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V&A WATERFRONT • CAPE TOWN SOUTH AFRICA • TEL +27 21 421 6002/3 • email : info@slickrestaurants.com • www.balducci.co.za
33°54'14"S, 18°25'16"E

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07 crudo/raw

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42 bubbly

46 bianchi/white wines

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66 aficionado lounge



● CLASSIC MOZZARELLA SALAD

WHAT WE'RE DOING TO BE A MORE ENVIRONMENTALLY RESPONSIBLE RESTAURANT – THANKS FOR UNDERSTANDING!

Balducci's supports alien clearing by using alien wood types in our pizza ovens. As far as possible, we use in-season vegetables and fruit and superb quality procured meat, poultry, fish and game, available in South Africa.

We do not use frozen chicken (only fresh) and only use export quality grain-fed 28 day matured beef.

We only use the very best extra virgin, award winning olive oil.

ALLERGENS: Please note food prepared in a kitchen that contains nuts and gluten.

SMOKING POLICY: Balducci's is a non-smoking restaurant and terrace, as prescribed by government legislation.

Sorry folks! No cheques, corkage or photography of the restaurant interior.

Wine vintages subject to availability.

ALCOHOL: In terms of the new Liquor Act (2013) NO unfinished wine, malt or spirits are allowed to be taken off the premises, even if the bottle is unfinished. This now constitutes a criminal offence.



FOR YOUR CONVENIENCE WE HAVE USED THIS SYMBOL TO INDICATE THE OWNERS PERSONAL HEALTHY OPTION CHOICE.

sappi
triple green
sugar cane fibre, chlorine-free, sustainable afforestation.

This menu is printed on Sappi Triple Green recyclable paper.



ANTIPASTI STARTERS

Antipasto (plural antipasti) means “before the meal” and is the traditional first course of a formal Italian meal.

● MINESTRONE SOUP 60

Marcella Hazan's classic recipe with a pinch of Parmesan

ONION SOUP 60

A hearty rich soup topped with tangy Gruyère

BURRATA 145

Italian cheese made from mozzarella that has a liquid creamy, luxurious centre served with your own seasonings and a drizzle of extra virgin olive oil

● CLASSIC MOZZARELLA SALAD 80

Fior di Latte mozzarella served with fresh tomato and rocket, drizzled with basil pesto (contains nuts)

BLUE CHEESE & AVO SALAD 99

Blue cheese, avocado (in season), fresh pear, walnuts and mixed baby salad leaves tossed in a light extra virgin olive oil splash

MELANZANE ALLA PARMIGIANO 65

Baked eggplant with tomato, smoked Kwaito (Gouda) cheese, Parmigiano and roasted pumpkin seeds

ANTIPASTI PLATTER (for three) 250

Choose any 4 of the following: Grilled aubergine and roasted butternut, artichokes, grilled chilli and garlic calamari and moscardini, classic mozzarella salad and avocado (in season), Springbok carpaccio, Italian prosciutto or salami served with freshly baked bread

● CARPACCIO OF VENISON 95

Cured and smoked Springbok carpaccio with fresh rocket and Parmigiano

BALDUCCI CALAMARI 65

Patagonian calamari tubes ● grilled with garlic and chilli or fried crumbed calamari strips with tartare sauce

● CHILLED OYSTERS SQ

(Subject to availability)
 Medium, Large or Extra Large

● EDAMAME BEANS 53

● SPICY EDAMAME BEANS 65

● BALDUCCI'S JAPANESE SALAD 129

(Prepared by our Royal Sushi Chef)
 Mixed seafood, assorted lettuce and seaweed, served with our special Balducci's dressing
 – Salmon and tuna only 139
 OR
 – Salmon or tuna only 159

● SALMON WITH CITRUS YUZO SAUCE (5 slices) 139

Lightly seared salmon sashimi slices served with a subtle citrus yuzo sauce

TEMPURA SHRIMPS 160

Generous portion of individual de-shelled shrimps. Served with dipping sauces.

