

# **RISTORANTE CLUB ITALIANO @ THE ITALIAN CLUB OF CAPE TOWN**

## **Specials**

### **BUFFET SUNDAY**

On The 1<sup>st</sup> Sunday of Every Month

### **SET MENU SUNDAY**

Every other Sunday

## **On Friday and Saturday nights**

### **The following is applicable**

Non arrivals on final confirmed no`'s are  
Charged @ R70 per head (for loss of revenue)

A Entertainment fee of R20 pp. is payable for live entertainment (on confirmed number)

Everyone to have a main course or a R50 charge pp. will be applicable

**No split bills allowed**

**Tables of 6 or more a 10% service fee**

**Is applicable**

**Corkage = R50 per 750ml Bottle  
(On wines and champagne only)**

# ANTIPASTI E INSALATE

## **Frittura di Calamari**

Tender calamari strips, tossed in seasoned flour, fried  
And served on a bed of Italian style savoury rice and home-made tartar sauce  
R55.00

## **Gamberi all 'Italiana**

Grilled prawns tossed in garlic, olive oil, a hint of chilli and parsley, served on a  
bed of Italian style savoury rice  
R70.00

## **Cozze al Vino Bianco**

Fresh West Coast black mussels served in a creamy white wine and garlic sauce,  
served with garlic bruschetta  
R60.00

## **Affettato Misto**

A selection of imported and locally produced Italian cured meats and homemade  
marinated vegetables  
And fresh Italian bread  
R95.00

## **Insalata Caprese (v)**

Slices of Fior di latte mozzarella, juicy red tomatoes, garnished with olive oil and  
basil  
R65.00

## **Carpaccio di Manzo**

Thinly sliced seared beef served with rocket,  
Parmesan shavings, olive oil, lemon juice  
R70.00

## **Insalata Club Italiano (v)**

Crispy lettuce with tomato, cucumber, onion, peppers, olives, feta cheese and a  
sprinkling of oregano  
Small (1 portion) - R35.00  
Medium (3-5 portions) - R60.00  
Large (7-10 portions) - R90.00

## **Insalata di Pollo al Cesare**

Crisp lettuce topped with grilled chicken breasts,  
Croutons, parmesan shavings and a Caesar dressing  
R65.00

## **Pizza Bianca (v)**

Plain pizza base with olive oil, garlic, herbs and  
Mozzarella cheese  
R40.00

**All prices are subject to change**

# PASTA

## **Tagliatelle con Bolognese**

Fresh Tagliatelle tossed in a bolognaise sauce  
R60.00

## **Tagliatelle con Napoletana**

Fresh Tagliatelle tossed in a Napoletana sauce  
R50.00

## **Tagliatelle con Gamberi**

Fresh Tagliatelle tossed in a creamy sauce with, prawns,  
garlic and herbs and a dash of Napoletana  
R120.00

## **Panzerotti di Ricotta (v)**

Crescent shaped handmade pasta filled with spinach and  
Ricotta and served with a Mamma Rosa sauce  
R90.00

## **Gnocchi**

Handmade potato dumplings  
Pesto sauce - R85.00  
Napoletana sauce – R80.00  
Bolognaise sauce – R85.00  
Gorgonzola sauce – R95.00

## **Penne al Salmone**

Fresh cream, hint of black pepper and finished off with pieces of smoked salmon  
R90.00

## **Penne Alla Puttanesca**

Typical Southern Italian cuisine, tomatoes, olive oil,  
Anchovies, olives, capers and garlic  
R90.00

**All prices are subject to change**

# PASTA

## **Lasagna**

Traditional bake of pasta sheets layered with bolognese, Béchamel and parmesan cheese  
R75.00

## **Spaghetti di Mezzanotte (v)**

Spaghetti tossed in garlic, olive oil, chili, parsley and a dash of Napoletana.  
R60.00

