
GRIMALDI'S

— ITALIAN & GRILL —

Umhlanga - Established Tradition

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ITALIAN & GRILL

— Antipasti —

Olive Ripieni	89
<i>Calamata olives, stuffed with ricotta cheese, crumbed and deep fried until golden brown, accompanied by our homemade mayonnaise.</i>	
Fegatini Pollo	89
<i>Chicken livers prepared with onion, white wine, napolitana sauce and fresh chilli. Bound with fresh cream.</i>	
Baby Marrow Carpaccio	95
<i>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.</i>	
Halloumi	95
<i>Deep fried Cypriot goats milk cheese accompanied by either our homemade onion chutney or our homemade kiwi fruit jam.</i>	
Calamari tentacles	109
<i>Deep fried calamari tentacles served with a homemade dill mayonnaise.</i>	
Calamari - Grilled or Deep Fried	119
<i>Falkland calamari tubes prepared with fresh garlic and a squeeze of lemon.</i>	
Oven Baked Snails	
<i>Garlic Butter</i>	115
<i>Gorgonzola.</i>	135
Pork Rotolini	145
<i>Rolled pork belly stuffed with fresh garlic and whole grain Dijon mustard, topped with an orange juice, honey and cinnamon reduction, garnished with caramelised apple.</i>	
Italian Meatballs	99
<i>Pork and beef mince meatballs served on chilli infused Neapolitan sauce.</i>	
Arancini della Casa	99
<i>Golden risotto balls with a mozzarella centre served with Napoli sauce.</i>	
Carpaccio di Manzo	135
<i>Delicate slices of beef dressed with dried cranberries, parmesan shavings, capers, grated apple, olive oil and rocket.</i>	
Zuppa di Granchio	165
<i>Crab soup prepared with seafood stock and blue swimmer crab meat, coloured with napolitana sauce, flavoured with white wine and bound with fresh cream.</i>	
Baked Prawn Padella	159
<i>Six prawns poached and worked into a Padella sauce. Topped with parmesan cheese and baked in our wood burning oven until golden brown.</i>	
Oysters	39 each
<i>West Coast oysters served with fresh lemon and Tabasco sauce.</i>	

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— Insalata —

Caprese Salad	125
<i>Delicate layers of Fior Di Latte, ripe tomato and fresh basil leaves dressed with extra virgin olive oil and balsamic glaze, dusted with sea salt and cracked pepper.</i>	
Insalata Gorgonzola	125
<i>Traditional garden salad with gorgonzola cheese and walnuts.</i>	
Grilled Chicken & Avo	125
<i>Traditional garden salad with Cajun chicken, avocado, cherry tomatoes and olives served with honey and mustard dressing.</i>	
Greek Village Salad	99
<i>Traditional garden salad served with feta and olives.</i>	
Roasted Butternut and Halloumi	125
<i>Roasted butternut with deep fried or grilled halloumi, rocket and deep fried baby marrow.</i>	

— Secondi —

Pollo

Chicken Diavola	215
<i>A whole marinated free range chicken prepared in our wood burning oven with our homemade peri peri sauce.</i>	
Chicken Limone	215
<i>A whole free range chicken prepared in our wood burning oven with fresh garlic, fresh lemon and a medley of fresh herbs.</i>	
Pollo Involtilini	235
<i>Tender chicken breasts stuffed with spinach, prawns and Parma ham. Grilled till golden brown and baked in our wood burning oven. Finished with a Padella sauce of fresh cream, homemade napolitana sauce, fresh garlic and a hint of chilli.</i>	
Chicken Milanese	195
<i>Tender grilled chicken breasts topped with a napolitana sauce and mozzarella cheese, gratinated in the wood burning oven. Crowned with deep fried stuffed Calamata olives and served on a bed of parmesan mash.</i>	
Chicken Picatta	195
<i>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.</i>	
Duck L'Orange Classico	295
<i>Half a deboned duck which has been sous vide, the skin glazed with honey, gratinated in the wood burning oven until golden brown, dressed with a duck stock, orange zest and orange juice reduction. Garnished with segments of fresh orange.</i>	

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— Prime Cuts —

Our steaks are brushed with virgin olive oil and dusted with seasoned sea salt before being grilled to your preference.

<i>Rump</i>	<i>200g 179 300g 239</i>
<i>Sirloin</i>	<i>300g 239</i>
<i>Fillet</i>	<i>200g 249 300g 329</i>
<i>Rib Eye</i>	<i>350g 349</i>
<i>Lamb Chops (3 x 150g)</i>	<i>450g 325</i>

