

FOCACCIA

<i>FOCACCIA</i> Garlic and herb	R48
<i>FOCACCIA ARRABBIATA</i> Tomato, chilli and garlic	R58
<i>FOCACCIA 3P</i> Parma ham, rocket, parmesan cheese and garlic	R120
<i>FOCACCIA MOZZARELLA</i> Mozzarella and garlic	R68
<i>FOCACCIA GORGONZOLA</i> Gorgonzola, onions, capers and garlic	R92
<i>FOCACCIA CARPACCIO</i> Topped with beef carpaccio and garlic	R118

INSALATA

<i>CANTINA SALAD</i> A mixed salad topped with shrimp cocktail	R90
<i>CAPRESE SALAD</i> Fresh mozzarella, tomato and basil pesto	R78
<i>INSALATA ITALIANA</i> A mixed salad topped with robiola cheese	R78
<i>INSALATA CON POLLO</i> A mixed salad with fresh rocket leaves and chicken strips grilled with lemon and artichokes	R90
<i>INSALATA DI GORGONZOLA</i> A mixed salad topped with gorgonzola cheese	R90
<i>DANISH SALAD</i> A mixed salad topped with danish feta	R84

MINESTRA

<i>RAVIOLI IN BRODO</i> Ravioli pasta pockets filled with beef and in a consomé	R70
<i>MINESTRONE</i> Homemade Italian vegetable soup	R70

ANTIPASTI FREDDI

CARPACCIO DI MANZO

R82

Beef fillet thinly sliced and garnished with finely sliced mushrooms, celery, topped with our homemade lemon vinaigrette and parmesan shavings

SPRINGBOK CARPACCIO

R92

Smoked springbok meat with carpaccio toppings

ANTIPASTO

R102

A selection of Italian cured meats and cheeses

SALMONE MISTO

R92

Rocket rolled with salmon, garnished with mayo and capers

AVO FRUTTI DI MARE

R84

Calamari, crab stick, shrimps and mussels marinated in lemon and olive oil vinaigrette, served on a garnish of avo, capers and lettuce

FRESH OYSTERS

SQ

ANTIPASTI CALDI

FEGATINI DI POLLO

R58

Chicken livers, pan fried with onions and peri-peri sauce

LUMACHE ALLA ZOLA

R65

Snails in a creamy garlic and gorgonzola cheese sauce, topped with mozzarella cheese

CALAMARI

R76

Grilled calamari tubes tossed in peri-peri sauce

MELANZANE ALLA PARMIGIANA

R66

Brinjals layered and oven baked with mozzarella, napoletana and parmesan

BLACK MUSHROOMS

R60

with napoletana, garlic and mozzarella, oven baked

COZZE FRESCHE

R90

Mussels in creamy garlic OR napoletana sauce OR oven roasted

CARNE

<i>CALDO E FREDDO</i>	R215
Fillet medallions pan fried in olive oil and garlic cloves, topped with fresh rocket leaves and parmesan shavings	
<i>FILETTO GORGONZOLA</i>	R218
Creamy gorgonzola sauce with black mushrooms	
<i>FILETTO CANTINA</i>	R215
Fried onions, cream and brandy flambéed	
<i>FILETTO ROSSINI</i>	R215
Finely chopped mushrooms and chicken livers, with cream and tomato	
<i>FILETTO ALLA PEPE</i>	R215
Coarsely ground black pepper in a creamy sauce	
<i>RUMP PIZZAIOLA</i>	R195
280g Rump with napoletana, olives, capers and mixed peppers served with polenta	
<i>SIRLOIN AL FORNO</i>	R185
280g Sirloin with olive oil, balsamic and chillies roasted in the pizza oven	
<i>LAMB RUMP</i>	R195
Pizza oven roasted lamb rump with a hint of mint and lemon	
<i>SALTIMBOCCA</i>	R172
Veal topped with parma ham, mozzarella and white wine sauce	
<i>SCALOPINA</i>	R162
Pan fried veal with white wine and lemon juice	
<i>CHICKEN SUPREME</i>	R110
Chicken breasts Pan-fried with butter, herbs, white wine and lemon juice	
<i>INVOLTINI</i>	R135
Chicken breasts rolled with fontina cheese and sun dried tomatoes, wrapped in country ham, topped with parmesan cheese	

