

STARTERS

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INSALATA

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RUSTICO BREAD BASKET	60	CAPRESE CLASSICA	128
Lightly toasted ciabatta, basil pesto, olive tapenade and butter	00	Variation of heirloom tomatoes, basil pesto, burrata and fresh basil	120
		- ADD PROSCIUTTO CRUDO	65
MOZZARELLA IN CARROZZA	75		
Crispy mozzarella toasted sandwich served with basil pesto		INSALATA VERDE Tenderstem broccoli, zucchini, cucumber ribbons, avocado, peas,	135
BEEF CARPACCIO	126	feta with toasted pumpkin seeds, basil pesto and garlic aioli	
Served with roasted garlic aioli, gremolata, shaved Parmesan,		- ADD CHICKEN SCHNITZEL	35
fresh rocket and extra virgin olive oil		- ADD KINGKLIP	180
HOMEMADE ROASTED BUTTERNUT RAVIOLI With crispy sage, brown butter and wilted spinach	125	CLASSIC CAESAR SALAD	145
		Cos lettuce, soft poached egg, and herby croutons with Caesar	
DOLDETTE	86	dressing, anchovies and Parmesan shavings	
POLPETTE Three meatballs cooked in Mama's Pomodoro sauce, topped with mozzarella and basil		- ADD BACON	30
		- ADD CHICKEN	40
CALAMARI FRITTI	124	PEAR & GORGONZOLA SALAD	100
Crispy fried calamari served with roasted garlic aioli	12.	Mixed greens, creamy Gorgonzola dolcelatte, roasted walnuts and pear, served with a whole grain honey mustard dressing	
THE BOURDAIN	100	COBB SALAD	160
Piadina with Prosciutto crudo, garlic mayo, mustard, provolone and rocket		Cos lettuce, soft poached egg, anchovies, herby croutons with Caesar dressing and Parmesan shavings	100
LA CAPONATA	90		
Piadina with roasted aubergine, sundried tomato pesto,			
tomato, pine nuts, provolone and basil			

SIDES

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and fresh basil

DESSERTS

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ZUCCHINI FRITTI Served with roasted garlic aioli	94	NONNA'S ITALIAN MESS Crumbled meringue swirled in lemon curd cream with oat crumble	50
RUSTIC FRIES	58		
Served with roasted garlic aioli		TIRAMISU Classic Italian Tiramisu	85
CREAMY POLENTA	52		
With garlic brown butter and toasted walnuts		AMARETTO PANNA COTTA Served with a coffee syrup and biscotti crumble	55
CHARRED LOCAL GREENS	71	· 1	
Tenderstem broccoli, baby leeks, sweet green beans, garlic brown butter and toasted almonds		AFFOGATO Scoop of vanilla bean ice cream topped with a shot of hot espresso and biscotti	50
CAPRESE SIDE SALAD	64		
Variation of heirloom tomatoes, basil pesto, Fior Di Latte			