Carne e Griglia — Signature Dishes

<i>Bisteca Fiorentina (600g dry aged)</i>	<i>365</i>
<i>Tuscan style T Bone served with a sea salt and truffle butter.</i>	
<i>Fungi Supremeo Rump (300g)</i>	<i>299</i>
<i>Chargilled rump steak with a creamy exotic mushroom and thyme sauce and topped with crispy black mushrooms.</i>	
<i>Piedmont Blue Rump (300g)</i>	<i>299</i>
<i>Rump steak crowned with snails in a creamy Lombardy Gorgonzola.</i>	
<i>Pepe Supremo Fillet</i>	<i>200g 279 300g 359</i>
<i>Pepper crusted fillet served with our signature 4 pepper cognac cream.</i>	
<i>Surf and Turf</i>	<i>200g 310 300g 379</i>
<i>Prime fillet topped with 3 flame grilled queen prawns and garlic butter.</i>	
<i>Lamb Shank</i>	<i>349</i>
<i>Slow roasted the traditional way.</i>	
<i>Pork Belly</i>	<i>219</i>
<i>Rolled pork belly stuffed with fresh garlic and whole grain Dijon mustard, topped with an orange juice, honey and cinnamon reuction. Served with caramelised apple.</i>	
<i>Veal Milano</i>	<i>225</i>
<i>Veal medallions, served with a creamy herb, ham and mushroom sauce.</i>	
<i>Veal Limone Classico</i>	<i>215</i>
<i>Veal medallions dusted with flour, pan seared in a lemon butter flavoured with capers.</i>	

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— Accompaniments —

Compound Butters — Signature Italian Steak Finishes - 35

Amalfi Rosemary Butter

Rosemary, lemon zest and roasted garlic.

Milano Truffle Parmesan Butter

Truffle paste, parmesan, white pepper.

Roma Sundried Tomato Butter

Sundried tomato, basil and balsamic reduction.

Italian Steak Sauces — 40

Funghi Exotica

Exotic and black mushrooms, thyme.

Sicilian Pepper Cream Sauce

Lombardy Gorgonzola Cream

Venetian Roasted Garlic and Parmesan Cream

Rosso Vini Jus

Redwine, beef stock and rosemary reduction— House speciality.

Sides

Potato Chips · Parmesan Mash · Side Salad · Roast Veg · Spinach and Butternut

45

Risotto · Truffle Mac & Cheese

55

— Pesce —

Calamari

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.

219

Linefish of the Day

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

235

Linefish Thermidor

A 250g fillet baked with extra virgin olive oil, white wine and fresh herbs, then topped with thermidor sauce of fresh cream, black mushrooms and Vermouth. Dusted with imported parmesan and baked till golden brown.

295

Queen Prawns

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

295

Princess Linefish

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

315

Grilled Crayfish

Grilled crayfish served with your choice of sauce.

SQ

Crayfish Thermidor

Fresh cream, black mushrooms and Vermouth, dusted with imported parmesan and mozzarella cheese and baked till golden brown.

SQ

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— Pasta —

Available in:

Spaghetti · Linguine · Fettuccine · Penne

Classic Sauces

Napolitana	99
<i>Pasta tossed through our napolitana sauce.</i>	
Arrabiata	109
<i>Napolitana sauce flavoured with fresh chilli and fresh garlic.</i>	
Aglio	119
<i>A simple combination of fresh garlic, extra virgin olive oil, fresh chilli and back bacon.</i>	
Matriciana	129
<i>Napolitana sauce flavoured with fresh chilli, fresh garlic and back bacon.</i>	

Meat & Poultry

Bolognese	139
<i>Local beef mince, flavoured with braised onion and fresh garlic, worked into our napolitana sauce.</i>	
Mammas Meatballs	149
<i>Succulent handmade Italian style meatballs, flavoured with fresh garlic, basil and onions. Baked in our wood burning oven, worked into a napolitana sauce and tossed through spagehetti.</i>	
Carbonara	149
<i>Fresh cream, smoked back bacon, onion and imported parmesan cheese — in the age-old traditional style a raw egg is added and cooked in the pasta.</i>	
Alfredo	149
<i>Fresh cream, black mushrooms and smoked back bacon.</i>	
Pollo Funghi	169
<i>Grilled chicken breasts and black mushroom bound with fresh cream.</i>	
Pollo Pomodori	169
<i>Grilled chicken breasts and Calamata olives worked into a homemade napolitana sauce.</i>	
Rustica Pasta	169
<i>Chicken, mushroom and bacon in a cream sauce.</i>	
Tikka Piccante	175
<i>Italian-Indian fusion tikka-spiced chicken in a spicy cream sauce.</i>	
Pesto Genovese	165
<i>Chicken, cherry tomatoes and roasted peppers in a creamy basil pesto sauce.</i>	
Cajun Mediterraneo	175
<i>Cajun chicken, prawns and peppers in a silky cream sauce.</i>	
Calabrese Piccante	169
<i>Chicken, sundried tomatoes and chilli in a light cream sauce.</i>	

