

VILLA SAN GIOVANNI

VSG

WHERE
PASSION MEETS
EXCELLENCE
WITH *love*

OUR STORY

A journey of
our 45 years

VSG LOVE CHILD

A LOVE STORY, 
baked to perfection

30TH BIRTHDAY

Our Hotel celebrates
3 decades



2026/27
R99.95

DECORATE YOUR OWN
MINI CAKE

45
VSG
YEARS
1981 - 2026

AUTHENTIC ITALIAN | TIMELESS TRADITIONS | MADE WITH LOVE

EVERYWHERE, WITHOUT LIMITS.



- CHARTER
- AIRCRAFT MANAGEMENT
- FBO



AXIS

AVIATION





Touch down and EXPERIENCE LUXURY

At Bona Bona Game Lodge, the journey is just as memorable as the destination. With a 1.3 km tarred airstrip, private helipad and secure parking facilities, guests have the unique opportunity to arrive by air, seamlessly transitioning from sky to safari.

Designed for convenience and comfort, our airstrip welcomes private aircraft for weekend getaways, destination weddings, and exclusive fly-in experiences. With no landing fees for overnight or day visitors making use of our facilities, your arrival is as effortless as it is unforgettable.

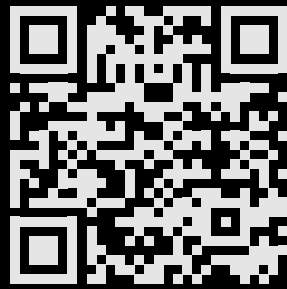
AIRFIELD CO-ORDINATES: S 27°01'16" AND E 26°13'18"



Luxury Accommodation
Game Drives & Predator Park
Weddings & Conferences
Bush Picnics
Jakkals Restaurant
Veldhaven Spa



YOUR AIRCRAFT. YOUR ADVENTURE.
YOUR DESTINY



START YOUR JOURNEY



WITH YOU FOR THE JOURNEY



ABSOLUTE AVIATION

Beechcraft



PIPISTREL 



AVIATION FUEL SPECIALIST



DEPOTS



AVIATION

HEAD OFFICE

SKEERPOORT VERSPREIDERS

082 553 9611 | 010 446 9666
www.sv1.co.za

Bushveld Game Capture – Vryburg
(Avgas & Jet A-1)
079 525 7266 | 082 553 9611

Thabazimbi Airport Aerodrome
(Avgas & Jet A-1)
078 502 5283 | 082 553 9611

Warmbaths Airfield (Avgas)
082 490 6227 | 082 553 9611

Airspan Aerodrome (Avgas & Jet A-1)
082 899 2839 | 082 553 9611

Kimberley Piet Els & Sons Farm (Jet A-1)
R357 Douglas Road
082 553 9611



LUBRICANTS

Wonderboom Airport (Avgas & Jet A-1)
083 294 8590 | 082 553 9611

Parys Airfield (Avgas & Jet A-1)
082 307 4499 | 082 553 9611

Potchefstroom Airfield (Avgas & Jet A-1)
071 869 7785 | 082 553 9611

Vryheid Airport (Avgas & Jet A-1)
082 807 1153 | 082 553 9611



200LT
AVGAS/JET

GET IN TOUCH

E-mail: info@vsg.co.za
Web: www.vsg.co.za
Phone: 012 111 8888

For operating hours please visit
www.vsg.co.za/contact



**Tell us about
your experience!**

SCAN QR CODE



All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

The images shown are for illustrative purposes only and may not be an exact representation of the product. Errors & Omissions Excluded



DID YOU KNOW?

Wonderboom airport is celebrating it's 90th birthday this year - we've been besties for at least half of that. Read about our 45 year journey on page 67

DESIGN & LAYOUT

Jo-Ann Murray
info@viviantstudio.co.uk



 **flitecare**
AVIATION

PROFESSIONAL TRAINING



- PPL, CPL and ATPL
- Instrument Rating
- Initial Tail Wheel Rating
- Initial Multi-Engine Rating
- Initial Turbine Rating
- Introduction to Aerobatics

*FLITECARE FLEET: Cessna Blackhawk Caravan,
Quest Kodiak, Cessna 402C, Piper Saratoga,
Cessna 182, Piper Pacer, Sling 2, Extra 300*

Hanger 38, Wonderboom Airport
Email: reception@flitecare.co.za
Tel: 012 543 1415

www.flitecare.co.za



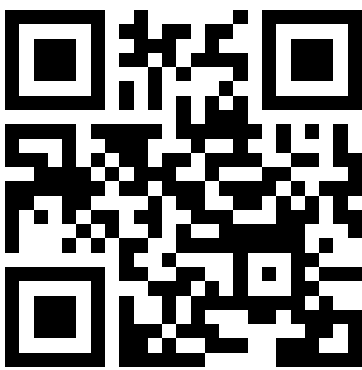
**53 hour average
PPL completion time!**

SACAA/1100/ATO

ANSWER TO THE CALL OF AFRICA!



