



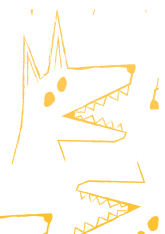
"(may you go) into the mouth of the wolf!"

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



*****We've Earned the Ospitalità Italiana Certification!*****

We're proud to announce that our restaurant has received the Ospitalità Italiana certification from the Italian South African Chamber of Trade and Industries, in collaboration with Unioncamere and ISNART.

While many claim to be "Italian", few can genuinely prove it. Our commitment to authentic Italian cuisine has been officially recognized. This certification identifies us as ambassadors of Italian taste, highlighting our promotion of authentic culinary culture while meeting specific quality standards.

Our dedication to Italianness is evident in everything we do — from ingredient selection to menu creation, all rooted in the Mediterranean diet. You'll find genuine Italian products and traditional recipes, expertly crafted by our chef, who innovates while preserving authenticity.

We focus on high-quality ingredients, including extra virgin olive oil and certified PDO/IGP products. Our team strives to provide you with the true warmth and hospitality of Italy, celebrating its richness and variety beyond clichés.



Antipasti

ITALIAN CHEESE AND CURED MEAT PLATTERS

2 people R295 • 3-4 people R590

Perfect for sharing all the good stuff: Prosciutto DOP San Daniele, Mortadella DOP Bologna, Gorgonzola Novara DOP cheese, Parmigiano Reggiano DOP cheese, Fior di Latte mozzarella and Pinzino Fritto.

Our Chef's suggestion: **Add Extra Virgin Olive Oil Product of Italy** **R10**
 Add Balsamic Vinegar Monari Federzoni IGP of Modena **R10**

ZUCCHINE FRITTE R110

Baby marrow sticks coated in a light batter fried crispy with a sprinkle of Parmesan cheese

PINZINO FRITTO R130

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

MEATBALLS R140

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

PARMIGIANA DI MELANZANE R160

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

MOZZARELLA STICKS R110

Mozzarella sticks crumbed and fried

PINZINO BOLOGNA R115

Savoury fried pastry finished with Mortadella DOP and pistachio nuts

Focaccia

FOCACCIA R110

Pizza bread with rosemary, olive oil and coarse salt

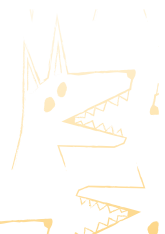
FOCACCIA WITH MOZZARELLA AND GARLIC R130

Pizza bread with Fior di Latte mozzarella and garlic, coarse salt and rosemary

FOCACCIA MARINARA R120

Pizza bread with tomato, garlic, cherry tomatoes and Origanum

Our Chef's suggestion: **Add Anchovies** **R30**



Salads

Our Chef's suggestion: **Add Extra Virgin Olive Oil Product of Italy** **R10**
 Add Balsamic Vinegar Monari Federzoni IGP of Modena **R10**

CAPRESE SALAD **R130**

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

GREEK SALAD **R110**

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

ITALIAN SALAD **R100**

Mixed lettuce, rocket, fresh tomato and onion

SUNDRIED TOMATO SALAD **R135**

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

Gnocchi

Our home-made soft potato dumplings, typical of the city of Bologna.

GNOCCHI AL RAGU' ALLA BOLOGNESE **R195**

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

GNOCCHI ALLA SORRENTINA **R175**

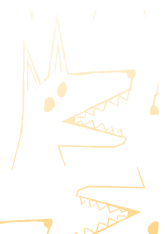
Gnocchi in Neapolitan sauce with Fior di Latte mozzarella and Parmesan cheese
(traditional recipe of the city of Sorrento on the Amalfi Coast)

GNOCCHI GORGONZOLA, WALNUTS AND PARMA HAM **R185**

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

GNOCCHI AI FUNGHI **R180**

Gnocchi in a cream of brown mushrooms and black pepper



Pasta

We use RUMMO Pasta, each dish is made with the pasta that suits the sauce best.
All our pasta dishes are served with Parmesan cheese.

