

# set Menus

## Set Menu#1

### **Pizza Bianca and Club salad on the table**

(2 pizza biancas and 1 bowl per 10 people)

### **Mains - Choose 4 Options**

#### **Calamari**

Tender calamari strips dredged in seasoned flour and deep fried, served with chips and home made tartar sauce.

#### **Pesce alla griglia Grilled Fish**

Fresh hake, seasoned and grilled topped with lemon butter sauce, served with chips

#### **Pollo alla Milanese Chicken Schnitzel**

Breaded chicken breast, deep fried and served with chip

#### **Petti di pollo alla griglia Grilled Chicken Breast**

Herbed and seasoned chicken breast flame grilled and served with chips

#### **\* Piccate al limone Steaklets with Lemon sauce**

Pork minute steaklets in a lemon, butter and herb sauce

#### **Lasagne**

Pasta layered with beschamel sauce, Bolognese and parmesan and baked in the oven

#### **Cannelloni di Spinaci e Ricotta Spinach and Ricotta Cannelloni**

Fresh pasta tubes filled with spinach and ricotta, covered with beschamel, topped with Neapolitan sauce and parmesan and then baked.

**R125 per person excl 10% service fee charge**

**\*Baby beef steaklets instead of pork - add R10 per person**

**Add a sauce of your choice at an extra R25**

Please note we charge R10.00 per person if you bring your own cake/cupcakes/dessert

# Set Menu#2

## Starters - choose 2

### **Calamari Fritti**

### **Calamari**

Tender calamari strips dredged in seasoned flour and deep fried, served with home made tartar sauce

### **Insalata di pollo al Cesare**

### **Caesar salad with chicken**

Crisp lettuce topped with croutons, grilled chicken, a delicious home made Caesar dressing and parmesan shavings

### **Caprese**

### **Tomato, mozzarella and basil salad**

Fresh ripe tomatoes and creamy fior di latte mozzarella slices garnished with fresh basil and drizzled with olive oil

## Mains - choose 3

### **Pesce alla griglia**

### **Grilled Fish**

Fresh hake, seasoned and grilled topped with lemon butter sauce, served with chips

### **Pollo alla Milanese**

### **Chicken Schnitzel**

Breaded chicken breast, deep fried and served with chips - **sauce charged separately**

### **Petti di pollo alla griglia**

### **Grilled Chicken Breast**

Herbed and seasoned chicken breast flame grilled and served with chips -  
sauce charged separately

### **\*Piccate al limone**

### **Steaklets with Lemon sauce**

Pork fillet steaklets in a lemon, butter and herb sauce, served with chips

### **Lasagne**

Pasta layered with beschamel sauce, Bolognese and parmesan and baked in the oven

### **Cannelloni di Spinaci e Ricotta**

### **Spinach and Ricotta Cannelloni**

Fresh pasta tubes filled with spinach and ricotta, covered with beschamel, topped with Napoletana sauce and parmesan and then baked.

## Dessert - choose 2

### **Crostata al limone**

### **Lemon tart**

A deliciously tangy and citrusy tart served with vanilla ice cream and garnished with meringue crumbs and a dark chocolate truffle

### **Cassata**

A slice of a triple layered ice cream loaf, garnished with toasted nuts and chocolate drizzle

### **Trio Mousse**

Three layers of decadent chocolate mousse - dark chocolate & coffee, milk chocolate and vanilla enhanced white chocolate

**2 course R160 per person excl 10% service fee charge**

**3 course R180 per person excl 10% service fee charge**

**\*Baby beef steaklets instead of pork—add R10 per person**

# Set Menu#3

## Starters - choose 3

### **Calamari Fritti    Calamari**

Tender calamari strips dredged in seasoned flour and deep fried, served with home made tartar sauce

### **Insalata di pollo al Cesare    Caesar salad with chicken**

Crisp lettuce topped with croutons, grilled chicken, a delicious home made Caesar dressing and parmesan shavings

### **Caprese    Tomato, mozzarella and basil salad**

Fresh ripe tomatoes and creamy fior di latte mozzarella slices garnished with fresh basil and drizzled with olive oil

### **Carpaccio di Manzo    Beef Carpaccio**

Thinly sliced beef served with rocket, parmesan shavings, drizzled with olive oil and fresh lemon.

### **Antipasto**

A selection of home made marinated vegetables and pickles, fior di latte mozzarella and tomato, and cured local and imported meats

## Mains - choose 4

### **Pesce alla griglia    Grilled Fish**

Fresh hake, seasoned and grilled topped with lemon butter sauce, served with chips

### **Pollo alla Milanese    Chicken Schnitzel**

Breaded chicken breast, deep fried and served with chips - **sauce charged separately**

### **\*Piccate al limone    Steaklets with lemon sauce**

Pork fillet steaklets in a lemon, butter and herb sauce, served with chips

### **\*Piccata ai funghi    Steaklets with mushroom sauce**

Pork steaklets sautéed in butter and smothered in a home made creamy mushroom sauce, served with chips.

