

LA PIZZA PAZZA



Classic Italian

MENU & WINE LIST

**RESERVATIONS / TAKE-OUTS:
031-7640749**

Right of Admission Reserved.

Gluten Free Pizza, Pasta and sauces available on request.

Regret No Cheques. All Prices Include VAT.

All Items Are Subject to Availability.

All Major Credit Cards and Zapper Accepted.

Most items available for take-out.

Starters

COZZE WHITE WINE 70

Half shell New Zealand mussels in a creamy white wine sauce.

LUMACHE al FORNO 70

Snails with garlic butter OR gorgonzola cheese, baked in the wood fire oven.

TRIO of SNAILS 85

9 Snails done 3 ways in the wood fire oven -
Champagne garlic butter, brandy mozzarella and gorgonzola, Jalapeño and Bacon.

FEGATINI di POLLO 70

Chicken livers grilled with chilli OR served in a creamy Napoli sauce.

CHILLI BEEF FILLET STRIPS 80

Tender chilli fillet strips in a creamy Napoli sauce

CARPACCIO di MANZO 65

Paper thin slices of raw fillet dressed with fresh basil pesto, capers and shavings of parmesan.

CALAMARI 80

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 herbed flour and deep fried for a crispy finish, served with a tartare sauce.

PARMIGIANA di MELANZANE 70

Layers of brinjal, napoli sauce, mozzarella, parmesan & basil cheese, baked in the wood fire oven.

INSALATA

	<i>SIDE</i>	<i>STARTER</i>	<i>TABLE</i>
Garden Salad Mixed greens, tomato, red onions, sweet peppers and sliced carrots Tossed in a light vinaigrette.	25	50	70
Greca Salad With black olives and feta.	35	65	95
Roquefort Salad	40	72	95
Chicken or Bacon & Avo			100
Calamari Salad			110

Pizza

Thin base, baked in our wood-fire oven
Gluten free bases now charged at additional R20
Calzone option available for additional R20

	STANDARD	LARGE
FOCACCIA Crispy garlic pizza bread sprinkled with fresh herbs.	25	30
FOCACCIA BIANCA Crispy garlic pizza bread with mozzarella cheese.	55	70
PIZZA MARGHERITA Napoli sauce, mozzarella and garlic.	70	85
PIZZA DIAVOLA Napoli sauce, mozzarella, ground beef, onion, green pepper and chilli.	105	125
PIZZA NAPOLETANA Napoli sauce, mozzarella, anchovies and capers.	100	120
PIZZA QUATTRO STAGIONI Napoli sauce, mozzarella, artichokes, onions, olives, ham & mushrooms.	100	120
PIZZA REGINA Napoli sauce, mozzarella, ham and mushrooms.	95	115
PIZZA VEGETARIANA Napoli sauce, mozzarella, green peppers, artichokes, onions & olives.	95	115
PIZZA ROMANA Napoli sauce, mozzarella, salami, mushrooms and onions.	95	120
PIZZA MONDIALE Napoli sauce, mozzarella, bacon, banana and fresh pineapple.	95	120
PIZZA CAPRI Napoli sauce, mozzarella, spinach, bacon and Danish feta.	100	125
PIZZA HAWAII Napoli sauce, mozzarella, ham, mushrooms and fresh pineapple.	95	120
PIZZA PAESANA Napoli sauce, mozzarella, grilled chicken, mushrooms, onion, olives and fresh rosemary.	95	120
PIZZA PESCATORE Napoli sauce, mozzarella, pasta prawns, mussels and calamari.	125	165
PIZZA MAFIOSO SUPREME Napoli sauce, mozzarella, bacon, pepperoni, chorizo, jalapeño, peppers	120	150
PIZZA AZZURI Napoli sauce, mozzarella, bacon, pepperdews, feta and Avo	110	135
JABUS PIZZA Napoli sauce, mozzarella, fillet strips, mushroom and fresh tomato.	110	135
EXTRA TOPPINGS		
Mixed Peppers / Pineapple / Onion / Banana / Spinach / Mushrooms		20
Avo / Mozzarella / Feta / Gorgonzola / Chicken / Anchovies / Artichokes		30
Bacon / Ham / Mince / Pepperoni / Salami / Chorizo / Steak / Seafood		40

Pasta

* SPAGHETTI * LINGUINE * PENNE * ANGEL HAIR * GNOCCHI *

NAPOLETANA	85
Napoli sauce with garlic and herbs.	
ARRABIATA	85
Napoli sauce and chilli.	
BASIL PESTO	85
Nutty basil pesto, garlic and olive oil.	
AGLIO OLIO e PEPPERONCINO	145
Prawns and/or calamari and/or mussels, lightly tossed in olive oil, garlic, black olives and chilli.	
3 CHEESE SAUCE	95
Mozzarella, gorgonzola and Danish feta.	
BOLOGNESE	100
Napoli sauce with lean ground beef.	
ALFREDO	100
Option of Ham OR Chicken	
Creamy sauce with ham and mushrooms.	
ANDREA	100
Creamy napoli sauce, bacon and mushrooms.	
PICCANTE	105
Creamy napoli sauce, lean ground beef, with a touch of chilli.	
FRUTTI de MARE	145
Prawns and / or calamari and / or mussels, served in a creamy white wine sauce OR napoli sauce.	
CON CARNE	145
Creamy Napoli sauce with fillet strips, peppadews & feta.	

