



## STARTERS



RUSTICO BREAD BASKET Lightly toasted ciabatta, basil pesto, olive tapenade and butter	58
ITALIAN SAUSAGE ARANCINI Served with Mama's pomodoro and fresh basil	100
ARANCINI GORGONZOLA Gorgonzola cheese and truffle oil risotto balls	58
BEEF CARPACCIO Served with roasted garlic aioli, gremolata, shaved Parmesan, fresh rocket and extra virgin olive oil	126
HOMEMADE ROASTED BUTTERNUT RAVIOLI Served with parmesan truffle cream, toasted walnut garlic Beurre noisette	105
ANTIPASTO PLATTER Selection of cured meats, cheeses, charred artichokes, caponata, basil pesto marinated boconcini and crusty artisanal bread	220
FEGATINI PICCANTE Peri-Peri livers served with garlic rubbed bruschetta	86
POLPETTE Three meatballs cooked in Mama's Pomodoro sauce, topped with mozzarella and basil	75
HALLOUMI FINGERS Polenta crumbed halloumi with basil mayo	64
BRUSCHETTA SALSA Smashed avocado and tomato salsa	62
CALAMARI FRITTI Calamari deep fired served with roasted garlic aioli	124

## SIDES



ZUCCHINI FRITTI Served with roasted garlic aioli	94
CLASSIC FRIES Served with roasted garlic aioli	58
CONFIT HASSELBACK BABY POTATOES Tossed in rosemary salt and garlic butter	64
CREAMY POLENTA With garlic Beurre noisette and toasted walnuts	52
CHARRED LOCAL GREENS Tender stem broccoli, baby leeks, sweet green beans, garlic Beurre noisette and toasted almonds	71
CAPRESE SIDE SALAD Variation of heirloom tomatoes, basil pesto, Fior Di Latte and fresh basil	64

## PANN & PIADINA



CHICKEN SCHNITZEL Crumbed chicken schnitzel, garlic mayo, mustard, gherkins, edam cheese, coriander and red onion	132
PROSCIUTTO CRUDO Prosciutto crudo, garlic mayo, mustard, edam cheese and rocket	115
PROSCIUTTO COTTO Prosciutto cotto, mayo, edam cheese and rocket	105
CAPONATA Roasted aubergine, sundried tomato pesto, tomato, edam cheese and basil	99
NEW YORKER Beef pastrami, gherkin, dijon mustard, garlic mayo, and edam cheese	115

## INSALATA



CLASSIC CAPRESE Variation of heirloom tomatoes, basil pesto, Fior di latte and fresh basil	128
PROMENADE SALAD Fresh cos lettuce, roasted red peppers, Fior Di Latte, capers, sun-dried tomatoes and Parmesan croutons	104
CHOPPED HOUSE SALAD Cabbage, corn, toasted almonds, radish, green beans, yoghurt tahini and greek dressing - ADD CHICKEN	70 30
PEAR & GORGONZOLA SALAD Mixed greens, creamy Gorgonzola dolcelatte, roasted walnuts and pear. Served with a whole grain honey mustard dressing	99
COBB SALAD A classic salad of lettuce, bacon, chicken, feta, cucumber, boiled egg, avocado, sweetcorn dressed with whole grain mustard dressing	145

## DESSERTS



BOMBOLONI Fried brioche doughnut filled with lemon curd, topped with lemon curd cream and dusted with icing sugar	40
TIRAMISU Classic Italian Tiramisu	70
AMARETTO PANNA COTTA Served with a coffee syrup and biscotti crumble	55



# SECONDI



<b>FLORENTINE TOMAHAWK STEAK</b> 700g Tomahawk Steak, cooked to your liking, basted in rosemary and garlic butter, served with fresh gremolata with a side of your choice	549
<b>BEEF FILLET</b> Grilled beef fillet, cooked over medium heat, served with potato puree, blanched spinach, red wine poached cherry tomatoes and topped with a chianti jus	282
<b>BEEF RUMP</b> Flame grilled beef rump grilled to perfection with a side of rustic fries	
- 200g	164
- 300g	214
<b>LAMB RUMP</b> Flame grilled 300g lamb rump, served with a cauliflower, mint, pea and zucchini ribbon salad and chianti jus	298
<b>LAMB CUTLETS</b> 300g lamb cutlets with rosemary and thyme, creamed potato, and red wine jus	290
<b>OLD TOWN HAMBURGER</b> With grilled onion, Edam cheese, mayonnaise, lettuce, tomato, gherkins and a side of rustic fries	
- 300g FREE-RANGE BEEF BURGER PATTY	220
- 300g FREE-RANGE CHICKEN FILLET	186
<b>CHICKEN ASSAGI</b> Grilled chicken breast, roasted vegetables, peppadew and feta pesto, zucchini fritters and balsamic reduction	199
<b>CHICKEN SCHNITZEL</b> Crumbed chicken schnitzel, served with a homemade cheese or mushroom sauce and a side of rustic fries	160
<b>KINGKLIP TAGLIATA</b> Served with sun-dried tomato, balsamic reduction, rocket, cherry tomatoes, spring onion, Parmesan and olive oil served with a side of your choice	325
<b>SPINACH AND PEA RISOTTO</b> Served with charred local greens, toasted almond, garlic Beurre Noisette	200
- ADD KINGKLIP	170
<b>HAKE</b> Hake grilled to perfection, served with tartar sauce and a side of rustic fries	150
<b>CALAMARI FRITTI</b> Calamari deep fried, served with roasted garlic aioli and a side of rustic fries	226

