



OPERATING HOURS

MONDAY - SATURDAY
07H00 - 19H00
SUNDAY
07H00 - 18H00
BREAKFAST | 07H00 - 11H00
LUNCH | 11H00 - 16H00
WWW.OLDTOWN.CO.ZA



ANTIPASTI

-STARTERS & SNACKS-

- MOZZARELLA CON PROSCIUTTO** -130-
125GR IMPORTED BUFFALO MOZZARELLA SERVED WITH PARMA HAM, EXTRA VIRGIN OLIVE OIL & HOMEMADE GRISSINI STICKS
- PEPERONI CLASSICI (V)** -55-
GRILLED YELLOW & RED PEPPERS, MARINATED IN EXTRA VIRGIN OLIVE OIL & FRESH HERBS
- ANCHOVY PICANTE PAPRIKA** -45-
WHOLE SALTED ANCHOVIES, MARINATED IN CHILLI, GARLIC, FRESH HERBS & PAPRIKA, SERVED WITH TOASTED CIABATTA
- MELANZANE MARINATE (V)** -50-
SLICED & GRILLED AUBERGINE, MARINATED IN EXTRA VIRGIN OLIVE OIL, GARLIC & FRESH HERBS
- LA FOCACCIA**
ASK YOUR SERVER FOR TODAY'S TOPPINGS OR VISIT OUR BAKERY
- CARPACCIO DI MANZO** -90-
RAW, POUNDED LOWLANDS BEEF RUMP SERVED WITH ROCKET SALAD, SHAVED GRANA PADANO CHEESE, LEMON & EXTRA VIRGIN OLIVE OIL
- TARTARE DI SALMONE** -80-
FRESHLY CHOPPED 'CRUDO' OF NORWEGIAN SALMON SERVED WITH ONION, CAPERS, FRESH HERBS, MALDON SEA SALT, CUCUMBER & A LEMON WEDGE
- PÂTÉ DI FEGATELLI** -55-
HOMEMADE CHICKEN LIVER PÂTÉ SERVED WITH PICKLES & MELBA TOAST FROM OUR BAKERY
- FRITTI DI CARCIOFI (V)** -45-
ARTICHOKES, CRUMBED, FRIED & SERVED WITH ROCKET SALAD & BASIL MAYO
- BRUSCHETTA ALLA TUA STRADA** -50-
TOASTED, GARLIC-RUBBED BRUSCHETTA SERVED WITH YOUR CHOICE OF 3 TOPPINGS: ANCHOVIES PICANTE PAPRIKA | CHOPPED TOMATO SALSA | CHICK PEA & OLIVE OIL HUMMUS

LA PIADINA

-GRILLED ITALIAN FLATBREAD SANDWICHES-

- COTTO** -65-
PROSCIUTTO COTTO HAM, EDAM CHEESE & ROCKET WITH HOMEMADE OLD TOWN MAYO
- PROSCIUTTO E RUCOLA** -75-
ITALIAN CURED HAM, FONTINA CHEESE, ROCKET & HOMEMADE OLD TOWN MAYO
- SALSICCIA E PATATE** -85-
OUR BUTCHER'S ITALIAN LUGANICA SAUSAGE, GRILLED POTATO WEDGES, FONTINA CHEESE & HOMEMADE OLD TOWN MAYO
- ALLA CAPONATA (V)** -72-
SLOW BRAISED AUBERGINE, CHOPPED TOMATO AND ROCKET WITH EDAM CHEESE
- SUPER KALE (V)** -60-
FRESH TOMATO, SAUTÉED KALE & DANISH FETA
- ALLA DIAVOLA** -75-
BEEF BOLOGNESE, REFRIED KIDNEY BEANS, EDAM CHEESE & FRESH CHOPPED CHILLI

LA SALUMERIA

-IMPORTED CURED MEATS FROM OUR BUTCHERY-

- PROSCIUTTO BRAGLIA** -25-
ITALIAN CURED HAM
- PROSCIUTTO DI PARMA** -38-
D.O.C CERTIFIED CURED HAM FROM PARMA
- PROSCIUTTO DI SAN DANIELE** -45-
D.O.C CERTIFIED CURED HAM FROM SAN DANIELE
- MORTADELLA** -22-
LARGE ITALIAN COLD CUT, INFUSED WITH PISTACHIOS
- SALAME FERRARESE** -40-
COURSE GRAIN CURED SALAMI
- SPIANATA PICCANTE** -30-
COURSE GRAIN PRESSED ITALIAN SALAMI WITH CHILLI
- MILANO** -32-
FINE GRAIN ITALIAN SALAMI MADE FROM LEAN PORK
- COPPA** -25-
SMOKED CURED PORK SHOULDER
- PROSCIUTTO COTTO** -25-
PRESSED, COOKED HAM
- BLACK FOREST HAM** -25-
GERMAN, DRY CURED & SMOKED HAM
- SOPRESSA VICENTINA** -35-
3 MONTH MATURED, COURSE GRAIN SALAMI

