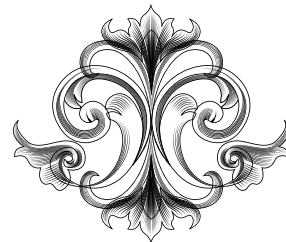




# GIOVANNI'S

DINING ROOM

## MENU



# ANTIPASTI



## Ⓢ INSALATA CAPRESE | R139

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

## CARPACCIO DI SPRINGBOK | R179

Thinly sliced springbok carpaccio sprinkled with finely chopped mushrooms, olives, red onions, garlic and topped with lemon juice, black pepper, rocket and Parmesan shavings served with ciabatta toast

## FEGATINI DI POLLO | R87

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

## CALAMARI ALLA GRIGLIA | R122

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

## LUMACHE GORGONZOLA | R137

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 | R454

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



# BRUSCHETTE



## BRUSCHETTA PROSCIUTTO | R136

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

## Ⓢ BRUSCHETTA MOZZARELLA | R90

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

# FOCACCIA

## Ⓢ GORGONZOLA | R143

Gorgonzola, Mozzarella, garlic, olive oil and origanum

## Ⓢ NORMALE | R69

Garlic, olive oil and origanum

## Ⓢ RUSTICA | R69

Olive oil, rosemary, and coarse salt

## Ⓢ POMODORO | R79

Tomato salsa, olive oil, garlic and origanum



# PASTA FATTA IN CASA



## LASAGNA | R164

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

## CAPPELLI DI PRETE ALLA GORGONZOLA - RAVIOLI | R186

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

## ⑤ CANNELLONI RICOTTA AND SPINACH | R186

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

## GNOCCHI CON PANCETTA | R185

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

# ITALIAN DELICACY

## ⑤ PARMIGIANA DI MELANZANE | R158

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 | R243

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

## PENNE SALMONE E VODKA | R186

Salmon, onions, peas, vodka, creamy béchamel

## TAGLIATELLE AL RAGU BOLOGNESE | R137

Traditional Italian sauce made with topside beef mince and tomato salsa

## SPAGHETTI CARBONARA | R158

Mushrooms, bacon, onions, parsley, egg and cream

## FETTUCCINE LAMB RAGU | R209

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

## RIGATONI ALLA TANYA | R164

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



# PIZZA



Ⓢ MARGHERITA | R105

Tomato and Mozzarella

PIZZA PARMA | R269

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

Ⓢ FRUTTI DI MARE | R229

Shrimps, calamari, crab sticks and garlic

Ⓢ VEGETARIAN | R169

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

QUATTRO STAGIONI | R270

Ham, anchovies, mushrooms and artichokes

REGINA | R137

Ham, mushrooms and olives

Ⓢ CALABRESE | R186

Salami, onions, mushrooms and chilli



# PESCE



## GAMBERI | R270

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

## HAKE MEDITERRANEO | R243

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

## CALAMARI | R232

Grilled Falkland Calamari tubes in lemon butter served with rice, vegetables of the day and a chilli mayonnaise sauce

# POLLO

## POLLETTO PERI-PERI | R249

Whole chicken marinated in our peri-peri sauce, slowly roasted in our wood burning oven. Also available in Lemon & herb.

## POLLO SCALOPPINE | R146

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

## POLLO DELLA CASA | R164

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



# CARNE



## FILETTO TARTUFFO | R292

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

## CODA DI BUE | R305

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

## STINCO DI AGNELLO | R316

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

## COSTATA FIORENTINA | R259

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 | R222

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





# BAMBINI



## SPAGHETTI BOLOGNESE | R79

Traditional Italian sauce made with beef mince and tomato salsa

## Ⓢ MAC AND CHEESE | R89

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

## LASAGNA | R89

Layers of soft, wholesome pasta, stuffed with homemade Bolognese sauce, creamy béchamel, Parmesan and Mozzarella

