



Antipasti

Marinated olive bowl <i>Bowl of mixed marinated olives</i>	R45
Fegatini pollo <i>Chicken livers prepared with onion, white wine, napolitana sauce and fresh chilli. Bound with fresh cream.</i>	R65
Baby marrow carpaccio <i>Delicate slices of baby marrow drizzled with a chilli olive oil and dusted with Danish feta and parmesan cheese, gratinated in our pizza oven until golden brown.</i>	R65
Halloumi <i>Deep fried Cypriot goats milk cheese accompanied by our homemade onion chutney.</i>	R69
Calamari tentacles <i>Deep fried calamari tentacles.</i>	R75
Calamari <i>Grilled Falkland Island calamari tubes served with either lemon butter, garlic butter or peri peri.</i>	R79
Oven baked snails <i>Served with a choice of garlic butter (R65) or gorgonzola (R78).</i>	
Pork rotolini <i>Rolled pork belly stuffed with fresh garlic, whole grain Dijon mustard and topped with an orange juice, honey and cinnamon reduction, garnished with caramelised apple.</i>	R85
Fresh black mussels <i>Plump fresh mussels steamed in our secret creamy seafood sauce OR steamed in white wine, garlic, basil and chilli.</i>	R88
Salmon carpaccio <i>Delicate ribbons of fresh salmon drizzled with Jacks sticky soy reduction, kewpie mayo and caviar.</i>	R89
Zuppa di granchio <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>	R95
Baked prawn padella <i>6 black tiger prawns poached and worked into a padella sauce. Topped with parmesan cheese and baked in our pizza oven until golden brown.</i>	R98
Oysters <i>West coast oysters' served with fresh lemon and tabasco sauce.</i>	R28 each
Meze platter <i>Deep fried halloumi, crispy calamari tentacles, marinated olives, grilled Falkland Island calamari tubes, focaccia bread and tar tar sauce.</i>	R159



Insalata

Insalata.

Greek salad

Traditional garden salad served with Danish feta and olives.

R69

Roasted butternut and halloumi

Roasted butternut with deep fried or grilled halloumi and rocket.

R85

Calamari salad

Traditional garden salad served with grilled Falkland calamari tubes and heads.

R89

Tempura prawn, avocado and feta

4 tempura prawns served on a bed of fresh greens with avocado and feta.

R98

Smoked salmon, avocado salad

A salad tossed through with smoked salmon and avocado. Dressed with a homemade Italian vinaigrette and flavoured with spring onion.

R109

Tuna nicoise salad

Seared tuna served on a bed of fresh greens with boiled egg and our sweet soy reduction.

R109



Secondi

Pollo.

Flame grilled deboned chicken

Offered in peri peri or lemon and herb.

Half

R115

Full

R185

Pollo involtini

Tender chicken breasts stuffed with spinach, prawns and Parma ham. Grilled till golden brown and baked in our pizza oven. Finished off with a padella sauce, comprising of fresh cream, homemade napolitana sauce, fresh garlic and a hint of chilli.

R195



Secondi

Pollo (*Continued*).

Chicken milanese

R135

Tender grilled chicken breasts topped with a napolitana sauce and mozzarella cheese and gratinated in the pizza oven. Crowned with calamata olives and served on a bed of parmesan mash.

Chicken picatta

R115

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.

Carne.

Fillet

R200

250g fillet medallions grilled to your preference and served with a sauce of your choice.

Rump

R170

300g rump steak, grilled to your preference and served with a sauce of your choice.

Lamb chops

R210

Grilled lamb chops marinated in extra virgin olive oil, fresh garlic, a medley of fresh herbs and Italian spices.

Lamb shank

R225

Lamb shank slow roasted in the traditional Italian way.

Pork belly rotolini

R190

Rolled pork belly stuffed with whole grain Dijon mustard and fresh garlic, finished off with an orange juice, honey and cinnamon reduction, garnished with caramelized apple.

Sides.

Parmesan mash

Roast vegetables

Savoury rice

Italian spinach and butternut

Hand cut potato wedges

Salad

Sauces.

Padella - *Fresh cream, white wine, fresh garlic, fresh chilli and a hint of napolitana sauce for colour.*

Mushroom - *Black mushroom and fresh cream.*

Gorgonzola - *Gorgonzola and fresh cream.*

Pepper - *Madagascan green peppercorn.*





Pesce.

