EST 22

PIZZA & PASTA HOUSE

Sofia

TAP TO VIEW OUR INSTAGRAM.

ANTIPASTI

Impepata R149
West coast Mussels sautéd in white wine served with homemade rosemary focaccia bread

Antipasto R195
Parma ham & salami piccante with olives & brie cheese served with homemade rosemary focaccia

Insalata Di Autunno R145
Fior di latte, fried butternut, overnight onions, toasted hazelnuts & crispy sage with a white wine dressing topped with mixed leaves

Montanare Trio R125
Deep fried montanare topped with formaggio creme with anchovy fillet, bolognese ragu & homemade pesto with fried pancetta

Gamberi Al Piccante R130
Butterflied prawns tossed in fresh garlic clove & chilli sauce served with bruschetta bread

Melanzane Pocket R89
Grilled & marinated eggplant filled with labneh, for di latte, sun-dried tomato & drizzled with homemade pesto

PASTA

Pistacchiosa R175
Pistacchio cream, melted smoked cheese & crispy pancetta served with rigatoni pasta

Arrabbiata R129
Paccheri pasta served with a homemade arrabbiata sauce served with for di latte & topped parmesan shavings

Seafood Cartoccio R235
Prawns, calamari & mussels sautéed in a Southern Italian spiced sauce served with spaghetti

Butterfly Gamberi R205
Butterflied prawns sautéed in white wine, garlic & parsley served with a parmesan risotto

Manzo R195
Pan fried thin beef fillet placed on creamy mushrooms & covered with a crisped parmesan blanket served with rosemary & thyme baby potatoes

Springbok Ragu R195
Pulled springbok ragu served with tagliatelle & parmesan shavings

Aglio e Olio R250
Free range Lamb chops pan fried with rosemary served with aglio e olio spaghetti

Carne Del Giorno *SQ*
Cut of the day served with tagliatelle in a white parmesan sauce & button mushrooms

PIZZA CONTEMPORANIA

Please note we follow a strict recipe to obtain our Neapolitan Contemporary pizza bases. To stick to our original combination & flavours we do not allow any topping alterations / substitutions

ROSSE

Napoletana R130
Pomodoro, fior di latte mozzarella, basil & olive oil

Boscaiola R150
Pomodoro, fior di latte mozzarella, mushroom & ham

La Piccante R155
Pomodoro, fior di latte mozzarella, chilli salami& olives

Cacciatore R185
Pomodoro, fior di latte mozzarella salami, bacon & ham

Rucola R137
Pomodoro, fior di latte mozzarella, homemade pesto, rocket & parmesan shavings

BIANCHE

Acciughe R170
Fior di latte mozzarella, anchovy, sun-dried tomatoes & whipped feta

Pizza Salmone R198
Fior di latte mozzarella, smoked salmon, creamy whipped feta, capers & fresh mint

Verde R150
Zucchini creme, fior di latte mozzarella, pancetta, homemade pesto & parmesan shavings

Pizza Al Pistacchio R195
Fior di latte, homemade pistacchio cream, mortadella topped off straciatella & fresh basil

Ficonè R195
Fior di latte, melted brie, smoked cheese, figs, parma ham with parmesan shavings

Pizza Burrata R220 *Subject To Availability*
Fior di latte, pesto, sun-dried tomatoes, pinoli with burrata & olive oil

DESSERT

DOLCE

Tiramisu Al Limoncello R82
Biscotti dipped in limoncello liquor with layers of limoncello cream

Nutella Babà R85
Homemade babà soaked in rum served with freshly whipped Nutella cream

IL BAR

COGNAC & WHISKEY

V. S. O. P. Bisquit & Dubouchè Congac R70
Glenfiddich 12 year Old R65
Jameson R29

DIGESTIVE

Homemade Limoncello R45
Grappa R45

HOT DRINKS

Single Espresso R20
Double Espresso R24

DON PEDRO

Limoncello Don Pedro R85