STARTERS

V **MELANZANE** (Starter portion) 99
Layers of brinjal, basil, Parmesan & Napolitana sauce topped with mozzarella & baked in the pizza oven

HALLOUMI & PROSCIUTTO CRUDO 125
Thin slices of prosciutto & grilled halloumi served with rocket & lemon

CAPRESE & PROSCIUTTO CRUDO 139
Thin slices of prosciutto with slices of tomato, fior di latte mozzarella & basil

POLPETTE 105
Beef meatballs cooked in our wood-fired oven & finished off in our Napolitana sauce, served with toasted ciabatta

CHICKEN LIVERS 99
Sautéed with onions, white wine, Napolitana sauce with a hint of chilli & garlic

MUSSELS 125
Steamed mussels served either in a cream & tomato sauce or white wine cream sauce

GRILLED CALAMARI 110
Choose between grilled calamari tubes or tentacles or both

MINESTRONE SOUP 99
Hearty Italian vegetable soup

V **CAPRESE** 139
Slices of fior di latte mozzarella, tomato & fresh basil with a touch of basil pesto

FOCACCIA (V)

HERB	60	**TOMATO & GORGONZOLA**	110
GARLIC	60	**BIANCO** - Mozzarella & garlic	95
ROSEMARY & SEA SALT	60	**LA MED** - Caramelised onion, rocket, feta, olives, sundried tomato & a balsamic reduction	135
FETA & CARAMELISED ONIONS	90		

SALADS

V **HOUSE** 115
Iceberg lettuce, avo*, onion, robiola cheese, tomato, cucumber, egg & olives
The House Salad can be ordered for the table (serves 4-6 people) 230

GRILLED CHICKEN 155
House salad topped with grilled chicken breasts (170g)

STEAK 179
House salad topped with strips of grilled fillet steak (170g)

CALAMARI 179
House salad topped with tender grilled calamari (160g)

SMOKED SALMON 179
House salad topped with smoked salmon (80g)

CHOPPED SALADS

Chopped salads are served without lettuce - add lettuce for R10

V **CHOPPED GREEK** 115
Tomato, olives, cucumber, onion & feta cheese

CHOPPED CHICKEN 155
Grilled chicken (170g), chopped tomatoes, cucumber, onion, carrots, robiola cheese, olives & avo*

CHOPPED STEAK 179
Grilled fillet steak (170g), chopped tomatoes, cucumber, onion, carrots, robiola cheese, olives & avo*

CHOPPED CALAMARI 179
Grilled calamari (160g) chopped tomatoes, cucumber, onion, carrots, robiola cheese, olives & avo*

CHOPPED HALLOUMI SALAD 155
Chopped grilled halloumi, cucumber, avo*, sundried tomatoes, asparagus* & olives

PIZZA

CUSTOMIZE YOUR PIZZA

Calzone (folded pizza - please allow longer cooking time)	+ R20
Gluten free base (large only)	+ R40
Vegan mozzarella	+ R35
Extra mozzarella	+ R35

	M	L
V **MARGHERITA** Classic mozzarella & tomato	89	99
PEPPERONI Margherita base with pepperoni	125	145
REGINA Mushrooms & ham	125	145
HAWAIIAN Ham & pineapple	125	145
ROMA Salami, mushrooms, olives & onion	139	165
CHOURIÇO Spicy Chouriço sausage, feta & peppadew	139	165
POLLO Chicken, peppadews & avo*	139	165
PISANA Bacon, feta & avo*	139	165
QUATTRO STAGIONI Ham, mushrooms, olives & artichokes	139	165
SICILIANA Olives & anchovies	139	165
V **VERDURA** Mushrooms, onion, green pepper, olives, artichokes & capers	139	165
MARINARA Mussels, calamari & prawns	159	189
ROBERTO Grilled prawns, calamari, roasted cherry tomatoes & a touch of chilli	159	189
IVANO Grilled strips of fillet steak, caramelised onions, roasted cherry tomatoes, rocket & a balsamic reduction	159	189
MEXICANA Bolognese, onion, green pepper, chilli & garlic	159	189
DEL SOLÉ Italian sausage, sundried tomatoes, chilli, garlic & avo*	159	189
PARMA HAM & ROCKET Thinly sliced Parma ham & fresh rocket	159	189
POLPETTE Beef meatballs cooked in our wood-fired oven & fresh basil	159	189
V **MEDITERRANEAN** Baby spinach, feta & olives	139	165
V **QUATTRO FORMAGGI** Mozzarella, gorgonzola, feta & Parmesan	149	169

PASTA

The following pasta options are available: SPAGHETTI, LINGUINE, FETTUCCINE & PENNE.
Bear in mind certain pastas complement certain sauces better.

