



Antipasti

Olive ripieni

R89

Calamata olives, stuffed with ricotta cheese, crumbed and deep fried until golden brown, accompanied by our homemade mayonnaise.

Fegatini pollo

R89

Chicken livers prepared with onion, white wine, napolitana sauce and fresh chilli. Bound with fresh cream.

Baby marrow carpaccio

R89

Delicate slices of baby marrow drizzled with a chilli olive oil and dusted with danish feta and parmesan cheese, gratinated in our wood burning pizza oven until golden brown.

Halloumi

R95

Deep fried Cypriot goats milk cheese accompanied by either our homemade onion chutney or our homemade kiwi fruit jam.

Calamari tentacles

R95

Deep fried calamari tentacles served with a homemade dill mayonnaise.

Calamari

R109

Grilled or deep fried Falkland calamari tubes, prepared with fresh garlic and a squeeze of lemon.

Oven baked snails

Served with a choice of Garlic Butter (R95) or Gorgonzola (R105).

Pork rotolini

R135

Rolled pork belly stuffed with fresh garlic, whole grain Dijon mustard and topped with an orange juice, honey and cinnamon reduction, garnished with caramelised apple.

Mussels ala crema

R125

Full shell mussels prepared in a padella sauce.

Mussels in white wine

R110

Full shell mussels prepared in white wine, fresh garlic, fresh chilli and parsley.

Zuppa di granchio

R145

Crab soup prepared with seafood stock and blue swimmer crab meat, coloured with napolitana sauce, flavoured with white wine, and bound with fresh cream.

Baked prawn padella

R159

6 prawns poached and worked into a Padella sauce. Topped with parmesan cheese and baked in our wood burning oven until golden brown.

Oysters

R39 each

West coast oysters' served with fresh lemon and Tabasco sauce.



Insalata

Insalata.

Greek salad

R89

Traditional garden salad served with feta and olives.

Roasted butternut and halloumi

R109

Roasted butternut with deep fried or grilled halloumi and rocket.

Calamari salad

R145

Traditional garden salad served with grilled calamari tubes and heads.

Prawn, avocado and feta

R155

Traditional garden salad tossed through with steamed prawns, avocado and feta cheese.

Smoked salmon, avocado salad

R165

A salad tossed through with smoked salmon and avocado. Dressed with a homemade Italian vinaigrette and flavoured with spring onion.



Secondi

Pollo.

Chicken diavola

R195

A whole free range spring chicken, prepared in our wood burning oven with fresh garlic, fresh chilli and a medley of fresh herbs.

Chicken limone

R195

A whole free range chicken, prepared in our wood burning oven with fresh garlic, fresh lemon and a medley of fresh herbs.

Wood fired deboned chicken

Offered in Diavola or Lemon and Herb.

Half

R165

Full

R210



Secondi

Pollo (*Continued*).

Pollo involtini

R235

Tender chicken breasts stuffed with spinach, prawns and Parma ham. Grilled till golden brown and baked in our wood burning oven. Finished off with a Padella sauce, comprising of fresh cream, homemade napolitana sauce, fresh garlic and a hint of chilli.

Chicken milanese

R185

Tender grilled chicken breasts topped with a napolitana sauce and mozzarella cheese and gratinated in the wood burning oven. Crowned with deep fried stuffed Calamata olives and served on a bed of parmesan mash.

Chicken picatta

R175

Tender chicken breasts dusted with flour and pan fried in fresh farm butter and extra virgin olive oil. Dressed with a caper, fresh lemon juice and butter sauce.

Carne

Fillet

R245

250g fillet medallions grilled to your preference.

Rump

R195

300g rump steak, grilled to your preference.

Lamb chops

R325

Grilled lamb chops marinated in extra virgin olive oil, fresh garlic and a medley of fresh herbs and Italian spices.

Lamb shank

R349

Lamb shank slow roasted in the traditional Italian way overnight in the wood burning oven.