PASTA

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SECONDI

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PENNE CON PESTO	122	CHICKEN PARMESAN	165
Basil pesto, toasted pine nuts and Parmesan shavings - ADD CHICKEN	45	Crispy crumbed chicken fillet, Mama's Pomodoro and melted mozzarella served with a side of your choice	
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HOMEMADE ROASTED BUTTERNUT RAVIOLI With crispy sage, brown butter and wilted spinach	210	CHICKEN ASSAGI Grilled chicken breast, roasted vegetables, peppadew	210
TAGLIATELLE DEL PESCATORE	290	and feta pesto, zucchini fritti and balsamic reduction	
A variation of fresh seafood (mussels, calamari and prawns) served with Mama's Pomodoro, chilli, fresh basil and lemon		RISOTTO AI FUNGHI (GF)	210
BEEF SHORT RIB TORTELLINI	170	Arborio rice cooked in mushroom ragu with lemon,	210
Handmade Tortellini, filled with tender short rib, cherry tomato,	170	thyme and Parmesan	
peas, fresh basil, Mama's Pomodoro and Parmesan		TAGLIATA Served with sun-dried tomato, balsamic reduction, rocket,	
PAPPARDELLE RAGU BOLOGNESE Thick ribbon pasta with beef ragu bolognese, Parmesan	195	cherry tomatoes, spring onion, Parmesan and olive oil served	
and Mama's Pomodoro sauce		with a side of your choice - with beef fillet	225
BEEF LASAGNE AL FORNO	254	- with beer filet - with kingklip	355
Classic beef Bolognese lasagne	207	GAMBERI ARRABIATA	145
MELANZENE PARMIGIANA AL FORNO Baked layers of aubergine, Mama's Pomodoro	286	Pan fried prawns in spicy Arrabiata sauce served	143
with mozzarella and Grana Padano		with toasted ciabatta	
TAGLIATELLE AI FUNGHI	175	CALAMARI FRITTI	245
Thin ribbon pasta with a creamy mushroom, thyme and lemon ragu	127	Crispy fried calamari, served with roasted garlic aioli and a side of rustic fries	
PENNE CON POLLO E PESTO Penne tossed with chicken, cream, béchemal sauce, basil	127		
pesto, chopped tomato, Grana Padano and fresh herbs		OLD TOWN HAMBURGER With grilled onion, provolone, mayonnaise,	
SCALOPPINE DI POLLO	140	lettuce, tomato, gherkins and a side of rustic fries	
Scalloped chicken breast, mushroom, rosemary, aromatic cream served with tagliatelle		- 180g free-range beef burger patty- 200g chicken fillet	195 175
RECCO CLASSICO	126		1.3
Penne tossed with chicken in a mild curry spiced cream, Mama' Pomodoro, chilli and coriander	s	BISTECCA ALLA GRIGLIA Served with a choice of side	
GNOCCHI DI PATATE		- Lamb cutlets 300g	330
Handmade potato gnocchi served with your choices of sauce:		- Beef sirloin 300g	235
- Arrabiata	75	- Beef rump 300g - Beef fillet 300g	230 335
- Bolognese	105	- T-bone steak florentine 500g	365
- Pomodoro - Gorgonzola	75 120	COMBO CLASSICO	
	70	COMBO CLASSICO - Beef fillet 300g and prawns	450
PENNE ARRABIATA Penne tossed in Arrabiata sauce, finished with grated Parmesan		- Beef sirloin 300g with calamari fritti	345
SPAGHETTI AGLIO E OLIO	90	- Calamari fritti and prawns	345
A classic Italian pasta of spaghetti tossed in olive oil, garlic and chilli			
- ADD PEPPERONI	30		
	PIZ7	7 Δ	
IMPORTING WOOLEN OVER 10 IND DEPM			
IMPORTED "00" FLOUR • 48 HR FERM	— X -	ESUVIAN TOMATOES • FRESH MOZZARELLA	
GLUTEN FREE BASE AVAILABLE FOR R45		DIAVOLA	175
All pizzas are finished with garlic-infused olive oil and oregano		Napoli, chorizo sausage, red onion and roasted pepper	1.3
Make any vegetarian pizza vegan, swap Fior Di Latte for avocado		CAPRICCIOSA	220
FOCACCIA		Napoli, Fior Di Latte, charred globe artichokes,	
- Garlic, rosemary and olive oil	70	kalamata olives, and prosciutto cotto	
- Garlic, rosemary, olive oil, mozzarella and onion	80	MARTESANA	200
- Garlic, rosemary, mozzarella, tomato slices and basil pesto	85	Napoli, Fior Di Latte, Old Town style pepperoni, gorgonzola and red onion marmalade	
FARINATA (GF)	75	IL CORVO	195
Genovese chickpea flour pizza with olive oil, chilli and rocket - ADD PROSCIUTTO CRUDO	65	Napoli, bacon, brie and red onion marmalade	173
- ADD AVOCADO	35	SICILIANA (for the salt lovers)	190
MARGHERITA	118	Napoli, anchovies, olives, capers and Parmesan	1/0
Napoli and basil	110	VERDURA	160
GIARDINO	184	Napoli, roasted butternut, sun-dried tomato, feta, chilli,	
Napoli, Fior Di Latte, spinach, kalamata olives, charred		rocket and pumpkin seeds	
globe artichokes, marinated peppers, and fresh chilli		MEXICAN'T	185
GIORGIO	178	Napoli, spicy mince, avocado, chilli, cream cheese and coriander	
Napoli, Fior Di Latte, bacon, feta and avocado			