



## ANTIPASTI - STARTERS

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

## INSALATE - SALADS

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

## **CARNE ROSSA - RED MEAT**

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

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

## **SALSINE - SAUCES**

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

## **CARNE ROSSA: VITELLO - VEAL**

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


**SPECIALITA' PESCE - SEAFOOD**

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



**CARNE BIANCA - POULTRY**

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




**RISOTTO**

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

**PASTA**



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

## TRADIZIONALE PASTA

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

## TRADIZIONALE PIZZA

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

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

## SPECIALITY PIZZA

Our most unique and specialized pizzas.

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

**R95 / R185**

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

**Gelato con Cioccolato**

**R55**

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

**Panna Cotta**

**R50**

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

**Torre di Pisa**

**R65**

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

**Pizza di Cioccolato**

**R60**

*Chocolate, Mascarpone cheese and berry compote.*

**Crème Brule**

**R55**

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

**Mousse al Cioccolato**

**R50**

*Silky smooth decadent chocolate mousse topped with whipped cream.*

**Sorbetti**

**R45**

*Lemon, mango and mixed berry sorbet scoops.*

**Malva Pudding**

**R50**

*Served with vanilla custard.*

**Tiramisu'**

**R58**

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