



Enjoy any 2 Courses for R495_{p/c} **or** 3 Courses for R595_{p/c}
Includes a complimentary bottle of our selected house wine.

STARTERS

Arancini Balls

Deep-fried creamy risotto stuffed with mozzarella cheese.
Served on a Parmesan sauce topped with basil pesto and balsamic glaze.

Chicken Livers

Sautéed in a peri-peri Napoletana sauce with red onions. Served with garlic bruschetta.

Tomato Mussels

Full shell mussels cooked in a fresh tomato, chilli, garlic,
butter and wine sauce with dill and lemon. Served with wood-fired bread.

OR To Share: Caprese Focaccia

Traditional Italian thick-crust focaccia topped with buffalo mozzarella,
cherry tomatoes, basil pesto, fresh herbs and balsamic reduction.
Finished with a Caesar dressing (optional).

MAINS

Spaghetti Di Pollo Limone

Creamy lemon-infused chicken with garlic and parsley.

200g Italian Rub Sirloin

28-Day aged sirloin steak rubbed in extra virgin olive oil, Maldon salt and cracked black pepper.

Creamy Mushroom Pappardelle

Pappardelle pasta tossed in a rich, creamy Alfredo sauce with sautéed
brown and Portabellini mushrooms, drizzled with rosemary-infused truffle oil.

DESSERTS

Banoffee Pie ~ Delicious home-made pie made from bananas, cream and toffee, on a caramel biscuit base.

Limoncello Cheesecake ~ Lemon lover's delight! Home-made, oven-baked creamy cheesecake
with cream cheese flavoured with Limoncello liqueur ~ our signature dessert!

OR Warm Chocolate Pudding ~ A rich, dark chocolate cake with a warm chocolate centre.
Drizzled with warm chocolate sauce, served with vanilla gelato.