







SANDWICHES



SANDWICHES MADE FROM BREAD FRESHLY BAKED IN OUR WOOD FIRED OVEN, THEN GRILLED WITH OLIVE OIL

Black Mushroom 	55
Sautéed black mushroom, plum tomatoes dressed with a sweet green tea vinegar, pecorino cheese and crispy onions	
Honey & Mustard Chicken 	70
Grilled chicken breast in a tangy honey and mustard sauce with mozzarella, lettuce, tomato and red onion, served with our roasted potato wedges	
Calamari 	75
Grilled baby calamari flavoured with garlic and chilli set on lettuce, mozzarella, tomato and mayo, served with our roasted potato wedges	
Pork Belly 	90
Slow braised crispy pork belly on mozzarella, lettuce, fresh avo in season, sundried tomato pesto and mayo	
Italian 	85
Imported parma ham with lettuce and nodini cheese (fresh mozzarella knots)	
Chorizo 	85
Spicy chorizo sausage pan fried with garlic and chilli in tomato sauce with mozzarella, stracciatella cheese (finely shredded fresh mozzarella and cream) and avocado	



Key To Food Symbols



FOLLOWING CREDIT CARDS WELCOME
REGRET NO CHEQUES



SERVICE CHARGE NOT INCLUDED
10% CHARGE WILL BE ADDED TO
TABLES OF 8 OR MORE



PLEASE NOTE

BIG ROUTE

SLICE
OF LIFE

ANTIPASTI | STARTERS

EAT

Pizza Herb Bread

Herbs, garlic, olive oil

Impanata

Crumbed and pan fried cheese curd, with a tangy smoked pepper and tomato sauce, balsamic reduction and greens

Burrata

Burrata mozzarella, tangy tomato jam with lime, parma ham, baby leafs and sundried tomatoes

Cozze Fresche

Local west coast mussel, cooked fresh to order with your choice of either arrabiata sauce or a white wine cream sauce, served with bread from the grill

Bruschetta Caprese

This classic Italian favourite of fresh mozzarella with tomatoes and basil served on bread from the grill with extra virgin olive oil, salt, black pepper and oregano

Antipasto

A variety of imported cured meats such as salame and parma ham with the house cured bresaola, served with marinated olives, peppers and plain bruschetta

35 45

80

105

85

95

160

INSALATA | SALADS

ALL LEAFS ARE DRESSED WITH EXTRA VIRGIN OLIVE OIL + SEASONING

Greek Salad

Our mixed leafs tossed with cherry tomatoes, olives, cucumber, red onions and feta

Verdure

Beetroot, butternut, baby carrots, pearl barley and baby onions roasted in the wood oven, with olive oil and herbs served with mixed leafs and feta

Piccante

Salad of broccoli, picante peppers, feta, with mixed leafs, cashew nuts, boiled egg and red onions

Pere

Pears poached in white wine flavoured with aromatic spices and lemon zest, with our mixed leafs, parma ham, gorgonzola, cashew nuts and a green tea vinaigrette

Polli

Substitute Chicken for Calamari

Grilled chicken breast with mixed leafs, boiled egg, sundried tomato, olives, fresh tomato, cucumber and pecorino cheese

Side salad

Mixed leafs, cherry tomatoes, red onions, olives and cucumber

75

80

87

105

105

126

39



Key To Food Symbols



Vegetarian



Pork



Beef



Poultry



Game





Fish



Seafood

MAINS





Polenta e formaggio 	100
Creamy polenta flavored with parmesan and topped with taleggio	
Ossobuco 	135
Slow cooked beef shin stew in a tomato sauce flavored with wine and fresh herbs served with fresh tagliolini	
Fish of the Day 	140
We like to prepare the fish according to what is available fresh and sourced responsibly. The dishes will change accordingly, please ask your waiter what the dish of the day is	
Pollo Arrosto 	145
Half a bird, deboned then grilled to order, flavoured with lemon, rosemary and garlic. Accompanied with baby potatoes and broccoli, then oven baked.	
Porchetta 	150
Slow roasted pork belly served with pearl barley and mushroom "Risotto" Flavoured with cauliflower puree and parmesan cheese	