## **Tagliatelle alla Marinara**

Fresh tagliatelle smothered in a Napoletana based seafood sauce  
R105.00

## **Risotto ai Funghi (v)**

Italian Arborio rice cooked with white wine and mixed Mushrooms, finished with parmesan and butter.  
R90.00

## **Tagliatelle di Alessio**

Fresh tagliatelle served with a tomato based sauce, chicken breast, and baby Tomatoes, rocket, mozzarella, a dash of cream and herbs  
R80.00

## **Tagliatelle Alfredo**

Fresh tagliatelle tossed in a creamy sauce with mushrooms and bacon  
R85.00

## **Ravioli di Fabio**

Delicious handmade meat ravioli served with a fresh Napoletana sauce and garnished with basil

R95.00

**All prices are subject to change**

# **PESCE**

## **Pesce alla Paolo**

Grilled fish topped with baby tomatoes, capers, olives, garlic and a little chili,  
served with Italian style  
Savory rice  
R95.00

## **Calamari alla Griglia**

Tender calamari tubes grilled in olive oil, garlic, parsley and a hint of chilli,  
served with Italian style savory rice  
R130.00

## **Frittura di Calamari**

Tender calamari strips, tossed in seasoned flour and deep fried, served with  
Italian style savory rice  
R80.00

## **Cozze al Vino Bianco**

Fresh West Coast black mussels served in a creamy white wine, garlic and herb  
sauce served with garlic bruschetta  
R80.00

## **Pesce all Griglia**

Fresh fish grilled in lemon butter, served with Italian style  
Savory rice  
R85.00

## **Pesce e Calamari**

Fish of the day grilled and accompanied by tender fried  
Calamari strips served with Italian style savory rice  
R95.00

## **Gamberi all 'Italiana**

Grilled prawns tossed in olive oil, butter, garlic, parsley and a hint of  
chilli - served with Italian style savory rice  
R120.00

## **Piattono di Pesce**

A delicious platter of fresh fish of the day, prawns, creamy mussels, fried  
calamari and grilled calamari tubes, served on a bed of Italian style savory rice.  
R180.00

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# **CARNE**

**All main course dishes can be served with either, rice or  
Potato wedges or spaghetti**

## **Vitello al Limone**

Baby beef sautéed in a lemon sauce  
R90.00

## **Vitello ai Porcini**

Baby beef sautéed served with a porcini and white wine sauce served with  
spaghetti, olive oil and garlic  
R110.00

## **Vitello ai Funghi**

Baby beef sautéed and served in a creamy mushroom sauce  
R90.00

## **Saltimbocca alla Romana**

Baby beef sautéed topped with prosciutto and sage, pan-fried in butter and  
white wine and served with spaghetti, olive oil and garlic  
R120.00

## **Milanese di Vitello**

Crumbed Baby Beef schnitzel, fried  
R90.00

## **Petti di Pollo alla Milanese**

Crumbed chicken breast schnitzel, fried  
R70.00

## **Bistecca alla Griglia**

A matured sirloin steak grilled to your liking  
R120.00

## **Stinco di Agnello**

Lamb shank, Italian style, slowly cooked in tomato, garlic and oregano served  
with parmesan and herbed mash  
R160.00

## **Anatra alla Paola**

Slow roast duck legs in a honey and orange sauce  
R110.00

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# CONTORNI

## SIDE ORDERS

### **Insalata**

A side portion of Greek salad  
R20.00

### **Purée di Patate**

Mashed potatoes with parmesan and herbs  
R20.00

### **Patattine Fritte**

Potato wedges tossed in a special spice  
R20.00

### **Salsa ai Funghi**

A creamy mushroom sauce  
R20.00

### **Salsa al Pepe**

Green and crushed black pepper corns in a creamy gravy  
R20.00

### **Salsa di Formaggio**

A mature cheddar creamy sauce  
R20.00

### **Verdure di Stagione**

Seasonal vegetables of the day  
R20.00

### **Gorgonzola**

A creamy gorgonzola sauce with crushed black pepper  
R25.00

### **Burro al Limone**

A butter sauce with a squeeze of fresh lemon and a sprinkling of parsley  
R20.00

