

# ANTIPASTI

|                                                                                                                                                                                                |            |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>I Calamari alla Griglia o Fritti</b>                                                                                                                                                        | <b>120</b> |
| Patagonian Calamari, grilled or fried, served with Tartare Sauce.                                                                                                                              |            |
| <b>Insalata di Pollo</b>                                                                                      | <b>125</b> |
| Salad of pan-fried Chicken Breasts, mixed Greens, toasted Almonds, Cherry Tomato, Cucumber, Emmental Cheese, dressed with Extra Virgin Olive Oil and fresh Grapefruit Juice.                   |            |
| <b>Mozzarella Fritta</b>                                                                                      | <b>95</b>  |
| Fried Fior di Latte Mozzarella Sticks with smoked Pomodoro Dip.                                                                                                                                |            |
| <b>Insalata di Avocado</b>   | <b>130</b> |
| Avocado, Rocket, Tomato, Blue Cheese, fresh Pear, Pecan Nuts and Extra Virgin Olive Oil.                                                                                                       |            |
| <b>Insalata Caprese</b>                                                                                       | <b>130</b> |
| Italian Tomato, fresh Basil, Capers and creamy Burrata, topped with a Balsamic Glaze.                                                                                                          |            |
| <b>Arancini</b>                                                                                             | <b>95</b>  |
| Risotto Balls with Exotic Mushrooms and Grana Padano, rolled and fried in crispy Breadcrumbs.                                                                                                  |            |
| <b>Carpaccio di Manzo</b>                                                                                   | <b>110</b> |
| Beef Carpaccio, served with Pickled Pear, creamy Parmesan Mayo, and crunchy Pistachio Nuts.                                                                                                    |            |
| <b>Cozze al Vapore con Pinot Grigio</b>                                                                                                                                                        | <b>95</b>  |
| Pinot Grigio steamed Mussels, Pancetta and Parsley Lime Sauce.                                                                                                                                 |            |
| <b>Zuppa del Giorno</b>                                                                                                                                                                        | <b>75</b>  |
| Soup of the Day, served with toasted Sourdough.                                                                                                                                                |            |
| <b>Focaccia</b>                                                                                                                                                                                | <b>85</b>  |
| Herbed Flatbread with Extra Virgin Olive Oil and Garlic.                                                                                                                                       |            |
| <i>Add Olives +R20</i>                                                                                                                                                                         |            |
| <i>Add creamy Basil dip +R15</i>                                                                                                                                                               |            |

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# LE PIZZA

 Upgrade to a Calzone Pizza at an additional R15

|                                                                                                                                                                                                       |            |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Pizza Margherita</b>             | <b>140</b> |
| Pomodoro San Marzano, Fior di Latte Mozzarella, Extra Virgin Olive Oil, Basil, Grana Padano.                                                                                                          |            |
| <b>Pizza Orto</b>                   | <b>165</b> |
| Pomodoro San Marzano, Fior di Latte Mozzarella, Olives, grilled Broccoli, Spinach, grilled Button Mushrooms, Extra Virgin Olive Oil.                                                                  |            |
| <b>Pizza Prosciutto Crudo</b>                                                                                        | <b>180</b> |
| Pomodoro San Marzano, Fior di Latte Mozzarella, Parma Ham, Rocket, Extra Virgin Olive Oil.                                                                                                            |            |
| <b>Pizza Prosciutto Cotto</b>                                                                                        | <b>170</b> |
| Pomodoro San Marzano, Fior di Latte Mozzarella, cooked Ham, Extra Virgin Olive Oil, Basil, Grana Padano.                                                                                              |            |
| <b>Pizza Pepperoni</b>                                                                                               | <b>175</b> |
| Pomodoro San Marzano, Fior di Latte Mozzarella, spicy Pepperoni, Rocket, Extra Virgin Olive Oil.                                                                                                      |            |
| <b>Pizza Funghi e Tartufo</b>   | <b>175</b> |
| Pomodoro San Marzano, Fior di Latte Mozzarella, mixed Exotic Mushrooms, Truffle Oil, Oregano.                                                                                                         |            |
| <b>Pizza Carne</b>                                                                                                 | <b>195</b> |
| Pomodoro San Marzano, Fior di Latte Mozzarella, Beef Fillet Strips, Pepperoni, Feta, and Peppadew, Extra Virgin Olive Oil.                                                                            |            |
| <b>Pizza Pistachio</b>          | <b>185</b> |
| Pomodoro San Marzano, Fior di Latte Mozzarella, Pistachio Nuts, Bocconcini, Honey and Extra Virgin Olive Oil.                                                                                         |            |