PASTA

ALL PASTA SAUCES SERVED WITH YOUR CHOICE OF SPAGHETTI, PENNE OR GNOCCHI

EXTRA BREAD	10
Gnocchi gorgonzola 	95
Gnocchi in gorgonzola sauce topped with bread crumbs and oven baked	
Gnocchi salsiccia 	107
Gnocchi with our home made sausage, baby spinach and napoletana sauce	
Ravioli di zucca 	85
Butternut ravioli, sautéed butternut and mushrooms with vegetable stock and cream flavored with sage and parsley	
Ravioli di pollo 	89
Chicken ravioli with button mushroom and cream flavored with thyme and fresh tomato	
Pomodoro 	80
Classic tomato sauce cooked with imported plum tomatoes, vegetables and herbs with fresh ricotta cheese	
Funghi 	89
Sautéed button mushroom with just a hint of garlic and a touch of cream flavoured with truffle oil and parsley	
Amatriciana 	89
Bacon sautéed with onions, garlic and chilli, then combined with our classic tomato sauce	
Bolognese 	87
A traditional beef Bolognese sauce flavoured with wine, and then slowly cooked for hours with vegetables and tomatoes to give a rich meaty sauce	
Stracciatella 	105
Fresh sautéed brinjal and broccoli with a hint of parsley, chilli and garlic, tossed in stracciatella cheese and grana padano with toasted pine nuts	
Pasta Al Forno Con Carne 	116
Classic Bolognese sauce with mushroom, combined with fresh cream then topped with mozzarella cheese and baked in the wood fired oven	
Di Mare (Selection of Seafood) 	160
Grilled Patagonia calamari, with fresh mussels, garlic, chilli and parsley, flavoured with wine and fresh tomatoes accompanied by line fish of the day	



Key To Food Symbols



Vegetarian



Pork



Beef



Poultry



Game



Fish







Seafood

Nº.  GLUTEN FREE BASE AT NO EXTRA CHARGE!

 LARGE

 SMALL







CLASSICO | CLASSIC

1	Margherita Daisy  Tomato base, mozzarella and fresh basil	69	45
2	Regina Queen  Tomato base, mozzarella, cooked ham and black mushroom	105	80
3	Napoli Naples  Tomato base, mozzarella, capers, olives with imported anchovies	110	89
4	Quattro Stagioni Four Seasons  Tomato base, mozzarella, cooked ham, olives, artichokes and mushroom	138	105

FAVORITO | FAVOURITE

5	Sensuale Sensual  Tomato base, mozzarella, brinjal, artichokes, olives and mushroom with grated baby marrow	98	85
6	Antilope Springbuck  Tomato base, mozzarella, oak smoked bacon, feta and avo	99	85
7	Maremoto Tsunami  Tomato base, mozzarella, air dried chorizo sausage, garlic, chilli with fresh cherry tomatoes and basil	110	85
8	Spagnola Spanish  Tomato base, mozzarella, air dried chorizo sausage, feta and wild rocket	115	85
9	Quattro formaggi Four Cheese (No Tomato Base)  Cauliflower purée, mozzarella, blue cheese, cream cheese and fresh ricotta	110	89
10	La Vita e' bella Life is Beautiful  Tomato base, mozzarella, wild rocket, avo, pecorino and balsamic reduction	115	90
11	Nuvola Cloud  Tomato base, mozzarella with goats cheese, spinach and caramelized onions	115	99
12	Gladiatore Gladiator  Tomato base, mozzarella topped with traditional bolognese sauce and pecorino shavings	125	90
13	Ciao Bambina Hello Baby  Tomato base, mozzarella, calamata olives, Danish feta, Italian salame with sundried tomatoes and fresh basil	125	110
14	Ciclista Cyclist  Tomato base, mozzarella, caramelized onions, rocket, gorgonzola, brie cheese with pine nuts and sweet green tea dressing Add extra blue cheese + R19	125	115
15	Ti amo I Love You  Tomato base, mozzarella, wild rocket, parma ham and brie cheese	135	110
16	Buongiorno Capo Good Morning Boss  Tomato base, mozzarella, oven roasted peppers, cooked ham, oak smoked bacon with freshly cooked chicken breast	145	118
17	Broccolo Broccoli (No Tomato Base)  Cauliflower puree, mozzarella, sautéed mushrooms and broccoli with a hint of garlic and chilli then topped with blue cheese	142	118

