



polpetta

ITALIAN • COMFORT • FOOD



STARTERS

CARPACCIO Thinly sliced raw beef topped with fresh rocket, olive oil and shavings of parmigiano	88
HALLOUMI & PARMA HAM Thin slices of parma ham and grilled halloumi dressed with olive oil and lemon	88
MUSSELS Steamed mussels finished in a white wine, tomato and cream sauce	88
CHICKEN LIVERS Sautéed with napoletana, white wine and onions	70
GRILLED CALAMARI Calamari tubes grilled with olive oil and garlic (ask your waiter about availability of calamari heads)	70
SOUP Seasonal...(ask your waiter about availability)	68

SALADS

HOUSE SALAD (serves 2)	84
HOUSE SALAD (half) Iceberg lettuce, avo*, robbiola cheese, onion, tomato, cucumber, egg and olives.	59
TABLE SALAD (serves 4)	168
GRILLED CHICKEN SALAD Our great house salad topped with chargrilled chicken breasts (170g)	103
STEAK SALAD Our great house salad topped with strips of grilled fillet steak (170g)	136
CALAMARI SALAD Our great house salad topped with tender grilled calamari	126
TUNA SALAD Our great house salad topped with tuna (170g)	114
ARROSTO SALAD Our great house salad topped with grilled baby marrows, aubergines, cherry tomatoes and artichokes	103
CAPRESE SALAD Slices of fior di latte mozzarella, tomato and fresh basil leaves with a touch of basil pesto	98

CHOPPED SALADS

GREEK SALAD Tomato, olives, cucumber, onion and feta cheese in olive oil	78
CHOPPED CHICKEN SALAD Grilled Chicken (170g), chopped tomatoes, cucumber, onion, carrots, robbiola cheese, olives, avo.	105
CHOPPED TUNA SALAD Tuna (170g), chopped tomatoes, cucumber, onion, carrots, robbiola cheese, olives, avo.	114
CHOPPED STEAK SALAD Grilled fillet steak (170g), chopped tomatoes, cucumber, onion, carrots, robbiola cheese, olives, avo	136
CHOPPED HALLOUMI SALAD Chopped grilled halloumi, cucumber, avo* sundried tomatoes, asparagus*, and olives	102

FOCACCIA

OLIVE OIL & HERB	50	OLIVE OIL & MOZZARELLA	72
OLIVE OIL & GARLIC	50	TOMATO & GORGONZOLA	82
OLIVE OIL & FETA	62	LA MED Caramelised onion, rocket, feta, olives, sundried tomatoes and balsamic reduction	102

PIZZA

Our pizzas are made with the finest unbleached stone ground flour.
 Sizes are Medium and Large.

Calzone Add R15

Gluten Free Base Add R25

Vegan Mozzarella Add R30

MARGHERITA Classic mozzarella and tomato	62	72
PEPPERONI Margherita base with pepperoni	90	99
REGINA Mushrooms and ham	90	99
ROMA Salami, mushrooms, olives and onion	99	116
HAWAIIAN Ham and pineapple	90	99
CHOURIÇO Spicy Chouriço sausage, feta & peppadews	99	116
POLLO Chicken, peppadews and avo*	99	116
PISANA Bacon, feta and avo*	99	116
QUATTRO STAGIONI Ham, mushrooms, olives and artichokes	99	116
SICILIANA Olives and anchovies	96	106
VERDURA Mushrooms, onion, green pepper, olives, artichokes and capers	96	106
ARROSTO Grilled baby marrow, artichokes, aubergines and cherry tomatoes	99	116
MARINARA Mussels, calamari and prawns	114	136
ROBERTO Grilled prawns, calamari, fresh slices of tomato and a touch of chilli	114	136
IVANO Grilled strips of fillet steak, caramelised onions, cherry tomatoes, rocket and balsamic reduction	114	136
MEXICANA Bolognese, onion, green pepper, chilli and garlic	108	126
DEL SOLÉ Italian sausage, sundried tomatoes, chilli, garlic and avo*	108	126
PARMA HAM AND ROCKET Thinly sliced parma ham and fresh rocket	114	136
SALMONE Smoked salmon, capers and mascarpone cheese	114	136
POLPETTE Our home made beef meat balls and fresh basil leaves	108	126
MEDITERRANEAN Baby spinach, feta and olives	99	116
QUATTRO FORMAGGI Mozzarella, gorgonzola, feta and parmesan	108	126

PASTA

Served with your choice of Penne, Fettuccine, Linguine or Spaghetti.