# LE PASTA

- Spaghetti allo Scoglio**  **230**  
Spaghetti with Prawns and Mussels in a Chilli, Garlic and creamy Pomodoro Sauce.
- Tortellini Pomodoro Mozzarella**   **165**  
Tomato and Mozzarella Tortellini served in homemade Basil Pesto Cream Sauce.
- Penne con Filetto**  **185**  
Tender Beef Fillet Strips, Garlic and Chilli in Pomodoro Sauce, served with Penne.
- Ravioli**  **175**  
Butternut or Porcini Mushroom Ravioli topped with Sage Butter and Grana Padano.
- Rigatoni al Ragù di Maiale**  **180**  
12-Hour Braised Pork, Cherry Tomatoes and Red Onion, served with Rigatoni.
- Tagliatelle Pollo e Peppadew**  **180**  
Grilled Chicken Breast, Peppadews in a creamy Pomodoro Sauce, topped with crumbled Feta, served with Tagliatelle.

# PASTE SPECIALI

- Gnocchi con Gorgonzola, Pancetta e Fichi**  **165**  
Homemade Gnocchi in a Gorgonzola Cheese Sauce, Bacon and preserved Fig.  
*Add Our Speciality Pizza-Bowl +R25*
- Gnocchi alla Bolognese**  **170**  
Homemade Gnocchi in a Beef Ragù Sauce topped with Grana Padano.  
*Add Our Speciality Pizza-Bowl +R25*
- Cannelloni al Ragù di Carne** **175**  
Beef-Filled Cannelloni with Ham and Cheese, topped with Pomodoro Sauce.
- Cannelloni agli Spinaci e Ricotta**  **170**  
Spinach and Ricotta Filled Cannelloni, topped with Creamy Pomodoro Sauce.
- Lasagne di Manzo** **185**  
Layers of Lasagne Pasta and Beef Ragù baked in our Wood-Fired Pizza Oven.

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# GLI HAMBURGER

 All Main Courses are served with a side dish of your choice

## **Hamburger di Agnello** 185

Lamb Burger with Boerenkaas and Caramelised Onions.

## **Hamburger di Pollo** 170

Grilled or crumbed Chicken Burger with Fior di Latte Mozzarella and Pomodoro Sauce.

## **Hamburger Vegetariano** 160

Exotic Mushroom and Lentil Patty, Peppadew Aioli, fresh Rocket and Danish Feta.

# LE CARNI

 All Main Courses are served with a side dish of your choice

## **Filetto di Manzo alla Griglia 250g** 295

Grilled Beef Fillet.

## **Controfiletto di Manzo alla Griglia 300g** 265

Grilled Beef Sirloin.

## **Stinco d'Agnello Brasato** 340

Slow Cooked Lamb Shank, prepared in our wood-fired pizza oven, in a Marsala and Pomodoro Sauce.

## **Scottadito di Agnello 400g** 380

Grilled Karoo Lamb Cutlets with Extra Virgin Olive Oil and Rosemary.

## **Petto di Pollo ai Funghi** 195

Chicken Breast baked with White Wine, Button Mushrooms and Italian Herbs.

# IL PESCE

 All Main Courses are served with a side dish of your choice

## **Pescato del Giorno** 245

Grilled Line Fish of the Day.

## **Salmone Norvegese alla Griglia** 295

Grilled Norwegian Salmon.