Pork belly rotolini

R215

Rolled pork belly stuffed with whole grain Dijon mustard and fresh garlic, finished off with an orange juice, honey and cinnamon reduction, garnished with caramelized apple.

Sides. R45

Parmesan mash

Roast vegetables

Savoury rice

Italian spinach and butternut

Hand cut potato wedges

Salad

Sauces. R45

Padella - Fresh cream, white wine, fresh garlic, fresh chilli and a hint of Napoletana sauce for colour.

Mushroom - Black mushroom and fresh cream.

Gorgonzola - Gorgonzola and fresh cream.

Pepper - Madagascan green peppercorn.





Pesce.

Mussels ala crema

R215

Full shell mussels prepared in a padella sauce.

Mussels in white wine

R205

Full shell mussels prepared in white wine, fresh garlic, fresh chilli and parsley.

Calamari

R199

Grilled or Deep fried Falkland Calamari tubes, prepared with fresh garlic, lemon juice, parsley and fresh farm butter. Accompanied by your choice of garlic, lemon or peri peri sauce.

Linefish of the day

R235

A 250g fillet baked in the wood burning oven with extra virgin olive oil, fresh garlic, white wine and a medley of fresh herbs.

Linefish thermidor

R295

A 250g fillet of fresh line fish which is baked with extra virgin olive oil, white wine and a medley of fresh herbs, It is then topped with thermidor sauce, comprising of fresh cream, black mushrooms and Vermouth, dusted with imported parmesan and mozzarella cheese and baked till golden brown.

Queen prawns

R295

Flame grilled butterflied queen prawns, served with a sauce of your choice.

Grimaldi's prawns

R335

Butterflied queen prawns, seared with extra virgin olive oil, fresh garlic and a medley of herbs, and served with our signature padella sauce.

Princess linefish

R310

250g fillet of fresh line fish, crowned with 3 prawns and calamari prepared in a fresh cream and seafood stock reduction.

Calamari ripieni

R245

Calamari tubes stuffed with spinach and ricotta, topped with a napolitana sauce flavoured with chilli and fresh basil. Topped with mozzarella cheese, dusted with parmesan cheese and gratinated until golden brown.

Grilled crayfish

SQ

Grilled crayfish served with your choice of sauce.

Crayfish thermidor

SQ

Crayfish flesh removed from the shell and grilled, and worked into a thermidor sauce, comprising of fresh cream, black mushrooms and Vermouth, dusted with imported parmesan



Secondi

Platters & Combos.

Platter for one

R395

Linefish, 3 prawns, calamari and mussels.

Platter for two

R745

Linefish, 6 prawns, calamari and mussels

Shellfish platter

SQ

12 Queen prawns, 2 crayfish, 6 Langoustines.

Chicken and prawn combo

R249

1/2 deboned chicken and 4 queen prawns.

Prawn and calamari combo

R285

4 prawns and calamari.



Pasta

*We serve the following pastas in our kitchen, your choice of pasta will be added to your sauce:
Spaghetti, Linguine, Fettuccine and Penne.*

Aglione

R109

A simple combination of fresh garlic, extra virgin olive oil, fresh chilli and back bacon.

Napolitana

R95

Pasta tossed through our napolitana sauce.

Arrabiata

R99

Napolitana sauce flavoured with fresh chilli and fresh garlic.



Pasta Continued...

Matriciana

R119

Napolitana sauce flavoured with fresh chilli, fresh garlic and back bacon.

Bolognese

R129

Local beef mince, flavoured with braised onion and fresh garlic, worked into our napolitana sauce.

Mammas meatballs

R139

Succulent hand made Italian style meatballs, flavoured with fresh garlic, basil and onions. Baked in our wood burning oven, worked into a napolitana sauce and tossed through spaghetti.

