







STARTERS			
V MELANZANE (starter portion) Layers of brinjal, basil, Parmesan & napolitana sauce topped with mozzarella and baked in the pizza oven			95
HALLOUMI & PROSCIUTTO CRUDO Thin slices of prosciutto & grilled halloumi served with rocket & lemon			115
CAPRESE & PROSCIUTTO CRUDO Thin slices of prosciutto with slices of tomato, fior de latte mozzarella & basil			125
POLPETTE Homemade beef meatballs slow cooked in our napolitana sauce served with toasted ciabatta			99
CHICKEN LIVERS Sautéed with onions, white wine, napolitana sauce with a hint of chilli & garlic			95
MUSSELS Steamed mussels served either in a cream & tomato sauce or white wine cream sauce			115
GRILLED CALAMARI Choose between grilled calamari tubes or tentacles or both			105
V MINESTRONE SOUP Hearty Italian vegetable soup			90
CAPRESE Slices of fior di latte mozzarella, tomato & fresh basil with a touch of basil pesto			135
SALADS			
V HOUSE Iceberg lettuce, avo*, onion, robiola cheese, tomato, cucumber, egg & olives <i>The House Salad can be ordered for the table (serves 4-6 people)</i>			110 220
GRILLED CHICKEN House salad topped with  grilled chicken breasts (170g)			145
STEAK House salad topped with strips of grilled fillet steak (170g)			174
CALAMARI House salad topped with tender grilled calamari (160g)			174
SMOKED SALMON House salad topped with smoked salmon (80g)			174
CHOPPED SALADS		 Chopped salads are served without lettuce – add lettuce for R10	
V CHOPPED GREEK Tomato, olives, cucumber, onion & feta cheese			110
CHOPPED CHICKEN Grilled Chicken (170g), chopped tomatoes, cucumber, onion, carrots, robiola cheese, olives & avo*			145
CHOPPED STEAK Grilled fillet steak (170g), chopped tomatoes, cucumber, onion, carrots, robiola cheese, olives & avo*			174
CHOPPED CALAMARI Grilled calamari (160g) chopped tomatoes, cucumber, onion, carrots, robiola cheese, olives & avo*			174
V CHOPPED HALLOUMI SALAD Chopped grilled halloumi, cucumber, avo*, sundried tomatoes, asparagus* & olives			145
FOCACCIA 			
HERB	60	TOMATO & GORGONZOLA	110
GARLIC	60	BIANCO Mozzarella & garlic	95
ROSEMARY & SEA SALT	60	LA MED: Caramelised onion, rocket, feta, olives, sundried tomato & a balsamic reduction	135
FETA & CARAMELISED ONIONS	90		

PIZZA			
 CUSTOMIZE YOUR PIZZA Calzone (folded pizza – please allow longer cooking time) Gluten free base (large only) Vegan mozzarella		+ R20 + R35 + R35	
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V MARGHERITA Classic mozzarella & tomato		88	98
PEPPERONI Margherita base with pepperoni		119	138
REGINA Mushrooms & ham		119	138
HAWAIIAN Ham & pineapple		119	138
ROMA Salami, mushrooms, olives & onion		134	158
CHOURIÇO Spicy chouriço sausage, feta & peppadew		134	158
POLLO Chicken, peppadews & avo*		134	158
PISANA Bacon, feta & avo*		134	158
QUATTRO STAGIONI Ham, mushrooms, olives & artichokes		134	158
V SICILIANA Olives & anchovies		134	158
V VERDURA Mushrooms, onion, green pepper, olives, artichokes & capers		134	158
MARINARA Mussels, calamari & prawns		154	180
ROBERTO Grilled prawns, calamari, fresh slices of tomato & a touch of chilli		154	180
IVANO Grilled strips of fillet steak, caramelised onions, cherry tomatoes, rocket & a balsamic reduction		154	180
MEXICANA Bolognese, onion, green pepper, chilli & garlic		149	170
DEL SOLÉ Italian sausage, sundried tomatoes, chilli, garlic & avo*		154	180
PARMA HAM & ROCKET Thinly sliced parma ham & fresh rocket		154	180
POLPETTE Our home made beef meat balls & fresh basil leaves		149	170
V MEDITERRANEAN Baby spinach, feta & olives		134	158
V QUATTRO FORMAGGI Mozzarella, gorgonzola, feta & Parmesan		142	165

