

ANTIPASTI – STARTERS

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| Fegatini di Pollo  | 68 |
| <i>Chicken livers fried with onion in a spicy tomato sauce.</i> | |
| Calamari | 105 |
| <i>Grilled calamari tubes set on risotto, drizzled with a creamy paprika, Lemon and rosemary sauce</i> | |
| Formaggi Halloumi  | 78 |
| <i>Deep fried halloumi cheese served with a homemade pineapple chilli preserve set on fresh greens.</i> | |
| Melanzane Ricotta e Parmigiana  | 85 |
| <i>Oven baked aubergine , with ricotta and parmigiana cheese in a Napoli sauce</i> | |
| Calamari Ripieni | 98 |
| <i>Calamari tubes filled with pesto, walnuts and halloumi cheese, topped with a sweet chilli sauce. (contains nuts products)</i> | |
| Carpaccio Nostrano | 115 |
| <i>Finely sliced fillet of Venison drizzled with olive oil and lemon juice, topped with fresh basil, chives and shavings of Parmigiana.</i> | |

FOCACCE

Thin crusted focaccia pizza

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| Focaccia all'Aglio | 45 |
| <i>Garlic and olive oil.</i> | |
| Focaccia alla Genovese | 45 |
| <i>Freshly chopped herbs and coarse salt.</i> | |
| Focaccia Mozzarella & Garlic | 78 |
| <i>Mozzarella cheese and fresh garlic.</i> | |
| Focaccia al Pesto e Fior di latte | 95 |
| <i>Fresh mozzarella, fresh cherry tomato, basil leaves and pesto.</i> | |

ZUPPE – SOUPS

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| Minestrone  | 69 |
| <i>A thick and hearty traditional homemade vegetable soup with cannellini beans.</i> | |
| Zuppa del Digiorno - Soup of the day (Please ask your waitron) | 5Q |

INSALATE - SALADS

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| Caprese  | 92 |
| <i>Fresh mozzarella with basil leaves and plum tomatoes, topped with homemade basil pesto. (contains nuts products)</i> | |
| Rustica  | 89 |
| <i>A superb mixed salad of oven roasted baby marrow, artichokes, red onion, peppers, butternut and cherry tomatoes tossed with basil pesto and goats milk cheese.</i> | |
| Italian Salad  | 82 |
| <i>Lettuce, cucumber, tomato, olives, onions and bocconcini, with olive oil and balsamic vinegar.</i> | |

PASTA

Pasta Options available:
(Fettuccine; Spaghetti; Penne; Linguine (Gluten Free option available))

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| Tradizionale - Napoletana, Arrabbiata  or All'Olio.   | 75 |
| Tradizionale - Pesto | 95 |
| - Bolognese | 99 |
| Polpette | 99 |
| Italian style meatballs in a Napoli sauce best served with spaghetti. | |
| Fegatini di Pollo | 99 |
| Chicken livers in a spicy tomato, garlic, chilli and white wine sauce | |
| Alfredo | 99 |
| Ham and mushrooms in a creamy sauce. | |
| Alla Moscovita | 99 |
| Chicken strips flambéed in vodka with cream, a touch of Napoletana and peas. | |
| Ai Porcini  | 105 |
| Selected porcini mushrooms in white wine and pesto, tossed with rocket and rosa tomatoes. (contains nut products) | |
| Alla Mediterranea  | 115 |
| Basil pesto, sundried tomato, olives and feta, topped with fresh basil. (contains nut products) | |
| Ai Gamberi  | 145 |
| Deshelled prawns in a creamy paprika, white wine, garlic, chilli and rosemary sauce. | |
| Ai Frutti di Mare | 150 |
| An outstanding seafood pasta prepared the traditional way, in Napoletana sauce and a touch of garlic (Also available in white wine, garlic and olive oil) | |
| Al Filetto e Funghi | 150 |
| Strips of mature grilled fillet with button mushrooms, cream, black pepper and a touch of garlic. | |

SPECIALITA' DELLA CASA

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| Melanzane Ricotta e Spinaci  (Main Course) | 105 |
| Oven baked aubergines with ricotta, spinach and Napoli topped with fresh rocket and parmigiana. | |
| Lasagne di Carne | 110 |
| Homemade beef lasagna baked to perfection, served with a chef's salad | |
| Gnocchi Formaggi  | 135 |
| Potato dumplings served with a four cheese sauce. | |

RISOTTO

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| Risotto ai Funghi  | 125 |
| <i>Porcini mushrooms in white wine and pesto tossed with rocket and rosa tomatoes. (contains nut products)</i> | |
| Risotto All'Agnello | 135 |
| <i>Slow roasted lamb risotto.</i> | |
| Risotto alla Gamberi  | 145 |
| <i>Deshelled prawns in a creamy paprika, white wine, garlic, chilli and rosemary sauce.</i> | |

CARNE ROSSA – RED MEAT

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| Sirloin (200g) | 125 |
| Bistecca (300g Rump) | 150 |
| Filetto (200g Fillet) | 165 |
| Sirloin on the Bone | 170 |
| <i>A 400g sirloin steak, on the bone, grilled to your preference with basting sauce.</i> | |

SAUCES

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| Al Funghi – Creamy button mushroom sauce. | 38 |
| Al Pepe Nero - Creamy Madagascar pepper corns and brandy sauce. | 33 |
| Al Paprika – Paprika and mustard sauce. | 33 |

