



# 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

R 115

Cured Springbok slivers topped with table cellery drizzled with Truffle olive oil and Truffle balsamic reduction

### MELANZANE PARMIGIANA

R 115

Deep fried and served with our pink sauce

### CALAMARI HEADS

R 73

Deep fried and served with our pink sauce

### MUSSELS

R 95

Fresh mussels with garlic and chilli in a white wine and olive oil sauce

### RAVIOLI

R 89

Today's Chef choice of home made Pasta

## LA PASTA

### SPAGHETTI BOLOGNESE

R 118

Traditional Italian mince and Napoletana sauce

### RIGATONI VODKA

R 135

Short pasta tossed with Pancetta, onion, chilli and Vodka in a Napoletana creamy sauce

### FETTUCCINE SALSICCIA

R 145

Italian pork sausage, baby marrow, mushrooms, garlic, white wine in a Napoletana Sauce

### FARFALLE AL FILETTO

R 160

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 175

Calamari, Prawns, Mussels and mushrooms with garlic and chilli, flambéed with white wine in a Napoletana creamy sauce

### LINGUINE PRAWNS & TRUFFLES

R 190

Prawns, leeks and garlic with Truffles sauce sautéed with white wine and olive oil

### FARFALLE AL SALMONE

R 145

Short pasta, Norwegian salmon, baby marrow, flambéed with brandy in a Napoletana and mascarpone sauce, topped with almonds

### SPAGHETTI PRAWNS & CLAMS

R 150

Prawns, Clams, cherry tomato, parsley, with white wine and garlic in an olive oil sauce

### LINGUINE POLLO

R 127

Chicken strips and sundried tomato in a creamy garlic sauce

### PENNE RICOTTA E VERDURE

R 123

Brinjals, baby marrow, green pepper and mushrooms with chilli and garlic in a Napoletana base mixed with Ricotta cheese

### FETTUCCINE BOSCAIOLA

R 140

Porcini mushrooms, butter and garlic, hemmenthal, brandy, creamy sauce

### RISOTTO PORCINI

R 160

Porcini mushrooms, garlic, white wine, Olive oil

### RISOTTO PESCATORA

R 175

Prawns, Mussels, Clams, Garlic, White Wine, Napoletana, Cream

### GNOCCHI TRUFFLE

R 165

Truffle Sauce, Mushrooms, Truffle Butter, Truffle Oil, Garlic, Cream

### GNOCHI PESTO

R 150

Basil, Garlic, Nuts, Parmesan, Olive Oil

### LASAGNE

R 125

Home made Italian favourite layered home made Pasta, Mozzarella, Bechamel, Bolognese Sauce

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GLUTEN FREE PASTA R 20.00

# MAINS

are served with round fries & veg unless specified

<b>FISH AND CHIPS</b> Beer battered deep fried fresh hake served with tartar sauce and french fries	R 118	<b>FILETTO BALSAMICO</b> Beef fillet, reduced Balsamic vinegar sauce, Roquet, Grana Padano	R 210
<b>CHICKEN SCHNITZEL</b> Chicken Breast fillet crumbed served with side salad	R 105	<b>FILETTO FUNGHI E TARTUFO</b> Beef fillet, Exotic mushrooms, butter, cream, truffle sauce	R 240
<b>MUSSELS POT &amp; FRIES</b> Steamed fresh mussels, sauteed with garlic and white wine in a creamy paprika sauce, served with french fries	R 135	<b>VEAL LEMON</b> Veal slivers grilled , lemon butter sauce	R 170
<b>POLLO VERDE</b> Chicken breast cubes, herbs and parmesan bread crumbs, mustard and garlic creamy white wine sauce	R 145	<b>VEAL PUTTANESCA</b> Veal slivers grilled , Napoletana, anchovies, capers and olives sauce	R 170
<b>POLLO AI PORCINI</b> Grilled chicken breast, porcini mushrooms, garlic, white wine and olive oil sauce	R 155	<b>BOLLITO ALLA PICCHIA PO</b> Slow cooked brisket with onion, tomato and chilli	R 180
<b>POLLO INVOLTINI DI SPINACI</b> Chicken schnitzel rolls, spinach, sundried tomatoes, mozzarella stuffing, Parmesan creamy Gorgonzola sauce	R 155	<b>OXTAIL ALLA ROMANA</b> Slow cooked oxtail Roman style	R 210
		<b>CALAMARI GRILLED</b> Falkland calamari tubes, chilli ,garlic, olive oil	R 170

## 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

<b>Margherita</b> Basic mozzarella and tomato	R 85	<b>Regina</b> Mozzarella, tomato, ham and mushrooms	R 102
<b>Hawaiian</b> Mozzarella, tomato, ham and fresh pineapple	R 102	<b>Pollo</b> Mozzarella, tomato, cajun chicken, mushrooms, olives and sundried tomato	R 123
<b>Salsiccia</b> Mozzarella, tomato, garlic, mushrooms Italian pork sausage and artichokes	R 133	<b>Potatoes</b> Mozzarella, round potato fries, rosemary, bacon and onion, no tomato	R 122
<b>Parigina</b> Mozzarella, fresh cream, ham, caramelized onion and gorgonzola	R 131	<b>Parma</b> Mozzarella, tomato, Prosciutto, Parmigiano Reggiano and roquet	R 165
<b>Mediterranea</b> Mozzarella, tomato, bacon, feta and avocado	R 129	<b>Francese</b> Mozzarella, tomato, caramelized onion, camembert and bacon	R 129
<b>Verdure</b> Mozzarella, tomato, brinjals, onions, mushrooms, garlic, avocado and olives	R 122	<b>Salami</b> Mozzarella, tomato, salami, green peppers, mushrooms, olives	R 119
<b>Pescatore</b> Mozzarella, tomato, calamari, mussels, prawns, chilli and garlic	R 165	<b>Pulled Lamb</b> Mozzarella, tomato, wood fired pulled lamb, pepperdew chutney and feta	R 139
<b>Messicana</b> Mozzarella , tomato, beef mince, peppers, onion and chilli	R 126	<b>Quattro Formaggi</b> Mozzarella , tomato, Parmesan cheese, Gorgonzola and feta cheese	R 119

## EXTRAS

Vegetables R 10 - Avocado R 15 - Cheeses 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