





HOT



-  **Focaccia** Garlic & Herb 35 Garlic, Feta & Herb 45 Garlic & Mozzarella 60
- Calamari** Grilled baby tubes in Garlic, Lemon zest, Chilli and Olive Oil 65
- Brie & Bacon** A wedge of Brie wrapped with Bacon, in Phyllo Pastry
served on a bed of sweet Chilli sauce & wild Berry Coulis 76
- Mussel Pot** Half shell black Mussels in a blend of wine, Cream, fresh Herbs & Garlic 64
- Snails** Served in Garlic butter with blue Cheese 68
- Peri Peri Chicken Livers** Traditional Portuguese style 52
- Roasted Figs** Filled with blue Cheese wrapped in Prosciutto,
on Rocket with Balsamic reduction 66
- Soup of the day** with a homemade bread roll 40 as main 60
- Baked Avo (seasonal)** Avocado filled with smoked Snoek & creamy Mayonnaise,
Mozzarella, oven baked with a Peppadew dressing 65
-  **Polenta Stack** Fingers of grilled Polenta, Napolitana sauce, crumbed Feta and Rocket 42

COLD

- Smoked Ostrich** Thinly sliced Carpaccio with Rocket, Parmesan and Olive oil 98
- Antipasto Platter** Prosciutto, Salami Rustica, Pancetta, Olives,
pickled Peppers, Parmesan with wood fired Flatbread 125
- Involtini** Grilled Aubergines filled with Sundried Tomato, Basil, Toasted Pine nuts,
Prosciutto & Mozzarella cheese, on Rocket 58
-  **Greek Salad** Tossed greens Cherry Tomatoes, Feta, Red Onion, Cucamber,
green Pepper & Calamata Olives with a homemade dressing 88
-  **Mediterranean Salad** Mixed greens, Caponata (marinated vegetables), Avo, Bacon,
Feta with a Balsamic and Olive Oil dressing 82
- Tuna Salad** Seared Tuna with Cilantro, Lemon, Avo & Tomato salsa 70

Sauces are freshly made

Gluten, Dairy & Egg free pasta add 30



Seafood

- Pescatori** Tagliatelle with Shrimps, Mussels, Lemon juice, Line Fish and Calamari with Cream or Napolitana sauce, topped with Gremolata 132
- Vongole** Spaghetti, baby Clams, Garlic, Chilli, fresh Cherry Tomatoes and white Wine 95
- Puttanesca** Tagliatelle with black Olives, Capers, hint of Chilli, Garlic and Italian Anchovies in a Napolitana sauce 98
- Al Salmone** Penne tossed with smoked Salmon, Mascarpone Cheese, Capers, Lemon zest, Peas & Dill 101
- Tonnato** Seared Tuna steak on a tangy Spaghetti sauce of Capers, Chilli, garlic, Fennel, Anchovies & Lemon zest, topped with fresh Rocket 125

MEAT

- Carne** Tagliatelle with Strips of Beef, Cream, Garlic, white Wine, Sundried Tomatoes, Feta, Mushrooms and Spinach 118
- Carbonara** Tagliatelle with Bacon, cream and Pecorino cheese 105
- Alfredo** Tagliatelle with Ham and Mushrooms, Cream and Pecorino Cheese 105
- Lasagne** Layers of homemade Pasta, Bolognese, Béchamel, Cheese and Salad 115
- Bolognese** Spaghetti with Ground Beef, Tomatoes, Garlic and Herbs 90
- Ravioli** Homemade pasta pockets filled with Ground Beef, served with a Napolitana sauce 95
- Pollo Pesto** Chicken strips, Olive oil, Garlic, Basil pesto, Cream, Penne 90
- Veal Canelloni** Homemade Pasta tubes filled with mince, Porcini Mushrooms, Garlic, sundried Tomato & Feta. Oven baked with a creamy Napolitana sauce, Mozzarella Cheese & side Salad 115
- Abruzzi** Penne, Roasted Butternut, Bacon, Chilli with a Creamy Tomato sauce 90
- Gnocchi Porcini** Potato Dumplings in a Pancetta, Porcini Mushroom, Napolitana sauce & Pecorino Cheese 98