Extra parmesan charged at	R15
Gluten free pasta available at an extra charge of	R60
ITALIAN PORK SAUSAGE AND CREAM – Rigatoni Panna e Salsiccia –	R190
Italian pork sausage, black pepper and rosemary cooked in cream and served with Parmesan cheese. <i>Pasta: Rigatoni</i>	
NDUJA	R185
Nduja, (spicy spreadable salami paste originating in Calabria, southern region of Italy) cooked with Neapolitan sauce. Slightly spicy. <i>Pasta: Rigatoni / Spaghetti</i>	
NAPOLETANA	R140
Homemade traditional tomato sauce, garlic and basil. <i>Pasta: Penne / Spaghetti</i>	
ARRABBIATA	R140
Homemade traditional tomato sauce, garlic and chilli. <i>Pasta: Penne / Spaghetti</i>	
AMATRICIANA	R190
Homemade tomato sauce, Pecorino Romano DOP cheese, Guanciale (Italian bacon), chilli. <i>Pasta: Bucatini</i>	
ZITI ALLA GENOVESE	R205
Onions and beef slow cooked in white wine and blackpepper, to create a thick rich sauce. <i>Pasta: Ziti</i>	
RAGU' ALLA BOLOGNESE	R200
Our Bolognese sauce: from the traditional recipe of the city of Bologna, beef and pork slow cooked in red wine and Neapolitan sauce. <i>Pasta: Fresh Tagliatelle pasta or Rigatoni / Spaghetti</i>	
FETTUCCINE AI FUNGHI	R190
A creamy brown mushroom and black pepper sauce. <i>Pasta: Fettuccine</i>	
LAMB MEATBALLS AND SPAGHETTI	R195
Lamb meatballs cooked in a fragrant Neapolitan sauce. <i>Pasta: Spaghetti</i>	
PACCHERI ALLA VACCINARA	R210
Italian style Oxtail slow cooked in tomato and white wine. <i>Pasta: Paccheri</i>	
SPAGHETTI ALLO SCOGLIO	R250
Prawns, mussel meat, calamari tubes and squid heads in a white wine sauce. <i>Pasta: Spaghetti</i>	

Pizza

Neapolitan Pizza originating in Naples, Italy, is characterized by simple high quality ingredients, thin with a soft chewy crust, slightly charred from baking in a wood fired oven at a high temperature. Topped with San Marzano tomatoes and Fior di Latte mozzarella.

MARGHERITA

R130

Tomato, Fior di Latte mozzarella, Basil

PROSCIUTTO (Parma Ham)

R205

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

SALAMI

R170

Tomato, Fior di Latte mozzarella, salami

QUATTRO STAGIONI

R200

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

QUATTRO FORMAGGI

R195

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

MONTANARA

R200

Tomato, Fior di Latte mozzarella, our home-made Italian pork sausage, Pecorino DOP cheese shavings, brown mushrooms

PIZZA PINETTA

R180

Tomato, Fior di Latte mozzarella, Mascarpone cheese, Italian anchovies, Pinenuts

PIZZA SOL LEONE

R180

Tomato, Fior di Latte mozzarella, Italian sundried tomato, capers, Basil

SICILIANA

R180

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

VEG PARADISE

R170

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

PIZZA BOLOGNESE

R200

Tomato, Fior di Latte mozzarella and Bolognese sauce

PIZZA DIAVOLA

R185

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

TIROLESE

R200

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

PIZZA CONTINUES ---->

Pizza

PIZZA CALABRA

R190

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

PIZZA DI PAOLO

R200

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

PIZZA BIANCA CON MORTADELLA

R195

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

Meat

COSTOLETTA ALLA MILANESE

R250

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

SALTIMBOCCA

R255

Thin slices of beef fillet with Prosciutto and sage, fried in clarified butter

T-BONE 500g

R255

Beef T-Bone

SIRLOIN 300g

R245

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

Served with one side:

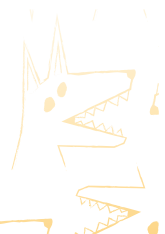
Skinny Fries • Fried brown mushrooms • Fried brinjals • Side salad •
Potato Wedges • Steamed Tenderstem broccoli

Sauces:

