

ANTIPASTI - STARTERS

Piatto di Antipasti	R250
<i>Our finest selection of Meat, Fish, and Vegetarian tasters.</i>	
Prosciutto, Melone con Fichi	R90
<i>Paper thin slices of Italy's finest Parma ham served with figs, fresh sweet melon and a dash of homemade balsamic reduction.</i>	
Carpaccio Nostrano	R80
<i>Thin slices of Venison eye-fillet topped with fresh basil, chives, sun-ripened tomatoes, and flaked Grana Padano cheese and lightly drizzled with extra virgin olive oil and lemon juice.</i>	
Carciofi e Porcini all' Aristocratica 	R88
<i>Sautéed artichokes in a creamy white wine, garlic and basil sauce, with Porcini mushrooms, drizzled with truffle oil, served on a bed of mash potatoes.</i>	
Calamaretti Grigliati	R80
<i>Grilled Falkland's calamari served on a bed of red bell pepper potato bake and drizzled with a light, creamy paprika sauce.</i>	
Calamari Ripieni	R95
<i>Calamari tubes filled with fresh basil Pesto, Walnuts and Halloumi cheese, served with a sweet chilli sauce.</i>	
Halloumi alla Cipriota 	R70
<i>Fried Halloumi cheese with a pineapple, chilli and mixed berry preserve.</i>	
Teste di Calamari	R55
<i>Deep fried golden squid heads with a tartar sauce.</i>	
Fegatini Piccanti	R50
<i>Grilled chicken livers sautéed in our spicy diavola sauce.</i>	
Vongole	R80
<i>Clams in a Secco broth with a touch of garlic and cream and a hint of chilli flakes.</i>	
Salciccia alla Griglia	R60
<i>Italian pork sausage on a bed of polenta with a butter and sage sauce.</i>	
FOCACCE 	
Focaccia all'Aglio	R35
<i>Garlic and butter</i>	
Focaccia alla Genovese	R40
<i>Fresh rosemary, basil, sage and coarse salt</i>	

INSALATE - SALADS

Tradizionale: Italiano or Al' Greco 	R75
Caprese  <i>Fresh Mozzarella with basil leaves and plum tomatoes, topped with homemade basil pesto.</i>	R60
Rustica  <i>A superb mixed salad of grilled vegetables, oven dried tomatoes and goat milk cheese.</i>	R65
Romana <i>Diced bacon bits and boiled egg served with mixed lettuce, a creamy dressing and homemade Parmesan croutons.</i>	R85
Gorgonzola con Pera  <i>Thick, creamy Gorgonzola dressing topped with crumbled Gorgonzola Cheese, walnuts and grilled pear, on a crisp baby leaf green salad.</i>	R95
Pollo <i>Baby leaf greens topped with chargilled chicken, red bell peppers, carrots and toasted walnuts finished with a black raspberry vinaigrette.</i>	R95
Tonno (when available) <i>Char-grilled fresh Tuna on a baby leaf salad, green beans, Rosa tomatoes, olives, boiled egg and avocado. Dressed with a Dijon mustard vinaigrette.</i>	R115
Salmone <i>A salad of garden greens with smoked salmon trout, avocado, cream cheese, caper berries and onions topped with a lemon vinaigrette.</i>	R115
Pomodori e Rucola  <i>Diced plum tomato, fresh rocket, fresh thyme and Parmesan shavings, drizzled with olive oil and balsamic vinegar.</i>	R60
Calamari <i>Marinated charred Falklands squid with cannellini beans, fresh rocket and a hint of chilli.</i>	R95
ZUPPE - SOUPS	
Minestrone  <i>A thick and hearty traditional homemade vegetable soup with cannellini beans.</i>	R65
Zuppa di Pesce <i>The finest seafood ingredients are slow cooked to create this delicious soup.</i>	R120

CARNE ROSSA - RED MEAT

Please note that all our meats can be either dry grilled, herb crusted or BBQ basted.

