

# GIOVANNI'S

DINING ROOM

*MENU*

# *antipasti*

## Ⓟ INSALATA CAPRESE | R129

Fior di latte Mozzarella, sliced seasonal tomatoes, basil, pesto, olive oil and balsamic reduction

## LA BURRATA CON PROSCIUTTO | R246

Italian Burrata served on a bed of rocket with Prosciutto and roasted baby tomatoes drizzled with olive oil and balsamic reduction

## Ⓢ FEGATINI DI POLLO | R84

Chicken livers, pan-fried with garlic, onions, a hint of chilli in a tomato salsa and served with ciabatta

## Ⓢ CALAMARI ALLA GRIGLIA | R118

Calamari tubes, grilled in lemon butter or fried served with a chilli mayonnaise sauce

## LUMACHE GORGONZOLA | R129

Lightly pan-fried in garlic and onions dipped into our famous creamy Gorgonzola sauce, served with ciabatta bread

## POLPETTONI | R99

Meatballs served in a tomato salsa topped with melted Fior di latte Mozzarella

## PIATTO MISTO DI SALUMI E FORMAGGI | R462

Selection of Italian imported cured meats and cheeses served with olives, Melanzane Sotto'olio, Pepperoni Sott'olio served with focaccia strips

# *bruschette*

## Ⓢ BRUSCHETTA PROSCIUTTO | R138

Toasted ciabatta topped with basil pesto, roasted baby tomatoes, Fior di latte Mozzarella, Prosciutto drizzled with balsamic reduction

## BRUSCHETTA MOZZARELLA | R84

Topped with basil pesto, roasted baby tomatoes, torn Mozzarella fior di latte and olives, drizzled with a balsamic reduction

## BRUSCHETTA ANCHOVIES | R92

Topped with basil pesto, roasted baby tomatoes, anchovies, olives and capers, drizzled with a balsamic reduction

# *focaccia*

## Ⓢ LA FOCACCIA BURRATA | R275

Un-cut focaccia topped with rocket, roasted baby tomatoes, Prosciutto crudo and Burrata

## Ⓢ GORGONZOLA | R139

Gorgonzola, Mozzarella, garlic, olive oil and organum

## Ⓢ NORMALE | R63

Garlic, olive oil and organum

## Ⓢ RUSTICA | R63

Olive oil, rosemary, and coarse salt

## Ⓢ POMODORO | R73

Tomato salsa, olive oil, garlic and organum

# *bambini*

## SPAGHETTI BOLOGNESE | R75

Traditional Italian sauce made with beef mince and tomato salsa

## Ⓟ MAC AND CHEESE | R89

Rigatoni pasta tossed with creamy white Emmental sauce, topped with ciabatta crumbs

## PENNE CHICKEN ALFREDO | R95

Mushrooms, chicken, onions, cream

## CHICKEN SCHNITZEL | R102

Served with cheese sauce and fries

## Ⓟ MARGHERITA PIZZA | R63

Tomato and Mozzarella

## REGINA PIZZA | R73

Tomato, Mozzarella, ham and mushroom

## GIORGI'S PIZZA | R73

Tomato, Mozzarella and bacon

## ALE'S PIZZA | R73

Tomato, Mozzarella, pineapple and bacon

## CHRISSE'S PIZZA | R76

Tomato, Mozzarella & pepperoni

## *pesce*

### GAMBERI | R254

8 Queen prawns butterflied with butter, wine, and parsley, grilled and served with rice and vegetables of the day and your choice of peri-peri or lemon butter sauce

### KINGKLIP MEDITERRANEO | R265

Grilled kingklip with garlic, onion and olive oil, topped with our creamy mushroom and shrimp sauce served with rice and vegetables of the day

### CALAMARI | R226

Grilled calamari tubes with lemon butter served with rice and vegetables of the day

## *pollo*

### POLLETTO | R200

Whole chicken slowly roasted in our wood burning oven

### POLLO SCALOPPINE | R146

Chicken breast flash grilled in butter, white wine, and lemon, sprinkled with fresh parsley

### POLLO DELLA CASA | R161

Grilled chicken breast in a creamy béchamel and white wine sauce with garlic, onions, ground peppercorns and mushrooms

# *carne*

## FILETTO TARTUFFO | R275

200g Fillet grilled to perfection and topped with a creamy mushroom truffle infused sauce

## CODA DI BUE | R265

Oxtail, slow cooked in our wood burning oven with tomato salsa, peas, wine, and peppercorns

## STINCO DI AGNELLO | R322

500g Lamb shank slow cooked in our wood burning oven and covered in a traditional Italian lamb sauce

