

## SOUP/MINESTRE

### **MINISTRONE** **R 65**

A blend of seasonal chunky vegetables, onions, celery, carrots, cauliflower, broccoli, butternut, potatoes, mushrooms and peas

### **ZUPPA FREDDA DI POMODORO E MENTA** **R 65**

Plum tomato, fresh mint, celery, basil, lemon zest, olive oil, tabasco served with garlic bruschetta

### **VELLUTATA DEL GIORNO** **R 75**

Creamy soup prepared daily with seasonal ingredients

## ANTIPASTI

### **CALAMARI FRITTI** **R 85**

Delicious deep fried crumbed calamari strips served with aioli sauce

### **INSALATA DI MELONE RUCOLA E COPPA** **R 95**

Rocket leaves, melon, cured pork neck and balsamic vinaigrette

### **PEPERONI GRATINATI** **R 75**

Roasted mixed peppers gratin, garlic, olive oil, pesto

### **GAMBERI VESTITI CON PANCETTA** **R 105**

Gourmet king prawns wrapped in crispy pancetta with garlic and olive oil

### **ANTIPASTO DI SALUMI MISTO** **R 115**

Variety of homemade and imported cured meats served with grilled vegetables, olives and pickles

## ANTIPASTI CONTINUED

**FRITTATA DI RICOTTA AFFUMICATA CON TROTA  
SALMONATA R 95**

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Frittata with smoked ricotta cheese topped with salmon trout and caper berries, drizzled with olive oil

**CARPACCIO DI POLPO R 95**

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Octopus carpaccio, herb lettuce, capers, lemon segments and extra virgin olive oil

**CARPACCIO DI MANZO R 115**

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Organic raw beef fillet, wild rocket, caper berries with sea salt and balsamic, extra virgin olive oil, shaven parmesan cheese

**INSALATA DI FUNGHI E PROSCIUTTO R 95**

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Mixed greens, sliced prosciutto, mushrooms and parmesan shavings

**INSALATA CAPRESE R 110**

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Mozzarella Fior di latte, cherry tomato, basil pesto, extra virgin olive oil

## PASTA E RISOTTI

### CANNELLONI ALLA PASTA DI SALAME E ZUCCA R 115

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Cannelloni pasta stuffed with a homemade salami mince, pumpkin white sauce and mozzarella cheese

### LASAGNA AL FORNO R 110

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Homemade beef lasagne, mozzarella cheese, béchamel sauce

### PENNE PORRI E LUGANIGA R 105

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Penne pasta tossed in leeks, white wine, cherry tomatoes, and fresh Italian pork sausage, parmesan cheese

### SPAGHETTI ALLA NORMA R 105

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Spaghetti pasta, Napoletana sauce, grilled aubergine, garlic, topped with fresh ricotta cheese

### LINGUINE PASTICCIATE R 85

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Linguine pasta in a bolognese sauce and a dash of cream

### GNOCCHI AL PESTO ROSSO SICILIANO R 95

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Home made fresh gnocchi in a sundried tomato pesto, with basil and almonds

### PANZEROTTI ALLA ZUCCA R 95

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Butternut panzerotti tossed in butter and sage, black pepper and pine kernel

### RAVIOLI AI FUNGHI R 105

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Mushroom ravioli in Napoletana sauce, artichokes and basil

### SPAGHETTI ALLO SCOGLIO R 135

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Spaghetti pasta with assorted seafood, cherry tomato, garlic, chilli, Italian parsley.

Choice of:

White wine sauce or Napoletana

**RISOTTO ALLA MILANESE CON TARTUFO R 135**

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Arborio rice, with saffron and a drizzle of truffle oil

**RISOTTO AI GAMBERI E GORGONZOLA R 155**

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Arborio rice, saffron, prawns and gorgonzola cheese

## **DALLA GRIGLIA**

**ARROSTO DI MAIALE ALLE ERBE R 130**

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Pork Boston Butt roasted with herbs and garlic

**COSTATA DI MANZO R 175**

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Grilled grass fed beef rib eye steak  
(300g)