Every Journey is
a Story..



+27 83 279 7853 (24/7)
charter@fjsa.co.za



FLYJETSTREAM

THINK SMARTER. FLY CHARTER.

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Join the Famiglia!

Love authentic Italian flavours, warm hospitality, and exclusive VSG offers?



Scan the QR code and become part of the VSG famiglia, where every visit feels like home



**Birthday
Treat**



**Early access
to events**



**Special
Discounts**



Every CELEBRATION starts here



Memories are made of moments filled with laughter, good food and great company. Book your next event at Villa San Giovanni for an unforgettable experience.



Year-end
Functions



Anniversary
parties



Birthday
Parties



Christenings or
Bar Mitzvahs



Wedding
Ceremonies



Babyshowers or
Gender Reveals



Kitchen
Teas



Product
Launches



TEAM VSG

Where passion meets excellence with love

FROM
COFFEE
LOVERS
TO
COFFEE
LOVERS



BOERE LATTES



AVAILABLE HOT OR ICED

CLASSIC 59 ^(N)

Espresso, condensed milk,
steamed textured milk

PISTACHIO 69 ^(N)

Espresso, condensed milk, steamed
milk, pistachio cream

OREO 65 ^(N)

Espresso, condensed milk, steamed milk,
Oreo crumbs & biscuit

HOT DRINKS

32	Piccolo (Single shot)
39	Cortado (Double shot)
26	Espresso
34	Double Espresso
30	Espresso Macchiato
45	Flat White
37	Cappuccino
47	Grande Cappuccino
44	Cappuccino Con Panna
54	Grande Cappuccino Con Panna
32	Caffè Americano
42	Grande Caffè Americano

CLASSIC LATTES

55	Caffè Mocha
42	Caffè Latte
55	Vanilla Latte
55	Caramel Latte
55	Hazelnut Latte
55	Chai Latte

Coffees available in decaf + Add R3

Almond | Oat | Macadamia milk + Add R9

RED ESPRESSO



33	Red Espresso
44	Red Cappuccino & Foam
55	Grande Red Cappuccino & Foam
49	Red Cappuccino & Cream
59	Grande Red Cappuccino & Cream
49	Red Latte

COMFORTING HOT DRINKS

79	Pistachio White Hot Chocolate ^(N)
47	Hot Chocolate / Milo
49	White Hot Chocolate
16	Steamy Lemon Water & Honey
29	Five Roses Teas
	Ceylon Rooibos Green Tea

SPECIALITY COFFEES

75	Jameson Irish Coffee
69	Kahlúa Coffee
69	Amarula Coffee



a cup of love

DAL  1932

SANPELLEGRINO

ITALIAN SPARKLING DRINKS



COLD DRINKS

S.PELLEGRINO / ACQUA PANNA

Sparkling | Still Mineral Water

35 500ml
59 1000ml

49 SANPELLEGRINO SPARKLING DRINKS

Aranciata | Aranciata Rossa | Limonata
Melograno & Arancia | Pompelmo | Chinotto

49 SANPELLEGRINO (ZERO ADDED SUGAR)

Lemonade | Blood Orange | Peach &
Clementine | Pomegranate & Orange

75 FRESHLY SQUEEZED JUICES

Choose from a selection of fresh fruits
& vegetables of the day

48 FRUIT JUICES - SIR JUICE

Orange | Cocktail | Strawberry | Cranberry

55 SAN BENEDETTO ICED TEA 300ml

Imported - Peach | Lemon

38 CORDIAL & MIXER

Passion Fruit | Kola Tonic | Lime

32 SODAS 300ml

Coca-Cola | Fanta | Sprite |
Coca-Cola Zero | Sprite Zero

39 APPLTISER | GRAPETISER

25 SCHWEPES MIXERS 200ml

49 TOMATO COCKTAIL 200ml

55 ROCK SHANDY

45 RED BULL

30 VALPRE 500ml

Sparkling | Still Mineral Water

49 BITTER LEKKER 100ml

NON-ALCOHOLIC APERITIF - A unique taste of
honeybush, rosemary & blood orange grown
on Babylonstoren, served in a tumbler over
ice & rosemary