SPECIALITA | SPECIALITY

			LARGE	SMALL
18	Calzone Bianco (No Tomato Base)  A folded pizza with double mozzarella filling with extra virgin olive oil		93	65
19	Calzone Classico  A folded pizza with tomato base, mozzarella, cooked ham, black mushroom and fresh ricotta cheese		118	88
20	Calzone Bologna  A folded pizza with a filling of tomato base, mozzarella and traditional Bolognese sauce Add extra mozzarella + R36		125	89
21	Camicia Parma  Square shaped pocketed pizza filled with cream cheese and balsamic reduction topped with mozzarella, wild rocket, parma ham and green fig preserve	ONE SIZE ONLY	145	-
22	Camicia Caprese  A square shaped pocketed pizza filled with cream cheese and basil pesto topped with mozzarella, wild rocket, cherry tomatoes, fresh nodini mozzarella and balsamic reduction	ONE SIZE ONLY	140	-
23	Camicia Salmone  Square shaped pocketed pizza filled with cream cheese and sundried tomato pesto, topped with mozzarella, mixed leaves, capers, red onions and smoked salmon with balsamic reduction	ONE SIZE ONLY	165	-















Key To Food Symbols



BUONGUSTAIO | GOURMET



24	Agrodolce Sweet 'n Sour 	116	89
Tomato base, mozzarella with chilli, rocket and grilled fresh sausage with tomato and lime jam			
25	Favorita Favourite 	135	105
Tomato base, mozzarella with imported salame, feta with piquante peppers and broccoli dressed in olive oil			
26	Zucca e Salsiccia Pumpkin & Sausage 	125	95
Tomato base, mozzarella, rocket with sautéed butternut and fresh sausage, pumpkin seeds and balsamic reduction			
27	Porcellino Piggy 	120	105
Tomato base, mozzarella with crispy oven cooked parma ham and caramelized onions			
28	Foresta Forest 	135	100
Tomato base, mozzarella with sautéed button mushrooms and a hint of garlic, wild rocket and Italian grana padano shavings			
29	Contadina Farmer (No Tomato Base) 	135	95
Cauliflower purée, mozzarella, with sautéed mushrooms and onions, freshly sliced bresaola and pecorino shavings			
30	Taleggio 	146	125
Tomato base, mozzarella, imported salame with piquante peppers and taleggio cheese			
31	Calamari 	140	125
Tomato base, mozzarella with grilled calamari flavoured with garlic, chilli and parsley			
32	Sofisticata Sophisticated 	135	118
Tomato base, mozzarella, parma ham with stracciatella, sundried tomatoes and balsamic reduction			
33	Internazionale International 	135	115
Tomato base, mozzarella, red onions, green peas topped with wild rocket, creamy tikka chicken curry, double cream yoghurt and a cucumber and red onion salsa			
34	Safari 	150	130
Tomato base, mozzarella, wild rocket with springbok carpaccio and japanese mayo, Dijon mustard, balsamic reduction, sundried tomato pesto with toasted pumpkin and sesame seeds			
35	Salmone Salmon  ONE SIZE ONLY	155	-
Tomato base, mozzarella with smoked Norwegian salmon, stracciatella and extra virgin olive oil			
Add extra balsamic reduction + R6			
36	Mira Mare Look the Sea  ONE SIZE ONLY	190	-
Tomato base, mozzarella with a trio of grilled seafood flavoured with garlic, chilli and parsley, calamari Patagonia, fresh west coast mussels and prawns			



