

ANTIPASTI

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| BURRATA (V) Fresh Puglia style burrata mozzarella with a ragù peperonata and fresh basil served with a slice of grilled ciabatta bread | R 185 |
| CARPACCIO DI SELVAGGINA Venison carpaccio, caper berries, olive oil, Parmigiano and fresh rocket leaves | R 135 |
| INSALATA MISTA (V) Fresh garden leaves, cherry tomatoes, cucumber, Parmigiano, red onions and balsamic dressing | R 95 |
| INSALATA DI AUTUNNO (V, N) Baby leaf spinach, pear, toasted hazelnuts, pomegranate, beetroot, crusted black pepper, goat's cheese and honey sherry dressing | R 110 |
| ZUPPA TOSCANA House-made pancetta, cannellini beans, potatoes, swiss chard, rosemary and parmesan cheese | R 110 |

PRIMI & SECONDI

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| CANNELONI RICOTTA E SPINACI (V) Canneloni tubes filled with fresh ricotta cheese, sautéed spinach, béchamel sauce and a hint of napoletana | R 165 |
| RISOTTO AI FRUTTI DI MARE Arborio rice with prawns, calamari, mussels, fresh garlic and garden parsley | R 185 |
| GNOCCHI ALL'ANATRA Gnocchi tossed in a rich roasted duck ragù with braised wild mushrooms and fresh thyme | R 185 |
| RIGATONI ALLA BOLOGNAISE Rigatoni pasta tossed in a rich ragù sauce | R 155 |
| SPAGHETTI ALLA CHITARRA CON GAMBERI E PROSCIUTTO Guitar style spaghetti pasta in a saffron sauce, buttered king prawns, crispy prosciutto, confit tomatoes, fresh roasted garlic, a hint of chilli and fresh basil | R 210 |
| PESCE DEL GIORNO Mediterranean style catch of the day with olives, artichokes, cherry tomatoes and capers served with a seasonal salad | R 220 |
| PETTI DI POLLO AL BALSAMICO Braised chicken breast supreme with a creamy balsamic glaze sauce, roasted baby pearl onions, mashed potatoes, portabellini mushrooms and fresh thyme | R 185 |
| FILETTO DI MANZO (N) Beef fillet topped with a gorgonzola and walnut butter medallion served with rustic cut chips and garlic sautéed spinach | R 265 |
| BISTECCA DI MANZO ALLA BOSCAIOLA 300g pepper crusted aged rib eye, served with rustic cut chips, forest mushroom and truffle ragout sauce | R 275 |

(G) Gluten Free Option, (N) Contains Nuts,
(P) Contains Pork, (V) Vegetarian, (VO) Vegan Option



DOLCE

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| TORTA DI POLENTA (N) | R75 |
| Polenta cake with orange, almonds and crème fresh quenelle | |
| TIRAMISU | R65 |
| Coffee drenched finger biscuits with mascarpone cream and Nutella | |
| GELATO (Per Scoop) | R40 |
| Homemade ice cream | |

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