PASTA 			
CUSTOMIZE YOUR DISH Gluten free (please allow for extra cooking time) Zucchini noodles Gnocchi		+R25 +R25 +R25	FILLED PASTA Butternut panzerotti Spinach panzerotti Beef ravioli
			+R30 +R30 +R30
V Napolitana Traditional tomato & basil sauce			110
V AURORA Napolitana sauce with cream			135
V ARRABIATA Napolitana sauce with chilli, garlic & green pepper			130
V PESTO Basil, pine nuts, olive oil <i>Add cream</i>			130 15
ALFREDO Ham & mushroom in a cream sauce <i>Substitute ham with chicken</i>			149 149
BOLOGNESE The old classic beef mince sauce			149
POLPETTE Delicious home made beef meat balls in napolitana sauce			152
IVANO Grilled strips of fillet steak, onion, cherry tomatoes & garlic tossed in olive oil & topped with fresh rocket			180
FILETTO Grilled strips of fillet steak, mushrooms & onions in a napolitana & cream sauce			180
ROBERTO Grilled calamari, prawns, fresh tomatoes tossed in olive oil, garlic & a touch of basil pesto			180
FRUTTI DI MARE Mussels, prawns, calamari in a white wine napolitana sauce with a hint of garlic <i>Also available in creamy white sauce</i>			180 180
POLLO TRICOLORE Chicken, mushrooms, sundried tomatoes and baby spinach in a cream sauce			159
V VEGETERIANA Grilled baby marrows, brinjals, artichokes and cherry tomatoes in a napolitana sauce			145
V SOLÉ MIO Sundried tomatoes & calamata olives tossed in olive oil & finished with feta & fresh rocket			135
V PRIMA VERA Broccoli, artichokes & fresh cherry tomatoes tossed in olive oil & basil pesto			145
V INCAZZATA Napolitana sauce, green pepper, basil pesto, chilli, garlic & a touch of cream			152
BAKED PASTA			Topped with mozzarella cheese & baked in the pizza oven
AURORA Napolitana sauce with cream		145	ALLESSANDRO Bacon, mushrooms, onions & garlic in a creamy napolitana sauce topped with fresh slices of avo*
LASAGNE Layers of pasta sheets, bolognese, besciamella sauce & Parmesan		159	V MELANZANE Layers of brinjal, basil, Parmesan & napolitana sauce
V VEGETERIANA Grilled baby marrows, brinjals, artichokes and cherry tomatoes in a napolitana sauce		156	

<div> The following dishes are served with your choice of two of the following: hand cut chips, roasted sweet potatoes, brown rice or grilled vegetables.</div> <div>Any changes or additions will be charged accordingly.</div>	
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## GRILLS

<b>FILLET STEAK (250g)</b> Prime aged fillet steak rubbed with olive oil, salt & pepper <i>Add a sauce: Madagascar, mushroom, pepper or gorgonzola</i>	270 40
<b>LAMB CUTLETS</b> Three succulent grilled lamb loin cutlets rubbed with olive oil & seasoned with salt & pepper	290

## VEAL

<b>LIMONE</b> Thinly sliced veal escalopes pan grilled & finished in a lemon butter & cream sauce	249
<b>MADAGASCAR</b> Thinly sliced veal escalopes pan grilled & finished in a sauce of green pepper corns, Dijon mustard & cream	249