Key To Food Symbols



EXTRAS	
Chilli / Garlic / Egg / Dried Chilli Flakes / Balsamic Reduction Red Onions / White Onions / Rosemary / Parsley / Mint	6
Basil / Tomato Base / Tomato & Lime Jam Mushrooms / Brinjal / Roasted Butternut /Capers Pumpkin Seeds / Peas / Sesame Seeds/ Banana Olives / Pineapple / Broccoli / Baby Marrow / Cauliflower Purée	12
Sundried Tomatoes / Beetroot / Spinach / Roasted Peppers Feta Cheese / Fresh Cherry Tomatoes / Caramelized Onions Black Mushrooms / Avocado / Walnuts / Plain Yoghurt Dijon Mustard / Green Tea Dressing / Japanese Mayo Blue Cheese / Poached Pears	19
Chorizo / Gorgonzola / Pecorino Shavings / Rocket Piquante Peppers / Brie Cheese / Cooked Ham / Preserved Figs Ricotta Cheese / Bacon / Pine Nuts Cream Cheese / Artichokes / Cashew Nuts	26
Bresaola / Grilled Calamari / Chicken Breast / Grilled Sausage Mozzarella/ Taleggio/ Goats Cheese / Mussels	36
Stracciatelle / Sautéed Button Mushrooms / Tuna /Anchovies Bolognese / Springbok Carpaccio / Tikka Chicken	46
Salame /Parma Ham / Fior Di Latte / Grana Padano	55
Smoked Salmon Trout	85
Grilled Prawns	95



NO SUBSTITUTES, REPLACEMENTS OR REDUCTIONS WILL BE MADE
 YOU MAY ADD ANY INGREDIENTS FROM THE EXTRAS SECTION ABOVE AT AN ADDITIONAL COSTS
 ALTERNATIVELY CHOOSE THE MARGHERITA PIZZA AND ADD YOUR OWN TOPPINGS FROM EXTRAS SECTION ABOVE

DOLCI | DESSERT



Dessert of the day

Ask your waiter for the decadent dessert of the day

60

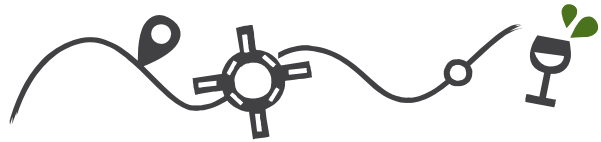
Gelato & Sorbet of the day

Ask your waiter for the selections of the day

39



VINO | WINE



HOUSE WINE

 GLASS  BOTTLE

House White / Red

39 130

BIANCO | WHITE

GLASS BOTTLE

Van Loveren Chenin No. 5

Crisp summer wine with perfumy aromas of guava and Granny Smith apples

42 145

Durbanville Hills Sauvignon Blanc

A mouth-filling, elegant wine with delightful combinations of citrus, winter melon and minerality with a bright clean finish

44 155

D'aria Sauvignon Blanc

Grapes harvested from selected vineyard sites to produce a wine that displays a delicate balance of fig asparagus, gooseberry and green pepper.

49 189

Fleur du Cap Chardonnay

Wooded chardonnay with delicate lime aromas, citrus spice flavours with a lingering finish

46 175

Diemersdal Chardonnay

Unwooded -- flavourful with apple and sweet melon aromas and a creamy aftertaste

55 190

D'aria Blush/Rosé

Fresh, crisp Sauvignon Blanc flavours combined with Merlot's red berry fruits. Made in a just off-dry style

45 155

Meerendal Sauvignon Blanc

Tropical aromas and whiffs of green pepper and fynbos, with a flintiness and an attractive minerality complemented by gooseberry tones.

- 290

Nederburg Brut

49 190

Meerendal MCC Brut

An all round crowd pleaser and extremely versatile bubbly crafted from a selection of the classic MCC varieties

- 395

ROSSO | RED

 GLASS  BOTTLE

Du Toitskloof Pinotage/Merlot/Ruby Cabernet

Medium-bodied with inviting raspberry and other ripe red berry flavours, hints of spice and dried banana

45 150

Nederburg 56 Hundred Cabernet

Fragrant, ripe berries and dark chocolate meld to create a rich, soft-textured palate with lingering flavours

47 165

D'Aria Music Red Cab/Merlot/Shiraz

Easy-drinking wine. Red fruit and berries on the nose and palate are complemented by hints of French oak.

