

23 DEC 24



*"(may you go) into the
mouth of the wolf!"*

PLEASE NOTE

To keep all dishes "made just like in Italy" no menu changes will be permitted.
10% gratuity will be added to tables of 6 and more.

Rome wasn't built in a day



Salads

Add Extra Virgin Olive Oil Product of Italy for extra **R10**

Add Balsamic Vinegar Monari Federzoni IGP of Modena
for extra **R10**

CAPRESE SALAD

Slices of Fior di Latte mozzarella, fresh tomato and basil drizzled with olive oil
R125

GREEK SALAD

Mixed lettuce, Feta cheese, Italian black olives, fresh tomato, onion, cucumber
R100

ITALIAN SALAD

Mixed lettuce, rocket, fresh tomato and onion
R90

SUNDRIED TOMATO SALAD

Mixed lettuce, rocket, Italian Sundried tomatoes, Italian black olives, Fior di Latte mozzarella
R130



Starters

ITALIAN CHEESE AND CURED MEAT PLATTERS (Serves 2)

Prosciutto DOP San Daniele, Mortadella DOP Bologna, Gorgonzola Novara DOP cheese, Parmigiano Reggiano DOP cheese, Fior di Latte mozzarella and Focaccia bread

R290 **Add** Extra Virgin Olive Oil Product of Italy for extra **R10**

ZUCCHINE FRITTE

Fried baby marrows

R95

FOCACCIA

Pizza bread with rosemary, olive oil and coarse salt

R110

FOCACCIA WITH MOZZARELLA AND GARLIC

Pizza bread with Fior di Latte mozzarella and garlic

R130

FOCACCIA MARINARA

Pizza bread with tomato, garlic and origanum

R120

PINZINO FRITTO

Savoury pastry fried topped with Fior di Latte mozzarella and Parma ham

R130

MEATBALLS

Pork and beef mini meatballs in our Neapolitan sauce served with mini Focaccia bread

R120

PARMIGIANA DI MELANZANE

Layers of fried brinjals, mozzarella, Neapolitan sauce, Parmesan cheese, baked in the oven

R140

MOZZARELLA STICKS

Mozzarella crumbed and fried

R100



Gnocchi

Our home-made soft potato dumplings, typical of the city of Bologna, made only from Professional flour from Italy

GNOCCHI BOLOGNAISE (Gnocchi al Ragu' alla Bolognese)

Gnocchi in our Bolognaise sauce (traditional recipe of the city of Bologna), beef and pork mince cooked long and slow in our Neapolitan sauce and red wine

R185

GNOCCHI ALLA SORRENTINA

Gnocchi in our home-made tomato sauce with Fior di Latte mozzarella and Parmesan cheese (traditional recipe of the city of Sorrento on the Amalfi Coast)

R170

GNOCCHI GORGONZOLA, WALNUTS AND PARMA HAM

Gnocchi in a cream of Gorgonzola cheese, walnuts and Parma ham

R170

GNOCCHI AI FUNGHI

Gnocchi in a cream of brown mushrooms and black pepper

R175



Pasta

We use pasta G. Di Martino IGP from Gragnano, Naples.

Bucatini, Fettuccine, Spaghetti, Penne, Rigatoni, Ziti, Paccheri, Fusilli.

Gluten free pasta available at an extra charge of **R55**

Neapolitan Sauce

It's our home-made tomato sauce. An authentic San Marzano Italian tomato-based sauce, the way it's done in Naples, Italy.

Pomodori San Marzano

San Marzano tomatoes originate from the small town of San Marzano sul Sarno near Naples and were first grown in volcanic soil in the shadow of Mount Vesuvius.

The taste is stronger, sweeter and less acidic.