INDIVIDUAL LM PRAWNS (each) EXPORT QUALITY

Caught in Mozambique - Indian Ocean
 QUEEN 51
 KING 69
 TIGER – GIANT 215

INDIVIDUAL LM LANGOUSTINES (each) 140

Caught in Mozambique - Indian Ocean

● CHITA WITH CARAMELISED ONIONS 70

Garlic focaccia style pizza sprinkled with mozzarella, Parmigiano and caramelised onions cut into 8 slices

● PIZZA FRESCA 95

Fresh Fior di Latte cheese, marinated tomatoes, basil pesto and rocket on a pita base (contains nuts)



INSALATA SALADS

will need some sort of discription or quirky wording
of some sort for this

● BALDUCCI HOUSE SALAD 85

A variety of crispy mixed lettuce, baby salad leaves, red cabbage, baby tomatoes, cucumber, onion, carrots, egg and feta with a sprinkle of Parmigiano
Add avocado (in season) 15

● CLASSIC MOZZARELLA 80

Fior di Latte served with fresh tomato and rocket, drizzled with basil pesto (contains nuts)

● ITALIAN 85

Oven-dried tomatoes, Fior di Latte, capers, olives, basil leaves and crostini, lightly tossed with a splash of extra virgin olive oil

CAESAR 85

Crispy cos lettuce in our own Caesar dressing with croutons, anchovies, Parmigiano and egg
- served with chicken 115

BLUE CHEESE & AVO 99

Blue cheese, avocado (in season), fresh pear, walnuts and mixed baby salad leaves tossed in a light extra virgin olive oil splash

● BEETROOT & ROASTED BUTTERNUT 86

Char-grilled beetroot, roasted butternut, feta, baby salad leaves and caramelised nuts tossed in the best quality extra virgin olive oil with a hint of garlic, lemon and a swirl of balsamic glaze

● SIGNATURE ROAST CHICKEN 115

A variety of crispy mixed lettuce, baby salad leaves, red cabbage, baby tomatoes, cucumber, onion and carrots tossed in a light extra virgin olive oil splash and topped with old-fashioned roast chicken and boiled egg

● SMOKED SALMON 130

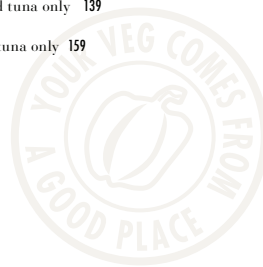
Smoked salmon and avocado (in season) with yoghurt and dill dressing, crème fraîche and caviar

THAI CHICKEN 115

Warm strips of chicken served on a bed of mixed baby salad leaves, with vermicelli noodles, sesame seeds and mixed nuts

● BALDUCCI'S JAPANESE 129

(Prepared by our Royal Sushi Chef)
Mixed seafood, assorted lettuce and seaweed, served with our special Balducci's dressing
- Salmon and tuna only 139
OR
- Salmon or tuna only 159





ASIAN NOODLES & TAPAS*

*Tempura and Yaki are tapas-style and are not served with any accompaniments.

ASIAN NOODLES PREPARED IN A TRADITIONAL WOK

THAI STYLE PRAWNS 125

Thai style prawns with bean sprouts, coriander leaves and a hint of chilli and roasted peanuts (contains nuts)

CHICKEN WITH SOY & GINGER 120

Fresh chicken with soy sauce, ginger, baby corn, sesame seeds and toasted cashew nuts (contains nuts)

SPICED BEEF 120

Prime beef, ginger, spinach, toasted sesame seeds and coriander leaves (contains nuts)

ROBATAYAKI

Method of cooking similar to barbeque in which items of food on skewers are slow-grilled over a hot fire (grill)

YAKITORI 65

Grilled deboned chicken on a skewer

HARUMI 95

Grilled Karan beef fillet on a skewer

TEMPURA

A Japanese dish of seafood or vegetables that has been battered and deep fried

TEMPURA SHRIMPS 160

Generous portion of individual de-shelled shrimps. Served with dipping sauces

TERIYAKI

This is a cooking technique used in Japanese cuisine in which food is broiled or grilled while being basted in a marinade based on soy sauce, Mirin (red wine similar to sake) and sugar

SALMON TERIYAKI 195

Marinated and grilled in a delicious teriyaki sauce



HARUMI ROBATA (BEEF FILLET)



CRUDO RAW

We only use fresh, never frozen, quality fish.
Our salmon is 100% export quality Norwegian salmon
which is air freighted in from Norway