Speciality Pasta

PARMIGIANA di MELANZANE	95
Layers of brinjal, napoli sauce, fresh basil leaves, mozzarella and parmesan cheese baked in the wood fire oven.	
LASAGNE al FORNO	105
Layers of pasta, lean ground beef and napoli sauce topped with mozzarella cheese, baked in the wood fire oven.	
PANZAROTTI alla ZUCCA o SPINACI e RICOTTA	95
2 Half-moon pillows of pasta stuffed with a choice of spinach and ricotta or butternut and mushrooms or one of each. Served in a creamy napoli sauce.	
CANNELLONI al FORNO	95
4 Pasta tubes filled with spinach and ricotta in a creamy napoli sauce, baked in the wood fire oven	

Dal Mare - Seafood

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

FRESH LINE FISH OF THE DAY *(When available)* **170**

250g of fresh line fish, seared on the grill, then baked to perfection in the wood fire oven with lemon and herbs.

CALAMARI

145

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

250

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.



Speciality Main Dishes

- Fillet of Beef (250g)** **185**
Pepper Crusted Fillet
served on mushroom Risotto with Feta or Gorgonzola and a red wine reduction, topped with fresh rocket
- Seafood Fillet**
with a creamy white wine sauce with prawns, calamari, mussels
- Wholegrain Dijon Mustard Fillet**
topped with Bacon, feta cheese and Avocado
- Prawn and Calamari Combo** **175**
A firm favourite – calamari grilled a la griglia, siciliani (olives with a hint of chilli), or fritti (crumbed and deep fried)
- Whole Baby Chicken and Prawns** **185**
Cooked in the woodfire oven – well worth the wait!
- Tuscan Style Pork Loin Ribs (600g)** **185**
Cooked overnight in our woodfire oven and lightly basted



LA PIZZA PAZZA

*All speciality dishes are subject to availability
and served with a side of your choice*

Beef - Chicken

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

FILETTO **165**

250g of tender aged fillet steak. Served with your choice of Chips / Rice / Veg / Pasta/ a Side garden Salad.

Choice of sauces: 25
Pepper / Mushroom / Dijon / 3 Cheese

SPECIALITY FILLET STEAKS **195**

Your waitron can assist you with today's offering.

WHOLE BABY CHICKEN **145**

Baked in the wood-fire oven.

**Takes 45 minutes to prepare.*

Pollo al Limone Marinated in lemon and herbs

OR

Polo all Diavola Marinated in a fresh green chilli sauce

POLLO IMPANATO **105**

Deep fried crumbed chicken breasts with fresh rosemary.

OR

Grilled without crumbs for a healthier option.

Kiddies

R60 per Meal

- CHICKEN STRIPS CHIPS
- MARGARITA/ HAWAIIAN / REGINA
- MAC N CHEESE
- ALFREDO
Chicken / Ham



Dessert

CRÈME BRULÉE 55
Silky-smooth vanilla custard with a caramelised crust

TIRAMISU 60
Traditional Italian favourite – espresso and brandy-soaked finger biscuits with lashings of cream and a sprinkle of chocolate.

STICKY TOFFEE PUDDING 55
Baked sponge pudding with nuts and a sticky toffee sauce. *Served with cream or ice-cream*

MOUSSE AL CIOCCOLATO FONDENTE 60
Extremely decadent! A rich, dark chocolate mousse for serious chocolate lovers