Pasta

ITALIAN PORK SAUSAGE AND CREAM

Italian pork sausage, black pepper and rosemary cooked in cream and served with Parmesan cheese. Pasta: Rigatoni

R185

NDUJA

Nduja, (spreadable spicy salami paste from Calabria region in the South of Italy) cooked with Neapolitan sauce. Slightly spicy

Rigatoni / Spaghetti

R180



Pasta

RAGU' ALLA BOLOGNESE

Our Bolognese sauce: from the traditional recipe of the city of Bologna, beef and pork slow cooked in our home-made tomato sauce and red wine. Pasta: Rigatoni / Spaghetti

R185

NEAPOLITAN

Pasta in our home-made tomato sauce, garlic. Pasta: Penne / Spaghetti

R135

ARRABBIATA (THE ANGRY PASTA)

Pasta in our home-made tomato sauce, garlic and chilli. Pasta: Penne / Spaghetti

R135

AMATRICIANA

Our home-made tomato sauce, Pecorino Romano DOP cheese, Guanciale (a kind of Italian bacon), chilli. Pasta: Bucatini

R185

ZITI ALLA GENOVESE

Onions (lot of onions!) and beef cooked together for 4 hours (yes, 4 hours!) in white wine and pepper, to create a thick rich sauce. Pasta: Ziti (a sort of Maccheroni, typical of the city of Naples)

R190

FETTUCCINE AI FUNGHI

Fettuccine in a cream of brown mushrooms and black pepper. Pasta: Fettuccine

R185

LAMB MEATBALLS AND SPAGHETTI

Lamb meatballs cooked in a fragrant Neapolitan sauce. Pasta: Spaghetti

R190

FUSILLI ALLA PUTTANESCA

Our home-made tomato sauce, capers, Italian Black Olives and origanum. Pasta: Fusilli

R160



Pasta

PACCHERI ALLA VACCINARA (OXTAIL PASTA)

Italian style Oxtail slow cooked in tomato and white wine. Pasta: Paccheri (giant Maccheroni)

R195

QUATTRO FORMAGGI

4 cheeses: Pecorino Romano DOP, Gorgonzola, Parmesan cheese and Provolone cheese made into a creamy sauce. Pasta: Rigatoni / Fettuccine

R175

Kiddies pasta

BOLOGNAISE

Pasta: Spaghetti / Penne

R100

NEAPOLITAN

Pasta: Spaghetti / Penne

R85

PLAIN PASTA

Pasta: Spaghetti / Penne

R75



About our Pizza

Neapolitan Pizza is a type of pizza that originated in Naples, Italy. It is said to be the first pizza in the world. The style of pizza is prepared with simple and fresh ingredients.

The pizza has to be done with the best Professional Pizza flour and San Marzano tomato from Italy, we use Fior di Latte mozzarella, and each pizza is hand-stretched.

Pizza

MARGHERITA

Tomato, Fior di Latte mozzarella, Basil

R130

PROSCIUTTO (Parma Ham)

Tomato, Fior di Latte mozzarella, Parma ham, Parmesan cheese shavings, fresh rocket

R195

SALAMI

Tomato, Fior di Latte mozzarella, Salami

R170

QUATTRO STAGIONI

Tomato, Fior di Latte mozzarella, brown mushrooms, Italian artichokes, Italian black olives, Parma ham

R195

QUATTRO FORMAGGI

Tomato, Fior di Latte mozzarella, Pecorino cheese, Gorgonzola cheese, Provolone cheese

R185

MONTANARA

Tomato, Fior di Latte mozzarella, our home-made Italian Pork Sausage, Pecorino cheese shavings, brown mushrooms

R190



Pizza

TIROLESE

Tomato, Fior di Latte mozzarella, brown mushrooms, Gorgonzola cheese and Parma ham
R190

SICILIANA

Tomato, Fior di Latte mozzarella, Italian black olives, Italian capers and Italian anchovies
R175

VEG PARADISE

Tomato, Fior di Latte mozzarella, roasted vegetables, Feta cheese
R170

PIZZA BOLOGNESE

Tomato, Fior di Latte mozzarella and our Bolognese sauce
R185

PIZZA DIAVOLA

Tomato, Fior di Latte mozzarella, spicy Calabrian salami, chilli oil
R180

PIZZA CALABRA

Tomato, Fior di Latte mozzarella, Nduja (spreadable spicy salami paste from Calabria region in the South of Italy), red onion, black olives
R185

PIZZA DI PAOLO

Tomato, Fior di Latte mozzarella, brown mushrooms, crispy Parma ham and Pecorino cheese shavings
R185