STARTERS

- EDAMAME BEANS 53

- SPICY EDAMAME BEANS 65

- MISO SOUP 39
Japanese Soya Bean paste soup

- TOM YUM SOUP 69
Hot, sour and nourishing Thai soup
with shrimp and chicken

- BALDUCCI JAPANESE SALAD
Served with our special Balducci dressing

Mixed seafood	129
Salmon and tuna only	139
Salmon or tuna only	159

- FRESH PRAWN SPRING ROLL 89

Prawn, lettuce, avo, ginger and rice
wrapped in fresh springroll pastry and
served with a sweet chilli sauce

- TUNA TATAKI - OUR WAY! 115
6 slices of tuna with chilli, spring onion,
chopped ginger, pickled garlic and Ponzu
sauce

- SALMON WITH CITRUS
YUZO SAUCE (5 slices) 139
Lightly seared salmon sashimi slices
served with a subtle citrus yuzo
sauce

- OYSTER TATAKI (6 pcs) 164
With chilli, spring onion, chopped ginger,
pickled garlic and Ponzu sauce

À LA CARTE

- SASHIMI (5 slices)

Tamago	50
Local Fish	67
Tako (Octopus)	69
Saba (Mackerel)	69
Maguro (Tuna)	71
Ebi (Prawn)	69
Sake (Salmon)	95

Please note ingredients cannot be substituted.
* *Subject to availability*

- SEARED TUNA (8 slices) 129
Coated in our secret spice and served
with Ponzu sauce

- SEARED SALMON (8 slices) 145
Coated in our secret spice and served
with Ponzu sauce

- NIGIRI (2 pcs)

Tamago	27
Local Fish	33
Saba (Mackerel)	37
Maguro (Tuna)	36
Tako (Octopus)	37
Sake (Salmon)	45
Tuna roses	39
Salmon roses	39
Ebi (Prawn)	33
Unagi* (Japanese Eel)	50
Ikura	67

SPECIALITY ROLLS

- FUTOMAKI (5 pcs) 99
Prawns, ginger and avo topped with
spicy mayo and caviar

- TEMPURA PRAWN ROLL (8 pcs) 109
Tempura prawns with avo and our
unique sauce

- TEMPURA SOFT SHELL CRAB
ROLL (8 pcs) 129
Tempura prawns with avo and our
unique sauce

- DRAGON ROLL 119
(either cut into 4 or 8 pieces)
Salmon, prawn, avo and caviar
wrapped with cucumber

- SALMON GRENADES (2 pcs) 47
Salmon roses filled with chopped spicy
salmon, dressed with chilli mayo and
sweet soya sauce, topped with crispy
blanched onion bits

- RAINBOW RELOADED (8 pcs) 129
Rainbow roll topped with sweet soya
sauce, Japanese 7 spice, sesame oil and
spring onion

- FOUR BY FOUR 129
4 piece rainbow reloaded and 4 piece tuna
roll topped with prawn tempura

INARI POCKETS (3 pcs) 119

Filled with rice, prawns, avocado (in season), salmon, caviar, Japanese mayo and sesame oil served with our unique sauce

MAKIMONO ROLLS (6 pcs)

- Cucumber 39
- Avocado 39
- Tuna (spicy / regular) 47
- Tuna and spring onion 49
- Prawn 51
- Salmon 51

INSIDE-OUT ROLLS (4/8 pcs)

- Spicy peppadew & prawn 45 / 77
- Vegetable 39 / 59
- Salmon skin 39 / 75
- Prawn and avo 39 / 75
- California 39 / 75
- Tuna and avo (spicy / regular) 39 / 75
- Philadelphia 59 / 109
- Alaska 44 / 75
- Miami 49 / 95
- Unagi* and avo 50
- Rainbow 69 / 119

TEMAKI (HAND ROLL)

- Vegetable 43
- Tuna and spring onion 54
- Tuna and avo (spicy / regular) 54
- Salmon skin 54
- Prawn and avo (spicy / regular) 54
- California 54
- Alaska 60
- Tempura prawn & avo 72
- Philadelphia 72
- Unagi* and avo 50

SUSHI SANDWICH (4 pieces)

- Spicy peppadew & prawn 75
- Vegetable 50
- Tuna and avocado 75
- Prawn and avocado 75
- California 75
- Alaska 75
- Philadelphia 75
- Rainbow 79

PLATTERS (CHEF'S CHOICE)

ASSORTED SUSHI PLATTER 114

5 pieces Nigiri,
2 pieces inside out roll and
3 pieces cucumber Makimono

VEGETABLE PLATTER 99

+ pieces vegetable roll,
+ pieces vegetable sandwich,
3 pieces cucumber Makimono and
3 pieces avo Makimono
2 pieces inari Nigiri