# PASTA



<b>CHICKEN LIVER TAGLIATELLE</b> Creamy chicken liver and reduced sherry, paprika peppers, pan fried mushrooms and fresh parsley tossed in tagliatelle	165
<b>PESCATORE TAGLIATELLE</b> A variation of fresh seafood (mussels, calamari and prawns) served with Mama's Pomodoro, fresh basil and lemon	290
<b>BEEF SHORT RIB TORTELLINI</b> Handmade Tortellini, filled with tender short rib, cherry tomato, peas, fresh basil, Mama's Pomodoro and Parmesan cheese	155
<b>MELANZANE</b> Baked layers of aubergine, Mama's Pomodoro with mozzarella, tomato and Grana Padano cheese	210
<b>SPINACH AND RICOTTA FILLED CANNELLONI</b> Baked with Mama's Pomodoro, Fior di latte, Parmesan served with fresh basil	185
- ADD SHREDDED CHICKEN	30
<b>BEEF LASAGNE</b> Classic beef Bolognese lasagne	235
<b>TAGLIATELLE AI FUNGHI</b> Thin ribbon pasta with mushrooms, cream, thyme and truffle oil	175
<b>PENNE CON POLLO E PESTO</b> Penne tossed with free-range chicken, cream, béchamel sauce, basil pesto chopped tomato, Grana Padano and fresh herbs	127
<b>SCALOGNI DI POLLO</b> Scalloped chicken breast, mushroom, rosemary, aromatic cream served with tagliatelle	134
<b>RECCO CLASSICO</b> Penne tossed with free-range chicken in a mild curry spiced cream chilli and coriander	126
<b>GNOCCHI DI PATATE</b> Handmade potato gnocchi served with your choices of sauce:	
- ARRABIATA	75
- BOLOGNESE	105
- POMODORO	75
- GORGONZOLA	120
<b>PAPPARDELLE BOLOGNESE</b> Thick ribbon pasta with beef Bolognese ragù, Parmesan, and Mama's Pomodoro sauce	195
<b>PENNE ARRABIATA</b> Penne Rigate pasta, tossed in Arrabiata sauce, finished off with grated parmesan	70
<b>SPAGHETTI AGLIO E OLIA</b> A classic Italian pasta of spaghettini tossed in olive oil, garlic and chilli	90
- ADD PEPPERONI	20

# PIZZA

IMPORTED "00" FLOUR • 48 HR FERMENTATION • VESUVIAN TOMATOES • FRESH MOZZARELLA



GLUTEN FREE BASE AVAILABLE FOR R35

\*All pizzas are finished with garlic-infused olive oil, Fior di latte and oregano\*

<b>FOCACCIA (V)</b> Garlic, rosemary and olive oil	60	<b>MAIALE</b> Mama's Pomodoro, pulled pork, sweet peppadews and fresh rocket	232
<b>BIANCA (V)</b> Garlic, rosemary, olive oil, mozzarella and onion	98	<b>CAPRICCIOSA</b> Mama's Pomodoro, charred globe artichokes, kalamata olives and prosciutto cotto	189
<b>MARGHERITA (V)</b> Mama's Pomodoro and basil	118	<b>MARTESANA</b> Mama's Pomodoro, Fior Di Latte balls, Old Town style pepperoni, gorgonzola and red onion marmalade	200
<b>RIMINI</b> Mama's Pomodoro, ham, mushroom and Asiago cheese	204	<b>POLLO E JALAPEÑO</b> Mama's Pomodoro, grilled chicken breast fillet and jalapeño	144
<b>GIARDINO (V)</b> Mama's Pomodoro, spinach, olives, artichokes, marinated peppers and fresh chilli	182	<b>POLLO E FUNGHI</b> Mama's Pomodoro, grilled chicken breast fillet and mushrooms	160
<b>GIORGIO</b> Mama's Pomodoro, bacon, feta and avocado	170	<b>FRUTTI DI MARE</b> Mama's Pomodoro, prawns, calamari, and chilli butter	254
<b>DIAVOLA</b> Mama's Pomodoro, chorizo sausage, red onion and roasted pepper	175		

Right of admission reserved. Ingredients subject to availability. Menu descriptors do not contain all ingredients. All our food items are prepared in a kitchen where nuts, dairy products, wheat gluten, egg and soya are used. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
OTI VA/11/09/2020

