

PASTA PRIMI

(Gluten-Free pasta option available + 35)

CICCHETTI

BRUSCHETTA RUSTICA (V) - 65

Toasted ciabatta, smoked feta, roasted peppers, marinated artichokes

BRUSCHETTA COPPA - 92

Toasted ciabatta, parmesan cream, coppa ham, toasted walnuts

ZUCCHINI FRITTI (V) - 48

Crispy fried zucchini ribbons

SICILIAN STYLE OLIVES (V) - 35

Marinated in citrus, chilli flakes, olive oil & herbs

ANTIPASTO VERDURA (V) - 85

Marinated olives, grilled brinjal, grilled & marinated artichokes, roasted peppers, marinated zucchini, rocket & focaccia



ANTIPASTI

BURRATA (V) - 125

Fire-roasted tomatoes & basil with focaccia

MELENZANE INVOLTINI (V) - 78

Brinjals stuffed with spinach & ricotta cheese, topped with Napolitano, parmesan & basil

MOZZARELLA IMPANATA (V) - 72

Crispy fried mozzarella sticks with tomato chutney & aioli

CARPACCIO DI MANZO - 120

Beef carpaccio, pickled mustard seeds, rocket, shaved pecorino Romana, olive oil & balsamic reduction

FRITTO MISTO - 140

Calamari fritti, fried fish, prawns, halloumi, zucchini fritti, lemon aioli

GRILLED CALAMARI - 99

Pan-fried calamari tubes & tentacles with olive oil, garlic, parsley & lemon

INSALATA

HOUSE SALAD (V) - SIDE 74 MAIN 120

Mixed salad, avo*, roast butternut, olives, onion, feta, cucumber & tomato with a classic vinaigrette

GREEN SALAD (V) - SIDE 69 MAIN 115

Baby spinach, shaved zucchini, green beans, fresh mint, fennel, apple, gorgonzola, walnut, vinaigrette

INSALATA DI POLLO - 105

Grilled chicken, roasted red pepper, marinated grilled artichokes, olives, lettuce, basil, red wine vinaigrette

SALMONE - 165

Smoked salmon, cos, rocket, avo*, pickled fennel, red onion, fried capers, honey & Dijon vinaigrette, pickled mustard seeds

SPAGHETTI CACIO E PEPE (V) - 150

Black pepper, butter, pecorino romano

PENNE GAMBERONI - 265

Tiger prawns, garlic, chilli, parsley, tomato, parmesan, white wine & cream with lemon pangrattato

CARBONARA - 165

Bacon, parmesan, black pepper, hint of cream, egg yolk

LINGUINE AI FRUTTI DI MARE - 240

Mussels, prawns, line fish, calamari, prawn bisque, marinara, white wine, garlic, chilli

SPAGHETTI SALSICCIA - 165

Italian sausage mince with fennel, chilli, white wine, cream

SPAGHETTI PUTTANESCA - 140

Tomato, olives, anchovy, & capers tossed with spaghetti

PAPPARDELLE OXTAIL RAGU - 195

Slow braised oxtail, with red wine served with handmade pappardelle

CASARECCE POLLO PESTO - 145

Cherry tomatoes, kalamata olives, zucchini, basil pesto, cream, toasted pine nuts, grilled chicken, rocket

LASAGNE - 165

Beef mince, sugo pomodoro, mozzarella, parmesan

PENNE POMODORO (V) - 135

House made Pomodoro sauce, fire roasted tomatoes, garlic, basil & ricotta
Add Burrata 50g + 65

TAGLIATELLE AI FUNGHI A LA TRUFFE (V) - 175

Wild and mixed mushrooms, truffle paste butter, mascarpone cream, parmesan

SPAGHETTI AGLIO E OLIO AL TONNO (V) - 130

Shredded tuna, cherry tomatoes, garlic, chilli & parsley tossed in olive oil

CICCIO BOLOGNESE - 135

Traditional slow-braised beef mince, red wine, soffrito, parmesan

CANNELONI SPINACH & RICOTTA (V) - 130

Handmade cannelloni, filled with spinach, ricotta & parmesan, topped with bechamel & mozzarella

CASARECCE DEL FORNO (V) - 175

Baked Casarecce (mac) & cheese, chicken, bacon, zucchini, mozzarella, parmesan

GNOCCHI (V) - 160

With a delicate 3 cheese cream sauce, sundried tomatoes, garlic, baby spinach, crunchy parmesan & sage pangritata

RAVIOLI (V) - 155

House-made roasted butternut & goats cheese ravioli in a burnt butter cream sauce, topped with roasted feta, pine nuts & basil oil (Starter portion - 100)

PIZZA

(Gluten-Free pizza option available + 50)

MARGHERITA (V) - 97

La Rosina, fior di latte, fresh basil, extra-virgin olive oil

PROSCIUTTO E ARUGULA - 195

Prosciutto crudo fresh rocket, shaved Parmesan cheese & a squeeze of lemon juice

FUNGHI (V) - 130

Bianca pizza**, sautéed mixed mushrooms, garlic & thyme, truffle oil

QUATTRO FORMAGGI (V) - 156

Bianca pizza** with mozzarella, Gorgonzola, provolone & Parmesan cheeses. Rosemary with Dijon & honey dressing