CUSTOMIZE YOUR DISH

Gluten free (please allow for extra cooking time)	+ R30
Zucchini noodles	+ R25
Gnocchi	+ R35

FILLED PASTA

Butternut panzerotti	+ R35
Spinach panzerotti	+ R35
Beef ravioli	+ R35

V **NAPOLITANA** 115
A classic tomato sauce, slow cooked with basil

V **AURORA** 139
Napolitana sauce with cream

V **ARRABIATA** 135
Napolitana sauce with chilli, garlic & green pepper

V **PESTO** 135
Basil, pine nuts, olive oil (our pesto contains no Parmesan or garlic)
Add cream 19

ALFREDO 155
Ham & mushroom in a cream sauce
Substitute ham with chicken 155

BOLOGNESE 155
The OG. Slow cooked beef mince ragu

POLPETTE 159
Beef meatballs cooked in our wood-fired oven & finished in our Napolitana sauce

IVANO 189
Grilled strips of fillet steak, onion, roasted cherry tomatoes & garlic tossed in olive oil & topped with fresh rocket

FILETTO 189
Grilled strips of fillet steak, mushrooms & onions in a Napolitana & cream sauce

ROBERTO 189
Grilled calamari, prawns, roasted cherry tomatoes tossed in olive oil, garlic & a touch of basil pesto

FRUTTI DI MARE 189
Mussels, prawns, calamari in a white wine Napolitana sauce with a hint of garlic
Also available in creamy white sauce 189

POLLO TRICOLORE 165
Chicken, mushrooms, sundried tomatoes & baby spinach in a cream sauce

V **VEGETARIANA** 155
Grilled baby marrows, brinjals, artichokes & cherry tomatoes in a Napolitana sauce

V **SOLÉ MIO** 145
Sundried tomatoes & Kalamata olives tossed in olive oil & finished with feta & fresh rocket

V **PRIMA VERA** 149
Broccoli, artichokes & fresh cherry tomatoes tossed in olive oil & basil pesto

V **INCAZZATA** 159
Napolitana sauce, green pepper, basil pesto, chilli, garlic & a touch of cream Parmesan

BAKED PASTA

Topped with mozzarella cheese & baked in the pizza oven

AURORA 149
Napolitana sauce with cream

LASAGNE 165
Layers of pasta sheets, bolognese, besciamella sauce & Parmesan

VEGETARIANA 159
Grilled baby marrows, brinjals, artichokes & cherry tomatoes in a Napolitana sauce

ALLESSANDRO 189
Bacon, mushrooms, onions & garlic in a creamy Napolitana sauce topped with fresh slices of avo*

MELANZANE 165
Layers of brinjal, basil, Parmesan & Napolitana sauce

OUR GRILLS ARE SERVED WITH YOUR CHOICE OF TWO OF THE FOLLOWING:
HAND CUT CHIPS, ROASTED SWEET POTATOES, BROWN RICE,
SIDE SALAD OR GRILLED VEGETABLES.
ANY CHANGES OR ADDITIONS WILL BE CHARGED ACCORDINGLY.

GRILLS

FILLET STEAK (250g) 280
Rubbed with olive oil, salt & pepper & grilled to your liking
Add a sauce: Mushroom, Pepper, Gorgonzola or Madagascar 40

LAMB CUTLETS 309
Three succulent grilled lamb loin cutlets rubbed with olive oil & seasoned with salt & pepper

VEAL

LIMONE 265
Thinly sliced veal escalopes pan-grilled & finished in a lemon butter & cream sauce

MADAGASCAR 265
Thinly sliced veal escalopes pan-grilled & finished in a sauce of green peppercorns, Dijon mustard & cream

CHICKEN

GRILLED CHICKEN BREASTS 155
Grilled chicken breasts, seasoned & brushed with olive oil

NAPOLITANA 175
Grilled chicken breasts finished in our Napolitana sauce, with a hint of white wine & butter

FUNGHI 175
Grilled chicken breasts finished in a cream & mushroom sauce

CHICKEN SCHNITZEL 175
Tender panko-crumbed chicken breast
Add a sauce: creamy mushroom or cheese 40

SEAFOOD

CALAMARI 225
Tender calamari grilled with olive oil & lemon & a touch of butter
Choose between tubes or tentacles (or both)

GRILLED SALMON 260
Norwegian salmon grilled to your liking, brushed with olive oil

GRILLED HAKE 169
Hake fillet grilled with olive oil, lemon, herbs & a touch of butter
Also available with a lemon butter sauce

SIDES (V)

HAND CUT CHIPS 40

ROASTED SWEET POTATOES 40

BROWN RICE 40
Wild brown rice with a touch of Napolitana sauce & butter

GRILLED VEGETABLES 40
Baby marrows, artichokes, cherry tomatoes, brinjals

SIDE SALAD 40
Lettuce, tomatoes, cucumber, robiola cheese, olives, red onion & avo*

DESSERT

ARTISAN GELATO
Ask your waiter for available flavours

BACI (ITALIAN KISSES) 59
Assorted flavours, 4 per portion

TIRAMISU 85
Classic Italian dessert made with coffee-dipped ladyfinger biscuits, layered with whipped cream, eggs & mascarpone, dusted with cocoa powder (contains alcohol)