- Fresh black mussels** R159
Plump fresh mussels steamed in our secret creamy seafood sauce OR steamed in white wine, garlic, basil and chilli.
- Good ol' fish and chips** R98
Grilled or beer battered (recommended), served with tartar sauce.
- Calamari** R169
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.
- Linefish of the day** R169
A 250g fillet simply grilled with either lemon butter or cajun spice.
- Kingklip** R199
A 250g fillet simply grilled with either lemon butter or cajun spice.
- Linefish thermidor** R225
A 250g fillet of fresh line fish which is baked with extra virgin olive oil, white wine and a medley of fresh herbs. It is then topped with thermidor sauce, comprising of fresh cream, black mushrooms and Vermouth, dusted with imported parmesan and mozzarella cheese and baked till golden brown.
- Fresh Norwegian salmon fillet** R235
Available grilled or poached, in a prawn and seafood sauce.
- Queen prawns** R229
Flame grilled butterflied queen prawns, served with a sauce of your choice.
- Grimaldi's prawns** R249
Butterflied queen prawns, seared with extra virgin olive oil, fresh garlic and a medley of herbs, and served with our signature padella sauce.
- Princess linefish** R225
250g fillet of fresh line fish, crowned with 3 prawns and Falkland calamari prepared in a fresh cream and seafood stock reduction.
- Calamari ripieni** R195
Falkland calamari tubes stuffed with spinach and ricotta, topped with a napolitana sauce flavoured with chilli and fresh basil. Topped with mozzarella cheese, dusted with parmesan cheese and gratinated until golden brown.
- Grilled crayfish** SQ
Grilled crayfish served with your choice of sauce.
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Pesce (Continued).

Crayfish thermidor

SQ

Crayfish flesh removed from the shell and grilled, and worked into a thermidor sauce, comprising of fresh cream, black mushrooms and Vermouth, dusted with imported parmesan and mozzarella cheese, baked till golden brown.

Langoustines

SQ

Grilled langoustines accompanied by a sauce of your choice.

Platters & Combos.

Sailors platter

R250

Linefish, 3 prawns and Falkland calamari.

Platter for two

R695

Linefish, 6 prawns, Falkland calamari and mussels.

Shellfish platter

SQ

12 Queen prawns, 2 crayfish, 6 langoustines.

Chicken and prawn combo

R225

1/2 deboned chicken and 4 queen prawns.

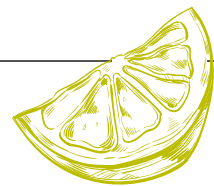
Chicken and calamari combo

R195

1/2 deboned chicken and Falkland calamari.



Pasta



We serve the following pastas in our kitchen, your choice of pasta will be added to your sauce: Spaghetti, Linguine, Fettuccine and Penne.

Aglio

R105

A simple combination of fresh garlic, extra virgin olive oil, fresh chilli and back bacon.

Napolitana

R79

Pasta tossed through our napolitana sauce.

Arrabiata

R95

Napolitana sauce flavoured with fresh chilli and fresh garlic.



Pasta Continued...