CHIRASHI SUSHI 192

Selection of 12 slices of Sashimi
on a bed of sesame coated rice

ASSORTED SASHIMI (CHEF'S CHOICE) 165

12 slices

SALMON PLATTER 229

3 pieces salmon Nigiri,
5 slices salmon Sashimi and
+ pieces Alaska roll

ASSORTED NIGIRI PLATTER 165

8 pieces assorted fish Nigiri and
+ pieces inside out roll

TUNA PLATTER 169

3 pieces tuna Nigiri,
5 slices tuna Sashimi and
+ pieces tuna and avo roll

ASSORTED TUNA & SALMON NIGIRI SUSHI 189

6 pieces tuna and salmon Nigiri,
2 pieces tuna avo and
2 pieces salmon avo

BALDUCCI ROYAL PLATTER 219

8 pieces Nigiri sushi,
8 slices Sashimi and
+ pieces inside out roll

RAINBOW PLATTER 235

+ pieces rainbow roll,
+ pieces rainbow sandwich,
2 pieces salmon roses and
2 pieces tuna roses

BEVERAGES

- Sake – Japanese rice wine 48
- Ocha – Japanese tea (per pot) 18
- Japanese Lager ??

OPTIONAL EXTRAS

- Pickled ginger 10
- Japanese mayonnaise 12
- Caviar 12
- Sushi rice (vinegar flavoured rice) 25



BURGERS

Our burgers are served medium unless otherwise specified

GRAIN-FED 200g 100% PURE BEEF BURGERS

Flame-grilled with our homemade basting and served on a home-baked, lightly toasted sesame seed bun with lettuce, tomato, caramelised or freshly sliced red onion, Collette's famous delicious deli pickled cucumber, barbeque sauce, coleslaw and thick cut fries.

CLASSIC PURE BEEF BURGER 85

200g grain-fed 100% pure beef burger

GORGONZOLA BURGER 99

Served with creamy Gorgonzola cheese sauce

SWISS CHEESE BURGER 95

Topped with imported Swiss cheese

BACON GUACAMOLE BURGER 99

With smokey BBQ sauce

OSTRICH BURGER 90

Freshly ground ostrich

VEGETARIAN BURGER 85

Prepared with lentils and a variety of fresh vegetables and blended with eastern aromatic spices and a touch of Falafel (This burger does contain egg and gluten)

CHICKEN BURGER 85

Fresh breast of chicken grilled in our basting sauce

OPTIONAL EXTRAS

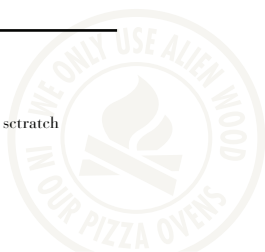
Chicken breast, beef, lamb or ostrich patty 40

owners personal healthy option choice if ordered with no additional starch



LA PIZZA

Artisnal, handcrafted wood-fired pizzas made from setratch



PIZZA BREADS

- **GARLIC PITA 45**
Garlic pizza bread with caramelised onions
- **CHITA 60**
Garlic focaccia style pizza bread sprinkled with mozzarella and Parmigiano cheese - with caramelised onions 70
- **PIZZA FRESCA 95**
Fresh Fior di Latte cheese, marinated tomatoes, basil pesto and rocket on a pita base (contains nuts)

PIZZAS

- **MARGHERITA 65**
Whole milk mozzarella smothered over imported tomato on a thin base
- Add: gluten-free base 30
- **FRESH TOMATO, BASIL & GARLIC 80**
Sliced cherry tomatoes, mozzarella, garlic and basil pesto with Parmigiano shavings (contains nuts)
- **HEALTH SALAD PIZZA 85**
Choose from either a margherita or fresh tomato, basil and garlic pizza served with a small green salad in the centre of the pizza!
- Add: gluten-free base 30

BALDUCCI 90

Bacon, creamed spinach, feta and freshly sliced avocado (in season)

SICILIAN 90

Mozzarella, anchovies, chilli and capers

FOUR SEASONS 95

Mushrooms, asparagus, artichokes and olives

GOAT'S CHEVIN CHEESE WITH ROASTED PEPPERS 90

Goat's Chevin cheese with roasted red and yellow peppers, grilled eggplant, mozzarella, caramelised onions and our imported tomato sauce

