

RISTORANTE CLUB ITALIANO

Thank you for choosing us for your special occasion

STARTERS

Antipasto di Verdure (v) R85

A selection of homemade marinated vegetables and pickles, olives, fior di latte mozzarella and tomato served with our own baked bread

Affettato Misto R105

A selection of imported and locally produced Italian cured meats served with our own baked bread.

Piatto di Antipasto R150

A delicious platter of marinated vegetables and pickles, fior di latte mozzarella & tomato, Imported and locally produced cured meats, served with our bread.

Carpaccio di Manzo R82

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

Caprese R72 (v)

Slices of fior di latte mozzarella, and tomato garnished with fresh basil and drizzled with olive oil.

Insalata Club Italiano (v)

Crisp lettuce, tomato, cucumber, peppers, olives, feta and onion with a sprinkling of oregano.

Small R50

Large R90

Insalata di Pollo al Cesare R75

Crisp lettuce topped with croutons, grilled chicken breast and parmesan shavings, served with our homemade Caesar dressing

PIZZA BASES

PRE-BAKED PLAIN BASES

R15.00

PRE-BAKED TOMATO BASES

R30.00

PRE-BAKED BASES CHEESE AND TOMATO

R45.00

PASTAS

CANNELLONI (v)

Available in spinach and ricotta, meat or butternut and ricotta

Medium (3-4 portions) R150.00

Large (6-8 portions) R280.00

LASAGNE

Available in vegetarian, chicken or meat

Medium (3-4 portions) R150.00

Large (6-8 portions) R280.00

TUNA LASAGNE

Medium (3-4 portions) R180.00

Large (6-8 portions) R350.00

PASTAS

1 tray = 4 portion

NAPOLETANA (V)

Tomato sauce with olive oil, garlic and fresh basil

R200 per tray

AMATRICIANA

Tomato sauce with bacon, olive oil, garlic and fresh basil

R280 per tray

ARABBIATA (V)

Tomato sauce with olive oil, garlic, fresh basil and a hint of chilli

R240 per tray

BOLOGNESE

Slow cooked meaty Bolognese sauce

R280 per tray

PUTTANESCA

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

R320 per tray

ALFREDO

A creamy bacon, mushroom, onion, and garlic sauce

R280 per tray

CREMA AL SALMONE

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

R350 per tray

MAIN COURSE

Price per tray = 5 portions

Petti di Pollo alla Milanese 400

Breaded chicken breast deep fried

Petti di Pollo alla Griglia R400

Juicy chicken breast, seasoned and grilled

Scaloppine al Limone* R400

Pork fillet steaklets sautéed in a lemon butter sauce, garnished with herbs

Piccata ai funghi* R450

Pork fillet steaklets sautéed in butter and smothered in a homemade creamy mushroom sauce

Milanese di Vitello R400

Baby beef steaklets, breaded and fried

Saltimbocca alla Romana* 470

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

Scaloppine ai Porcini * R470

Pork fillet steaklets sautéed in butter and served with a mushroom, porcini and white wine sauce

SIDE ORDERS

MASH

Price per Portion R25.00

VEG

Price per Portion R25.00

RICE

Price per Portion R35.00

CHIPS

Price per Portion R25.00

DESSERTS

Trio Mousse R45

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

Crostata al Limone R45

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

Tiramisu` R48

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

CAKE

TIRAMISU (12 portions)

R300