## Ⓢ MARGHERITA PIZZA | R63

Tomato and Mozzarella

## REGINA PIZZA | R73

Tomato, Mozzarella, ham and mushroom

## ALE'S PIZZA | R73

Tomato, Mozzarella, pineapple and bacon



# DOLCE



## CALZONE NUTELLA | R116

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

## TIRAMISU | R94

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

## CRÈME BRULÉ | R94

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

## PANNA COTTA | R84

A traditional Italian dessert topped with Pistacchio

## TORTE FATTE IN CASA | R73

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 | R72

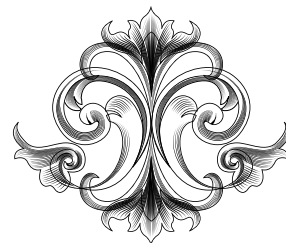




# GIOVANNI'S

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
R1430	VEUVE CLICQUOT YELLOW LABEL BRUT Lively/Toasted Brioche	REIMS
R1980	VEUVE CLICQUOT RICH - DEMI SEC Semi-Sweet/Caramel/Creamy	REIMS
R6200	CUVÉE DOM PERIGNON BLANC Vanilla/Sweet Caramel/Floral	EPERNEY
R9990	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
R788	JORDAN NINE YARD CHARDONNAY Rich/Lavish/Vanilla	STELLENBOSCH
R695	BOSCHENDAL ELGIN SAUV BLANC Minerality/Fresh/Zesty	COASTAL
R599	RUPERT & ROTHSCHILD BARONESS NADINE CHARDONNAY Fresh/Delicate/Minerality	CAPE COAST
R515	GROOT CONSTANTIA CHARDONNAY Subtle/Savoury/Citrus	WESTERN CAPE
R344	MININI PINOT GRIGIO IGT Fresh/Yellow Straw/Earthy	VENETO



# WHITES



R318	SPRINGFIELD LIFE FROM STONE SAUVIGNON BLANC Racey/Passion Fruit/Flint	ROBERTSON
R255	HAUTE CABRIÈRE CHARDONNAY / PINOT NOIR Elegant/Tropical/Herbal	FRANSCHHOEK
R248	BOUCHARD FINLAYSON SAUV 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

R218	NEDERBURG GRENACH CARIGNA Raspberries/Rose Petals/Soft	PAARL
R205	HAUTE CABRIÈRE PINOT NOIR ROSÉ Fresh/Watermelon/Strawberries	WESTERN CAPE



# REDS



R1,750	VILAFONTE SERIES "M" <i>Merlot, Malbec, Cabernet Franc</i> Succulent/Silky/Plum	PAARL
R1290	EBEN SADIE POFADDER CINSAULT Perfumed/Gentle/Fresh	SWARTLAND
R979	RUPERT & ROTHSCHILD BARON EDMOND <i>Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot</i> Dense/Velvety/Elegant	STELLENBOSCH
R979	RUST EN VREDE ESTATE <i>Cabernet Sauvignon, Shiraz, Merlot</i> Dense/Spice/Firm	STELLENBOSCH
R860	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
R740	MULLINEUX SYRAH Compact/Pepper/Sleek	SWARTLAND



# REDS



R540	UVA MIRA THE MIRA SHIRAZ Savoury/Earthy/Mulberry	STELLENBOSCH
R599	SARONSBERG SHIRAZ Scrumptious/Plum/Spicey	TULBAGH
R512	GOVERNO TOSCANA Slender/Plum/Refined	TUSCANY
R499	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
R979	RUPERT & ROTHSCHILD CLASSIQUE <i>Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Melbec</i> Juicy/Vibrant/Smooth	STELLENBOSCH
R448	DANIE JNR <i>Shiraz, Pinotage, Cabernet Sauvignon</i> Firm/Cassis/Spice	STELLENBOSCH
R435	BABYLONSTOREN CABERNET SAUVIGNON Dense/Opulent/Black Fruit	PAARL

