
STARTER

Salted cucumber salad, avocado, peanut milk,
roasted artichoke puree R80

Recommended wine pairing: BIANCO DI STELLENBOSCH 2017

Cured trout tartare, dolce verde, crème fraîche,
dried olives, tomato R90

Recommended wine pairing: IDIOM VIOGNIER 2015

Parma ham linguini, red chilli, basil, parmesan cream R90

Recommended wine pairing: IDIOM SANGIOVESE 2014

Lamb ragu paccheri, salsa rossa, bone marrow,
mint gremolata R95

Recommended wine pairing: IDIOM ZINFANDEL (PRIMITIVO) 2014

MAIN COURSE

Fennel risotto, goats cheese emulsion, bee pollen,
white balsamic vinegar R180

Recommended wine pairing: IDIOM SEMILLON 2015

Pan fried cob, green legumes, turnip puree,
fondant potatoes, sauce bianca R210

Recommended wine pairing: BIANCO DI STELLENBOSCH 2017

Braised pork belly, pork fillet, spiced butternut,
black garlic, candied aubergine R200

Recommended wine pairing: IDIOM BORDEAUX BLEND 2011

Beef fillet, pickled beetroot, rosemary gnocchi,
star anise & green apple R220

Recommended wine pairing: IDIOM CAPE BLEND 2013

SIDES

Tomato salad, olive dressing, red onion, pecorino,
italian herbs R35 extra

Baked baby potatoes, parsley emulsion, swiss chard R35 extra

DESSERT

Chocolate nemesis, blueberry custard,
streusel crumble, pimento sponge R90

Recommended wine pairing: IMPERIUM BLACK GOLD HAILSTORM MELOT

Pistachio & olive oil cake, yoghurt sorbet,
lemon curd, elderflower R90

Recommended wine pairing: IMPERIUM WHITE GOLD VIOGNIER

Asiago four ways, soufflé, mandazi,
crème caramel, veloute R90

Recommended wine pairing: IMPERIUM WHITE GOLD VIOGNIER

REGIONAL PIZZAS

SIMPLY ITALY

Mega-Margarita tomato, mozzarella & fresh basil

VENETO

Proscuito, small cherry tomatoes & shaved parmesan

TOSCANA

Portabellini mushrooms, caramelized onions, wild boar salami

PUGLIA

Burrata, red onion, sweet red peppers, fresh rocket, balsamic pearls

CAMPANIA

Sundried tomatoes, salami napoli, red chilli, black olives

SICILIA

Courgettes, toasted pine nuts, gremolata, feta, white anchovies

DA CAPO

BBQ pork belly, fermented garlic, pepperdews

CAPE OSTRICH

Chutney base, smoked ostrich carpaccio, mushrooms,
prickly pear syrup

R120 EACH

ANTIPASTO PLATTER

Selection of Italian cold meats and cheeses, artichokes, grilled peppers, pickled onions, olives, basil pesto and fresh breads

FOR 1 - R95

FOR 2 - R170