## COSTATA FIORENTINA | R246

500g T-bone prepared in a Florentine style with garlic, black pepper, bay leaves, coarse salt and olive oil in our wood burning pizza oven

## PANCETTA DI MAIALE TOSCANO ARROSTO | R214

Pork belly, slow roasted in our pizza oven served with a side sauce of honey and mustard

## *pasta fatta in casa*

### LASAGNA | R157

Our hand-made fresh pasta sheets, layered with beef Bolognese sauce, creamy béchamel, Parmesan and Mozzarella cheese

### CAPPELLI DI PRETE ALLA GORGONZOLA - RAVIOLI | R169

Round pillows of pasta filled with chicken served with a creamy Gorgonzola sauce

### Ⓢ CANNELLONI RICOTTA AND SPINACH | R161

Rolls of delicate hand-made pasta stuffed with spinach and Ricotta then topped with tomato salsa, creamy béchamel & sprinkled with Parmesan

### GNOCCHI CON PANCETTA | R194

Crispy pan-fried Pancetta and onions in a Gorgonzola sauce topped with roasted walnuts

## *italian delicacy*

### Ⓢ PARMIGIANA DI MELANZANE | R159

Italian dish made with shallow-fried sliced eggplant, layered with creamy béchamel sauce, Parmesan, Mozzarella, and tomato salsa, then baked. Topped with béchamel and sprinkled Parmesan

# *la pastasciutta*

## © FETTUCCINE ALLA PESCATORA | R237

Shrimps, prawns, mussels, calamari tubes, calamari heads, wine, chilli, garlic and tomato salsa

## © PENNE ARRABIATTA | R154

Ⓟ Our Neapolitan sauce with chilli, sprinkled with Parmesan

## TAGLIATELLE AL RAGU BOLOGNESE | R146

Traditional Italian sauce made with topside beef mince and tomato salsa

## SPAGHETTI CARBONARA | R139

Mushrooms, bacon, onions, parsley, egg and cream

## © SPAGHETTI PUTTANESCA | R135

Garlic, chilli, Italian anchovies, olives, capers and tomato salsa

## FETTUCCINE LAMB RAGU | R226

Slow cooked torn lamb in a rich red wine, ruby port, fresh thyme and garlic reduction

## RIGATONI ALLA TANYA | R150

Chicken pieces, mushrooms, sun-dried tomatoes, basil pesto and cream



## *pizza rossa*

PIZZA PARMA | R243

A margherita with thinly sliced Prosciutto crudo, Parmesan shavings and rocket

FRUTTI DI MARE | R214

Shrimps, calamari tubes, crab sticks, calamari heads and garlic

Ⓢ SICILIANA | R143

Anchovies, capers, olives and chilli

Ⓢ VEGETARIAN | R149

Artichokes, olives, garlic, mushrooms, peppers, onions and organum

## *pizza bianca*

BOLOGNA | R275

Mortadella, Mozzarella, Parmesan imported Italian Pistachio cream, a touch of Gorgonzola and crushed Pistachio nuts

PARMA BIANCA | R322

Prosciutto crudo, Burrata, and rocket then drizzled with a balsamic reduction and olive oil

Ⓢ QUATTRO FORMAGGI | R239

Mozzarella Fior di latte, Gorgonzola, Pecorino, Grana padano, basil

# *dolce*

## CALZONE MONTE BIANCO | R103

A folded type pizza filled with home made custard and sliced almonds, garnished with fresh whipped cream and finished with strawberries (seasonal) and mint leaves

## CALZONE NUTELLA | R118

A folded type pizza filled with Nutella chocolate, garnished with fresh whipped cream and sprinkled with icing sugar

## TIRAMISU | R92

Ladyfinger biscuits dipped in coffee, layered with a whipped mixture of egg yolks and Mascarpone cheese and flavoured with cocoa

## CRÈME BRULÉ | R92

A rich traditional custard base topped with a layer of hardened caramelised sugar