## **Calamari alla Griglia o Fritti** 240

Patagonian Calamari, grilled or fried, served with Tartare Sauce.

## **Gamberi alla Crema** 290

12 seasoned Prawns cooked in Butter and Cream, flavoured with Garlic and Parsley.

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# I CONTORNI

|                                                                   |    |
|-------------------------------------------------------------------|----|
| <b>Patate Fritte</b><br>Hand-Cut Fries.                           | 45 |
| <b>Purè di Patate</b><br>Parmesan mashed Potato.                  | 45 |
| <b>Spinaci Saltati</b><br>Sautéed Spinach with Garlic and Chilli. | 40 |
| <b>Verdure Grigliate</b><br>Grilled mixed Green Vegetables.       | 50 |
| <b>Insalata Mista</b><br>Green mixed Salad.                       | 40 |

# LE SALSE

|                                                                                                                                                                |    |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Salsa ai Funghi</b><br>Exotic Mushroom Sauce.                                                                                                               | 35 |
| <b>Salsa Verde</b><br>Tangy Green Herb Sauce.                                                                                                                  | 35 |
| <b>Salsa al Pepe Verde</b> <br>Green Peppercorn Sauce.                      | 35 |
| <b>Salsa di Parmigiano e Gorgonzola</b> <br>Parmesan and Blue Cheese Sauce. | 35 |



# BAMBINI

## Kids' Spaghetti alla Bolognese

95

Spaghetti Bolognese topped with Grana Pandano.

## Kids' Hamburger di Manzo o Pollo

95

Mini Beef or Chicken Sliders with Fries.

## Kids' Pizza Margherita

85

Pomodoro San Marzano, Fior di Latte Mozzarella, Extra Virgin Olive Oil and Basil.

## Kids' Lasagne

95

Beef Lasagne.

# I DOLCI

## Fondente al Cioccolato

95

Dark Italian Chocolate Fondant with a delectable liquid Chocolate Centre.

*Add a Scoop of Gelato +R15*

## Tiramisù

85

Traditional Tiramisu made with creamy Mascarpone, Savoiardi Biscuits and Illy Coffee.

*Add Tia Maria +R35*

## Crème Brûlée

85

Homemade Vanilla Crème beneath a crackling of Caramelised Sugar.

## Gelato

70

Assorted Italian Gelato.

*Might contain nuts* 

## Cheesecake al Cioccolato

85

Homemade Chocolate Cheesecake.

## Dom Pedro

85

Tia Maria Dom Pedro.

## Amaretto Velvet Panna Cotta

90

Panna Cotta infused with Amaretto Velvet, served with a Raspberry Coulis and garnished with toasted Coconut.

## Pera Poached al Marsala

85

Aromatic Marsala Poached Pear, Italian Vanilla Cream Sauce and Pecan Nut Praline.

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# GUSTO'S WINE SELECTION

## PROSECCO & SPARKLING

GLASS | BOTTLE

|                                                             |          |
|-------------------------------------------------------------|----------|
| Vini La Delizia Extra Dry Prosecco DOC (Veneto)             | 85   445 |
| M.A.N Sparkling Chenin Blanc (Stellenbosch)                 | 70   320 |
| L'Ormarins Brut Classique (Stellenbosch)                    | 485      |
| Domaine Des Dieux GiGi Nectar Cap Classique (Hemel & Aarde) | 430      |

## WHITE

CARAFE | BOTTLE

|                                                     |          |
|-----------------------------------------------------|----------|
| Terra del Capo Pinot Grigio (Franschhoek)           | 75   240 |
| Groot Phesantekraal Chenin Blanc (Durbanville)      | 80   255 |
| Groote Post Sauvignon Blanc (Darling)               | 90   320 |
| Anura Chardonnay (Simonberg- Paarl)                 | 280      |
| Zevenwacht Sauvignon Blanc (Stellenbosch)           | 325      |
| Ken Forrester Petit Chenin Blanc (Stellenbosch)     | 270      |
| Journey's End 'Haystack' Chardonnay (Stellenbosch)  | 275      |
| Morgenster Vermentino (Vespri)                      | 335      |
| Cape Point Reserve Sauvignon Blanc 2023 (Noordhoek) | 500      |