PIZZA BIANCA CON MORTADELLA

Fior di Latte mozzarella, Provolone cheese, Mortadella DOP (a famous cured meat from the city of Bologna) and Pistacchio nuts
R195



Meat

Served with one side

COSTOLETTA ALLA MILANESE

Italian style schnitzel from the city of Milan. Beef loin on the bone, flattened, crumbed and fried

R220

T-BONE 500g

Beef T-Bone

R220

SIRLOIN 300g

Served thinly sliced and topped with Rocket, Cherry tomatoes and Parmesan cheese shavings

R220

Sauces

Gorgonzola Sauce

R85

Brown Mushroom Sauce

R75

Sides

Skinny Fries

Fried brown mushrooms

Fried brinjals

Side salad

Potato Wedges

Dessert

VANILLA PANNA COTTA

R80

TIRAMISU'

with Savoiard Biscuits from Italy

R100

LA CREMOSA ITALIAN GELATO FLAVOURS

Enquire what flavours are available

R60 per scoop

LINDT CHOCOLATE PANNA COTTA

R90

AFFOGATO AL CAFFE'

La Cremosa Vanilla Gelato and
espresso coffee

R90

VIN SANTO E CANTUCCI

Vin Santo dessert wine and
Tuscan Cantucci biscuits DOP

R50

Hot Drinks

Espresso

R28

Double Espresso

R35

Americano

R30

Cappuccino

R38

Caffe' Latte

R38

Tea

R27

Caffe' Corretto Grappa

R60

Italian Hot Chocolate

R90

Italian Liqueurs



Brotto Grappa di Ruta

R55

Brotto Grappa Veneta

R53

Brotto Grappa Asolo Barricata

R70

Limoncello

R50

Amaretto

R50

Frangelico

R25

Liquore Strega

R60

Amaro Fernet Branca

R55

Vin Santo

R20

Coldrinks

Coke, Coke Zero, Sprite, Sprite Zero	R27
Fanta Orange, Cream Soda	R27
Mixers	R25
Appetizer, Grapetizer	R39
Yotea Italian Peach Ice Tea 	R37
Red Bull	R47
Tomato Cocktail	R42
Cordials	R15
Water 500ml Still/Sparkling	R25
Water 1,5l Still	R55

Cocktails

Aperol Spritz Aperol, Soda, Sparkling Wine	R90
Campari Spritz Campari, Soda, Sparkling Wine	R90
Campari Soda Double Campari, Soda	R80
Negroni Campari, Gin, Martini Rosso	R90
Americano Cocktail Campari, Martini Rosso, Soda	R85
Di Saronno Fizz Amaretto, Fresh Lemon, Soda	R90
Jug of Sangria	R180

Beers & Ciders

Corona	R42
Black Label	R32
Castle Lager	R32
Castle Lite	R34
Castle Milk Stout	R34
Hansa	R32
Stella Artois	R42
Heineken	R38
Heineken Zero	R39
Windhoek Draught	R39
Guinness 400ml	R47
Poretti No4 Lager Bottle 330ml 	R50
Castle Lite Draught 500ml	R45
Castle Lite Draught 380ml	R35
Poretti No4 Lager Draught 400ml 	R80
Savannah Dry	R44
Savannah Light	R44
Smirnoff Spin	R44
Hunter's Dry	R38
Hunter's Gold	R38

Wines

White Wine

SAUVIGNON BLANC

La Motte, W.O Western Cape

Protea, W.O Western Cape

Bosman, W.O Upper Hemel-en-Aarde Valley

Ken Forrester Petit, W.O Stellenbosch

 Fiegl del Collio DOC

GLASS

R70

R65

BOTTLE

R210

R190

R270

R185

R500

CHARDONNAY

Ken Forrester Petit, W.O Western Cape

Spier Signature, W.O Western Cape

R65

R70

R185

R190

PINOT GRIGIO

Terra Del Capo, W.O Western Cape

R190

CHENIN BLANC

Fat Bastard, W.O Robertson

Ken Forrester Petit, W.O Western Cape

R220

R190

BLENDS

 Villabella Bianco di Custoza DOC

R350

BUBBLES

 Ponte Villoni Prosecco Extra Dry, Veneto DOC

 Remouage Supremo Brut Blanc de Blancs, Franciacorta DOCG

 Casabianca Prosecco Extra Dry, Veneto DOC 200ml

 Cinzano to Spritz Spumante Semi dry

Vino Frizzante (lightly sparkling wine)