Gnocchi

Delicate homemade potato dumplings, worked into a pasta sauce of your choice - gorgonzola (R165) or napolitana (R140)

Carbonara

R165

Fresh cream, smoked back bacon, onion and imported parmesan cheese, and in the age old traditional style a raw egg is added and cooked in the pasta.

Alfredo

R149

Fresh cream, black mushrooms and smoked back bacon.

Pollo funghi

R159

Grilled chicken breasts and black mushroom bound with fresh cream.

Pollo pomodori

R149

Grilled chicken breasts and Calamata olives worked into a homemade napolitana sauce.

Bresata di padella

R149

Roasted vegetables in our signature padella sauce.

Beef lasagne

R165

Lasagne sheets interlayered with beef mince, napolitana sauce and imported parmesan cheese. Topped with Mozzarella cheese and baked till golden brown.

Butternut panzerotti

R165

Delicate pasta parcels filled with butternut and worked into our signature Padella sauce.

Prawns picante

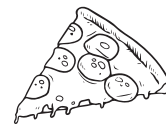
R199

Prawns, flavoured with white wine and fresh garlic and worked into our homemade napolitana sauce and fresh cream.

Frutti di mare

R229

Prawns, calamari and mussels, flavoured with white wine and fresh garlic and worked into our homemade napolitana sauce.



Pizza

We use our homemade napolitana sauce and mozzarella on our pizzas, unless otherwise specified.

Classic Pizzas

Margherita (V) **R95**

Hawaiian **R125**
Ham & pineapple

Regina **R125**
Ham and mushroom

Pepperoni **R135**
Italian salami

Vegetarian (V) **R125**
Mushrooms, olives, onions & green peppers

FAB **R149**
Feta, avocado & bacon

Quattro Stagioni **R159**
Ham, mushroom, artichoke & olives

Mexicana **R149**
Bolognese, jalapeño, onion & green peppers

3 Cheese **R169**
*Mozzarella, white cheddar, Danish feta
drizzled with hot honey*

Americano **R169**
Artichokes, olives, mushrooms & salami

The Ottolenghi (V) **R169**
*Chargrilled artichokes, zucchini, red onions,
peppers & rocket*

Con Chorizo **R169**
Chorizo, creamed leeks & parsley

Asadiano **R175**
*Cajun chicken, avocado, jalapeño & red
onions*

Positano (V) **R189**
Artichoke, pepperdew, basil pesto & feta

Moderno **R189**
*Halloumi, avocado, sundried tomatoes,
bacon & caramelized onion*

Blue Mirtillo **R189**
Blue cheese, pepperoni & cranberry

Signature Pizzas

Fegati **R149**
Spanish style chicken livers, feta & red onion

Angry Beekeeper **R149**
Pepperoni & hot honey

Chicken Mafiosa **R159**
Chicken, avocado & feta

Leek & Spinach (V) **R159**
*Creamed leeks, spinach, mushrooms &
sundried tomatoes*

Carne **R169**
Pepperoni, bacon, ham, mushroom & onion

Brisket a la Fieri **R195**
*Pulled brisket, pickles, red onion &
parsley*

Parma **R199**
*Parma ham & rocket
Add Parmesan shavings (R30)*

Prawn & Chorizo **R199**
*Prawn, chorizo & chilli flakes
Add avocado (R30)*

Gamberi Giapenese **R199**
*Prawn, avocado, pickled ginger & black
sesame seeds*

Mykonos lamb **R239**
*White wine roasted lamb, feta, kalamata
olives*



Dolce

Crème brûlée

Enquire with your waitron about today's flavour.

R65

Panna cotta

Enquire with your waitron about today's flavour.

R65

Affogato

Vanilla ice-cream served with an espresso and a shot of Amaretto.

R65

Tiramisu

Traditional Italian pick me up made with espresso and mascarpone cheese

R85

Baked cheesecake

Enquire with your waitron about today's flavour.

R85

Sharing Policy:

A 50% meal surcharge will be levied for sharing.
