



Established 1997

Tel : 023 625 1115

## STARTERS

Ribollita – Traditional hearty Tuscan Bean Soup	R55
Soup of the Day	R55
Arancini with a garlic aioli	R55
Baked Camembert with caramelised onion marmalade	R75
Toasted Parmesan Rounds	R55
Ostrich Carpaccio with a spicy sweet fruit melange	R65

## SALADS

Salad Caprese	R80
Greek salad	R75
Tebaldi's Marsala Nicoise	R110

## VEGAN & VEGETARIAN

Red bean Chilli with Yoghurt and a roti	R95
Stirfry vegetable noodles with lime, ginger and sesame	R110
Melanzane – Baked aubergine, tomato and Parmesan	R110

## PASTAS

Spaghetti Aglio e Olio with a hint of chili	R95
Spaghetti ai Funghi – with a creamy mushroom sauce	R120
Spaghetti Pomodoro with tomato, basil and Parmesan	R110
Tagliatelle Callas - Grilled cherry tomatoes, feta and origanum	R110
Tagliatelle Caviale – smoked salmon in a creamy vodka sauce	R120

## POULTRY

Chicken strips and chips (lunch only)	R85
Chicken and mushroom pie with chips or side salad	R120
Chicken Amalfi – pan-fried with grilled lemon & pesto	R135
Baked Parmesan chicken served with creamy mash	R135

## FISH

Pan fried calamari - with or without chilli *	R145
Traditional Fish & chips with sauce tartare	R120
Crumbed Hake goujons	R120
Fresh Norwegian Salmon and Linefish – Fri/Sat nights	SQ
* With chips or a side salad	R35

## MEAT

Lasagne al forno a la Toscana	R130
Slow-braised lamb shank with creamy mash	R245
Fillet / Sirloin – Fri/Sat nights	SQ

## SIDE ORDERS

Vegetables of the day	R35
House salad	R35
Chips	R35
Creamy mashed potatoes	R35

## DESSERT

Homemade lemon or ginger ice cream	R60
Flourless Orange and Almond cake	R60
Chocolate Gateau with cream or ice cream	R60
Traditional Malva Pudding	R55
Tiramisu – Ligurian lady finger dessert	R60
Oven-baked ginger-infused cheesecake	R60
Light lemon cheesecake with a berry coulis	R55

**ASK THE WAITRON FOR TODAY'S SPECIAL!**