CAPRICCIOSA - 142

Sliced cooked ham, artichoke, Kalamata olives & sautéed mushrooms

DIAVOLA - 145

Spicy chorizo, red onions, chilli, drizzle of olive oil

BIANCA SALMONE - 255

Mozzarella, smoked salmon, pickled fennel raita, red onion, lemon zest. (bianca** or rosa)

PESTO VERDURA (V) - 155

Pesto, cherry tomatoes, roasted peppers, sautéed zucchini, pine nuts

SALSICCIA - 165

Bianca pizza**, Italian sausage meat, roasted peppers, fresh basil leaves & a dash of pepper

GAMBERI E RUCOLA - 190

Sautéed prawns, garlic & chilli, fresh arugula, cherry tomatoes & a squeeze of lemon juice

MELENZANE (V) - 125

La Rosina pomodoro, fior di latte, fried brinjal, basil & parmesan

SICILIANA - 160

Pomodoro, mozzarella, anchovys, peppers, olives, cherry tomatoes

MELROSE ARCH - 185

Chicken, avo*, feta, honey, cherry tomatoes, coriander

CHI-CHO - 198

Pomodoro, mozzarella, chorizo, artichokes, gorgonzola & rocket

PIZZA POPOLARE - 185

Pomodoro, mozzarella, grilled rump steak, pecorino, rocket, balsamic reduction

IL GRECO - 180

Pomodoro, mozzarella, hot honey bacon, feta, avo*

**bianca pizza - parmesan cream base (no tomato)

MAINS / SECONDI

PAN-SEARED LINEFISH - 185

White wine butter sauce, crushed baby potatoes, fennel, orange & rocket salad

CHICKEN SCALLOPINI - 145

Parmesan & dijon mustard cream sauce, tossed with tagliatelle

INVOLTINI DI POLLO - 165

Chicken breast stuffed with mozzarella, baby spinach & parmesan in a mushroom, red onion, roast tomato & cream sauce served with roast potatoes & veg

POLLO MILANESE - 135

Parmesan crusted chicken fillet, topped with Napolitana & mozzarella, finished in the oven, served with roast potatoes & a rocket, baby spinach & cherry tomato salad

PICANHA - 235

350g grilled picanha rump, finished in the wood fired oven, sliced & dressed in garlic, lemon, parsley & parmesan, served with roast potatoes & veg

SKINNY LAMB CHOPS - 295

350g grilled skinny lamb loin chops with Ammoglio sauce, served with hand cut chips (add extra chop - 48)

CICCIO BURGER - 150

Ground beef burger 180g, gherkins, red onion, tomato, pesto aioli, provolone cheese on a sesame seed bun, served with hand cut chips

(ASK YOUR WAITER FOR THE DESSERT MENU)

COCKTAILS

DAIQUIRI - 90

STRAWBERRY
Bacardi Rum, fresh lime, strawberry granita

MANGO
Bacardi Rum, fresh lime, mango granita

MARGARITA - 85

Olmecca Tequila, fresh lime & triple sec (shaken or frozen)

LONG ISLAND - 95

Five white spirits, bitter & cola

MOJITO - 95

Bacardi Rum, fresh mint, lime & soda

AMALFI SPRITZ - 110

Aperol, Malfy blood orange gin, orange juice

APEROL SPRITZ - 120

Aperol, prosecco, soda & orange

SPIER MERLOT FLOAT - 90

Olmecca Tequila, triple sec, lime & Spier signature merlot

ITALIAN COLA - 95

Smirnoff 1818, Campari, Disaranno, blueberry & vanilla, espresso & soda

JOHNNIES OLD FASHIONED - 95

Johnnie Walker black label, simple syrup, bitters

BELLINI - 90

Peach & Prosecco

ROSSINI - 90

Strawberry juice, Prosecco

NEGRONI SBAGLIATO - 85

Prosecco, Sweet Vermouth, Campari

ESPRESSO MARTINI - 65

Vodka, espresso, coffee liqueur

LIMONCELLO SPRITZ - 88

Limoncello, lemon & prosecco

CALIMOCHO - 55

Spier Merlot, Roses Cola Tonic

ITALIAN COSMO - 88

Tanqueray, Triple Sec, cranberry juice and Roses Lime

LIPARI ICE - 78

Smirnoff, Blue Curacao, simple syrup & soda

SANGRIA | SPRITZ

	GLASS	JUG
Red Wine Sangria	65	155
White Wine Apple Spritz	65	155
Rose Summer Spritz	65	155