Filetto (200gr fillet steak)	R145
Filetto alla Allora <i>Our finest aged fillet steak topped with rocket, Mascarpone cheese and Grana Padano shavings.</i>	R165
Filetto ai Porcini <i>Fillet steak topped with a mouth-watering creamy Porcini mushroom sauce and lightly drizzled with truffle oil.</i>	R175
Bistecca (300gr rump steak)	R135
Bistecca alla Paprika <i>Matured rump steak topped with a creamy mustard, paprika and spring onion sauce.</i>	R150
Costata di Manzo (300gr ribeye steak)	R155
Costata di Manzo alla Gorgonzola <i>Ribeye steak flame grilled to perfection topped with a creamy Gorgonzola sauce.</i>	R175
Agnello al Forno (lamb shank) <i>Lamb shank slow cooked in our pizza oven with red wine, fresh herbs and seasonal vegetables.</i>	R195
Cervo al Brandy e Pepe Nero (venison) <i>Seasonal game grilled medium rare in a creamy Madagascar pepper-berry and brandy sauce.</i>	R220

SALSINE - SAUCES

Al Gorgonzola - creamy Gorgonzola sauce.	R35
Ai Funghi - creamy button mushroom sauce.	R35
Al Pepe Nero - creamy Madagascar pepper-berry and brandy sauce.	R35

CARNE ROSSA: VITELLO - VEAL

Scaloppine al Marsala <i>Pan-fried veal escalope's gently cooked in a sweet Marsala wine and mushroom sauce.</i>	R130
Scaloppe al Parmigiano <i>Flat-top grilled veal escalope coated with Parmesan cheese.</i>	R120
Scaloppine Salvia e Limone <i>Veal escalope's sautéed in a freshly prepared lemon butter and parsley sauce.</i>	R130
Scaloppine alla Dijon <i>Flat top grilled, crumbed veal schnitzel topped with a homemade Dijon mustard sauce.</i>	R120

SPECIALITA' PESCE - SEAFOOD

Salmone ai Ferri <i>Fillet of fresh Scottish salmon glazed with a ginger and pineapple preserve & mint.</i>	SQ
Tonno ai Ferri <i>Tuna steak chargrilled to your preference, served with a side Wasabi-mayo sauce.</i>	SQ
Grigliata di Pesce <i>Fresh linefish, flat-top grilled with a saffron lemon and olive oil.</i>	SQ
Kingklip ai Ferri <i>Fillet of kingklip grilled until golden with a touch of olive oil.</i>	SQ
Gamberoni alla Scala <i>King prawns flat-top grilled finished with a creamy paprika, garlic, rosemary e "Prosecco" wine sauce.</i>	SQ
Calamari alla Mediterranea <i>Falkland's calamari tubes flat-top grilled and dusted with oregano and Italian spices in a touch of olive oil.</i>	SQ

CARNE BIANCA - POULTRY

Polletto alla Diavola <i>Deville baby chicken marinated with peppercorns, chillies, fresh Rosemary, coarse salt, Rosa tomatoes and baked in our pizza oven.</i>	R145
Petti alla Milanese con Porcini <i>Chicken breasts crumbed and topped with a creamy Porcini sauce, with a splash of Truffle oil.</i>	R115
Petti alla Orientale <i>Chicken breast fillet, dusted with middle-eastern spices and topped with a creamy Rosa tomato and spring onion sauce, served on a bed of linguini pasta.</i>	R110
Petti al Balsamico <i>Grilled chicken breast fillet, drizzled with a balsamic vinegar, mustard seed and honey sauce.</i>	R120
Petti al Limone <i>Chicken breast fillet pan fried in an olive oil, lemon and thyme sauce.</i>	R115

RISOTTO

Funghi  <i>Assorted fresh Porcini and button mushrooms with carrots, green beans, red peppers and onion, topped with Parmesan flakes.</i>	R121
Di Pesce <i>The finest seafood ingredients are slow cooked in a saffron broth creating this delicious risotto.</i>	R155

PASTA

Al Salmone <i>(when available)</i>	R135
<i>Fresh Scottish salmon with walnuts, spring onion and Secco wine with cream.</i>	
Tonno Sorrento <i>(when available)</i>	R130
<i>Pan fried fresh tuna with olives, capers, Rosa tomatoes and a touch of garlic in a wine and Napoli sauce.</i>	
Al Nero Di Seppia	R140
<i>Black squid- ink fettuccine with fresh mussels, in a Napoli and garlic sauce with capers and bell peppers.</i>	
Alla Moscovita	R95
<i>Chicken strips flambéed in vodka with cream and Napoli sauce and peas.</i>	
Alle Vongole	R105
<i>Baby clams prepared in Secco wine, parsley, chilli and Rosa tomatoes.</i>	
Ai Frutti di Mare	R145
<i>An outstanding seafood pasta prepared the traditional way - in Napoletana sauce.</i>	
Alla Mediterranea 	R95
<i>Basil pesto, sundried tomato, olives and Feta topped with basil.</i>	
Ai Gamberi	R130
<i>Prawns in a creamy Napoli and Rosa tomato sauce with a touch of garlic and chilli.</i>	
Al Filetto e Funghi	R140
<i>Strips of mature beef fillet with button mushrooms, cream, spring onion, black pepper and a touch of garlic.</i>	
Ai Porcini 	R105
<i>Selected Porcini mushrooms in Secco wine and pesto tossed with rocket and Rosa tomatoes.</i>	
Gnocchi	R120
<i>Potato dumplings tossed in either four cheeses; Napoli or Bolognese.</i>	
Tortelli di Vitello	R135
<i>Our finest minced veal, folded into homemade pasta dumplings in an artichoke, Pecorino and Napoli sauce with a dash of cream.</i>	
Melanzane Ricotta e Spinaci 	R95
<i>Ricotta, baby spinach, Napoli and oregano wrapped with aubergines, oven baked and topped with fresh rocket and parmesan cheese.</i>	