## RED

CARAFE | BOTTLE

|                                                     |          |
|-----------------------------------------------------|----------|
| Terra del Capo Sangiovese (Franschhoek)             | 85   280 |
| Hartenberg 'Doorkeeper' Shiraz (Stellenbosch)       | 90   300 |
| Boschkloof Cabernet Sauvignon/Merlot (Stellenbosch) | 90   290 |
| Doolhof Pinotage (Wellington)                       | 320      |
| Brookdale Estate Mason Road Syrah (Paarl)           | 335      |
| Vriesenhof Cabernet Sauvignon (Stellenbosch)        | 370      |
| Rickety Bridge Merlot (Franschhoek)                 | 420      |
| Radford Dale Pinot Noir (Stellenbosch)              | 400      |
| Waterford Antigo 2021 (Stellenbosch)                | 500      |

## ROSÉ

CARAFE | BOTTLE

|                                        |          |
|----------------------------------------|----------|
| Kaapzicht Pinotage Rosé (Stellenbosch) | 80   250 |
| Eikandal Rosé (Stellenbosch)           | 285      |

## PREMIUM WINES & CHAMPAGNE

BOTTLE

|                                                       |      |
|-------------------------------------------------------|------|
| Anthonij Rupert Optima 2021 (Franschhoek)             | 600  |
| Remhoogte Sir Thomas Cullinan Red 2019 (Stellenbosch) | 1000 |
| Raats Family Cabernet Franc 2021 (Stellenbosch)       | 1650 |
| Moët & Chandon Brut Impérial (French Champagne)       | 1950 |

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# SPIRITS



## GIN

|                            |    |
|----------------------------|----|
| Tanqueray                  | 33 |
| Tanqueray Seville Orange   | 33 |
| Bombay Sapphire            | 35 |
| Malfy (Con Limone/Rosa)    | 45 |
| Inverroche (Classic/Amber) | 47 |
| Hendrick's Gin             | 50 |

## VODKA

|                      |    |
|----------------------|----|
| Skyy                 | 33 |
| Absolut Blue         | 33 |
| Belvedere Pure Vodka | 57 |
| Grey Goose           | 58 |
| Cîroc                | 52 |

## RUM

|                            |    |
|----------------------------|----|
| Captain Morgan Spiced Gold | 30 |
| Captain Morgan Dark Rum    | 30 |
| Bacardi White              | 30 |

## BRANDY

|                   |    |
|-------------------|----|
| Richelieu         | 30 |
| Klipdrift Premium | 32 |
| Klipdrift Export  | 30 |
| KWV 5-Year        | 32 |

## COGNAC

|                       |     |
|-----------------------|-----|
| Hennessy Very Special | 62  |
| Hennessy V.S.O.P.     | 92  |
| Hennessy X.O.         | 315 |
| Rémy Martin V.S.O.P.  | 100 |



# SPIRITS



## WHISKY

|                                      |     |
|--------------------------------------|-----|
| Jameson Irish Whisky                 | 45  |
| Johnnie Walker Red                   | 30  |
| Johnnie Walker Black                 | 48  |
| Jack Daniel's Tennessee Whisky       | 38  |
| Jack Daniel's Tennessee Whisky Honey | 38  |
| Jack Daniel's Gentleman Jack         | 42  |
| Woodford Reserve                     | 50  |
| Tullamore D.E.W. Irish Whisky        | 37  |
| Glenlivet 12-Year                    | 70  |
| Glenmorangie 12-Year-Old             | 65  |
| Glenmorangie 18-Year-Old             | 195 |
| Glenmorangie Triple Cask Reserve     | 62  |
| Macallan 12-Year                     | 145 |
| Glenfiddich 15-Year                  | 110 |
| Monkey Shoulder Blended Malt Scotch  | 50  |