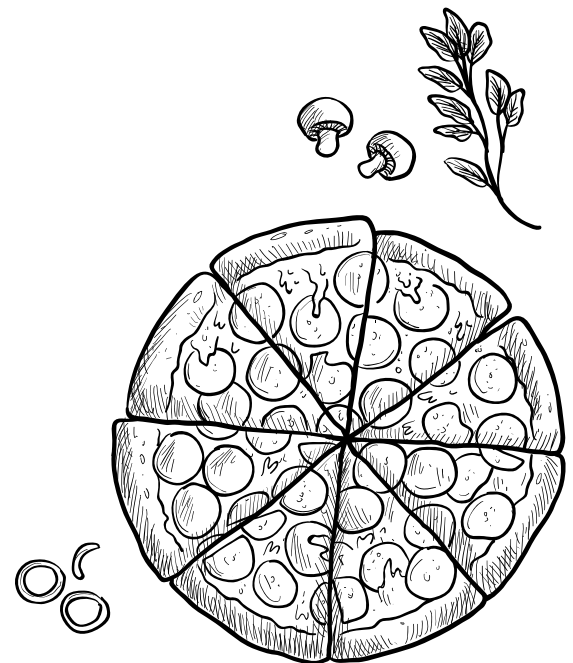
Matriciana <i>Napolitana sauce flavoured with fresh chilli, fresh garlic and back bacon.</i>	R110
Bolognese <i>Local beef mince, flavoured with braised onion and fresh garlic, worked into our napolitana sauce.</i>	R110
Mammas meatballs <i>Succulent hand made Italian style meatballs, flavoured with fresh garlic, basil and onions. Baked in our wood burning oven, worked into a napolitana sauce and tossed through spaghetti.</i>	R110
Carbonara <i>Fresh cream, smoked back bacon, onion and imported parmesan cheese, and in the age old traditional style a raw egg is added and cooked in the pasta.</i>	R119
Alfredo <i>Fresh cream, black mushrooms and smoked back bacon.</i>	R119
Pollo funghi <i>Grilled chicken breasts and black mushroom bound with fresh cream.</i>	R129
Pollo pomodori <i>Grilled chicken breasts and Calamata olives worked into a homemade napolitana sauce.</i>	R125
Bresata di padella <i>Roasted vegetables in our signature padella sauce.</i>	R125
Beef lasagne <i>Lasagne sheets interlayered with beef mince, napolitana sauce and imported parmesan cheese. Topped with Mozzarella cheese and baked till golden brown.</i>	R119
Butternut panzerotti <i>Delicate pasta parcels filled with butternut and worked into our signature Padella sauce.</i>	R135
Prawns picante <i>Prawns, flavoured with white wine and fresh garlic and worked into our homemade napolitana sauce and fresh cream.</i>	R149
Frutti di mare <i>Prawns, calamari and mussels, flavoured with white wine and fresh garlic and worked into our homemade napolitana sauce.</i>	R179



Pizza

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

Margherita	R85	Americano	R129
		<i>Pepperoni, peppers, jalapeno, olives & feta</i>	
Regina	R99	The Diva	R130
<i>Ham & mushroom</i>		<i>Bacon, camembert & cranberry</i>	
Pepperoni	R99	Carne	R139
<i>Italian salami</i>		<i>Salami, bacon, ham & caramelized onion</i>	
Vegetarian	R99	Pizza gamberi	R139
<i>Mushrooms, olives, onions & green peppers</i>		<i>Prawns prepared in a chilli butter</i>	
Hawaiian	R99	Seafood	R169
<i>Ham & pineapple</i>		<i>Mussels, prawns & calamari prepared in a napolitana sauce</i>	
Pollo Greca	R115	<i>*can also be done as a Calzone</i>	
<i>Chicken, mushroom & feta</i>		Lamb Shank	R169
Pollo Picante	R115	<i>Pulled lamb shank, feta & onion</i>	
<i>Cajun chicken, jalapeno & red onion</i>			
Giardino	R119		
<i>Mushrooms, olives, artichokes, green pepper & zucchini</i>			
Mafiosa	R125		
<i>Bacon, avocado & feta</i>			
Chicken mafiosa	R125		
<i>Chicken, avocado & feta</i>			
Mexicana	R125		
<i>Bolognese, jalapeno, onion & green pepper</i>			
Grimaldis Gorgonzola	R129		
<i>Bacon, gorgonzola & caramelized red onion</i>			
Quattro Stagioni	R129		
<i>Ham, mushroom, artichoke & olives</i>			





Dolce

Crème brûlée <i>Enquire with your waitron about today's flavour.</i>	R49
Panna cotta <i>Enquire with your waitron about today's flavour.</i>	R49
Affogato <i>Vanilla ice-cream served with an espresso and a shot of Amaretto.</i>	R49
Tiramisu <i>Traditional Italian pick me up made with espresso and mascarpone cheese</i>	R68
Baked cheesecake <i>Enquire with your waitron about today's flavour.</i>	R58
Death by brownie <i>Decadent deep fried brownies with a gooey chocolate centre served with dried chillis, salt and vanilla ice cream.</i>	R58

Sharing Policy:

A 50% meal surcharge will be levied for sharing.