CHOCOLATE BROWNIE 85
Served warm with vanilla ice cream

PEAR & BLACKBERRY CRUMBLE 85
Served warm with vanilla ice cream

CHOCOLATE CHEESECAKE 85
Baked cheesecake with a decadent layer of Belgian chocolate

CARAMEL & PECAN NUT CHEESECAKE 85
Baked cheesecake with a decadent layer of caramel & pecan nuts

AFFOGATO 65
A scoop of vanilla ice cream topped with a shot of espresso
Add a tot of Amaretto or Kahlua 20

KIDDIES ICE CREAM 35
Flavours: Chocolate, Vanilla or Strawberry ice cream

ALTHOUGH SOME DESSERTS MAY NOT CONTAIN NUTS, THEY ARE MADE IN A KITCHEN WHICH DOES USE NUTS

DOM PEDRO 60
Irish, Cape Velvet, Kahlua, Amaretto, Frangelico

COFFEE & HOT DRINKS

Almond milk + 10
Decaf + 10

AMERICANO	29
ESPRESSO	29
DOUBLE ESPRESSO	33
CAPPUCCINO	35
CORTADO	35
CAFFE LATTE	39
COFFEE FREEZO	49
HOT CHOCOLATE / MILO	39
CAFFE MOCHA	40
CHAI LATTE	39
TEA	29
SPECIALITY TEAS	30

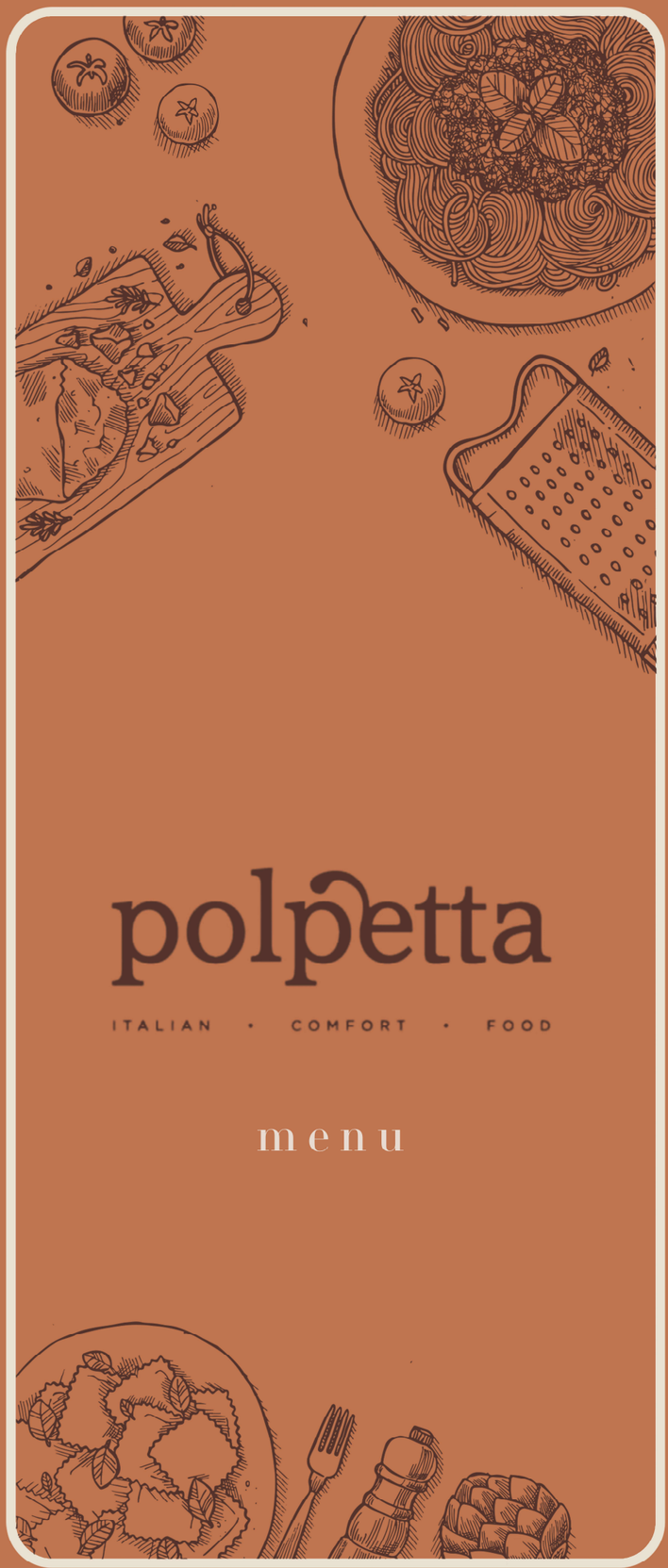
LIQUEUR COFFEE 60
Irish, Cape Velvet, Kahlua, Amaretto, Frangelico

V - Vegetarian * - Subject to availability

MORNINGSIDE
The Wedge Shopping Centre
255 Rivonia Road, Morningside, Sandton
076 971 6527 / 064 964 5301

LINKSFIELD
The Neighbourhood Square
Club Street, Linksfield
082 686 1719 / 076 866 5905

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menu