- *owners recommend gluten-free bases for a healthy option (optional extra)*

FOUR CHEESE 95

Mozzarella, smoked Kwaito (Gouda) and goat's Chevin with a sprinkle of imported Parmigiano

DANIELLA 95

Mozzarella, gorgonzola, roasted garlic, caramelised onions, topped with freshly sliced avocado (in season)

TUSCAN 95

Mozzarella, gorgonzola, walnut and avocado (in season) topped with mixed baby leaves (contains nuts)

MADAM REGINA 90

Mozzarella, mushrooms, ham and fresh basil, topped with Grana Padano (Parmesan)

PORTOFINO 95

Mozzarella, mushrooms, ham, artichokes, black olives, Grana Padano (Parmesan) and topped with fresh basil

BUTTER CHICKEN 95

Topped with chicken, prepared in the traditional northern Indian way with tomato and ground cashew nuts (contains nuts)

BOLOGNA 95

Game bolognese and red onions (game meat is lean and healthy)

MASERATI 90

Caramelised onion topped with avocado (in season), thyme and crispy fried onion bits and bacon

ENZO 90

Tomato base smothered with caramelised onion, smoked mozzarella and topped with sundried tomato

ROMA 90

Salami, olives, asparagus and mushrooms

SAN FRANCISCO 90

Roast chicken, bacon, tomato and freshly sliced avocado (in season)

TROPICAL 85

Just bacon and banana

CAPE TOWN CLUB 95

Roast chicken with mozzarella and bacon, topped with fresh cherry tomatoes, chilled chopped lettuce, homemade mayonnaise and freshly sliced avocado (in season)

BBQ ROAST CHICKEN 95

Roast chicken, smoked Kwaito (Gouda), mozzarella and red onions with a swirl of our homemade barbeque sauce

SUPREME 95

Roast chicken and bacon, olives, red onion and mushrooms

HAWAIIAN 95

Pineapple, ham and mozzarella cheese on our imported tomato sauce

NAPOLI 85

Olives and anchovies

TRADITIONAL SALAMI 85

Italian salami on a tomato and mozzarella base

PISA 110

Mozzarella, chorizo, feta, sundried tomatoes, red onion and broccoli topped with basil pesto and a swirl of sweet chilli sauce and shaved Parmesan

LOMBARDA 95

Mozzarella, salami, fresh basil and a splash of the best extra virgin olive oil topped with Parmigiano

CAPRI 95

Mozzarella, tomato, Italian salami, gorgonzola and sundried tomato

TOSCANA 95

Salami, chorizo, cherry tomatoes and chilli

FLORENCE 90

Bacon and avocado (in season)

TONNO 90

Tuna, mushroom, onion and chilli

MILANESE 110

Bacon, blue cheese, brie, walnuts, avocado (in season) and rocket (contains nuts)

BACON AND SHRIMP 115

Bacon, shrimp and avocado (in season)

MEXICAN 90

Bacon, salami, red kidney beans, jalapeño chillies, oven-roasted red peppers and red sliced onions

RIB DELIGHT 119

Barbeque rib meat (pork), mushroom and onion with barbeque sauce

SMOKED SALMON & ROCKET 120

Smoked salmon, cracked black pepper, lemon infused rocket, topped with avocado (in season)

FLAMING PRAWNS 135

Peri-Peri prawns with freshly sliced avocado (in season)

PALERMO 95

Grilled roast veg with a crackle of maldon salt, extra virgin olive oil and a hint of rosemary. Butternut, onion, beetroot and baby marrow (vegetables may vary on a day to day basis please check with your service ambassador)

PORTO CEVO 95

Roast chicken, bacon, avo, feta, crispy onion bits and smokey barbeque sauce

BRUNCH DELUXE 95

Bacon, fried egg, mozzarella cheese and smokey barbeque sauce

ASIAN CHICKEN OR BEEF STIRFRY 90

Marinated Asian chicken or beef stir fry

EXTRAS

Artichokes, avocado, crispy onion bits 20

Roasted vegetables 30

Bacon, salami, roast chicken,

chorizo 27

Shrimps, smoked salmon 32

Rib meat (pork or beef) 48

Prawns 72

Gluten-free bases 30

(good healthy option for vegans and vegetarians)

Sorry folks! Unfortunately no half and half or sharing of pizzas. No substitutions.