R65

R350

R1150

R150

R200

ROSE'

Hermanuspietersfontein Bloos, W.O Cape South Coast

R230

Wines

Red Wine

PINOTAGE

Beyerskloof, W.O Western Cape

GLASS

R70

BOTTLE

R220

CABERNET SAUVIGNON

Spier Signature, W.O Western Cape

R70

R190

Stellenbosch Reserve Ou Hoofgebou, W.O Stellenbosch

R320

Zorgvliet, W.O Banghoek

R350

MERLOT

Leopards Leap, W.O Western Cape

R190

Kleine Zalze Cellar Selection, W.O Coastal Region

R220

Ken Forrester Petit, W.O Western Cape

R65

R185

SHIRAZ

Leopards Leap, W.O Western Cape

R190

Tokara, W.O Western Cape

R250

BLENDS

W.O Swartland Great Heart Red Blend

R250

SANGIOVESE

Terra del Capo, W.O Western Cape

R220

 Piccini Arancio Chianti DOCG

R300

NEGROAMARO

 San Marzano Il Pumo IGP Salento

R300

CANNONAU

 Cannonau di Sardegna Serenata DOC

R550

PRIMITIVO

 Neprica Tenuta Tormaresca, Puglia IGT

R350

AGLIANICO

 D'Angelo Aglianico del Vulture DOC

R750



Spirits

Klipdrift Export	R25
Klipdrift Premium	R27
Richelieu	R27
Hennessy	R60
Ballantynes	R27
Bell's	R27
J&B Rare	R27
Johnny Walker Black Label	R47
Jack Daniels	R32
Jameson	R45
Jameson Stout	R50
Monkey Shoulder	R45
Southern Comfort	R25
Glenmorangie 12 Years	R65
Smirnoff 1818 Vodka	R25
Beefeater	R35
Malfy Gin	R45
Hendrick's Gin	R45
Monkey 47 Gin	R65
Captain Morgan	R29
Red Heart Rum	R29
Spice Gold	R29
Jaegermeister	R33
El Jimador	R35
Amarula	R25
Cactus Jack	R20
Old Brown Sherry	R20
Sour	R20



Before we say good night

Dessert

Vanilla Panna Cotta

Silky and creamy, cooked cream and Vanilla, set with caramelized syrup, topped with walnuts **R80**

Lindt Panna Cotta

Dark and Velvety **R90**

Tiramisu

Layers of love. Savoiardi biscuits soaked in espresso, and layered with smooth mascarpone, dusted with cocoa **R100**

Affogato

La Cremosa Vanilla Gelato, and a single Espresso **R90**

Gelato

La Cremosa Gelato, enquire with your waiter about flavours
R60/scoop

Vin Santo e Cantucci

Sweet Italian wine served with traditional Italian biscuits **R50**

Before we say good night liqueurs and aperitifs



Amaretto Guglielmo Negroni

A sweet Italian liqueur made from almonds.

(Perfectly paired with and Affogato) **R50**

Limoncello

Italian lemon liqueur, sweet and tangy **R50**

Grappa Brotto

A classic Italian grape spirit

Grappa Veneta **R53**

Grappa di Ruta **R55**

Grappa Asolo barricata (aged in wooden barrel) **R70**

Amaro Fernet Branca

Liquor infusion from a blend of herbs **R55**

Liquore Strega

Liquor infusion of aromatic herbs and saffron **R60**

Frangelico

Almond Liquor **R25**



Pizza

PIZZA DELLA PINETA

Tomato, Fior di Latte mozzarella, Mascarpone cheese, Anchovies, Pinenuts

R175

PIZZA DEL SOL LEONE

Tomato, Fior di Latte mozzarella, Sundried Tomato, Capers, Basil

R175