crumbs, mustard and garlic creamy white wine sauce

**POLLO AI PORCINI** R 165  
Grilled chicken breast, porcini mushrooms, garlic, white wine and olive oil sauce

**POLLO INVOLTINI DI SPINACI** R 165  
Chicken schnitzel rolls, spinach, sundried tomatoes, mozzarella stuffing, Parmesan creamy

**FILETTO BALSAMICO** R 225  
Beef fillet, reduced Balsamic vinegar sauce, Roquet, Grana Padano

**FILETTO FUNGHI E TARTUFO** R 255  
Beef fillet, Exotic mushrooms, butter, cream, truffle sauce

**VEAL LEMON** R 179  
Veal slivers grilled, lemon butter sauce

**VEAL PUTTANESCA** R 179  
Veal slivers grilled, Napoletana, anchovies, capers and olives sauce

**BOLLITO ALLA PICCHIA PO** R 190  
Slow cooked brisket with onion, tomato and chilli

**OXTAIL ALLA ROMANA** R 220  
Slow cooked oxtail Roman style

**CALAMARI GRILLED** R 179  
Falkland calamari tubes, chilli, garlic, olive oil

## SIDE DISHES R 30

Round Fries, French Fries, Parmesan & Truffle fries, Polenta & Parmesan, Mash potatoes

Side salad, Veg of the day, Butter spinach, Broccoli chilli & garlic

## PIZZA

**Margherita** R 90  
Basic mozzarella and tomato

**Hawaiian** R 114  
Mozzarella, tomato, ham and fresh pineapple

**Salsiccia** R 143  
Mozzarella, tomato, garlic, mushrooms Italian pork sausage and artichokes

**Parigina** R 142  
Mozzarella, fresh cream, ham, caramelized onion and gorgonzola

**Mediterranea** R 139  
Mozzarella, tomato, bacon, feta and avocado

**Verdure** R 132  
Mozzarella, tomato, brinjals, onions, mushrooms, garlic, avocado and olives

**Pescatore** R 175  
Mozzarella, tomato, calamari, mussels, prawns, chilli and garlic

**Messicana** R 136  
Mozzarella, tomato, beef mince, peppers, onion and chilli

**Regina** R 114  
Mozzarella, tomato, ham and mushrooms

**Pollo** R 133  
Mozzarella, tomato, cajun chicken, mushrooms, olives and sundried tomato

**Potatoes** R 132  
Mozzarella, round potato fries, rosemary, bacon and onion, no tomato

**Parma** R 179  
Mozzarella, tomato, Prosciutto, Parmigiano Reggiano and roquet

**Francese** R 139  
Mozzarella, tomato, caramelized onion, camembert and bacon

**Salami** R 132  
Mozzarella, tomato, salami, green peppers, mushrooms, olives

**Pulled Lamb** R 145  
Mozzarella, tomato, wood fired pulled lamb, pepperdew chutney and feta

**Quattro Formaggi** R 129  
Mozzarella, tomato, Parmesan cheese, Gorgonzola and feta cheese

## EXTRAS

Vegetables R 10 – Avocado R 15 – Cheese R 20 – Meat & Fish R 25 – Parma Ham R 40

## DESSERT

**Tiramisu** R 63

The Italian dessert of layers of finger biscuits soaked in liquor and coffee with Mascarpone