



# Antipasti

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<b>Marinated olive bowl</b> <i>Bowl of mixed marinated olives</i>	<b>R65</b>
<b>Fegatini pollo</b> <i>Chicken livers prepared with onion, white wine, napolitana sauce and fresh chilli. Bound with fresh cream.</i>	<b>R89</b>
<b>Baby marrow carpaccio</b> <i>Delicate slices of baby marrow drizzled with a chilli olive oil and dusted with Danish feta and parmesan cheese, gratinated until golden brown.</i>	<b>R89</b>
<b>Halloumi</b> <i>Deep fried Cypriot goats milk cheese accompanied by our homemade onion chutney.</i>	<b>R89</b>
<b>Calamari tentacles</b> <i>Deep fried calamari tentacles.</i>	<b>R95</b>
<b>Calamari</b> <i>Grilled calamari tubes served with either lemon butter, garlic butter or peri peri.</i>	<b>R109</b>
<b>Oven baked snails</b> <i>Served with a choice of garlic butter (R95) or gorgonzola (R105).</i>	
<b>Pork rotolini</b> <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>	<b>R120</b>
<b>Fresh black mussels</b> <i>Full shell mussels steamed in our secret creamy seafood sauce OR steamed in white wine, garlic, basil and chilli.</i>	<b>R125</b>
<b>Salmon carpaccio</b> <i>Delicate ribbons of fresh salmon drizzled with Jacks sticky soy reduction, kewpie mayo and caviar.</i>	<b>R135</b>
<b>Zuppa di granchio</b> <i>Crab soup prepared with seafood stock and crab meat, coloured with napolitana sauce, flavoured with white wine and bound with fresh cream.</i>	<b>R125</b>
<b>Baked prawn padella</b> <i>6 prawns poached and worked into a padella sauce. Topped with parmesan cheese and baked in our oven until golden brown.</i>	<b>R149</b>
<b>Oysters</b> <i>West coast oysters' served with fresh lemon and tabasco sauce.</i>	<b>R39 each</b>
<b>Meze platter</b> <i>Grilled halloumi, crispy calamari tentacles, marinated olives, grilled calamari tubes, focaccia bread and tartar sauce.</i>	<b>R225</b>

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# Insalata

## Insalata.

### Greek salad

R85

*Traditional garden salad served with Danish feta and olives.*

### Roasted butternut and halloumi

R99

*Roasted butternut with deep fried halloumi, grilled zucchini ribbons and rocket.*

### Calamari salad

R125

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

### Tempura prawn, avocado and feta

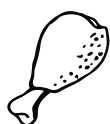
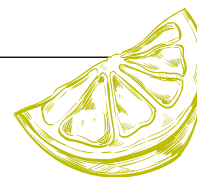
R155

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

### Smoked salmon, avocado salad

R155

*Assorted lettuce leaves and cucumber dressed with a homemade Italian vinaigrette, topped with smoke salmon and avocado.*



# Secondi

## Pollo.

### Flame grilled deboned chicken

*Offered in peri peri or lemon and herb.*

**Half**

R165

**Full**

R210

### Pollo involtini

R225

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



# Secondi

## Pollo (*Continued*).

### Chicken milanese

R185

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

### Chicken picatta

R175

*Tender chicken breasts dusted with flour and pan fried in butter and olive oil. Dressed with a caper, fresh lemon juice and butter sauce.*

## Carne.

### Fillet

R225

*250g fillet medallion grilled to your preference.*

### Rump

R185

*300g rump steak, grilled to your preference.*

### Lamb chops

R295

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

### Lamb shank

R320

*Lamb shank slow roasted in the traditional Italian way.*

### Pork belly rotolini

R210

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

## Sides.

*Parmesan mash*

*Roast vegetables*

*Savoury rice*

*Italian spinach and butternut*

*Hand cut potato wedges*

*Salad*

## Sauces.

R39

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

**Mushroom** - Black mushroom and fresh cream.

**Gorgonzola** - Gorgonzola and fresh cream.

**Pepper** - Madagascan green peppercorn.





# Secondi

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## Pesce.

