



Antipasti

Olive ripieni	<i>R65</i>
<i>Calamata olives, stuffed with ricotta cheese, crumbed and deep fried until golden brown, accompanied by our homemade mayonnaise.</i>	
Fegatini pollo	<i>R69</i>
<i>Chicken livers prepared with onion, white wine, napolitana sauce and fresh chilli. Bound with fresh cream.</i>	
Baby marrow carpaccio	<i>R69</i>
<i>Delicate slices of baby marrow drizzled with a chilli olive oil and dusted with danish feta and parmesan cheese, gratinated in our wood burning pizza oven until golden brown.</i>	
Halloumi	<i>R69</i>
<i>Deep fried Cypriot goats milk cheese accompanied by either our homemade onion chutney or our homemade kiwi fruit jam.</i>	
Calamari tentacles	<i>R79</i>
<i>Deep fried calamari tentacles served with a homemade dill mayonnaise.</i>	
Calamari	<i>R85</i>
<i>Grilled or deep fried Falkland calamari tubes, prepared with fresh garlic and a squeeze of lemon.</i>	
Oven baked snails	
<i>Served with a choice of Garlic Butter (R75) or Gorgonzola (R85).</i>	
Pork rotolini	<i>R89</i>
<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>	
Mussels ala crema	<i>R88</i>
<i>Full shell mussels prepared in a padella sauce.</i>	
Mussels in white wine	<i>R88</i>
<i>Full shell mussels prepared in white wine, fresh garlic, fresh chilli and parsley.</i>	
Zuppa di granchio	<i>R95</i>
<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>	
Baked prawn padella	<i>R98</i>
<i>6 black tiger prawns poached and worked into a Padella sauce. Topped with parmesan cheese and baked in our wood burning oven until golden brown.</i>	
Oysters	<i>R29 each</i>
<i>West coast oysters' served with fresh lemon and Tabasco sauce.</i>	



Insalata

Insalata.

Greek salad

Traditional garden salad served with 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 calamari tubes and heads.

R89

Prawn, avocado and feta

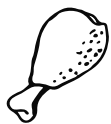
Traditional garden salad tossed through with steamed prawns, avocado and feta cheese.

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



Secondi

Pollo.

Chicken diavola

A whole free range spring chicken, prepared in our wood burning oven with fresh garlic, fresh chilli and a medley of fresh herbs.

R169

Chicken limone

A whole free range chicken, prepared in our wood burning oven with fresh garlic, fresh lemon and a medley of fresh herbs.

R169

Wood fired deboned chicken

Offered in Diavola or Lemon and Herb.

Half

R135

Full

R195



Pollo (Continued).

Pollo involtini

R195

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

Chicken milanese

R145

Tender grilled chicken breasts topped with a napolitana sauce and mozzarella cheese and gratinated in the wood burning oven. Crowned with deep fried stuffed Calamata olives and served on a bed of parmesan mash.

Chicken picatta

R125

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.

Rump

R170

300g rump steak, grilled to your preference.

Lamb chops

R239

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

Lamb shank

R249

Lamb shank slow roasted in the traditional Italian way overnight in the wood burning oven.

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.

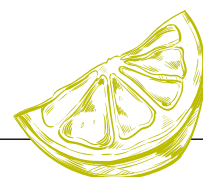
R35

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

Mushroom - Black mushroom and fresh cream.

Gorgonzola - Gorgonzola and fresh cream.

Pepper - Madagascan green peppercorn.





Pesce.

Mussels ala crema

R175

Full shell mussels prepared in a padella sauce.

Mussels in white wine

R175

Full shell mussels prepared in white wine, fresh garlic, fresh chilli and parsley.

Calamari

R179

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

R179

A 250g fillet baked in the wood burning oven with extra virgin olive oil, fresh garlic, white wine and a medley of fresh herbs.

Linefish thermidor

R245

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.

Queen prawns

R269

Flame grilled butterflied queen prawns, served with a sauce of your choice.

Grimaldi's prawns

R289

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

R249

250g fillet of fresh line fish, crowned with 3 prawns and calamari prepared in a fresh cream and seafood stock reduction.

Calamari ripieni

R195

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.



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 and baked till golden brown.

Langoustines

SQ

Grilled langoustines accompanied by a sauce of your choice.

Platters & Combos.

Platter for one

R375

Linefish, 3 prawns, calamari and mussels.

Platter for two

R725

Linefish, 6 prawns, 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.

Prawn and calamari combo

R245

4 prawns and 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...

