

# BEEF – VEAL – CHICKEN

Served with a choice of chips, rice, pasta, freshly prepared seasonal vegetables or a side salad.

## FILETTO

250g of tender aged fillet steak. **155**

Choice of sauces: pepper, mushroom, Dijon, 3 Cheese **25**

**VITELLO** Thin slices of veal dusted with herbed flour. **175**

**al Limone** in a fresh lemon sauce.

**al Funghi** in a creamy mushroom sauce.

**al Marsala** in a creamy mushroom marsala wine sauce.

**WHOLE BABY CHICKEN** **145**

Baked in the wood-fire oven. Takes 45 minutes to prepare.

**Pallo al Limone** Marinated in lemon and herbs **OR**

**Pallo all Diavolo** Marinated in a fresh green chilli sauce

**POLLO IMPANATO** **105**

Deep fried crumbed chicken breasts with fresh rosemary.

**OR** Grilled without crumbs for an healthier option.

*All prices quoted in South African Rands.*

# DAL MARE - SEAFOOD

Served with chips, rice, pasta, vegetables OR a side salad.

## **Grilled Sole** **170**

250g West Coast Sole lightly dusted in herbed flour and grilled on the flat-top. Served with a lemon or garlic butter sauce.

## **CALAMARI** **135**

**Griglia** - Calamari grilled with olive oil, garlic, lemon and herbs.

**Siciliana** - Calamari grilled with olive oil, olives, lemon, garlic and a touch of chilli.

**Fritti** - Calamari tossed in a herb flour and deep fried for a crispy finish served with a tartare sauce.

## **GAMBERI GRIGLIA** **220**

8 grilled queen prawns served with a side and a choice of lemon butter or arrabiatta sauce.

# RISOTTI - ARBORIO RICE

## **di MARE** **160**

Combined with a fresh napoli sauce, pasta prawns, calamari and mussels.

Add: 2 whole queen prawns on top. **60**

## **di FUNGI** **100**

Combined with cream and fresh mushrooms.

## **al MILLE GUSTI** **175**

Combined with veal and prawns, served in a napoli sauce with a tot port and brandy.