### Fresh black mussels

R205

*Full shell mussels steamed in our secret creamy seafood sauce OR steamed in white wine, garlic, basil and chilli.*

### Good ol' fish and chips

R125

*Grilled or beer battered (recommended), served with tartar sauce.*

### Calamari

R199

*Grilled or deep fried 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

R199

*A 250g fillet simply grilled with either lemon butter or cajun spice.*

### Kingklip

R269

*A 250g fillet simply grilled with either lemon butter or cajun spice.*

### Linefish thermidor

R325

*A 250g fillet of fresh line fish which is baked with 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 parmesan and mozzarella cheese, baked till golden brown.*

### Fresh Norwegian salmon fillet

R295

*Available grilled or poached, in a prawn and seafood sauce.*

### Queen prawns

R299

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

### Grimaldi's prawns

R325

*Butterflied queen prawns, seared with olive oil, fresh garlic and a medley of herbs, served with our signature padella sauce.*

### Princess linefish

R310

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

### Calamari ripieni

R229

*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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# Secondi

## 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 parmesan and mozzarella cheese, baked till golden brown.*

### Langoustines

SQ

*Grilled langoustines accompanied by a sauce of your choice.*

## Platters & Combos.

### Sailors platter

R345

*Linefish, 3 prawns and Falkland calamari.*

### Platter for two

R675

*Linefish, 6 prawns, Falkland calamari and mussels.*

### Shellfish platter

SQ

*12 Queen prawns, 2 crayfish, 6 langoustines.*

### Chicken and calamari combo

R229

*Half deboned chicken and Falkland calamari.*

### Chicken and prawn combo

R249

*Half deboned chicken and 4 queen prawns.*

### Prawn and calamari combo

R269

*4 prawns 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 or Penne.*

### Aglio

R109

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

### Napolitana

R89

*Pasta tossed through our napolitana sauce.*



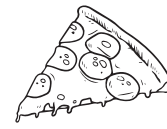
# Pasta

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## Pasta *Continued...*

<b>Arrabiata</b> <i>Napolitana sauce flavoured with fresh chilli and fresh garlic.</i>	<b>R99</b>
<b>Matriciana</b> <i>Napolitana sauce flavoured with fresh chilli, fresh garlic and back bacon.</i>	<b>R115</b>
<b>Bolognese</b> <i>Local beef mince, flavoured with braised onion and fresh garlic, worked into our napolitana sauce.</i>	<b>R119</b>
<b>Mammas meatballs</b> <i>Succulent hand made Italian style meatballs, flavoured with fresh garlic, basil and onions, Tossed into our a napolitana sauce and spaghetti.</i>	<b>R129</b>
<b>Carbonara</b> <i>Fresh cream, smoked bacon, onion and parmesan cheese, and in the age old traditional style a raw egg yolk worked through the pasta.</i>	<b>R149</b>
<b>Alfredo</b> <i>Fresh cream, black mushrooms and smoked back bacon.</i>	<b>R145</b>
<b>Pollo funghi</b> <i>Grilled chicken breasts and black mushroom bound with fresh cream.</i>	<b>R155</b>
<b>Pollo pomodori</b> <i>Grilled chicken breasts and calamata olives worked into our homemade napolitana sauce.</i>	<b>R145</b>
<b>Bresata di padella</b> <i>Roasted vegetables in our signature padella sauce.</i>	<b>R145</b>
<b>Beef lasagne</b> <i>Lasagne sheets interlayered with beef mince, napolitana sauce and imported parmesan cheese. Topped with mozzarella cheese and baked till golden brown.</i>	<b>R155</b>
<b>Butternut panzerotti</b> <i>Delicate pasta parcels filled with butternut and worked into our signature padella sauce.</i>	<b>R155</b>
<b>Prawns picante</b> <i>Prawns, flavoured with white wine and fresh garlic, worked into our homemade napolitana sauce and fresh cream.</i>	<b>R195</b>
<b>Frutti di mare</b> <i>Prawns, calamari and mussels, flavoured with white wine and fresh garlic, worked into our homemade napolitana sauce.</i>	<b>R215</b>