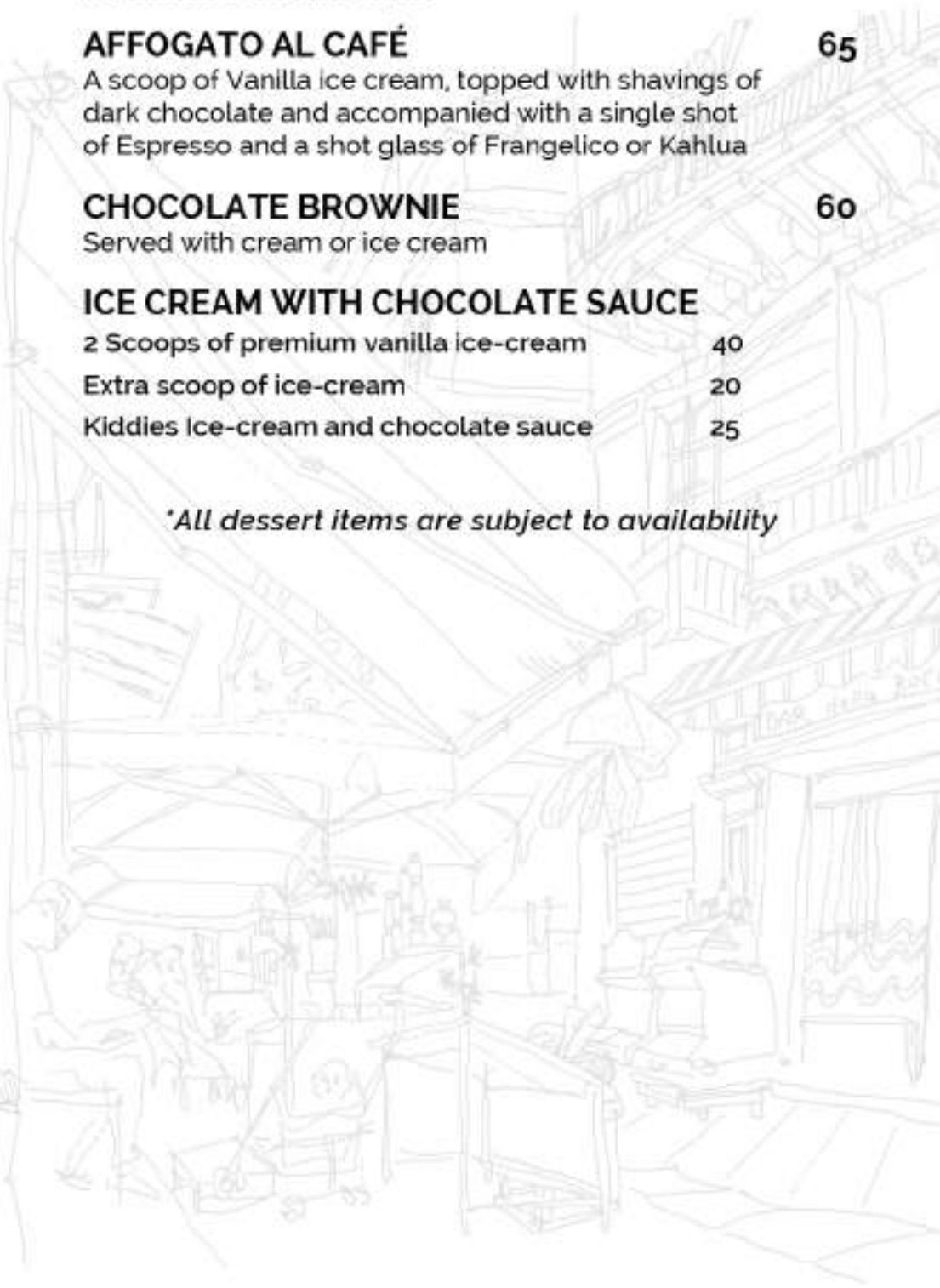
AFFOGATO AL CAFÉ 65
A scoop of Vanilla ice cream, topped with shavings of dark chocolate and accompanied with a single shot of Espresso and a shot glass of Frangelico or Kahlua

CHOCOLATE BROWNIE 60
Served with cream or ice cream

ICE CREAM WITH CHOCOLATE SAUCE

2 Scoops of premium vanilla ice-cream	40
Extra scoop of ice-cream	20
Kiddies Ice-cream and chocolate sauce	25

**All dessert items are subject to availability*



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WINE LIST & DRINKS

Sparkling Wines

- J.C. LE ROUX SAUVIGNON BLANC** 150
Tones reminiscent of tropical fruit, litchis, pineapples and granadilla flavours result in a refreshingly crisp and clean finish.
- J.C. LE ROUX NECTAR DEMI SEC** 195
A sophisticated, off-dry, sparkling wine that comes alive on the palate. It is a vibrant expression of fruity flavours with hints of pears, litchi and primary fruit.
- J.C. LE ROUX NECTAR DEMI SEC ROSÉ** 195
A vibrant off-dry sparkling wine – accented with hints of berries, plum and tropical fruit.
- BON COURAGE BLUSH** 175
A delightful pink carbonated sparkling wine with a slight hint of Muscat on the nose and a clean, fruity and refreshing finish.
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White Wines

- CHARDONNAY -



- SPIER SIGNATURE** 45 140
The palate is creamy with layered fruit, pleasant acidity and good balance.

- CHENIN BLANC -

- SPIER SIGNATURE** 45 140
Crisp and fruity with green guava, pear, apple and hints of litchi on the nose.