Gorgonzola DOP Sauce
Brown Mushroom Sauce

R85

R75



Kiddies pasta

BOLOGNAISE

R110

Pasta: Spaghetti / Penne

NAPOLETANA

R90

Pasta: Spaghetti / Penne

PLAIN PASTA

R80

Pasta: Spaghetti / Penne

Dessert

VANILLA PANNA COTTA

R85

Silky smooth with a delicate vanilla flavor served with a light caramel syrup and walnuts

LINDT CHOCOLATE PANNA COTTA

R95

Rich chocolate panna cotta, a luxurious twist on the traditional dessert

TIRAMISU'

R110

Layers of espresso and brandy soaked ladyfinger biscuits with a rich mascarpone cream and a generous dusting of dark cocoa

LA CREMOSA ITALIAN GELATO FLAVOURS

R70

Quality artisanal gelato. Please ask your waitron what flavours are available

AFFOGATO AL CAFFE'

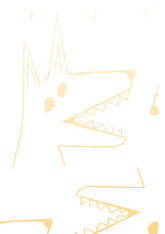
R100

La Cremosa Vanilla Gelato and a shot of espresso coffee

CANNOLI

R120

Fried pastry shells filled with homemade sweet ricotta and pistachios nuts



Drinks Menu

COLD DRINKS

Coke, Coke Zero, Sprite, Sprite Zero	R27
Fanta Orange, Cream Soda	R27
Mixers: Lemonade, Pink Tonic, Tonic, Ginger ale, Soda	R25
Appletizer, Grapetizer	R39
Yotea Italian Peach Ice Tea	R37
OranSoda / Lemon Soda Italian sodas	
Red Bull	R47
Tomato Cocktail	R42
Cordials	R15
Water 500ml Still/Sparkling	R25
Water 1,5l Still	R65

HOT DRINKS

Espresso	R28
Double Espresso	R35
Americano	R30
Cappuccino	R38
Caffè Latte	R38
Caffè Macchiato	R38
Caffè Corretto – Espresso with Grappa Veneta	R60
5 Roses / Rooibos Tea	R27
Irish coffee – single Jameson	R75

ITALIAN COCKTAILS

Aperol Spritz	R95
Aperol, Soda, Sparkling Wine	
Campari Spritz	R95
Campari, Soda, Sparkling Wine	
Limoncello Spritz	R95
Limoncello, Sparkling Wine, soda	
Hugo Gin Spritz	R95
Gin, Elderflower syrup, Sparkling Wine, soda	
Negroni	R95
Campari, Gin, Martini Rosso	
Americano Cocktail	R95
Campari, Martini Rosso, Soda	
Di Saronno Fizz	R95
Amaretto, Fresh Lemon, Soda	
Sangria (1.2L jug)	R200
Red Wine, fruit, Fanta orange	
Pimms (1L Jug)	R200
Pimms, Lemonade, fruit	

BEERS AND CIDERS

Corona	R45
Corona Zero	R45
Black Label	R36
Castle Lager	R34
Castle Lite	R36
Castle Milk Stout	R36
Hansa	R34
Stella Artois	R45
Heineken	R42
Windhoek Draught	R46
Guinness 400ml	R48
 Poretti No4 Lager Bottle 330m	R50
 Poretti No4 Lager Draught 400ml	R90
 Raffo Beer	R50
Castle Lite Draught 500ml	R50
Castle Lite Draught 380ml	R40
Savannah Dry	R47
Savannah Light	R47
Smirnoff Spin	R47
Hunter's Dry	R44
Hunter's Gold	R44

SPIRITS

Klipdrift Export	R25
Klipdrift Premium	R27
Richelieu	R27
Hennessy	R60
Bell's	R27
J&B Rare	R27
Johnny Walker Black Label	R47
Jack Daniels	R35
Jack Daniels Gentleman's Jack	R47
Jameson	R45
Jameson Stout	R50
Monkey Shoulder	R45
Southern Comfort	R25
Glenmorangie 12 Years	R65
Smirnoff 1818 Vodka	R28
Beefeater gin	R35
Malfy Gin	R45
Captain Morgan	R29
Red Heart Rum	R29
Spice Gold	R29
Jaegermeister	R36
El Jimador	R38
Amarula	R27
Cactus Jack	R20
Old Brown Sherry	R20