## PANNA COTTA | R85

A traditional Italian dessert topped with Pistacchio

## TORTE FATTE IN CASA | R70

Subject to availability. Ask your waitron

Cheese | Chocolate | Carrot | Caramel | Della Casa | Apple Tart

## GELATO FATTO IN CASA

Please ask waiter for available flavours

2 SCOOPS | R73

# GIOVANNI'S

DINING ROOM

*WINE LIST*

# *bubbles*

R435	STEENBERG 1682 BRUT Fresh/Apple/Marzipan	WESTERN CAPE
R445	MARTINI PROSECCO Sensual/Turkish Delight/Raspberry	ROBERTSON
R576	SILVERTHORN THE GENIE ROSÉ BRUT Sensual/Turkish Delight/Raspberry	ROBERTSON
R999	BABYLONSTOREN SPRANKEL Apple/Green Lollipop/Biscuit	WESTERN CAPE
R1390	VEUVE CLICQUOT YELLOW LABEL BRUT Lively/Toasted Brioche	REIMS
R1885	VEUVE CLICQUOT RICH - DEMI SEC Semi-Sweet/Caramel/Creamy	REIMS
R5725	CUVÉE DOM PERIGNON BLANC Vanilla/Sweet Caramel/Floral	EPERNEY
R9588	ARMAND DE BRIGNAC GOLD BRUT - ACES & SPADES Rich/Uplifting/Citrus	REIMS

# *whites*

R998	HAMILTON RUSSELL CHARDONNAY Refined/Citrus/Balanced	HEMEL-EN-AARDE
R850	DURBANVILLE HILLS THE TANGRAM Rich/Citrus/Lemon Wax	DURBANVILLE HILLS
R585	BOSCHENDAL ELGIN SAUVIGNON BLANC Minerality/Fresh/Zesty	COASTAL
R788	JORDAN NINE YARD CHARDONNAY Rich/Lavish/Vanilla	STELLENBOSCH
R515	GROOT CONSTANTIA CHARDONNAY Subtle/Savoury/Citrus	WESTERN CAPE
R344	MININI PINOT GRIGIO IGT Fresh/Yellow Straw/Earthy	VENETO
R309	SPRINGFIELD LIFE FROM STONE SAUVIGNON BLANC Racey/Passion Fruit/Flint	ROBERTSON

## *whites*

R299	USANA THE RUNAWAY PINOT GRIS Soft/Textured/Minerality	STELLENBOSCH
R266	HAUTE CABRIÈRE CHARDONNAY / PINOT NOIR Elegant/Tropical/Herbal	FRANSCHHOEK
R248	BOUCHARD FINLAYSON SAUVIGNON BLANC Elegant/Tropical/Herbal	WALKER BAY
R235	SECATEURS CHENIN BLANC Minerality/Honey/Earthy	SWARTLAND
R195	BOSCHENDAL LE BOUQUET BLANC Off Dry/Aromatic/Fruity	WESTERN CAPE

## *rosé*

R285	BABYLONSTOREN MOUVREDRE Raspberries/Rose Petals/Soft	PAARL
R205	HAUTE CABRIÈRE PINOT NOIR ROSÉ Fresh/Watermelon/Strawberries	WESTERN CAPE

# *reds*

R1,730	VILAFONTE SERIES "M" <i>Merlot, Malbec, Cabernet Franc</i> Succulent/Silky/Plum	PAARL
R1465	EBEN SADIE POFADDER CINSAULT Perfumed/Gentle/Fresh	SWARTLAND
R979	RUST EN VREDE ESTATE <i>Cabernet Sauvignon, Shiraz, Merlot</i> Dense/Spice/Firm	STELLENBOSCH
R825	MEERLUST RUBICON <i>Cabernet Sauvignon, Cabernet Franc, Merlot, Petit</i> Refined/Firm/Cedar	STELLENBOSCH
R820	BOUCHARD FINLAYSON HANNIBAL <i>Sangiovese, Pinot Noir, Nebiolo, Barbera, Mourvedre, Shiraz</i> Elegant/Earthy/Spicey	HEMEL-EN-AARDE
R720	MULLINEUX SYRAH Compact/Pepper/Sleek	SWARTLAND
R540	UVA MIRA THE MIRA SHIRAZ Savoury/Earthy/Mulberry	STELLENBOSCH

# *reds*

R599	SARONSBERG SHIRAZ Scrumptious/Plum/Spicey	TULBAGH
R512	GOVERNO TOSCANA Slender/Plum/Refined	TUSCANY
R475	CHRISTENA CABERNET SAUVIGNON Blackberry/Dark Chocolate/Soft	ROBERTSON
R465	BOEKENHOUTSKLOOF CHOCOLATE BLOCK <i>Syrah, Grenache, Cinsault, Cabernet Sauvignon &amp; Viognier</i> Rich/Bold/Juicy	SWARTLAND
R448	DANIE JNR <i>Shiraz, Pinotage, Cabernet Sauvignon</i> Firm/Cassis/Spice	STELLENBOSCH
R435	BABYLONSTOREN CABERNET SAUVIGNON Dense/Opulent/Black Fruit	PAARL