- ALLESVERLOREN** 150
On the palate this medium bodied wine shows nice ripe stone fruit, great balanced acidity and a smooth elegant finish.

- SAUVIGNON BLANC -

- BON COURAGE GOOSEBERRY BUSH** 45 150
The style is crisp and dry with mouthwatering gooseberry and tropical fruit salad flavours, with a hint of citrus on the palate.

- DURBANVILLE HILLS** 45 165
Medium-bodied wine with subtle citrus and tropical fruit on the palate ending with a long, lingering finish.

- SEMI SWEET -

- BOSCHENDAL LE BOUQUET** 40 130
Tantalising vibrancy and smooth, with an uncloying tangerine finish.

Rosé



ALLESVERLOREN TINTA ROSÉ 150

Fresh raspberries and cherries on the palate with a hint of vanilla. Exhibiting a perfect sugar/acid balance, it has a delicious lingering aftertaste.

DARLING MERLOT ROSÉ 40 120

Arrays of strawberries, raspberries and candy floss are found on the nose that follow through on the palate with a refreshing aftertaste.

DARLING SWEET ROSÉ 40 120

This is a soft friendly wine with a balanced sweetness on taste.

Red Wines

- MERLOT -



BON COURAGE MULBERRY BUSH 45 148

On the palate you will experience a smooth and well-rounded mouth-feel, finishing with a complex velvet texture and soft tannins.

DURBANVILLE HILLS 170

Medium to full-bodied wine with sweet fruits on palate, rounded off with silky tannins and a full mouth feel that has a prolonged after taste.

- PINOTAGE -

BEYERSKLOOF 150

Strong red berry and plum flavours with elegant tannins.

ZONNEBLOEM 199

Seamless integration of spice, cloves and plum flavours, creating a long lingering finish on the palate.

- CABERNET SAUVIGNON -

DURBANVILLE HILLS 45 150

An elegant, medium-bodied wine with ripe red fruits on the palate.

WARWICK FIRST LADY 215

Dark fruits dominate with blackberry compote and black plum.

- TINTA BAROCCA -

ALLESVERLOREN 1704 175

A soft and elegantly-structured wine with fresh flavours of red berries and cherries, backed by spicy cedar oak.

Beers & Ciders

BEERS

Amstel / Black Label / Castle / Hansa	28
Castle Lite	29
Castle Free	30
Heineken	35
Miller Genuine Draft	35
Windhoek Draught	35
Windhoek Lager / Windhoek Light	28
Flying Fish	30

CRAFT ON TAP

Beer, G&T on Tap	
330ml	40
500ml	R48

CIDERS & COOLERS

Hunter's Dry / Gold	30
Savanna Dry / Light / Lemon (Non Alc)	32

Shooters & Liqueurs

Kahlua	30
Amaretto	30
Amarula, Ramazotti	20
Apple Sourz	18
Frangelico	30
Grappa	34
Jägermeister	30
Jose Cuervo Gold	25
Nachtmusik	22
Tia Maria	30
Strawberry Lips	20

Spirits

- WHISKY -

Bell's	24
Famous Grouse	24
First Watch	22
J&B	24
Jack Daniel's	28
Bain's Cape Mountain	28
Jameson Irish	32
Johnnie Walker Red	28
Johnnie Walker Black	35
Johnnie Walker Gold	85

- BRANDY / COGNAC -

Klipdrift, Richelieu	22
Klipdrift Premium	28
Hennessy	42

- RUM -

Bacardi	26
Captain Morgan	24

OTHER

Count Pushkin Premium Vodka	22
Cape To Rio Cane	18
Malibu	25
Gordon's Gin	22
Tanqueray	25
Southern Comfort	22
Captain Morgan Spiced Gold	22
Cinzano Bianco	22
Monis Medium Cream	14

Beverages

- COLD DRINKS -

200ml Bottles 22

Lemonade / Ginger Ale / Tonic Water / Dry Lemon / Soda Water

330ml Cans 25

Coke Light / Creme Soda / Sprite / Fanta Orange / Sprite Zero

Lipton Iced Tea Lemon & Peach 26

Rock Shandy / Steel Works 40

Appletiser & Red Grapetiser 30

Red Bull 40

- BOTTLED WATER -

500ml House Still & Sparkling 22

750ml Aqua Panna (Still) 62

San Pellegrino (Sparkling) 62

- FRUIT JUICE -

Orange Juice, Mango Juice, Strawberry Juice SQ

- SHAKES -

Chocolate / Strawberry / Lime

Large 35

Small 28

- COFFEES & TEAS -

Cappuccino 28

Decaf Cappuccino 30

Espresso 25

Double Espresso 35

Americano 28

Decaf Americano 30

Caffe Latte 30

Macchiato 30

Choccachino 32

Babycino 10

Hot Chocolate 32

Five Roses / Rooibos Tea 20