### **Burro all 'Aglio**

A butter sauce infused with fresh garlic – R20  
With cream – R30.00

### **Home-made fresh Italian Bread**

R20.00 per basket (+-10 people)

**All prices are subject to change**

# PIZZE

**From our Traditional wood-fired pizza oven**

## **Pizza Margherita (Basic) (v)**

Tomato, garlic, olive oil, oregano and mozzarella  
R45.00

## **Regina**

A Margherita base with ham and mushroom  
R70.00

## **Napoletana**

Basic Margherita with anchovies, olives and capers  
R80.00

## **Pizza Matteo**

Italian sausage with a hint of chilies on a Margherita base  
R90.00

## **Campagnola (v)**

Basic Margherita with mushrooms, sliced baby-Marrow, Aubergines, capers, rocket and avocado  
R80.00

## **La Nonna**

Margherita base with chicken, mushrooms and green peppers  
R75.00

## **Quattro Stagione**

Basic with ham, Salame, mushrooms and olives  
R80.00

## **La Francesca**

Basic Margherita with prosciutto and rocket  
R120.00

## **Pizza Bruno**

Basic with ham, Salame and bacon  
R90.00

## **Speciale di Enrico**

Basic with Italian sausage, mushrooms and feta cheese  
R110.00

## **Capricciosa**

Basic with ham, mushrooms, artichokes and olives  
R95.00



# PIZZE

**From our Traditional wood-fired pizza oven**

Build your own pizza by adding any of the below items priced individually

## **Pizza Margherita (Basic) (v)**

Tomato, garlic, olive oil, oregano and mozzarella  
R45.00

### **Extras –priced individually**

Anchovies	R30.00
Artichokes	R30.00
Asparagus	R20.00
Aubergines	R15.00
Avocado (when in season)	R20.00
Bacon	R30.00
Banana	R15.00
Blue Cheese	R25.00
Calamari	R30.00
Capers	R20.00
Caramelized Onion	R15.00
Chicken	R25.00
Feta Cheese	R20.00
Fior di latte	R50.00
Fresh Tomato	R15.00
Green Peppers	R15.00
Ham	R20.00
Italian Sausage	R30.00
Mortadella	R30.00
Mozzarella	R20.00
Mushrooms	R15.00
Mussels	R25.00
Olives	R20.00
Onions	R15.00
Parma Ham	R60.00
Peppadew	R15.00
Pineapple	R15.00
Rocket	R20.00
Salami	R25.00
Spinach	R15.00
Tuna	R25.00

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# **DOLCE**

Enjoy the below desserts with a selection of local and Imported liquors at an extra cost

## **Club Sundae**

Vanilla ice cream layered with berries, coulis and white  
Chocolate sauce  
R35.00

## **Lemon Crostata**

A deliciously tangy and citrusy dessert served with vanilla  
Ice-cream and dark chocolate truffle  
R35.00

## **Trio di Mousse**

Our famous chocolate mousse tripled - dark chocolate, milk chocolate, and white  
chocolate in luscious layers  
R30.00

## **Tiramisu**

A traditional Italian dessert made with savoiardi biscuits, mascarpone, liqueur  
and coffee.  
R35.00

## **Cassata alla Paolo**

An all-time classic with roasted nuts, selection dried fruit and a whole lot of love  
R35.00

## **Ice Cream and Hot Chocolate Sauce**

R30.00

## **Don Pedro's**

Vanilla ice cream served with a choice of:  
Whiskey, Brandy, Kahlua, Amarula or  
Peppermint Liqueur  
R35.00

## **Malva Pudding**

A warm winter special, Italian style, served with a  
Home-made custard  
R40.00

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