Vegetarian

- La Capannina** Penne with Spinach, Fresh Tomato, Feta, Garlic and Lemon juice 94
- Napolitana** Spaghetti, Italian Tomato, Herbs & Garlic 75
- Arrabiata** Spaghetti, Napolitana, fresh Chillies & Herbs 85
- Cannelloni** Tubes of homemade Pasta filled with Spinach and Feta, topped with Tomato, Cream, Mozzarella Cheese and Basil. Oven baked and served with a Salad 96
- Aglia Olio e Peperoncino** Spaghetti, Olive oil, Chilli, Garlic, Pecorino cheese 65
- Ravioli Funghi** Three cheese homemade Ravioli with Brown Mushrooms, Garlic, Chilli, Lemon, Thyme and toasted Pine nuts 98
- Ravioli Melanzane** Homemade pasta packets filled with Aubergine, sundried Tomato & Basil in a creamy Parmesan sauce with oven roasted Tomatoes, baby Spinach & Pecorino Cheese 95

- Wood fired
- Hand rolled
- Thin crispy base
- One size
- Imported Mozzarella cheese

Meat

Mickey	Butter Chicken, Mushrooms, Minted Yoghurt	108
The Don	Hot and spicy Mexican Chicken, roast Peppers, Corn and sides of sour Cream and Guacamole	115
Morituri	Chicken, Bacon, Feta, Red Pepper, Avo	114
Hit Man Franky	Salami, Ham, Bacon and Barbeque sauce	106
Gooda Stuff	Salami, Fig, Blue Cheese, Feta and Rocket	103
Don Toby	Bacon, Mushroom, Avocado and Olives	102
Sonny Salvatore	Bacon, Spinach, Avocado and Feta	104
Johnny Be Good	Salami, Mushroom, Onion, Green Pepper and Garlic	92
The Fixer (Four Seasons)	Artichokes, Mushrooms, Olives and Ham	104
La Capannina	Prosciutto, Pecorino Cheese shavings & Rocket	106
Maestro	Fillet, Cream Cheese, Jalapeno Chilli, Peppadew	130
Baby Face	Mince, Mushrooms, Peppadew, Jalapeno Chilli	98

Vegetarian

The Med (no tomato or cheese)	Caramelized Onion, Feta, Olives, Sundried Tomato, Rocket & Balsamic reduction	82
Al Capone	Marinated Brinjals, Avo, Mushrooms, Artichokes, Olives	105
Tommy	Roasted Butternut, Spinach, blue Cheese and Peppadews	84

Seafood

Al Ca Prawn	Calamari, Shrimps, Mussels and Tuna	123
Jimmy the Weazel	Italian Anchovies, Peppadews & Olives	112
Angelo (no Tomato)	Mozzarella cheese, smoked Salmon, Avo, red Onion, Rocket, Cream Cheese, Dill, Garlic	138

Build a Pizza

- 🍄 Margherita (Mozzarella Cheese, Napolitana and Oregano) 62
 - Onion, Garlic, Jalapeno Chillies 13
 - Asparagus, Capers, Feta, Mushrooms, Olives, Peppadew, Pineapple, Spinach, Chilli, fresh Tomato, Banana 15
 - Bacon, Ham, Chicken, Sundried Tomato, Red Pepper 18
 - Avo (seasonal), Brie, Blue Cheese, Pecorino Cheese, Butter Chicken, Fig, Chorizo 20
 - Prawn Meat, Salami, Spicy Mexican Chicken, Italian Anchovy, Bolognese, Rocket 24
 - Prosciutto, Smoked Salmon, Seafood mix (Prawns, Calamari, Mussel Meat), Artichokes 44