I FORMAGGI

-IMPORTED AND LOCAL CHEESE SELECTION-

- GRANA PADANO D.O.P** -25-
ITALIAN HARD CHEESE FROM VENETO
- PROVOLONE** -18-
VESUVIAN SEMI-HARD CHEESE
- GORGONZOLA DOLCE LATTE** -25-
ITALIAN BLUE-VEINED CHEESE
- TALEGGIO** -30-
WASHED RIND & SMEAR RIPENED SOFT CHEESE
- LATTERIA** -25-
SEMI-HARD CHEESE WITH A RICH, VELVETY TEXTURE
- PECORINO PEPATO** -25-
SWEET EDGED PECORINO INFUSED WITH PEPPERCORNS
- DUTCH CUMIN** -20-
DUTCH GOUDA INFUSED WITH CUMIN SEED
- ASIAGO BLACK** -20-
MILD & CREAMY WITH A DELICATE, SMOOTH FLAVOUR
- FRENCH RACLETTE** -25-
SEMI-FIRM COW'S MILK CHEESE WITH A STRONG NUTTY FLAVOUR
- DRUNKEN PECORINO** -25-
PECORINO MATURED IN CABERNET GRAPE MUST
- FRENCH BRIE** -30-
SOFT COW'S MILK CHEESE WITH A WHITE MOULD RIND

LA PASTA

-SERVED AS FIRST COURSE PORTIONS-

AT OLD TOWN WE SERVE OUR PASTA AS A TRADITIONAL 'PRIMI' COURSE SERVING AS AN INTRODUCTION TO A MAIN MEAL OR AS A LIGHT FINISH TO SOME GREAT ANTIPASTI. OUR FRESH PASTA IS HAND-MADE IN HOUSE.

- GNOCCHI AL GORGONZOLA (V)** -85-
HOME-MADE GNOCCHI TOSSED IN A CREAMY GORGONZOLA DOLCE LATTE SAUCE
- GNOCCHI AL POMODORO (V)** -70-
HOME-MADE GNOCCHI TOSSED IN OUR NEAPOLITAN SAUCE
- RISOTTO AI FRUTTI DI MARE** -160-
IMPORTED ARBORIO RICE, BRAISED IN WHITE WINE SEAFOOD STOCK, PRAWNS, CALAMARI, MUSSELS, ONIONS, TOMATOES & FRESH HERBS
- TAGLIATELLE AI FUNGHI E TARTUFO (V)** -90-
HOME-MADE TAGLIATELLE PASTA TOSSED IN A CREAMY MUSHROOM SAUCE & TRUFFLE OIL
- LASAGNE ALLA BOLOGNESE** -98-
LAYERS OF HOME-MADE PASTA, BEEF BOLOGNESE SAUCE, BÉCHEMEL & GRANA PADANO CHEESE
- PARPADELLE BOLOGNESE** -86-
HOME-MADE RIBBON PAPPARDELLE PASTA TOSSED WITH BEEF BOLOGNESE SAUCE
- SPAGHETTI ALLO SCOGLIO** -135-
SPAGHETTI PASTA, CALAMARI AND PRAWNS TOSSED WITH WHITE WINE, CHERRY TOMATO AND CHILLI.
- PASTA ALLA GENOVESE (V)** -85-
SPAGHETTI PASTA TOSSED IN HOME-MADE BASIL PESTO, CUBED POTATO AND FRENCH BEANS
- PENNE ARRABBATA** -60-
PENNE PASTA TOSSED IN HOME-MADE NEAPOLITAN SAUCE, CHERRY TOMATOES, PARSLEY AND GREEN CHILLI
- PENNE CON MOZZARELLA** -98-
PENNE PASTA TOSSED IN HOME-MADE NEAPOLITAN SAUCE, FRESH BASIL AND 75GR OF FRESH IMPORTED, BUFFALO MOZZARELLA
- ANGELO** -90-
BACON, ZUCCHINI, SPRING ONION AND GARLIC, TOSSED HOME-MADE CHICKEN STOCK, FRESH HERBS AND CREAM. SERVED WITH SPAGHETTI PASTA & GRANA PADANO CHEESE

INSALATE

-SALADS-

ALL SALADS SERVED WITH A PARMESAN BREAD STICK

- OLD TOWN KALE CHICKEN CAESAR** -98-
ROAST CHICKEN, FRESH KALE, CROUTONS & GRANA PADANO TOSSED IN CAESAR DRESSING & CHOPPED DRIED APRICOT
- BEETROOT AND LENTIL SALAD (V)** -85-
ROASTED BUTTERNUT, MARINATED BEETROOT, LENTILS & CRUMBED GORGONZOLA, SERVED WITH A GREEK YOGHURT DRESSING & SHAVINGS OF SPANISH GOATDS CHEESE
- NORWEGIAN SALMON NICOISE** -120-
GRILLED NORWEGIAN SALMON, FRENCH BEANS, OLIVES, POTATO, POACHED EGG, TOMATO & CUCUMBER TOSSED IN A LEMON & HONEY DRESSING
- CAPRESE (V)** -95-
SLICES OF IMPORTED BUFFALO MOZZARELLA, SAN MARZANO TOMATOES, WITH FRESH BASIL, DRIZZLED WITH OLIVE OIL & BASIL PESTO
- MALTAGLIATA CON POMODORO** -128-
CARPACCIO OF FRESHLY CUT TOMATO DRESSED WITH EXTRA VIRGIN OLIVE OIL & SALT. TOPPED WITH GRILLED BEEF FILLET SLICES, ROCKET SALAD & GRATED GRANA PADANO CHEESE
- CHICKPEA & HUMMUS (V)** -85-
MARINATED CHICKPEAS, TOSSED WITH GRILLED VEGETABLES & TOPPED WITH HUMMUS & PAPRIKA OIL
- CHICKEN QUINOA** -85-
CHICKEN QUINOA SALAD WITH RED ONION, TOMATO, FRESH HERBS, FLAKED ALMONDS AND SUNDRIED TOMATOES TOSSED IN A GORGONZOLA DRESSING

