

STARTERS

SERVED ON THE TABLE, FAMILY STYLE

ANTIPASTO PLATTERS

of cured meats, Parma Ham, cheese, zucchini fries, olives, marinated brinjal & focaccia

MIXED LEAF SALADS

MAINS

SPAGO PIZZA

bacon, avo & feta

CAPRICCIOSSA PIZZA

ham, olives, artichokes & mushrooms

THE AMY PIZZA

butternut, feta, caramelised pumpkin seeds & rocket

FETTUCCINE BOLOGNAISE

beef ragu, tomato, herbs & light cream

PENNE GARDIENERA

grated zucchini, garlic, chilli, cream & crispy fried spinach balls

PENNE LUPA

chicken, cherry tomatoes, basil pesto, roasted peppers & cream

CHICKEN LIMONE

chicken escalopes, crumbed and panned with a light cream, white wine, lemon sauce, served with a side of your choice

DESSERT

BOMBOLONI

Italian style doughnuts dusted with cinnamon sugar, drizzled with a cognac-chocolate sauce & vanilla ice cream

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MIXED LEAF SALADS

MAINS

HOT CHICK PIZZA

peri-peri chicken, mushrooms, caramelised onions, garlic & feta

CAPRICCIOSSA PIZZA

ham, olives, artichokes & mushrooms

THE AMY PIZZA

butternut, feta, caramelised pumpkin seeds & rocket

GNOCCHI FANTASIA

Gorgonzola cream & bolognese sauce

SPINACH & RICOTTA TORTELLINI

napoli, Parmesan & basil

FETTUCCINE CON POLO

chicken & a mix of mushrooms, light cream, garlic, white wine & toasted pine nuts

VEAL MARSALA

with a mushroom Marsala sauce & a side of your choice

CHICKEN ST ANNA

sautéed crumbed chicken breasts with creamy fettuccine, tossed with artichokes & cherry tomatoes

DESSERT

VANILLA & YOGHURT PANNA COTTA

with rose scented berries

2 SCOOPS

of Lupa gelato in a cone or cup

R195

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ANTIPASTO PLATTERS

of cured meats, Parma Ham, cheese, zucchini fries, olives, marinated brinjal & focaccia

MIXED LEAF SALADS

MEATBALLS AL FORNO

beef & pork meatballs in a slow roasted tomato sauce, served with toasted ciabatta

ITALIAN NACHOS

crispy 3 cheese ravioli, served with a fiery arabiatta dipping sauce

MAINS

WOOD ROASTED KINGKLIP

with white wine, lemon & capers, served with a side of your choice

BALSAMIC AVO FILLET ESCALOPES

topped with avo, rocket, roasted tomatoes, Parmesan & balsamic reduction, served on a white wine risotto

FETTUCCHINE MARINARA

prawns, calamari, mussels, tomato, chilli & fennel cream

PORCINI PANZEROTTI

on wilted spinach with a mushroom Marsala & crispy bacon sauce

CALAMARI

grilled or pretzel dusted, served with a side of your choice

DESSERT

BAKED CHEESECAKE

on a cookie base, topped with smashed honeycomb & vanilla ice cream.

CRÉME BRÛLÉE

BOMBOLONI

Italian style doughnuts dusted with cinnamon sugar, drizzled with a cognac-chocolate sauce & vanilla ice cream

R250

LA FAMIGLIA

SERVED FAMILY STYLE

ANTIPASTO PLATTERS

of cured meats, Parma Ham, cheese, zucchini fries, olives, marinated brinjal & focaccia

ONION & FETA FOCACCIA'S

MIXED LEAF SALADS

MEATBALLS AL FORNO

beef & pork meatballs in a slow roasted tomato sauce, served with toasted ciabatta

ITALIAN NACHOS

crispy 3 cheese ravioli, served with a fiery arabiatta dipping sauce

SPICY CHICKEN LIVERS

with toasted ciabatta

CALAMARI

grilled or pretzel dusted

BEEF CARPACCIO

PARMA HAM AND SEASONAL MELON

HOT CHICK PIZZA

peri-peri chicken, mushrooms, caramelised onions, garlic & feta

GNOCCHI ROSA

with a creamy napoli sauce & grated Grana Padano

DESSERT

BOMBOLONI

Italian style doughnuts dusted with cinnamon sugar, drizzled with a cognac-chocolate sauce & vanilla ice cream