SPECIALITY DRINKS

75 FRULLATO

Vanilla ice cream blended with fresh mixed fruit
of the day

62 FREEZO'S

Coffee | White Chocolate | Salted Caramel | Chai

95 ITALIAN GELATO FRAPPE THE ULTIMATE MILKSHAKE

Choose from our home-made gelato flavours

99 PISTACHIO GOURMET SHAKE ^(N)

An absolute must!

55 ORIGINAL MILKSHAKES

Vanilla | Strawberry | Chocolate | Banana
Bubblegum | Lime

75 GOURMET MILKSHAKES

Salted Caramel | Amarena Cherry |
Oreo | Milo

DOM PEDRO'S

69 Amaretto | Frangelico

75 Jameson Whiskey

65 Amarula | Kahlúa



LIVE HAPPILLY WITH OUR
COLD COFFEE SELECTION

55 DANCING CAPPUCCINO

Cold milk poured over ice & infused
with freshly brewed espresso, finished
with a silky layer of hot milk foam. A
refreshing dance between hot & cold

75 ESPRESSO MILKSHAKE

The ultimate coffee milkshake - a double
shot of espresso blended with creamy soft
serve ice cream & topped with whipped
cream for the perfect indulgence

79 ESPRESSO AFFOGATO

A scoop of vanilla ice cream drenched in
a shot of rich espresso & finished with
toasted almond flakes. Simple, elegant &
unmistakably Italian

95 PISTACHIO AFFOGATO ^(N)

Our home-made pistachio gelato paired
with a shot of freshly brewed espresso
& topped with crushed pistachios. A
luxurious Italian classic with a nutty twist





BEER & CIDER

PREMIUM BEER ON TAP

40	Heineken® Lager
57	350ml
	500ml

	Windhoek Lager
37	330ml
55	500ml

ITALIAN BEER

78	Menabrea Birra Bionda Lager
65	Peroni

PREMIUM CRAFT BEER

44	Jack Black's Brewer's Lager
44	Jack Black's Cape Pale Ale
54	Jack Black's Super Crush Cherry Ale

FAVOURITE BEERS

43	Heineken® Lager
46	Sol
49	Windhoek Lager 440ml
39	Amstel Lager
39	Carling Black Label
37	Castle Lager
44	Stella Artois

SPRITZERS, CIDERS & COOLERS

40	Brutal Fruit Ruby Apple Spritzer
45	Hunters Dry
47	Hunters Extreme
50	Savanna Dry
50	Savanna Light
49	Bacardi Breezer Watermelon
49	Bacardi Breezer Peach
55	Belgravia Gin
60	Red Square Energiser
52	Bernini Blush
55	Bernini Mimosa

ZERO & LIGHT BEERS

44	Heineken® 0.0
44	Heineken® Silver
40	Castle Lite
65	Peroni 0.0
40	Belgravia Gin Zero

JACK BLACK'S®

The Original

Focused on distinctive quality and innovation, our beer is made from the best natural ingredients at our state-of-the-art Cape Town craft brewery. We're dedicated to brewing beers that inspire. With a focus on flavour, our philosophy is to innovate while staying true to our legacy of quality.



VISIT US: JACKBLACKBEER.COM | FOLLOW US: @JACKBLACKBEER



**Aviate, navigate,
then celebrate
with the
best pizza &
pasta!**



www.bluechipflightschool.co.za

BREAKFAST

SERVED UNTIL 11:30

89 CHRISTIAN'S SPINACH & EGGS ^C
Sautéed onions, peppers, mushrooms & spinach with basil, tomato salsa & a touch of chilli, topped with two eggs cooked to your liking

28 + ADD 2 Rashers streaky bacon

26 + ADD Chilli Bolognese

OMELETTES (Made with 3 eggs)
Served with toasted ciabatta

FILLINGS:

Streaky Bacon | Ham | Onion | Peppers | Spinach | Spring Onion | Mozzarella | Gouda | Grilled Mushrooms | Roasted Baby Tomatoes | Chilli Bolognese