SECONDI

-MAINS-

FROM OUR DELI

- DELI FOOD OF THE DAY -

- OPTION 1: FILL YOUR PLATE WITH A PROTEIN, VEG & SALAD OF YOUR CHOICE -120-
OPTION 2 (V): FILL YOUR PLATE WITH ANY VEG & SALAD OF YOUR CHOICE -80-

- GRILLED PORK CHOPS** -110-
250G PORK CHOPS SERVED WITH MASH, SAUTÉED SPINACH & HOME-MADE APPLE SAUCE
- GRILLED FILLETTO** -165-
200GR LOWLANDS BEEF FILLET SERVED WITH HOME-MADE DIJON MUSTARD SAUCE, SAUTÉED KALE & POLENTA
- 300G RIBEYE STEAK** -155-
PREPARED FIORENTINA STYLE WITH CRUSHED SALT, PEPPER, ROSEMARY AND OLIVE OIL, GRILLED AND SERVED WITH A DRESSED ROCKET SALAD, FRESH LEMON & GRANA PADANO CHEESE SHAVINGS
- LEMON CAPER CHICKEN** -105-
POUNDED CHICKEN BREAST, GRILLED A LA MINUTE & SERVED WITH A LEMON CAPER SAUCE, TOPPED WITH A FRESH SALAD OF LETTUCE, TOMATO, CUCUMBER & ONION AND COUSCOUS
- CHICKEN POTENZA** -90-
CHICKEN HIND QUARTER SLOW-BRAISED IN TOMATO, WHITE WINE AND CHILLI, SERVED ON A GARLIC MASH
- GRILLED NORWEGIAN SALMON** -195-
250GR GRILLED NORWEGIAN SALMON SERVED WITH A DILL MASH & TARRAGON HOLLANDAISE
- CALAMARI** -140-
GRILLED PATAGONIAN CALAMARI, TOSSED IN A LEMON & HERB BUTTER SAUCE, SERVED WITH ZUCCHINI FRIES & FRESH LEMON
- FRITTO MISTO** -145-
A BOWL OF BATTER-FRIED CALAMARI, PRAWNS, MUSSELS, ZUCCHINI & MUSHROOM, SERVED WITH FRESH LEMON & A CHILLI TOMATO SAUCE
- SALSICCA** -95-
GRILLED SAUSAGE OF THE DAY FROM OUR BUTCHERY SERVED WITH BRAISED CABBAGE AND HOME-MADE DIJON MUSTARD
- POLPETTE CON POLENTA** -100-
POLENTA WITH ASIAGO AND GRANA PADANO CHEESE, TOPPED WITH HOME-MADE MEATBALLS, SLOW COOKED IN NAPOLITANA SAUCE.
- OT BURGER** -110-
HOME-MADE BEEF PATTY BURGER WITH GRILLED ONION & ASIAGO CHEESE, HOME-MADE MAYO, LETTUCE, TOMATO, GERKINS & A SIDE OF HAND-CUT FRIES
- SUPERFOOD BURGER (V)** -85-
BUNLESS BURGER OF LETTUCE, CHICK PEA AND LENTIL FRITTERS, GRILLED MUSHROOM, TOMATO, CUCUMBER, CHOPPED KALE, SLICED GHERKIN & HUMMUS
- MELANZANE ALLA PARMEGIANA (V)** -95-
BAKED AUBERGINE WITH HOME-MADE, MOZZARELLA AND GRANA PADANO CHEESE

PER BAMBINI

-FOR THE KIDS-

- CHICKEN MEATBALLS** -50-
FREE-RANGE CHICKEN MINCE MEATBALLS, POTATO WEDGES AND HOME-MADE KETCHUP DIPPING SAUCE
- SPAGHETTI AND MEATBALLS** -50-
SPAGHETTI TOPPED WITH FREE RANGE, HOME-MADE MEATBALLS, SLOW COOKED IN NEAPOLITAN SAUCE
- OLD TOWN MAC 'N CHEESE** -50-
GOOD OLD-FASHIONED MACARONI BAKED IN A HOME-MADE CHEESE SAUCE
- THE GOOD BURGER** -50-
100GR FREE RANGE, GRASS-FED BEEF PATTY ON A BUN WITH HOME-MADE KETCHUP. SERVED WITH ZUCCHINI FRIES