ALL SERVED WITH ROASTED POTATOES
AND VEGETABLES OF THE DAY

PESCE

KINGKLIP Grilled and topped with a light lemon butter	R200
KINGKLIP CAPRICE Creamy parmesan cheese sauce with shrimp and mushrooms	R208
KINGKLIP CARAFFA Napoletana sauce with onions, garlic and chilli	R200
SOLE Grilled and topped with a light lemon butter	R195*
PRAWNS Roasted in pizza oven with a light peri & paprika sauce	SQ
SALMONE & POMODORINI Seared salmon with lightly grilled red onions and cherry tomatoes, served with fresh lemon	R198*
SALMONE CHAMPAGNE Seared salmon rested on a creamy champagne sauce and topped with fresh rocket and lemon	R198*
CALAMARI ALLA PESCATORA Calamari, prawns and mussels in napoletana sauce with garlic and chilli	R174
MISTO PEPATO Calamari, prawns, mussels and kingclip portion in a creamy pepper sauce	R182
CALAMARI Grilled tubes with two small prawns and mussels tossed with a touch of peri-peri	R174

* Please note: Pesce prices may vary due to availability



Caraffa

ALLA PASTA

PENNE BOSCAIOLA

R106

Fresh napoletana with a touch of chilli and garlic, topped with fresh rocket and parmesan cheese shavings

SPAGHETTI PESCATORA

R134

Calamari, shrimp, mussels, clams and crab sticks with cream OR napoletana sauce

LINGUINE SALMONE

R130

Smoked salmon with cream and napoletana sauce

FUSILLI TONNO

R106

Red onions, tuna and cherry tomatoes, tossed in olive oil

RAVIOLI

R108

Pasta pockets, filled with mince served with cream and parmesan OR bolognese sauce

PANZEROTTI

R100

Pasta pocket, filled with spinach and ricotta cheese and lightly grilled with butter and sage

LASAGNE AL FORNO

R110

Homemade and baked in the pizza oven

LINGUINE PUTTANESCA

R108

Anchovies, olives and capers in napoletana with a dash of chilli

TAGLIATELLE CON POLPETTE

R118

Homemade beef meatballs with mozzarella roasted in the pizza oven, served on napoletana pasta

GNOCCHI 4 FORMAGGI

R108

Pasta made with potato and coated in fontina, mozzarella, gorgonzola and parmigiano sauce

FUSILLI MATRICIANA

R102

Onions, bacon, olives and chilli in napoletana sauce

FETTUCCINI ALFREDO

R104

Ham, mushrooms, cream and parmesan sauce

CONCHIGLIONI DI PARMA

R118

Creamy gorgonzola sauce with avo and topped with parma ham

LA PIZZA

MARGHERITA Napoletana sauce, mozzarella cheese and herbs	R72
REGINA Ham and mushrooms	R98
VEGETARIANA Artichoke, olives, mushrooms, capers, peppers, onions and garlic	R106
CAPRESE Chicken strips, peppadews, sun-dried tomatoes and origanum	R110
IL CRUDO Parma ham, fresh rocket leaves and parmesan shavings	R130
BASILICO Mozzarella balls, fresh tomato and basil pesto	R110
SICILIANA Anchovies, capers, olives and chillies	R105
PIZZA 4 FORMAGGI Mozzarella, fontina, gorgonzola and parmesan	R108
LIVERS & PERI-PERI Chicken livers, chicken strips, onions and chillies	R105
CAPRICIOSA Ham, mushrooms and olives	R108
MARINARA Calamari, clams, crab sticks, shrimps and garlic	R132
TROPICANA Ham, pineapple and garlic	R98
QUATTRO STAGIONI Anchovies, artichoke, ham and mushrooms	R114
ALLA CALABRESE Bacon, salami, ham, onions, peppers and chillies	R132

DOLCE

DESSERT WINE

Ask your waitron for the selection

CRÈME BRÛLÉE

R62

Homemade creamy baked custard, topped with caramelised sugar

AFFOGATO

R55

The digestive dessert - vanilla ice cream with espresso and brandy

TIRAMISU

R58

Finger biscuits dipped in coffee and marsala liquor, layered in a mascarpone pudding

CHOCOLATE MOUSSE

R64

Rich, dark belgian chocolate mousse

PAVLOVA

R64

Homemade meringue topped with fresh whipped cream and stewed berries

POACHED PEARS & MASCARPONE

R64

Pears poached in red wine & spice served with fresh mascarpone

ITALIAN KISSES

R58

Not available from the hostess

LEMON SORBET

R36

...add Villa Massa Limoncello

R32

LEMON MOUSSE

R56

Light and tangy triple whipped mousse

AMARETTO PANNA COTTA

R62

A cooked cream dessert drizzled with amaretto