ITALIAN LIQUEURS

Amaretto Guglielmo Negroni

R50

A sweet Italian liqueur with a distinctive almond flavor, with subtle notes of vanilla and cherry

Limoncello

R50

A vibrant Italian liqueur sweet and bursting with a zesty lemon flavor

Strega

R50

Herbal liqueur, boasts a vibrant yellow hue derived from saffron and a complex flavor profile of approximately 70 herbs and spices, including mint and fennel

Frangelico

R30

A delicate liqueur that will delight your senses with a surprising hazelnut experience

Galliano

R50

Galliano, a vibrant golden Italian liqueur, boasts a complex flavor profile dominated by vanilla and anise, with subtle hints of citrus and herbs

Vecchio Amaro del Capo

R50

Crafted with a blend of 29 herbs, flowers, fruits, and roots from Calabria, offering a bittersweet taste with hints of orange, liquorice, peppermint, and anise

Averna

R50

Bittersweet Italian amaro with hints of anise, liquorice, citrus, and subtle notes of myrtle, juniper, and rosemary

Fernet Branca

R50

Bitter blend of 40 herbs and spices, including myrth, rhubarb, chamomile, and saffron with notes of mint, eucalyptus, and earthy undertones

Brotto Grappa di Ruta

R55

Herbaceous and botanical notes from the infused rue herb, balanced by a smooth, well-rounded taste with a lingering, satisfying finish

Brotto Grappa Veneta

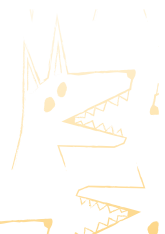
R53

Fresh and fruity notes from Prosecco-Cartizze pomace, with a smooth, well-balanced, and rounded palate and a medium-length, lingering finish

Brotto Grappa Asolana

R75

Flavour profile is characterized by ripe fruit, floral notes, and hints of honey, with a well-balanced, warm, and elegant taste and a medium-length finish



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

Steenberg Black Swan, W.O Constantia

 Fiegl del Collio DOC

R80

R70

R230

R220

R295

R210

R500

R550

CHARDONNAY

Ken Forrester Petit, W.O Western Cape

Spier Signature, W.O Western Cape

R70

R80

R210

R220

PINOT GRIGIO

Terra Del Capo, W.O Western Cape

R220

CHENIN BLANC

Fat Bastard, W.O Robertson

Ken Forrester Petit, W.O Western Cape

R250

R210

BLENDS

 Villabella Bianco di Custoza DOC

R350

GEWURZTRAMINER

 Fiegl Villa Dugo Traminer Aromatico, Gorizia DOC

R500

BUBBLES

 Lampo Prosecco Dry, Treviso DOC

 Cinzano to Spritz Spumante Secco

Vino Frizzante (lightly sparkling wine by the glass)

R70

R350

R200

ROSÉ

Hermanuspietersfontein Bloos, W.O Cape South Coas

Ken Forrest Petit Rosé, W.O Western Cape

R70

R239

R210

CORKAGE R100

Red Wine



PINOTAGE

Beyerskloof, W.O Western Cape

R80

R230

CABERNET SAUVIGNON

Spier Signature, W.O Western Cape

Stellenbosch Reserve Ou Hoofgebou, W.O Stellenbosch

Zorgvliet, W.O Banghoek

R80

R220

R350

R380

MERLOT

Leopards Leap, W.O Western Cape

Kleine Zalze Cellar Selection, W.O Coastal Region

Ken Forrester Petit, W.O Western Cape

Steenberg, W.O Constantia

R70

R210

R240

R210

R450

SHIRAZ

Tokara, W.O Western Cape

R280

BLENDS

W.O Swartland Great Heart Red Blend

R280

SANGIOVESE

Terra del Capo, W.O Western Cape

 Piccini Arancio Chianti DOCG

R240

R350

NEGROAMARO

 Neprica Tenuta Tormaresca Puglia IGP

R350

CANNONAU

 Serenata Cannonau di Sardegna DOC

R550

PRIMITIVO

 Neprica Tenuta Tormaresca, Puglia IGT

R350

AGLIANICO

 D'Angelo Aglianico del Vulture DOC

R750

CORKAGE R100