## CHICKEN

<b>GRILLED CHICKEN BREASTS</b> Grilled chicken breasts, seasoned & brushed with olive oil	150
<b>NAPOLITANA</b> Grilled chicken breasts finished in a light white wine, napolitana sauce	170
<b>FUNGHI</b> Grilled chicken breasts finished in a cream and mushroom sauce	170
<b>CHICKEN SCHNITZEL</b> Tender panko crumbed chicken breast <i>Add a Sauce: creamy mushroom or cheese</i>	156 40

## SEAFOOD

<b>CALAMARI</b> Tender calamari grilled with olive oil & lemon <i>Choose between tubes or tentacles (or both)</i>	220
<b>GRILLED SALMON</b> Norwegian salmon grilled to your liking	249
<b>GRILLED HAKE</b> Hake fillet grilled with olive oil, lemon & herbs <i>Also available with a lemon butter sauce</i>	160

## SIDES V

<b>HAND CUT CHIPS</b>	40	<b>GRILLED VEGETABLES</b> <i>Baby marrows, artichokes, cherry tomatoes, brinjals</i>	40
<b>ROASTED SWEET POTATOES</b>	40		
<b>BROWN RICE</b> <i>Wild brown rice with a touch of napolitana sauce &amp; butter</i>	40	<b>SIDE SALAD</b> <i>Lettuce, tomatoes, cucumber, robiola cheese, olives, red onion &amp; avo</i>	40

<b>DESSERT</b>	Although some desserts may not contain nuts, they are made in a kitchen which does use nuts.
<b>BACI (Italian Kisses)</b> Assorted flavours, 4 per portion	55
<b>TIRAMISU</b> Classic Italian dessert made with coffee dipped ladyfinger biscuits, layered with whipped cream, eggs & Marscapone, dusted with cocoa powder (contains alcohol)	80
<b>CHOCOLATE BROWNIE</b> Served warm with vanilla ice cream	78
<b>PEAR &amp; BLACKBERRY CRUMBLE</b> Served warm with vanilla ice cream	80
<b>CHOCOLATE CHEESE CAKE</b> Baked cheese cake with a decadent layer of Belgian chocolate	80
<b>CARAMEL &amp; PECAN NUT CHEESE CAKE</b> Baked cheese cake with a decadent layer of caramel and pecan nuts	80
<b>AFFOGATO</b> A scoop of vanilla ice cream topped with a shot of espresso <i>Add a tot of Amaretto or Kahlua</i>	64 20
<b>KIDDIES ICE CREAM</b> A scoop of chocolate, vanilla or strawberry ice cream	30

ARTISAN <i>Gelato</i>	Ask your waiter for available flavours: R40 per scoop
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## COFFEE & HOT DRINKS

<i>Almond milk</i>	+R10
<i>Decaf</i>	+R10
AMERICANO	29
ESPRESSO	29
DOUBLE ESPRESSO	33
CAPPUCCINO	35
CORTADO	35
CAFFE LATTE	38
COFFEE FREEZO	48
HOT CHOCOLATE / MILO	38
CAFFE MOCHA	40
CHAI LATTE	38
TEA	28
SPECIALITY TEAS	30

<i>Liqueur</i> COFFEES	<b>LIQUEUR COFFEE</b> Irish, Cape Velvet, Kahlua, Amaretto, Frangelico	60
	<b>DOM PEDRO</b> Irish, Cape Velvet, Kahlua, Amaretto, Frangelico	60

<div>V</div> Vegetarian	<div>*</div> Subject to availability
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<b>MORNINGSIDE</b> The Wedge Shopping Centre 255 Rivonia Road, Morningside, Sandton 011 804 8866 / 011 804 0415	<b>GEORGE</b> Outeniqua Lifestyle Centre Cnr Saint George's Road & Park Road, George 073 097 0782 / 079 394 4280
<b>LINKSFIELD</b> The Neighbourhood Square Club Street, Linksfield 082 686 1719 / 076 866 5905	

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