## DIGESTIVES, LIQUEURS & APERITIFS

|                    |    |
|--------------------|----|
| Aperol             | 34 |
| Campari            | 36 |
| Amarula            | 25 |
| Kahlúa             | 30 |
| Frangelico         | 32 |
| Tia Maria          | 38 |
| Cointreau          | 46 |
| Jägermeister       | 35 |
| Disaronno Amaretto | 42 |
| Disaronno Velvet   | 42 |
| Limoncello         | 50 |
| Italian Grappa     | 55 |

## TEQUILA

|                     |     |
|---------------------|-----|
| El Jimador Reposado | 42  |
| El Jimador Blanco   | 42  |
| Herradura Reposado  | 95  |
| Don Julio Reposado  | 130 |

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# BEERS AND CIDERS



|                                            |           |
|--------------------------------------------|-----------|
| <b>Gusto Lager Draught 500ml</b>           | <b>55</b> |
| <b>Pilsner Draught 500ml</b>               | <b>58</b> |
| <b>Black Label</b>                         | <b>37</b> |
| <b>Castle Lite</b>                         | <b>36</b> |
| <b>Corona</b>                              | <b>48</b> |
| <b>Stella Artois</b>                       | <b>45</b> |
| <b>Heineken / Heineken 0%</b>              | <b>43</b> |
| <b>Windhoek Draught</b>                    | <b>47</b> |
| <b>Windhoek Lager</b>                      | <b>47</b> |
| <b>Hunters Dry</b>                         | <b>45</b> |
| <b>Savanna Dry / Savanna Non-Alcoholic</b> | <b>49</b> |

# SOFT DRINKS



## MIXERS

|                                              |           |
|----------------------------------------------|-----------|
| <b>Cordials</b> (Lime, Cola & Passion Fruit) | <b>12</b> |
| <b>Fitch &amp; Leedes</b> (Assorted)         | <b>30</b> |

## MINERALS

|                                       |           |
|---------------------------------------|-----------|
| <b>Coke / Coke Light / Coke Zero</b>  | <b>34</b> |
| <b>Crème Soda / Fanta / Sprite</b>    | <b>34</b> |
| <b>Appletiser / Grapetiser</b>        | <b>48</b> |
| <b>Boss Iced Tea</b> (Peach / Lemon)  | <b>42</b> |
| <b>Red Bull / Red Bull Sugar Free</b> | <b>48</b> |

## IMPORTED WATERS

|                                            |           |
|--------------------------------------------|-----------|
| <b>Aqua Panna Still Water 500ml</b>        | <b>50</b> |
| <b>Aqua Panna Still Water 750ml</b>        | <b>90</b> |
| <b>Sanpellegrino Sparkling Water 500ml</b> | <b>50</b> |
| <b>Sanpellegrino Sparkling Water 750ml</b> | <b>90</b> |

## LOCAL WATERS

|                                     |           |
|-------------------------------------|-----------|
| <b>La Vie Sparkling Water 750ml</b> | <b>50</b> |
| <b>La Vie Still Water 750ml</b>     | <b>50</b> |

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# HOT BEVERAGES

## COFFEE

|             |    |
|-------------|----|
| Espresso    | 22 |
| Cortado     | 25 |
| Cappuccino  | 38 |
| Flat White  | 38 |
| Americano   | 32 |
| Café Latte  | 40 |
| Iced Coffee | 40 |

## SPECIALITY DRINKS

|                     |    |
|---------------------|----|
| Chai Latte          | 44 |
| Hot Chocolate       | 42 |
| Red Cappuccino      | 44 |
| Assorted Milkshakes | 50 |

## TEAS

|                             |    |
|-----------------------------|----|
| Selection of Teas Available | 28 |
|-----------------------------|----|

## EXTRAS

|                                            |    |
|--------------------------------------------|----|
| Milk Alternatives Available (Almond / Oat) | 15 |
|--------------------------------------------|----|

In proud partnership with:

