

Starters

FOCACCIA Fresh oven baked pizza bread Garlic and herb Mozzarella cheese, garlic and herbs Rosemary, feta cheese and olives	R95 R135 R150	1/2 SHELL MUSSELS Mussels drowned in a creamy wine, garlic sa OR in a Napoletana, chili garlic sauce BLACK MUSHROOMS FIRENZE	(V)	R165
MINESTRONE SOUP (V) Served with olive ciabata bread	R110	Mushrooms covered with cream spinach, sp with mozzarella cheese and baked in the over		
OYSTERS R2 6 per portion	230 or R38 ea	CARAMELLE CHORIZO Fried chorizo sausage topped with caramelizonions served with sweet Thai chili sauce (s		R130
CHICKEN LIVERS DONATELLA'S Prepared in wine, mushroom, onion, green pepper and peri-cream sauce. Served with ciabatta bread	R125	CARPACCIO PLATTER (for 2 or mo Springbok, beef and ostrich. Served with parmesan shavings, balsamic of fresh rocket and lemon wedges	·	R425
HALLOUMI MONTECASINO (V) Fried goats milk cheese served with a wedge of lemon and sweet chili dip	R135 of	MIXED TRIO PLATTER (Starter for 2 Calamari, chicken livers, fried chorizo with caramelized onions. Served with pita bread	2)	R420
FALKLANDS CALAMARI Grilled and drizzled with lemon butter sauce CHICKEN WINGS	R130	CHORIZO & CALAMARI Fried chorizo sausage and calamari in a peri-lemon sauce and spring onions		R155
 » BBQ Marinated and char grilled » Char grilled and topped with peri-lemon sa 	R100 auce R115	GARLIC SNAILS ON MUSHROO Sauteed garlic snails on a bed of mushroom		R155
Served with a wedge of lemon and sweet chili	* *	snalls parmegiana		R140
CARPACCIO - BEEF, SPRINGBOK OR OSTRICH Served with shavings of Parmesan, mushroom	R165 ns,	6 snails served in a snail dish topped with grated parmesan cheese and baked in the over the control of the con	ven	R105
rocket and balsamic crema SQUID HEADS Dusted with flour, deep fried. Served with tatas	R115	4 Crumbed deep fried crab sticks served with tar-tar sauce and rice		KIUS
Salad				
SII	DE MAIN	S	SIDE I	MAIN
BLUE CHEESE SALAD Tossed salad greens, tomato, blue cheese,	75 R115	GREEK SALAD (V) Tossed salad greens, tomato, feta	R75	R110

•	SIDE	WAIN	SIDE	IVIAIIV
BLUE CHEESE SALAD Tossed salad greens, tomato, blue cheese, bacon bits, topped with blue cheese sauce	R75	R115	GREEK SALAD (V) R75 Tossed salad greens, tomato, feta and calamata olives	R110
GREEN SALAD (V) Tossed salad greens, Parmesan shavings, cocktail tomatoes, spring onion and avo*	R65	R95	LAMB SALAD (main only) Tossed salad greens, pulled roasted lamb, feta, avo*, peppadews, olives and side mint jelly	R175
HALLOUMI SALAD (V) Tossed salad greens, tomato, halloumi chunks, avo*, mixed nuts and peppadews	R85	R130	PRAWN & CALAMARI SALAD (main only) NEW Tossed salad greens, tomato,	R220
SORRENTO SALAD Tossed salad greens, tomato, Cajun chicken, avo* and feta	R85	R130	deshelled prawns, calamari and avo	

Pizza

TRADITIONAL MARGHERITA (V) Mozzarella cheese and Italian tomato bas		R145	TUTTO Country ham, bacon, Italian salami, mushrooms, onions, garlic and peppadews	R165	R220
REGINA CLASSICO Country ham and mushrooms - a classic!	R140	R165	MEXICANO Italian bolognese, Jalapeño chili,	R180	R245
HAWAIIAN Country ham and pineapple	R135	R160	garlic, onions and peppers		50.40
MEAT MANIA Bacon, salami, country ham, BBQ beef strips	R160	R215	PORTUGUESA (large only) Prawns peri-lemon, calamari, chorizo and spring onions		R340
TUSCANY Crispy bacon, white mushrooms, feta	R160	R195	LAMB AL GRECO (large only) Pulled garlic roasted lamb, herbs, spinach, feta and drizzled with mint jelly		R295
VEGETARIAN (V) Mushrooms, halloumi cheese, green peppers, onion, peppadews	R165	R195	AMALFI (large only) Packed with grilled calamari, prawn, crab sticks, mussels, calamari crowns with a touch of garlic		R325
and garlic CHICKEN MAESTRO Marinated chicken cubes,	R160	R195	CHEF'S SPECIAL (large only) Bacon, garlic, mushrooms, chili, peppadews and chorizo		R225
BBQ CHICKEN Marinated chicken cubes and mushrooms	R150	R185	POMPEI (large only) Chorizo, marinated chicken breasts, peppadews, roasted peppers and sprinkled with extra mozzarella cheese		R270

REGULAR LARGE

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^{*} when available / (V) vegetarian / Gluten free pizza base - $(large\ only)$ add R40

Pasta

ALFREDO FETTUCINE Smoked country ham smothered in a white mushroom creamy Parmesan sauce	R165	 MILANO PENNE Extra virgin olive oil, mushroom, onion, roasted pepper, battered aubergine, cajun chicked peppadew, feta, sundried tomatoes and Jalapeñ 	
BOLOGNESE SPAGHETTI Beef mince, Italian tomato, herbs and spices	R155	» Swap chicken for halloumi	
SEAFOOD LINGUINE Grilled calamari, mussels, prawn meat, and a touch of garlic. Spiced and simmered in a napoletana OR fresh creamy sauce	R265	PANZEROTTI (V) Pasta pockets filled with a delicious ricotta cheese and spinach filling in a creamy napoletana sauce topped with mushroom quarters POLLO PESTO FETTUCINI	R165
DONNA'S LINGUINE > Italian tomato, bacon, mushrooms, garlic, herbs and fresh chili > No bacon option (V)	R165 R150	 Chicken breast, basil pesto, mushrooms and cream No chicken option (V) ALLA LUCA PENNE	R180 R155 R165
ANGELLO PENNE PASTA Pulled roasted lamb with peppadews,	R205	Marinated chicken breast cubes, mushrooms, spinach in a creamy sauce with a touch of garlic	
feta cheese and mushrooms SPICY CHORIZO PASTA Grilled chorizo (pork) with napoletana sauce, garlic	R185	THE DON PASTA LINGUINE Pan fried red wine beef strips and mushrooms, in a creamy tomato and hint of garlic and garnished with parmesan shavings and rocket	R165
calamata olives, chili and mushrooms. » Swap chorizo for grilled halloumi		PASTA AL SALMONE Smoked salmon smothered in a rich creamy	R255
LASAGNE Layers of pasta, bolognese, parmesan cheese, béchamel, hint of garlic and mozzarella cheese	R165	mushroom wine sauce topped with fresh rocket and Parmesan shavings.	
 PESTO AGLIO OLIO SPAGHETTI Extra virgin olive oil, basil pesto, chili and a touch of garlic Add shelled prawns 	R165 R205	QUATRO FORMAGGI GNOCCHI (V) 4 cheese pasta Mixture of mozzarella, cheddar and blue cheese and baked in the oven, sprinkled with parmesan shavings	R205
CHICKEN ALFREDO FETTUCINE Marinated chicken cubes, mushrooms, in a	R165		add R40 charge



$Signature\ Dishes \quad {\it All\ meals\ include\ Vegetables\ of\ the\ day\ and\ a\ starch\ of\ choice}$

R295	OXTAIL Brazed and slowly cooked. A must!	R420
R395	FORMAGGI STEAK Steak covered in a creamy cheese, bacon and mushroom sauce and topped with cheddar > 200g Sirloin > 300g Rump CHICKEN AND PRAWN	R195 R235
R290 R265 R290	THAI CURRY NEW Grilled chicken strips, with de-shelled prawns cooked in a creamy thai curry sauce and served with yellow rice or on a bed of pasta	R265
R475	SALMONE AL CARTOCCIO NEW Salmon fillet on a bed of sweet potato, topped with cherry tomatoes, olives and Grana Padano cheese, all wrapped in paper	R370
R320	and baked in the oven GRILLED PORK	R215
R285	Tender pork neck steak, grilled to perfection and marinated in a blend of olive oil, lemon, garlic and fresh herbs. Served with a side of honey mustard sauce	1,213
	R395 R290 R265 R290 R475	Brazed and slowly cooked. A must! FORMAGGI STEAK Steak covered in a creamy cheese, bacon and mushroom sauce and topped with cheddar 200g Sirloin 300g Rump CHICKEN AND PRAWN THAI CURRY NEW R290 Grilled chicken strips, with de-shelled prawns cooked in a creamy thai curry sauce and served with yellow rice or on a bed of pasta SALMONE AL CARTOCCIO NEW Salmon fillet on a bed of sweet potato, topped with cherry tomatoes, olives and Grana Padano cheese, all wrapped in paper and baked in the oven R320 GRILLED PORK NECK STEAK (300g) NEW Tender pork neck steak, grilled to perfection and marinated in a blend of olive oil, lemon, garlic and fresh herbs. Served with a side of



Wild Game Meat

All meals include Vegetables of the day and a starch of choice

GRILLED GEMSBOK FILLET	R295	KUDU FILLET	R275
Wild berries sauce with Grana Pando shavings or		Rub style-coated and crusted mustard seeds,	
		parsley and crushed peppercorns	
Rub Style-coated and crusted with mustard seeds,	R270		
parsley and crushed peppercorns			



Seafood

Our seafood is of the highest quality. It is freshly prepared, grilled and drizzled with lemon butter. Served with starch of your choice AND vegetables of the day. Ask for Cajun or rub style

GRILLED KINGKLIP (when available) Cajun style or pepper crusted or lemon butter	R295	CALAMARI (grilled or fried) Succulent, tender tubes drizzled with lemon butter Ask for cajun style calamari	R250
GRILLED KINGKLIP ROMANA (when available) Kingklip covered in a creamy prawn cheese and wine sauce	R365	CALAMARI TRI-FECTA Fried calamari legs, cajun calamari and grilled calamari	R345
BEER BATTER HAKE Golden brown deep fried hake in beer batter served with chips	R190	ROYAL PRAWN PLATTER 2 king prawns, 4 queen prawns, 6 prince prawns	R495
KINGKLIP MEDITERRANEAN Napoletana sauce, black olives and topped with	R345	SEARED SALMON Pepper crusted seared salmon	R335
grilled halloumi cheese		8 QUEEN PRAWNS Choice of lemon butter or peri-lemon sauce	R395
PRINCE PRAWNS	R305		
HAKE Grilled and topped with lemon butter and served with tartar sauce	R170	6 KING PRAWNS Choice of lemon butter or peri-lemon sauce	R380

Combo's



PRAWN & CALAMARI COMBO	R295	PRAWN & FILLET 250g	R365
Best selling favourite!	D045	PRAWN & SIRLOIN 200g	R295
HAKE & CALAMARI	R265	PRAWN & HAKE	R280
RIB & LAMB CHOPS	R270	KINGKLIP & CALAMARI	R390
RIB & PRAWN	R285	1/2 CHICKEN AND PRAWNS	R310
RIB & SIRLOIN 200g	R265	Smothered in peri-lemon butter sauce	11010



Meat Grill

Our steaks are grilled in either a BBQ basting OR our famous black pepper, whole grain mustard spice crust. All grills are served with the starch of your choice AND vegetables of the day.

SIRLOIN 200g	R175	RIB EYE ON THE BONE 550g Pepper crusted and char grilled (no basting sauce)	R310
SAUCY LADIES STEAK 200g With a choice of sauce	R195	with mustard seeds, parsley and course salt	
With a choice of Sauce		OPEN BURGER	
FILLET 250g	R270	» 200g pure ground beef,	
		char-grilled and served with chips	R135
T-BONE 500g	R265	» Saucy burger (choice of sauce)	R155
PORK LOIN RIBS (basted and delicious)		MAMA MIA BURGER	R185
» 400g	R250	200g pure ground beef awesomeness,	
» 800g	R395	double cheese (cheddar and cheese sauce),	
		bacon bits and caramelized onion and	
RUMP 300g	R195	served with chips	
LAMB CHOPS 4 X 100g	R335	TOMAHAWK STEAK 800g	R475
A char grilled and basted favorite		Char grilled and basted or	
		Pepper crusted with whole mustard seeds	
CARNE COMBO	R410	and parsley and course salt	
2 Lamb chops, 200g sirloin			
and 200g ribs - what a feast!			
CALLOTO (FACILI)		SIDES	
SAUCES (EACH)	R40		R40
Brandy blue cheese sauce Mushroom and wine sauce	R40 R40	Stirfry / Creamed Spinach	R40 R30
Cream garlic sauce	R40 R40	Chips	RSU
Peppercorn sauce	R40 R40		
Cheese sauce	R40		

Chicken

All chicken dishes are served with the starch of your choice AND vegetables of the day

POLLO ALLA DONATELLA'S	R205	CHICKEN SCHNITZEL	
Half chicken grilled and basted in a peri-prego		» Topped with cheese sauce and avo*	R170
sauce or lemon herb sauce or BBQ sauce		» Topped with crispy bacon,	D100
PETTI DI POLLO		peppadew cheese sauce	R190
Chicken breasts served in the following ways:		PETTI DI POLLO HEALTH OPTION	R165
» Marsala, a creamy mushroom sauce, a dash of white wine and a hint of mustard	R165	Char grilled breasts, herbed and served with a side Greek salad	
» Prego, #1 seller in a true Portuguese fashion	R165		
» Parmagiana, topped with Italian tomato, mozzarella and Parmesan	R180		



Vimas

Folded Yemen pastry dough with various fillings and melted mozzarella cheese. Served with a Greek salad

VARSANIA Tender pan fried red wine beef strips, grilled mushroom, roasted cherry tomato, feta and topped with rocket	R210	PARIGI Pulled roasted lamb, spinach, feta, mint jelly and topped with rocket	R245
RAPHAELA Cajun chicken breasts, peppadews, feta cheese and avo* and topped with jalapeños	R205	MONTE CHRISTO (V) Mushrooms, aubergines, roasted pepper, fresh cherry tomato, feta, caramelized onion and topped with rocket	R195



Stirfry A combination of fresh garden veg stir fried with honey soy sauce. Served on a bed of rice or pasta

HALLOUMI AND MUSHROOM (V)	R195	CAJUN CHICKEN AND FETA CHEESE	R225
CALAMARI AND SHELLED PRAWNS	R290	BEEF STRIPS AND MUSHROOM	R250
LAMB, FETA AND SPINACH	R280	Topped with feta cheese	