### **Bistecca alla griglia    Grilled Sirloin steak**

Sirloin steak, grilled and served with seasoned chips - **sauce charged separately**

### **Lasagne**

Pasta layered with beschamel sauce, Bolognese and parmesan and baked in the oven

### **Cannelloni di Spinaci e Ricotta    Spinach and Ricotta Cannelloni**

Fresh pasta tubes filled with spinach and ricotta, covered with beschamel, topped with Napoletana sauce and parmesan and then baked.

**Dessert - next page**

# Set Menu#3

## Dessert - Choose 3

### **Crostata al limone    Lemon tart**

A deliciously tangy and citrusy tart served with vanilla ice cream and garnished with meringue crumbs and a dark chocolate truffle

### **Cassata**

A slice of a triple layered ice cream loaf, garnished with toasted nuts and chocolate drizzle

### **Trio Mousse**

Three layers of decadent chocolate mousse - dark chocolate & coffee, milk chocolate and vanilla enhanced white chocolate

### **Club Sundae**

Vanilla ice cream layered with strawberries, berry sauce, white chocolate sauce, garnished with shavings and pistachios.

**R210 per person excl. 10% service fee charge**

**\*Baby beef steaklets instead of pork—add R10 per person**

# Set Menu#4

## Starters - choose 3

### **Caprese**

### **Tomato, mozzarella and basil salad**

Fresh ripe tomatoes and creamy fior di latte mozzarella slices garnished with fresh basil and drizzled with olive oil

### **Carpaccio di Manzo**

### **Beef Carpaccio**

Thinly sliced beef served with rocket, parmesan shavings, drizzled with olive oil and fresh lemon.

### **Antipasto**

A selection of home made marinated vegetables and pickles, fior di latte mozzarella and tomato, and cured local and imported meats

### **Gamberi all'Italiana**

### **Italian Style Prawns**

Grilled prawns tossed in olive, oil, garlic, butter, white wine, parsley and a hint of chili

### **Cozze al Vino Bianco**

### **Mussels in a creamy sauce**

Fresh west coast mussels in creamy onion, garlic white wine sauce, served with bruschetta.

## Pastas - choose 2

### **Lasagne**

Pasta layered with beschamel sauce, Bolognese and parmesan and baked in the oven

### **Cannelloni di Spinaci e Ricotta**

### **Spinach and Ricotta Cannelloni**

Fresh pasta tubes filled with spinach and ricotta, covered with beschamel, topped with Napoletana sauce and parmesan and then baked.

### **Tagliatelle con Gamberi**

### **Tagliatelle with prawns**

Home made tagliatelle in a creamy tomato sauce made with white wine, juicy prawns, garlic and a hint of chili.

### **Penne alla Puttanesca**

### **Penne pasta with puttanesca sauce**

A typical southern Italian dish with baby tomatoes, capers, olives, anchovies, olive oil, onion, garlic and a hint of chili.

### **Gnocchi**

Hand made potato dumplings served with a creamy basil pesto sauce

## Mains - next page

# Set Menu#4

## Mains - Choose 4

### **Pesce alla griglia    Grilled Fish**

Fresh hake, seasoned and grilled topped with lemon butter sauce, served with chips

### **Pollo alla Milanese    Chicken Schnitzel**

Breaded chicken breast, deep fried and served with chips - **sauce charged separately**

### **\*Piccate al Limone    Pork steaklets with Lemon sauce**

Pork fillet steaklets in a lemon, butter and herb sauce, served with chips

### **\*Piccata ai funghi    Pork steaklets with mushroom sauce**

Pork fillet steaklets sautéed in butter and smothered in a home made creamy mushroom sauce, served with chips.

### **Calamari alla griglia    Grilled calamari tubes**

Tender calamari tubes, pan grilled with olive oil, garlic, butter, parsley, a little chili and spice, served with seasoned chips

### **\*Saltimbocca alla Romana**

Pork fillet steaklets topped with prosciutto and sage, sautéed in butter and white wine, served with seasoned chips

### **Bistecca alla griglia    Grilled Sirloin steak**

Sirloin steak, grilled and served with seasoned chips - **sauce charged separately**

Vegetarian option on request

## Dessert - Choose 4

### **Crostata al limone    Lemon tart**

A deliciously tangy and citrusy tart served with vanilla ice cream and garnished with meringue crumbs and a dark chocolate truffle

### **Cassata**

A slice of a triple layered ice cream loaf, garnished with toasted nuts and chocolate drizzle

### **Trio Mousse**

Three layers of decadent chocolate mousse - dark chocolate & coffee, milk chocolate and vanilla enhanced white chocolate

### **Club Sundae**

Vanilla ice cream layered with strawberries, berry sauce, white chocolate sauce, garnished with shavings and pistachios.

### **Tiramisu`**

A traditional Italian layered dessert made with savoiardi biscuits dipped in coffee, a rum flavoured mascarpone mousse and a sprinkling of cocoa.

### **Pannacotta al Caramello**

A decadent salted caramel pannacotta garnished with a mixed nut praline and caramelized popcorn.

**R295 per person for 4 course excl 10%service fee charge**

**\*Baby beef steaklets instead of pork—add R10 per person**