GNOCCHI, PASTA AND NOODLES

Choose from linguine, penne or fresh gnocchi.
All pasta is served al dente.

BALDUCCI PASTA 80

Sundried tomatoes, olives, chilli and garlic in a light Parmigiano cream – with chicken 95

● POMODORO 65

Classic slow-cooked imported tomato sauce

● ARRABIATA 70

Classic slow-cooked imported pomodoro sauce with chilli and garlic

● PRIMAVERA 99

Sautéed spinach and Parmigiano with cherry tomatoes, sundried tomatoes and feta in a light pomodoro sauce

BUTTER CHICKEN CURRY PASTA 110

Prepared in the traditional northern Indian way with tomato and ground cashew nuts in a light cream sauce. This is a spicy traditional curry dish (contains nuts)

● GAME BOLOGNESE 90

Slow-cooked South African lean game meat ragù

OSTRICH LASAGNE - AL FORNO AL RAGÙ 115

Ostrich lasagne with traditional béchamel and pomodoro sauce, baked al forno with mozzarella and imported Parmigiano

BALDUCCI CARBONARA (done our way) 95

Lightly sautéed bacon, with salami and ham in a light creamy parmesan sauce

PASTA CON SALMONE 125

Smoked salmon tossed in a light garlic and fennel cream sauce, topped with fresh avocado slices (in season)

SEAFOOD 175

Mussels, black tiger prawns, Patagonian calamari and linefish in a ● pomodoro, ● Arrabiata or creamy garlic sauce

ASIAN NOODLES PREPARED IN A TRADITIONAL WOK

All noodle dishes made with traditional Asian noodles only

THAI STYLE PRAWNS 125

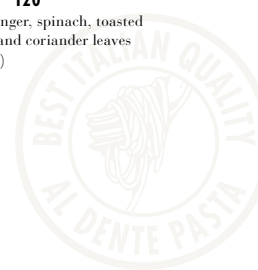
Thai style prawns with bean sprouts, coriander leaves and a hint of chilli and roasted peanuts (contains nuts)

CHICKEN WITH SOY & GINGER 120

Fresh chicken with soy sauce, ginger, baby corn, sesame seeds and toasted cashew nuts (contains nuts)

SPICED BEEF 120

Prime beef, ginger, spinach, toasted sesame seeds and coriander leaves (contains nuts)





PESCE SEAFOOD

STORY NEEDED

LINEFISH OF THE DAY 150

Please ask about our catch of the day
grilled with lemon butter

KINGKLIP (seasonal) 165

Grilled fresh Kingklip with lemon butter

KINGKLIP PESCATO 195

Grilled in lemon butter with tomato,
capers and olive salsa, served with rocket
and parmesan shavings

BABY KINGKLIP (WHEN AVAILABLE) 195

Grilled fresh Kingklip with lemon butter

BALDUCCI CALAMARI 125

Patagonian calamari tubes • grilled with
garlic and chilli or fried crumbed
calamari strips with tartare sauce

NORWEGIAN SALMON 210

Grilled fresh Norwegian salmon with
lemon butter

The above served with either
pasta, polenta, thick cut fries

- basmati rice, baked potato or roasted
vegetables

TEMPURA SHRIMPS 160

Generous portion of individual
de-shelled shrimps served with
dipping sauces

PRAWN CURRY 210

Eight de-shelled queen prawns prepared
in the traditional northern Indian way
with tomato and ground cashew nuts in a
light cream sauce and served with basmati
rice. This is a spicy traditional curry dish
(contains nuts)

INDIVIDUAL LM PRAWNS (each)

Caught in Mozambique - Indian Ocean

QUEEN	51
KING	69
TIGER – GIANT	215

INDIVIDUAL LM LANGOUSTINES (each) 140

Caught in Mozambique - Indian Ocean

CRAYFISH

Cape Rock Lobster 109 per 100g

VALUE SEAFOOD PLATTER 599

Linefish, grilled calamari, six prawns and
mussels, served with lemon butter, garlic
or Peri-Peri sauce and rice

SEAFOOD PLATTER 880

Crayfish, linefish, grilled calamari, eight
prawns and mussels, with lemon butter,
garlic or Peri-Peri sauce and rice

MUSSELS 130

- With pomodoro, Arrabiata
or creamy garlic sauce

CONTORNI SIDES

- Pasta, polenta, thick cut fries,
- basmati rice, baked potato 25
- roasted vegetables 30

SALSE SAUCES

Lemon butter, garlic or Peri-Peri 25

- owners personal healthy option choice if
olive oil is substituted for lemon butter.




CARNE MEAT

All our beef is grain-fed and matured for up to six weeks by 

DALLA GRIGLIA – FROM THE GRILL

All our beef is grain-fed and matured for up to six weeks.

Choose from  **grilled in olive oil** or **our traditional South African basting**

FILLET STEAK 189

250g grain-fed export quality beef fillet

SIRLOIN 169

350g matured grain-fed beef sirloin

RUMP 169

350g prime 28 day matured rump steak

SMOKED BBQ PORK (600g) or BEEF RIBS (750g) 190

Export quality smoked ribs grilled in our signature barbeque sauce

OSTRICH FILLET 180

Prime cut fresh ostrich fillet marinated in extra virgin olive oil and mixed herbs, char-grilled



PREGO ROLL 95

Grain-fed fillet steak marinated in a traditional Portuguese chilli sauce

DUO OF GAME 180



Game selection of the day, char-grilled

The above served with either pasta, polenta, thick cut fries,

-  basmati rice, baked potato or
-  roasted vegetables

CONTORNI SIDES

Pasta, polenta, thick cut fries,

-  basmati rice, baked potato, 25
-  roasted vegetables 30

SALSA SAUCES 25

Mushroom	Green Peppercorn
Lemon Butter	Peri-Peri
Garlic	Red Wine and Port

SECONDI PIATTI

SCALOPPINE DI VITELLO 140

Veal scaloppine with garlic, rosemary and white wine

VEAL MILANESE 145

Crumbed veal scaloppine with a hint of parmesan


VEAL LIMONE 135

Veal scaloppine with zesty lemon

CHICKEN FRICASSEE 130

Scallops of fresh chicken with porcini mushrooms, white wine and Italian pomodoro

The above served with either pasta, polenta, thick cut fries,

-  basmati rice, baked potato or
- roasted vegetables

BUTTER CHICKEN CURRY 160

Fresh chicken prepared in a traditional northern Indian butter curry sauce with tomato and ground cashew nuts and served with basmati rice. This is a spicy traditional curry dish (contains nuts)

PRAWN AND CHICKEN CURRY 175

Fresh chicken and de-shelled prawns prepared in a traditional northern Indian butter curry sauce with tomato and ground cashew nuts and served with basmati rice. This is a spicy traditional curry dish (contains nuts)

MELANZANE ALLA PARMIGIANO 130

Baked eggplant with tomato, smoked Kwaito (Gouda) cheese, Parmigiano and roasted pumpkin seeds (not served with starch or vegetables)



DOLCE DESSERTS

STORY NEEDED

CHOCOLATE FONDANT 65

Decadent soufflé with soft *Lindt* chocolate outside and a molten *Lindt* chocolate centre, served with homemade vanilla ice cream

TIRAMISU 60

An Italian classic: layered mascarpone cheese and finger biscuits soaked in espresso and Kahlua, with an Amarula sauce

CRÈME BRÛLÉE 60

A traditional crème Anglaise coated with caramelised sugar

CHOCOLATE BROWNIE 60

Homemade chocolate brownie with our decadent chocolate sauce, served with cream or homemade ice cream (contains nuts)

MALVA PUDDING 60

South Africa's favourite baked pudding, drenched in butterscotch sauce and served warm with cream or homemade ice cream

DUO OF FULL CREAM ICE CREAM, SORBET 65

The best deluxe homemade ice cream or sorbet

MIXED FROZEN BERRIES 60

An assortment of mixed frozen berries topped with decadent hot white chocolate sauce

PORTOFINO PARFAIT 70

3 scoops of homemade ice cream topped with chocolate sauce, nuts, a swirl of freshly whipped cream, imported wafers and a maraschino cherry (contains nuts)

AFFOGATO 65

Homemade deluxe vanilla ice cream served with an espresso and a tot of brandy

WHITE *Lindt* CHOCOLATE CHEESECAKE 70

Double cream Philly cheesecake slab laced with real white *Lindt* chocolate served with either homemade ice cream or cream

FORMAGGI CHEESE

A selection of superb locally produced cheeses served with habanero sweet chilli jam and melba toast 110

