



Menu

	Starter	Main
Antipasti		
Tomato Soup <i>slow roasted Plum Tomato Soup served with crisp Basil and Croutons</i>	95	
Burrata <i>a semi soft Italian Cheese made from Mozzarella and cream served on Beetroot</i>	110	
Caeser Salad <i>with Anchovies, Croutons and Parma Ham cubes</i>	90	120
Garden Salad <i>crisp Lettuce with Baby Tomato, Cucumber, Avocado and Feta Cheese</i>	90	120
Smoked Trout <i>with Spring Onion, Horse Radish Cream & Toast Bread</i>	110	
Ostrich Carpaccio <i>with Celery, Parmesan Shavings and Baby Salads. Carpaccio is an Italian appetizer of thinly sliced raw meat drizzled with lemon juice and olive oil</i>	110	160
Vitello Tonnato <i>braised Veal sliced meat topped with Homemade Tuna Mayo Cream and Cappers.</i>	110	160
Bresaola <i>Italian Cured Meat-It is made from beef, and it is lean and tender, with a sweet, musty smell. It originated in Valtellina, a valley in the Alps of northern Italy</i>	110	160
Primi Piatti		
<i>Homemade Pasta</i>		
Potato Gnocchi <i>on a bed of Spinach with Cheese Sauce</i>	110	160
Cheese Ravioli <i>on a bed of Tomato topped with Exotic Mushrooms</i>	110	160
<i>Pasta Italiana</i>		
Spaghetti <i>with Ragu Bolognese</i>	110	160
Capelands Spaghetti Aglio, Olio, Peperoncino & Speck <i>(Garlic, Olive Oil, fresh chopped Chilli & Speck)</i>	110	160
Spaghetti alla Puttanesca <i>traditional Italian pasta sauce with Tomato, Black Olives, Capers, Anchovies & Garlic</i>	110	160
Penne all'Arrabbiata <i>originating from Rome, arrabbiata means "angry" because of its spicy</i>	110	160
Secondi Piatti		
Cheese Knoedel <i>tender German Bread Dumpling reminiscent of moist, Savory Bread pudding on a bed of Cabbage with Brown Butter</i>	110	190
King Klip <i>on Beluga Lentils with Vegetables</i>	150 gr 300 gr	230 320
	(2*150gr)	
Beef Tagliata <i>means sliced beef and is one of Italy's most famous secondo piatto (second course). A boneless piece of beef is quickly pan-seared then sliced thinly before being served on a bed of rocket salad and thin shavings of Parmesan Reggiano cheese, and a drizzle of good olive oil.</i>	150 gr 300 gr	230 320
Chicken Breast <i>with Champignon Mushrooms Creamy Sauce & Mashed Potato</i>	130	180
Cheese & Dessert		
Cheese Selection <i>Brie, Camembert, Goat Cheese, Huguenot, Grapes & Homemade Redstone Onion Marmalade</i>	110	
Vanilla Ice-Cream <i>with Berries</i>	90	
Strudel <i>a dessert of thin pastry rolled up round a fruit filling and baked</i>		
Quark Strudel <i>with Vanilla Ice-Cream</i>	95	
Apfelstrudel <i>with Vanilla Ice Cream</i>	95	
Apricot Strudel <i>with Vanilla Ice-Cream</i>	95	

The Menu is subject to change due to seasonality and product availability

10% Service Fee will be added on the bill