WINE LIST

	WINERY	VARIETAL			
WHITE	KLEINE ZALZE CELLAR SELECTION	SAUVIGNON BLANC	50	70	200
	GABRIELSKLOOF	SAUVIGNON BLANC	80	100	290
	ZEVENWACHT	SAUVIGNON BLANC			215
	WARWICK PROFESSOR BLACK	SAUVIGNON BLANC			350
	CAPE OF GOOD HOPE ALTIMA	SAUVIGNON BLANC			320
	WILDEKRANS	CHENIN BLANC			265
	SPIER	CHENIN BLANC			175
	STELLENRUST	CHENIN BLANC	45	60	170
	DMZ	CHENIN BLANC	76	110	310
	DE WETSHOFF CALCRETE	CHARDONNAY	80	110	315
	SUTHERLAND	CHARDONNAY			345
	BACKSBERG SMUGGLED VINES	CHARDONNAY			390
	LOUISVALE CHAVANT	CHARDONNAY			340
	HAUTE CABRIÈRE	CHARDONNAY PINOT NOIR	67	90	265
	ANURA VINEYARDS	PINOT GRIGIO			220
	KWV	WHITE MOSCATO	52	66	200
DELHEIM	GEWÜRZTRAMINER			340	
RED	JUNO	CABERNET SAUVIGNON			220
	KLEINE ZALZE	CABERNET SAUVIGNON	58	82	230
	BOSCHEDAL STELLENBOSCH	CABERNET SAUVIGNON			500
	SPIER	MERLOT	55	78	220
	WATERKLOOF CIRCUMSTANCE	MERLOT			420
	WILDEKRANS ESTATE	MERLOT	78	105	300
	CAP MARITIME COASTAL	PINOT NOIR			380
	KANONKOOP KADETTE	PINOTAGE			330
	DIEMERSDAL	PINOTAGE	80	105	310
	ARBEIDSGENOT	SHIRAZ			530
	TAMBOERSKLOOF	SHIRAZ			510
	SPIJKER	MALBEC			340
	MARRAS PIEKENIERSKLOOF	GRENACHE	65	90	255
	BLACK ELEPHANT THREE MEN IN A TUB	RED BLEND			250
	LE RICH RICHESSE	RED BLEND			470
	QUOIN ROCK SIMONSBERG	RED BLEND	96	125	340
KWV ROODEBERG	RED BLEND	55	75	220	
CHAMONIX ROUGE	BORDEAUX	70	95	270	
VILAFONTÉ SERIOUSLY OLD DIRT	BORDEAUX BLEND			550	
ANTHONIJ RUPERT OPTIMA	BORDEAUX BLEND			580	
BEYERSKLOOF	CABERNET/MERLOT BLEND	65	88	250	
ROSE	LANDSKROON	PINOTAGE/BLANC DE NOIR	48	64	185
	ARBEIDSGENOT	GRENACHE ROSÉ			340
	BUITENVERWACHTING	ROSÉ			200
	FRANSHOEK CELLAR	ROSÉ	50	68	195
	QUOIN ROCK	ROSÉ	70	95	280
BUBBLY	SPIER SECRET SPARKLING	ROSÉ	75		280
	DA LUCA	PROSECCO	90		350
	KLEINE ZALZE	BRUT ROSÉ			340
	VILLIERA PEARLS OF NECTAR	CAP CLASSIQUE			410
	GRAHAM BECK	BRUT CLASSIQUE			495
VEUVE CLICQUOT	BRUT			1650	
PRIVATE CELLAR WHITE	DE GREDEL KOETSHUIS	SAUVIGNON BLANC			410
	TOKARA DIRECTOR'S RESERVE WHITE	BORDEAUX BLEND			628
	ANEMOS	CHENIN			530
	MONT ROCHELLE MIKO	CHARDONNAY '18			640
RED	BOSCHENDAL ELGIN	PINOT NOIR '18			850
	KANONKOP	PINOTAGE '21			998
	MEERLUST RUBICON	RED BLEND '20			970
	MONT ROCHELLE MIKO	SYRAH '16			960
	BOEKENHOUTSKLOOF	SYRAH '20			850

COLD DRINKS

SODAS - 30

FRESH FRUIT JUICES - 35

BOS ICED TEA - 35

Lemon | Peach | Berry

APPLETIZER | GRAPETIZER - 36

CORDIALS / MIXERS - 34

Lime | Passion Fruit | KoLa Tonic

MINERAL WATER - 500ML 25 750ML 50

RED BULL - 50

Original | Sugar Free | Watermelon

FREEZO - 46

Coffee | White

MILKSHAKES - 40

Chocolate | Strawberry | Lime | Mango | Vanilla | Coffee

SPECIALTY SHAKES - 60

Salted Caramel Oreo | Tiramisu | Choc Fudge Brownie

WARM DRINKS

CAPPUCCINO - 35

CAPPUCINO GRANDE - 42

CAFÉ LATTE - 38

CHAI LATTE - 40

CORTADO - 38

FLAT WHITE - 38

ESPRESSO - 24 | 28

MACCHIATO - 24

HOT CHOCOLATE - 50

Belgian | White Symphony

RED CAPPUCCINO - 34

TEA - 28

Ceylon | Rooibos

HERBAL TEAS - 32

ALMOND MILK +10

SOY MILK +10

DECAF +3