- Seared Tuna Steak** Marinated in Lemon, Olive oil & Herbs.
Served with crushed Potatoes, green beans,
Cherry Tomatoes, Feta & Balsamic 155
- Line Fish Gambino** Grilled Kabeljou, served on a bed of Creamed Spinach
with a Feta crust and baby Potatoes 160
- Kingklip** Grilled Kingklip fillet with Lemon & Caper sauce, served with mash
& traditional Croatian Blitva (Spinach, Garlic, Olive Oil) 196
- Sole Picata** East Coast Sole dusted then Grilled with a Caper, white Wine
& Lemon juice sauce served with Rice & Blitva SQ
- Calamari** Tubes filled with Capers, Lemon zest, Pecorino Cheese and toasted
bread crumbs in a Napolitana sauce topped with fried Squid heads 145
- Hake & Prawn Bake** Grilled Hake with a Green Pepper, Brown Mushrooms, Onion Sauce.
Potatoes topped with Prawn meat & Mozzarella Cheese.
Oven baked & served with mushy Peas 142

Our Steaks are dry aged on the bone for 21 days

Choice of: **Traditional** or
Italian style - Olive oil, coarse salt, black Pepper

Served with: Creamed Spinach & a choice of hand cut Chips,
Crushed Potatoes, Mash, Blitva or Salad

Fillet 200g 168

Rump 200g 122 300g 162


Sirloin 200g 122 300g 162

Chateaubriand La Capannina – Flambéed steak with Herb Butter add 30

Additional sauces (made with fresh Cream) add 30

Mushroom, Blue Cheese, Brandy Green Peppercorn, Honey & Mustard



 **Funghi** Exotic and Porcini Mushrooms, Cream, Pine Nuts, Lemon and Pecorino shavings 101

 **La Signora** Roasted Butternut, Feta, baby Spinach, Cream & toasted Pumpkin seeds 75

Pollo Chicken pieces, Brown Mushrooms, Mushroom sauce, baby Spinach
& Pecorino shavings 105

Seafood Prawn & Mussel meat, Calamari, line Fish, Lemon zest, Fish stock,
Fennel seeds with a hint of Chilli in a Creamy Risotto with Gremolata 105

Piselli Prawn meat, Pea, Fennel, Fish stock, Lemon zest & Cream 106

- Lamb Shank** Slow cooked in our Pizza Oven served with reduced red wine, Mash & Italian green Beans 228
- Ostrich 200g** Pan seared with an earthy Brandied Porcini mushroom sauce, blistered Tomatoes and hand cut chips 165
-  **Eggplant Parmigiano** Layers of grilled Brinjal, Basil pesto, Parmesan, Napolitana, Beschamel sauce and Mozzarella Cheese. Oven baked & served with a side salad 106
- Bistecca Marsala** Grilled 200g Fillet on a Mushroom Risotto tower, topped with earthy Brandied Porcini mushroom sauce 178
- Beef Milanese** Crumbed Scallops deep fried with an Avocado & Bacon sauce on buttered Noodles 152
- Beef Bracioli** Rolled scallops with Prosciutto, Pecorino Cheese & Raisins in a classic red sauce, Buttered Greens and Rosemary salted Potatoes 165
- Veal Cordon Bleu** Deep fried rolled Scallops filled with Ham & Mozzarella. Topped with a Mushroom sauce, served with crushed potatoes & Caponata 176
- Veal Ossobucco** Braised Veal Shanks, Carrots, Thyme, white Wine, Porcini Mushrooms, creamy Risotto and Gremolata 155
- Fillet Rosini** 200g chargrilled Fillet, caramelized Onion, Thyme & Lemon Mushrooms, Chicken Liver pate, Buttered Greens & Creamy Polenta 178
- Pork Fillet** Pork Fillet filled with Feta and Peppadew, served with a Honey Mustard sauce, mushy Peas and Fries 126
- Chicken Parmigiana** Crispy crumbed fillets fried with a Herby Tomato sauce, Mozzarella and Pecorino Cheese, grilled on Butter Noodles 145
- Portuguese Baby Chicken** A Spicy Hot, Baby Chicken, spatchcocked, roasted in our Pizza Oven, with Fries 160
- Chicken Breast** Chicken Breast filled with Spinach and Feta, served with Honey Mustard sauce, Rice and Italian green Beans 118