TRADIZIONALE PASTA

Napoletana 	<i>Traditional style Napoli sauce pasta.</i>	R69
Arrabbiatta 	<i>Traditional Arrabbiatta, Napoli infused with chilli.</i>	R69
Bolognese	<i>Original Allora Napolitano Bolognese pasta.</i>	R89
Al Freddo	<i>An authentic creamy mushroom and ham pasta.</i>	R89
Al Pesto 	<i>An absolute classic, pasta tossed with homemade basil pesto.</i>	R89

TRADIZIONALE PIZZA

Authentic Neapolitan thin based pizza, baked in our wood burning ovens.

Margherita 	<i>Tomato (base), Mozzarella and oregano.</i>	R69
Messicana	<i>Bolognese mince, onion, green peppers, chilli and garlic.</i>	R98
Regina	<i>Ham and mushrooms.</i>	R105
Vegetariana 	<i>Olives, peppers, zucchini, melanzane and garlic.</i>	R89
Quattro Stagione	<i>Ham, mushrooms, artichokes and olives.</i>	R120

SPECIALITY PIZZA

Our most unique and specialized pizzas.

Doppio Funghi 	R130
<i>Sliced Porcini and Portabellini mushrooms with goat's milk cheese and pesto sauce.</i>	
Frutti di Mare <i>(without cheese)</i>	R145
<i>A fine selection of seafood on a Napoletana base.</i>	
Salmone	R140
<i>Mozzarella, tomato, smoked salmon, chives, Mascarpone' and fresh rocket.</i>	
Fegatine di Pollo	R90
<i>Spicy Diavola Chicken livers, onion, green pepper and garlic.</i>	
Napoletana	R95
<i>Mozzarella, Napoli, capers, olives and anchovies.</i>	
PIZZA	
Authentic Napoletana thin based pizza, baked in our wood burning ovens.	
Basilico 	R115
<i>Fiordilatte mozzarella, rosa tomatoes and fresh basil drizzled with olive oil.</i>	
Ricotta 	R110
<i>Mozzarella, fresh tomato, Ricotta, spinach and olives.</i>	
Carne	R130
<i>Bacon and Salsiccia sausage with avocado and fresh rocket.</i>	
Mediterranea 	R105
<i>Basil pesto, sundried tomato, olives and Feta, topped with rocket.</i>	
Allora	R150
<i>Parma ham, fresh rocket and Gran Padano shavings.</i>	
Al Pollo	R115
<i>Grilled spicy chicken, roasted peppers, onions and avocado.</i>	
Quattro Formaggio <i>(without Napoli)</i> 	R115
<i>Mozzarella, Robiola, Pecorino and Gorgonzola</i>	

DOLCI DELLA CASA - DESERTS

All our desserts are homemade and prepared daily.

Piatto di Formaggi per Uno o Due

Our finest mixed Italian cheese platter served with select biscuits and preserved fruit.

R95 / R185

Gelato con Cioccolato

Vanilla ice-cream accompanied by our hot Bar-One chocolate sauce, served in a wafer basket.

R55

Panna Cotta

A light vanilla scented cream jelly with a wild berry compote.

R50

Torre di Pisa

Phyllo pastry tower filled with Nutella and topped with caramel sauce and flaked toasted almonds.

R65

Pizza di Cioccolato

Chocolate, Mascarpone cheese and berry compote.

R60

Crème Brule

A thick and rich vanilla custard dessert finished off with caramelized sugar.

R55

Mousse al Cioccolato

Silky smooth decadent chocolate mousse topped with whipped cream.

R50

Sorbetti

Lemon, mango and mixed berry sorbet scoops.

R45

Malva Pudding

Served with vanilla custard.

R50

Tiramisu'

A coffee, Kahlua and mascarpone dessert, layered with Savoiardi biscuits.

R58