Gluten Free Pasta Add R18

Panzerotti, Beef Ravioli, Gnocchi Add R18

NAPOLETANA Traditional tomato and basil sauce	78
ARRABIATTA Napoletana sauce with chilli, garlic and green pepper	92
AURORA Napoletana sauce with cream	94
BOLOGNESE The old classic beef mince sauce	102
ALFREDO Another old favourite... Ham and mushroom in a cream sauce. *Substitute ham with chicken (102)	102
POLPETTE Delicious home made beef meat balls in napoletana sauce	102
ROBERTO Grilled calamari, prawns, fresh tomatoes tossed in olive oil, garlic and a touch of basil pesto	134
FRUTTI DI MARE Mussels, prawns, calamari in a white wine napoletana sauce with a hint of garlic *Available in creamy white sauce (134)	134
TONNO Tuna and green peas in a creamy napoletana sauce	122
SALMONE Smoked salmon in a creamy napoletana sauce	132
IVANO Grilled strips of fillet steak, onion, cherry tomatoes and garlic tossed in olive oil and topped with fresh rocket	134
CARUSO Strips of pan grilled veal, mushrooms and onion in a red wine napoletana sauce with cream	134
POLLO Tender grilled strips of chicken sautéed in white wine with mushrooms, onion and peas in a napoletana sauce	108
VEGETERIANA A medley of mushrooms, baby marrows, peas, carrots, artichokes and olives in a napolitana sauce	99
ROSTITTI Baby marrow, onion, artichokes, aubergine and cherry tomatoes grilled in olive oil and balsamic vinegar	96
SOLÉ MIO Sundried tomatoes and calamata olives tossed in olive oil and finished with feta and fresh rocket	90
PRIMA VERA Broccoli, artichokes and fresh cherry tomatoes tossed in olive oil and basil pesto	102
INCAZZATA Napoletana sauce, green pepper, basil pesto, chilli, garlic and a touch of cream	102

BAKED PASTA

topped with mozzarella cheese and baked in the pizza oven

AURORA Napoletana sauce with cream	98
VEGETERIANA A medley of mushrooms, baby marrows, peas, carrots, artichokes and olives in a napoletana sauce	110
ALLESSANDRO Bacon, mushrooms, onions and garlic in a creamy napoletana sauce topped with fresh slices of avo*	134
LASAGNE Layers of pasta sheets, bolognese, besciamella sauce and parmesan	108

GRILLS

All the following dishes are served with your choice of two of the following: Chips, Grilled sweet potato, Brown Rice or Veg of the Day

FILLET STEAK 300g Prime aged fillet steak rubbed with olive oil, salt and pepper	214
FILLET STEAK 200g Prime aged fillet steak rubbed with olive oil, salt and pepper	174
ADD A SAUCE Madagascar, mushroom, pepper or gorgonzola	27
LAMB CUTLETS Three succulent grilled lamb loin cutlets rubbed with olive oil and seasoned with salt and pepper	214
VEAL LIMONE Thinly sliced veal escalopes pan grilled and finished in a white wine lemon and cream sauce	169
VEAL MADAGASCAR Thinly sliced veal escalopes pan grilled and finished in a sauce of Green pepper corns, Dijon mustard and cream	169
VEAL SCHNITZEL Tender crumbed veal schnitzel	142
CHICKEN BREASTS	
PLAIN GRILLED	102
NAPOLETANA Grilled chicken breasts finished in a light white wine napoletana sauce	122
CHICKEN SCHNITZEL Tender crumbed chicken schnitzel	109
CALAMARI Tender calamari tubes grilled with olive oil, lemon and a touch of course black pepper	172
CATCH OF THE DAY Please see our specials board or ask what fish is available	SQ

SIDES

CHIPS	29
GRILLED SWEET POTATOES	29
BROWN RICE	29
VEG OF THE DAY	29
SIDE SALAD	29

Ⓥ vegetarian

* Subject to availability

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DESSERT

BACI (ITALIAN KISSES) Assorted Flavours	49
TIRAMISU	57
CHOCOLATE BROWNIE Served with Vanilla Ice Cream	59
CHOCOLATE MOUSSE	55
PEAR AND BLACKBERRY CRUMBLE	59
CHOCOLATE CHEESE CAKE	59
CARAMEL AND PECAN NUT CHEESE CAKE	59
AFFOGATO A scoop of vanilla ice cream topped with a shot of espresso Add a tot of Amereto or Kahlua.... R15	49
KIDDIES ICE CREAM A scoop of chocolate or vanilla ice cream	25

COFFEE & HOT DRINKS

AMERICANO	24
ESPRESSO	24
DOUBLE ESPRESSO	28
CAPPUCCINO	29
MACCHIATO	24
CAFFE LATTE	29
HOT CHOCOLATE/MILO	29
TEA	19
SPECIALITY TEAS	26
LIQUEUR COFFEE Irish, Cape Velvet, Kahlua, Amaretto, Frangelico	49

GELATO

R38 PER SCOOP

ASK YOUR WAITER FOR AVAILABLE
FLAVOURS

* Sugar free Gelato available.

CALL FOR ORDERS

011 804 8866

011 804 0415