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<i>Filletto al Funghi Pasta</i>	215
<i>Tender beef fillet in a creamy mushroom and pepper sauce.</i>	
<i>Beef Lasagne</i>	165
<i>Lasagne sheets inter layered with beef mince, napolitana sauce and imported parmesan. Topped with mozzarella and baked till golden brown.</i>	
<i>Vegetarian</i>	
<i>Bresata di Padella</i>	149
<i>Roasted vegetables in our signature padella sauce.</i>	
<i>Butternut Panzerotti</i>	165
<i>Delicate pasta parcels filled with butternut and worked into our signature Padella sauce.</i>	
<i>Truffle Mac & Cheese</i>	165
<i>Traditional mac & cheese with a truffle finish.</i>	
<i>Seafood</i>	
<i>Prawns Piccante</i>	199
<i>Prawns, flavoured with white wine and fresh garlic and worked into our homemade napolitana sauce and fresh cream.</i>	
<i>Frutti di Mare</i>	229
<i>Prawns, calamari and mussels, flavoured with white wine and fresh garlic and worked into our homemade napolitana sauce.</i>	
<i>Calamari e Peperoncino</i>	199
<i>Grilled calamari, chilli, garlic, peppers and white wine creamy napolitana.</i>	
<i>Risotto</i>	
<i>Risotto Gamberi</i>	225
<i>Prawn risotto, parmesan and herbs.</i>	
<i>Risotto al Funghi</i>	179
<i>Wild mushroom risotto with a truffle finish.</i>	

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— Gnocchi —

Delicate homemade potato dumplings, worked into your choice of the following sauces.

<i>Napolitana</i>	159
<i>Famous Prawn Padella</i>	189
<i>Prawns worked through a cream, white wine and napolitana sauce.</i>	
<i>Creamy Gorgonzola</i>	175
<i>Basil, Bacon and Cream</i>	189
<i>Exotic Mushroom</i>	175

— Pizza —

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

Classic Pizzas

<i>Margherita (V)</i>	99
<i>Hawaiian</i>	135
<i>Ham & pineapple.</i>	
<i>Regina</i>	135
<i>Ham and mushroom.</i>	
<i>Vegetarian (V)</i>	135
<i>Mushrooms, olives, onions & green peppers.</i>	
<i>Pepperoni</i>	145
<i>Italian salami.</i>	
<i>FAB</i>	159
<i>Feta, avocado & bacon.</i>	
<i>Mexicana</i>	159
<i>Bolognese, jalapeño, onion & green peppers.</i>	
<i>Quattro Stagioni</i>	169
<i>Ham, mushroom, artichoke & olives.</i>	
<i>Spinach & Feta</i>	169
<i>Spinach, feta and garlic.</i>	
<i>Chicken and Mushroom</i>	169
<i>Chicken, mushroom and peppers.</i>	

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Signature Pizzas

<i>Bacon and Shroom</i>	<i>169</i>
<i>Bacon, mushroom, red onion and feta.</i>	
<i>Tikka</i>	<i>179</i>
<i>Tikka chicken and red onion.</i>	
<i>Bistecca Pesto</i>	<i>199</i>
<i>Steak, basil pesto, peppers & onion.</i>	
<i>Mediterranean</i>	<i>179</i>
<i>Olives, feta, sundried tomato, basil pesto and rocket.</i>	
<i>Americano</i>	<i>179</i>
<i>Salami, ham, mushroom, pineapple and olives.</i>	
<i>Chicken and Prawn Combo</i>	<i>199</i>
<i>Chicken, prawns and peri peri.</i>	
<i>Angry Beekeeper</i>	<i>159</i>
<i>Pepperoni & hot honey.</i>	
<i>Chicken Mafiosa</i>	<i>169</i>
<i>Chicken, avocado & feta.</i>	
<i>3 Cheese and Jalapeño</i>	<i>185</i>
<i>Mozzarella, white cheddar, Danish feta drizzled with jalapeños.</i>	
<i>Asadiano</i>	<i>189</i>
<i>Cajun chicken, avocado, jalapeño & red onions.</i>	
<i>Moderno</i>	<i>189</i>
<i>Halloumi, avocado, sundried tomatoes, bacon & caramelized onion.</i>	
<i>Prawn & Chorizo</i>	<i>215</i>
<i>Prawn, chorizo & chilli flakes — Add avocado R30.</i>	
<i>Mykonos Lamb</i>	<i>215</i>
<i>White wine roasted lamb, feta, kalamata olives.</i>	
<i>Carne Supremo</i>	<i>215</i>
<i>Pepperoni, bacon, ham, mushroom & onion.</i>	

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— *Dolce* —

<i>Crème Brûlée</i>	85
<i>Enquire with your server about today's flavour.</i>	
<i>Panna Cotta</i>	85
<i>Enquire with your server about today's flavour.</i>	
<i>Affogato Italiano</i>	75
<i>Vanilla ice-cream served with an espresso and a shot of Amaretto — or try our South African Amarula version.</i>	
<i>Tiramisu Classico</i>	95
<i>Traditional Italian pick-me-up made with espresso and mascarpone cheese.</i>	
<i>Baked Cheesecake</i>	89
<i>Enquire with your server about today's flavour.</i>	
<i>Chocolate Cake</i>	89
<i>Homemade chocolate and zucchini cake.</i>	

*A 50% meal surcharge will be levied for sharing.
Please inform your server of any dietary requirements or allergies.*