**FILETTO DI MANZO (200g) R 155**  
**(300g) R 210**

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Grilled grass fed beef fillet tenderloin

**STINCO D'AGNELLO R 215**

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Slow braised lamb shank, served in a bed of mash potato

**CONTROFILETTO ALLA PIZZAIOLA R 120**

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Sirloin steak topped in Napoletana sauce and oregano

**SCALOPPINE ALLA PARMIGIANA R 152**

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Crumbed escalope of beef topped with grilled aubergine, napoletana, mozzarella cheese and parmesan

**POLLO CARDINALE R 135**

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Grilled chicken breast with a parcel of mozzarella, Parma ham and roasted pepper

**GALLETTO ALLA DIAVOLA R 160**

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Whole grilled baby chicken, garlic, rosemary,  
White wine sauce

## PESCE

### SALMONE NORVEGESE ALLA MAITRE D'HOTEL R 195

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Grilled tranche of Norwegian salmon, served with an herbed butter medallion

### SOGLIOLA GREMOLATA R 155

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Grilled west coast sole with gremolata sauce

### PESCE DEL GIORNO AL FORNO R 165

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Oven baked line fish, sautéed artichokes, cherry tomatoes, black olives

## SIDE DISHES

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Buttered fettuccine | baby roasted rosemary potato | Italian spiced chips with sea salt | mashed potato | seasonal mixed vegetables, Mediterranean cous cous

**R30** Per additional side dish

## SAUCES

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Creamy roast garlic butter | Mustard sauce | wild mushroom sauce | brandy laced green pepper sauce | creamy gorgonzola

**R25** Per additional sauce

## PIZZE

### **FOCACCIA** **R 60**

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Garlic, olive oil, feta cheese, oregano

### **MARGHERITA** **R 75**

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Mozzarella, tomato, oregano

### **PROSCIUTTO E FUNGHI** **R 95**

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Mozzarella, tomato, ham, mushrooms, oregano

### **QUATTRO STAGIONI** **R 99**

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Mozzarella, tomato, artichokes, ham, olives, mushrooms, oregano

### **FRUTTI DI MARE** **R 99**

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Mozzarella, tomato, prawns, mussels, calamari, garlic, chilli, oregano

### **PIZZA LA CANTINA** **R 115**

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Mozzarella, tomato, caramelized onion, brie cheese, rocket, roasted sesame seeds

### **PIZZA PORCHETTA** **R 140**

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Bolognese base, mozzarella, ham, salami, pancetta, oregano

### **PIZZA ORTOLANA** **R 110**

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Fresh tomato, red onion, mushrooms, olives, mix peppers, Italian parsley

### **PIZZA PRIMAVERA** **R 110**

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Mozzarella, tomato, bacon, spinach, feta, avocado

**PIZZA DEL BOSCO**

**R 125**

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Mozzarella, tomato, mushroom, smoked black forest ham, brie cheese

**PIZZA CARPRESE**

**R 120**

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Tomato base, Mozzarella fior di latte, rocket, cherry tomatoes, olive oil, oregano

**EXTRA TOPPINGS**

**R 20 each**

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Ham | salami | bacon | avocados | shrimps | tuna | mussels | calamari | bolognese | pancetta | Parma ham

**VEGETABLE TOPPINGS**

**R 18 each**

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Mushrooms | olives | bananas | artichokes | peppadews | pineapple | feta cheese | peppers | onions | rocket

la cantina

## DESSERTS

ASSORTMENT OF MINI DESSERT DISPLAYED ON  
DISPLAYED ON THE BUFFET

### GELATO

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Assorted ice cream

**R 20** Per scoop

### YOGHURT CONGELATO R 55

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Seasonal fruit frozen flavoured yoghurt

### CANNOLO SICILIANO R 55

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Sicilian cannoli filled with Ricotta cheese, glazed fruit, chocolate and cinnamon

### TIRAMISU R 55

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Coffee drenched finger biscuit layered with mascarpone cheese

### CHEESE SELECTION R 95

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Assortment of local and international cheese, condiments

### CASSATA R 50

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Traditional Italian candy ice cream cake, almonds and dried fruits

la cantina