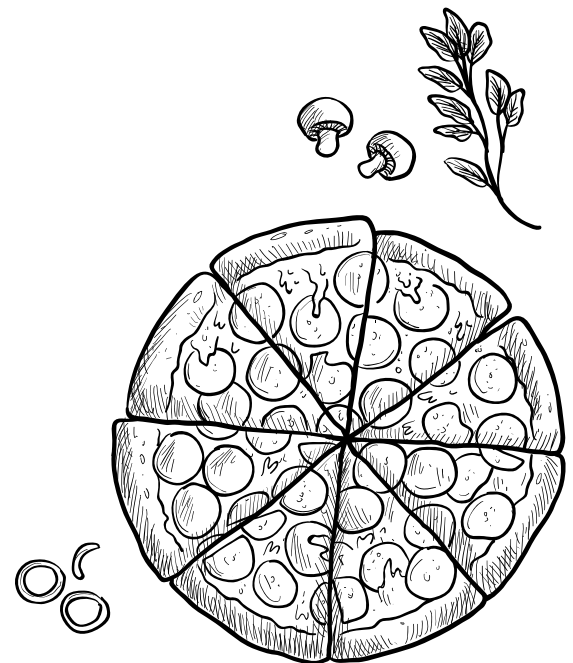
Matriciana	<i>R109</i>
<i>Napolitana sauce flavoured with fresh chilli, fresh garlic and back bacon.</i>	
Bolognese	<i>R115</i>
<i>Local beef mince, flavoured with braised onion and fresh garlic, worked into our napolitana sauce.</i>	
Mammas meatballs	<i>R115</i>
<i>Succulent hand made Italian style meatballs, flavoured with fresh garlic, basil and onions. Baked in our wood burning oven, worked into a napolitana sauce and tossed through spaghetti.</i>	
Gnocchi	<i>R119</i>
<i>Delicate homemade potato dumplings, worked into a pasta sauce of your choice - gorgonzola or napolitana.</i>	
Carbonara	<i>R119</i>
<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>	
Alfredo	<i>R119</i>
<i>Fresh cream, black mushrooms and smoked back bacon.</i>	
Pollo funghi	<i>R125</i>
<i>Grilled chicken breasts and black mushroom bound with fresh cream.</i>	
Pollo pomodori	<i>R119</i>
<i>Grilled chicken breasts and Calamata olives worked into a homemade napolitana sauce.</i>	
Bresata di padella	<i>R119</i>
<i>Roasted vegetables in our signature padella sauce.</i>	
Beef lasagne	<i>R125</i>
<i>Lasagne sheets interlayered with beef mince, napolitana sauce and imported parmesan cheese. Topped with Mozzarella cheese and baked till golden brown.</i>	
Butternut panzerotti	<i>R125</i>
<i>Delicate pasta parcels filled with butternut and worked into our signature Padella sauce.</i>	
Prawns picante	<i>R145</i>
<i>Prawns, flavoured with white wine and fresh garlic and worked into our homemade napolitana sauce and fresh cream.</i>	
Frutti di mare	<i>R175</i>
<i>Prawns, calamari and mussels, flavoured with white wine and fresh garlic and worked into our homemade napolitana sauce.</i>	



Pizza

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

Margherita	R89	Americano	R135
		<i>Pepperoni, peppers, jalapeno, olives & feta</i>	
Regina	R110	The Diva	R130
<i>Ham & mushroom</i>		<i>Bacon, camembert & cranberry</i>	
Pepperoni	R115	Carne	R139
<i>Italian salami</i>		<i>Salami, bacon, ham & caramelized onion</i>	
Vegetarian	R115	Pizza gamberi	R139
<i>Mushrooms, olives, onions & green peppers</i>		<i>Prawns prepared in a chilli butter</i>	
Hawaiian	R110	Seafood	R169
<i>Ham & pineapple</i>		<i>Mussels, prawns & calamari prepared in a napolitana sauce</i>	
Pollo Greca	R125	<i>*can also be done as a Calzone</i>	
<i>Chicken, mushroom & feta</i>		Lamb Shank	R179
Pollo Picante	R125	<i>Pulled lamb shank, feta & onion</i>	
<i>Cajun chicken, jalapeno & red onion</i>			
Giardino	R129		
<i>Mushrooms, olives, artichokes, green pepper & zucchini</i>			
Mafiosa	R129		
<i>Bacon, avocado & feta</i>			
Chicken mafiosa	R129		
<i>Chicken, avocado & feta</i>			
Mexicana	R129		
<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

Enquire with your waitron about today's flavour.

R49

Panna cotta

Enquire with your waitron about today's flavour.

R49

Affogato

Vanilla ice-cream served with an espresso and a shot of Amaretto.

R49

Tiramisu

Traditional Italian pick me up made with espresso and mascarpone cheese

R68

Baked cheesecake

Enquire with your waitron about today's flavour.

R58

Sharing Policy:

A 50% meal surcharge will be levied for sharing.



Wine List.

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