Wine List.

	Class	Bottle		Class	Bottle
Bubbles					
<i>Durbanville Hills Sauvignon Sparkling</i>	R55	R215			
<i>Durbanville Hills Rose Sparkling</i>	R55	R215			
<i>Pongracz Rose M.C.C</i>		R349			
<i>Simonsig Kaapse Vonkel</i>	R85	R389			
<i>Bon Courage Jacques Bruere Brut Reserve</i>		R466			
<i>Moet & Chandon Brut Champagne</i>		R1350			
<i>Veuve Clicquot Champagne</i>		R1450			
Sauvignon Blanc					
<i>Durbanville Hills</i>	R55	R159			
<i>Protea</i>	R59	R179			
<i>Diemersdal</i>		R199			
<i>Simonsig Sunbird</i>	R75	R219			
<i>La Motte</i>		R225			
<i>Delaire Graaf Coastal Cuvee</i>		R339			
<i>Springfield Estate Life From Stone</i>		R349			
<i>Groot Constantia</i>		R387			
<i>Ghost Corner</i>		R495			
Chardonnay					
<i>Durbanville Hills</i>	R55	R159			
<i>Protea</i>	R59	R179			
<i>Diemersdal Unwooded</i>		R199			
<i>Warwick "First Lady"</i>		R225			
<i>Simonsig</i>		R269			
<i>La Motte Chardonnay</i>		R315			
<i>Springfield Wild</i>		R375			
<i>De Wetshoff Finesse</i>		R419			
Chenin Blanc					
<i>Durbanville Hills</i>	R55	R159			
<i>Simonsig</i>	R59	R165			
<i>Kleine Zalze</i>		R239			
<i>Stellenbosch Reserve</i>		R290			
<i>Delaire Graaf Swartland Reserve</i>		R375			
<i>Donkiesbaai</i>		R495			
<i>Kleine Zalze Family Reserve</i>		R497			
Semi Sweet					
<i>Ken Forrester Petit</i>	R45	R149			
<i>DeKrans Moscato Perle</i>	R59	R179			
Rose & Blush					
<i>Pierre Jourdan Tranquille</i>	R49	R155			
<i>Durbanville Hills Rose</i>	R59	R175			
<i>Delheim Pinotage Rose</i>		R199			
Rose & Blush (continued)					
<i>Warwick "First Lady" Rose</i>					R215
<i>Haute Cabriere Chardonnay Pinot Noir</i>					R235
<i>Delaire Graaf Cabernet Franc</i>					R249
White Blends & Unusual Varietals					
<i>Zonnebloom Blanc de Blanc</i>			R45		R149
<i>Terra del Cappo Pinot Grigio</i>			R59		R169
<i>Nitida Riesling</i>					R259
<i>Springfield Estate Miss Lucy</i>					R355
<i>DeMorgenzon Maestro</i>					R459
Red Blend & Unusual Varietals					
<i>Terra del Cappo Sangiovese</i>			R75		R215
<i>Simonsig Cabernet Sauvignon Shiraz</i>			R79		R239
<i>Ruperts & Rothschild Optima</i>					R469
<i>Vilifonte Seriously Old Dirt</i>					R525
Merlot					
<i>Durbanville Hills</i>			R59		R169
<i>Protea</i>			R65		R180
<i>Glen Carlou</i>					R279
<i>La Bri</i>					R315
<i>De Grendel</i>					R349
<i>Durbanville Hills Reserve</i>					R365
Pinotage					
<i>Durbanville Hills</i>			R59		R175
<i>Simonsig</i>			R72		R265
<i>Diemersdal</i>					R285
<i>Beyerskloof Reserve</i>					R389
Cabernet Sauvignon					
<i>Durbanville Hills</i>			R65		R179
<i>Tokara</i>			R89		R289
<i>Neil Ellis No Added Sulphate</i>					R359
<i>Simonsig</i>					R375
<i>Springfield Wholeberry</i>					R435
<i>Rust en Vrede</i>					R569
Shiraz					
<i>Bon Courage Pepper Tree</i>			R79		R239
<i>Simonsig</i>					R269
<i>DeMorgenzon DMZ</i>					R309
<i>Rustenberg Buzzard Kloof Syrah</i>					R409