47 165

Vino Baruzzo Merlot (served room temperature OR cold)

Whole bunch fermentation has given this wine its reputation for its smooth fruity flavours.

59 185

Diemersdal Pinotage

The palate is full flavoured with oriental spice, chocolate and roasted banana flavours

65 255

Fleur Du Cap Merlot

This full-bodied merlot has a deep red colour with aromas of wild berries and plums with a hint of mint The subtle oaking adds spice and chocolate notes

- 230

Meerendal Merlot

Deep crimson colour with rich concentrated flavours of dark chocolate, cherries and almonds. Beautiful and soft tannins, resulting in a wine with great balance and elegance

- 380



COCKTAILS

Aeperol Spritz

Sparkling wine with Aperol, served over cubed ice! Charged with soda water. Garnished with a slice of orange

59

Cucumber Gin & Tonic

A cocktail for the Gin lovers! Gordon's Gin poured tall over cubed ice. Garnished with fresh cucumber and charged with Schweppes Tonic Water

60

Mimosa

Sparkling Wine with a splash of fresh orange juice, garnished with a preserved cherry

55

Cosmopolitan

Absolut Vodka shaken with cranberry juice, a touch of Monin sundried orange and fresh lime, garnished with an orange twist

50

Mojito (CUBED ICE)

Refreshing fusion of Bacardi White Rum, a dash of Monin Mint Syrup, Fresh Mint & Lime. Poured tall over ice and charged with Schweppes Soda Water

50

Tequila Sunrise

El Jimador Gold served with fresh orange juice tall over ice, with a splash of Grenadine

55

Long Island Ice Tea

Gordons gin, Absolut vodka, Bacardi rum, El Jimador Silver tequila, a dash of Monin Sundried Orange and a squeeze of fresh lemon. Shaken and served tall over ice paired with Coca-Cola

60

BEERS + CIDERS

DRAUGHT ON TAP

	300ML	500ML
 Jack Black Lager	40	50
 CBC Amber Weiss	42	54
CBC Pilsner (subject to availability)	39	49

BOTTLED BEERS + CIDERS


	BOTTLE
Alpha Dry	36
Savannah Dry	34
Savannah Light	34
Hunters Dry	32
Windhoek Draught (440ml)	38
Windhoek Lager	30
Castle Lite	30
Heineken	34
Stella Artois	40
Corona	48
Becks Non-Alcoholic	34

APERITIF + DIGESTIVE



Limoncello	30
Grappa	30
Amaretto	30
Sambuca	28
El Jimador Gold	30
Jagermeister	30
Averna	28
Hennessey	38
Van Ryn's	48
Macallan Amber	52

SOFT DRINKS

	
Coca-Cola / Coke Zero / Sprite Zero / Cream Soda	24
Fuze Ice Tea <small>*Various flavours</small>	26
Grapetiser	29
Appletiser	
San Pellegrino <small>Limonata</small>	28
Fruit juice	
Orange	24
Cranberry	28
La Vie Mineral Water	
Still / Sparkling	
500ml	18
1 Litre	29
Energy Drink	45

HOT DRINKS

	SINGLE	DOUBLE
Espresso	18	20
Macchiato	20	22
Caffe Americano	18	20
Cappuccino	20	22
Caffe Latte	26	30
Hot Chocolate		26
Choccocino		30
Chai Latte		35
Amarula Latte		38
Irish / Kahlua Coffee		38
Rooibos / Ceylon Tea		18
Mint / Green Tea		20



Alcoholic beverages not for sale to persons under the age of 18. Alcoholic beverages are only available from 11h00. No Take-Away. On Premise License Only - Liquor Ref: CMATS-2012/727 WCP/039872. Liquor Act Section 52 with Section 159(a) of Act 27/189 place of consumption. Holder of every on-consumption license shall ensure that liquor sold there is consumed on the licensed premises only.