SPECIALITA' CARNE

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| Cotoletta di Maiale | 110 |
| <i>Pan fried pork fillet served on Allora style potatoes with a cracked coriander and red wine sauce.</i> | |
| Bistecca alla Paprika (300g) | 165 |
| <i>Mature rump steak topped with a creamy mustard, paprika sauce.</i> | |
| Filetto alla Allora | 180 |
| <i>Fillet steak topped with mascarpone cheese, parmesan shavings and fresh rocket.</i> | |
| Filetto ai Porcini | 185 |
| <i>Fillet steak topped with a mouth-watering creamy porcini mushroom sauce and truffle oil.</i> | |

CARNE ROSSA: VITELLO – VEAL

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| Scaloppine al Limone | 155 |
| <i>Sautéed Veal escallops in a freshly prepared lemon butter and parsley sauce.</i> | |
| Scaloppine al Marsala | 160 |
| <i>Pan fried veal escallops, perfectly cooked in sweet Marsala wine and mushroom.</i> | |

CARNE ROSSA: AGNELLO

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| Agnello al Forno(Lamb Shank) | 195 |
| <i>Lamb shank, slow cooked in our pizza oven with red wine and tomatoes, fresh herbs and seasonal vegetables.</i> | |

CARNE BIANCA – POULTRY

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| Petti alla Milanese con Porcini | 145 |
| <i>Crumbed Chicken breast topped with a creamy Porcini mushroom sauce, and a splash of truffle oil.</i> | |
| Petto Di Pollo ai Funghi | 145 |
| <i>Lemon and herb grilled chicken breast with a White wine and mushroom sauce</i> | |

SPECIALITA' PESCE – SEAFOOD

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| Calamari alla Mediterranea | 160 |
| <i>Calamari tubes grilled, dusted with oregano and Italian spices in a touch of olive oil.</i> | |
| Grigliata di Pesce | SQ |
| <i>Fresh line fish of the day, grilled with lemon and olive oil.</i> | |
| Lightly Smoked Franschoek Trout | 160 |
| <i>Fillet of lightly smoked Franschoek trout grilled & glazed with ginger preserve.</i> | |

All mains served with Allora style potatoes, fries, risotto or mashed potatoes and seasonal vegetables

PIZZA

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

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| Gluten free & Sourdough base | 18 |
| Tradizionale: | |
| Margherita  | 80 |
| Tomato base and mozzarella cheese. | |
| Hawaiana | 95 |
| Ham and pineapple. | |
| Regina | 98 |
| Ham and mushrooms. | |
| Vegetariana  | 110 |
| Bringels, mushrooms, baby spinach, onions and red peppers. | |
| Peperoni | 115 |
| Pepperoni sausage, red peppers and olives. | |
| Spinaci  | 105 |
| Spinach, feta and sundried tomato. | |
| Siciliana | 105 |
| Capers and anchovies. | |
| Quattro Stagioni | 115 |
| Ham, mushrooms, artichokes and olives. | |
| Messicana  | 115 |
| Bolognese mince, onions, green peppers, chilli and garlic. | |
| Bacon, Feta and Avocado | 120 |
| Bacon, feta cheese and avocado. | |
| Basilico  | 135 |
| Farm fresh mozzarella fior di latte, fresh rosa tomatoes and fresh basil, drizzled with olive oil. (contains nus products) | |
| Al Pollo | 125 |
| Spiced chicken, roasted peppers, onions and avocado. | |
| Quattro Formaggi  | 125 |
| Mozzarella, gorgonzola, provolone and fontina cheese. | |
| Mediterranea  | 135 |
| Basil pesto, sundried tomato, olives and feta, topped with rocket. (contains nut products) | |
| Carne | 145 |
| Salami, salsiccia, bacon, rocket and avocado. | |
| Allora | 145 |
| Prosciutto, fresh rocket and Parmigiana shavings. | |
| Frutti di Mare | 155 |
| A fine selection of seafood on a Neapolitan base with or without cheese | |

DOLCI DELLA CASA – DESSERTS

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| Gelato con Cioccolato | 48 |
| <i>Italian Vanilla gelato ice cream, served with a hot Bar One sauce.</i> | |
| Panna Cotta | 52 |
| <i>A lite vanilla scented cream jelly with a wild berry compote.</i> | |
| La Mousse al Cioccolato | 56 |
| <i>Italian silky smooth chocolate mousse served with an almond biscotti</i> | |
| Crème Bruleé | 52 |
| <i>The great classic – vanilla crème beneath a crackling of caramelized sugar</i> | |
| Affogato al Cafe | 48 |
| <i>Vanilla ice cream drenched in Amaretto and espresso served in a coffee cup.</i> | |
| Chocolate Lava Pudding | 58 |
| <i>Dark Italian chocolate hot fondant with a delectable liquid chocolate middle.</i> | |
| Tiramisu | 58 |
| <i>A combination of everything rich and delicious with a dash of espresso</i> | |
| <i>And Kalhua for good measure</i> | |

DOM PEDRO

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| A traditional South African drink made with liquor. | |
| <i>Kahlua, Frangelico, Amarula</i> | 45 |
| <i>Jamesons</i> | 48 |

VINI DA DESERT

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| Rickety Bridge Natural Sweet Chenin Blanc (glass) | 55 |
| <i>Honey and floral richness with balanced acidity.</i> | |