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# Pizza

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

## Classic Pizzas

<b>Margherita (V)</b>	<b>R89</b>	<b>3 Cheese</b> <i>Mozzarella, white cheddar, Danish feta drizzled with hot honey</i>	<b>R169</b>
<b>Hawaiian</b> <i>Ham &amp; pineapple</i>	<b>R119</b>	<b>Americano</b> <i>Artichokes, olives, mushrooms &amp; salami</i>	<b>R169</b>
<b>Regina</b> <i>Ham and mushroom</i>	<b>R119</b>	<b>The Ottolenghi (V)</b> <i>Chargrilled artichokes, zucchini, red onions, peppers &amp; rocket</i>	<b>R169</b>
<b>Pepperoni</b> <i>Italian salami</i>	<b>R119</b>	<b>Con Chorizo</b> <i>Chorizo, creamed leeks &amp; parsley</i>	<b>R169</b>
<b>Vegetarian (V)</b> <i>Mushrooms, olives, onions &amp; green peppers</i>	<b>R119</b>	<b>Asadiano</b> <i>Cajun chicken, avocado, jalapeño &amp; red onions</i>	<b>R169</b>
<b>FAB</b> <i>Feta, avocado &amp; bacon</i>	<b>R139</b>	<b>Positano (V)</b> <i>Artichoke, pepperdew, basil pesto &amp; feta</i>	<b>R169</b>
<b>Quattro Stagioni</b> <i>Ham, mushroom, artichoke &amp; olives</i>	<b>R149</b>	<b>Moderno</b> <i>Halloumi, avocado, sundried tomatoes, bacon &amp; caramelized onion</i>	<b>R179</b>
<b>Mexicana</b> <i>Bolognese, jalapeño, onion &amp; green peppers</i>	<b>R149</b>	<b>Blue Mirtillo</b> <i>Blue cheese, pepperoni &amp; cranberry</i>	<b>R179</b>

## Signature Pizzas

<b>Fegati</b> <i>Spanish style chicken livers, feta &amp; red onion</i>	<b>R149</b>	<b>Brisket a la Fieri</b> <i>Pulled brisket, pickles, red onion &amp; parsley</i>	<b>R189</b>
<b>Angry Beekeeper</b> <i>Pepperoni &amp; hot honey</i>	<b>R149</b>	<b>Parma</b> <i>Parma ham &amp; rocket Add Parmesan shavings (R30)</i>	<b>R189</b>
<b>Chicken Mafiosa</b> <i>Chicken, avocado &amp; feta</i>	<b>R159</b>	<b>Prawn &amp; Chorizo</b> <i>Prawn, chorizo &amp; chilli flakes Add avocado (R30)</i>	<b>R199</b>
<b>Leek &amp; Spinach (V)</b> <i>Creamed leeks, spinach, mushrooms &amp; sundried tomatoes</i>	<b>R159</b>	<b>Gamberi Giapenese</b> <i>Prawn, avocado, pickled ginger &amp; black sesame seeds</i>	<b>R199</b>
<b>Carne</b> <i>Pepperoni, bacon, ham, mushroom &amp; onion</i>	<b>R169</b>	<b>Mykonos lamb</b> <i>White wine roasted lamb, feta, kalamata olives</i>	<b>R225</b>



# Dolce

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## Crème brûlée

R65

*Enquire with your waitron about today's flavour.*

## Panna cotta

R65

*Enquire with your waitron about today's flavour.*

## Affogato

R65

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

## Tiramisu

R75

*Traditional Italian pick me up made with espresso and mascarpone cheese*

## Baked cheesecake

R85

*Enquire with your waitron about today's flavour.*

## Chocolate lava cake

R85

*Decadent chocolate cake with a soft molten centre served with vanilla ice cream.*

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### Sharing Policy:

*A 50% meal surcharge will be levied for sharing.*

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