84 ONE FILLING

99 TWO FILLINGS

114 THREE FILLINGS

129 FOUR FILLINGS

105 SCRAMBLED BACON BOWL

Creamy scrambled eggs topped with crispy streaky bacon, roasted baby tomatoes & parmesan shavings, served with ciabatta toast

75 THE PILOT

Two eggs, streaky bacon, roasted baby tomatoes & ciabatta toast

129 FARMHOUSE

Two eggs, streaky bacon, sausages, roasted baby tomatoes, fries & ciabatta toast

165 HANGAR

Two eggs, a 180g beef patty, bacon, grilled onions & roasted baby tomatoes, served with fries & ciabatta toast

138 BACON, EGG & CHEESE CROISSANT

A toasted croissant filled with scrambled eggs, mozzarella, crispy bacon & rocket

79 AVO ON TOAST ^C ^V

Creamy smashed avocado topped with crumbed feta, chilli flakes & rocket on toasted sourdough

28 + ADD 2 Rashers streaky bacon

135 ITALIAN EGGS BENEDICT ^V ^N

Toasted ciabatta topped with smashed avocado, feta, poached eggs, hollandaise & blistered cherry tomatoes
+ ADD 2 Rashers streaky bacon

28

99

CREAMY NAPOLI CHICKEN LIVERS ^C ^N

Chicken livers sautéed with chilli, tomato & cream, served with poached eggs on toasted sourdough

119

TRUFFLE SCRAMBLE ^N

Creamy scrambled eggs with sautéed onions & mushrooms, infused with aromatic truffle oil & topped with crispy bacon on toasted ciabatta

29

SWAP ciabatta for a croissant

145

HALLOUMI HOLLANDAISE EGGS ^V ^N

Grilled halloumi with sautéed spinach, poached eggs & silky hollandaise sauce



PERONI
ITALIA

THE UPLIFTING ITALIAN TASTE



Crisp and refreshing thanks to the exclusive Italian maize **“Nostrano Dell’Isola,”** Peroni Nastro Azzurro’s bright, floral notes elevate every bite of pizza, pasta, or classic Italian dishes with true Italian flair.

**100%
IMPORTED**

BURGERS

BEEF

Made with a 180g pure beef patty with lettuce & our house-made burger sauce, served with fries

- 125 CAPTAIN**
Our classic beef burger, simple & satisfying
- 135 CHEESE**
The Captain topped with three slices of cheese
- 229 747 JUMBO**
A double beef patty stacked with four slices of cheese, streaky bacon & a fried egg

- 139 HAWAIIAN**
Pineapple & melted cheese
- 199 TOWER**
The works: bacon, cheese, caramelised onions, smashed avo & creamy mushroom sauce
- 165 CABIN CREW**
Smashed avo, feta & crispy streaky bacon
- 155 727 JUMBO**
Two slices of cheese, streaky bacon & a fried egg

NAKED BURGER

Served with a Petite mixed salad

- 169 NAKED BEEF BURGER**
A 180g beef patty served on a bed of lettuce & topped with smashed avocado, feta, baby marrow ribbons, grilled mushrooms & roasted baby tomatoes

CHICKEN

Made with a 160g chicken breast fillet with lettuce & our house-made burger sauce, served with fries

- 115 GRILLED CHICKEN CHEESE**
Our classic grilled chicken breast burger topped with three slices of cheese
- 135 FRIED CHICKEN CHEESE & PINEAPPLE**
Crispy fried chicken breast topped with cheese & pineapple

Perfect to pair with your burger



FOREVER FRANSCHHOEK



LIGHT LUNCH

SALADS

- 133 CAPRESE** (V)
Slices of tomato & Fior di Latte mozzarella finished with basil pesto & balsamic reduction
- 135 ROASTED BUTTERNUT & HALLOUMI** (V) (N)
Grilled halloumi topped with roasted butternut, cranberries, pistachios & rocket

- 142 AVO PARMESAN** (V)
Lettuce, rocket, cucumber, red onion & avocado dressed with olive oil & lemon, finished with parmesan shavings & sea salt
+ ADD Chicken breast

- 148 SPICY CAJUN CHICKEN**
Lettuce, onions, roasted pine nuts, feta & Cajun chicken, finished with our honey mustard dressing

- 119 GREEK** (V)
A classic combination of lettuce, tomato, cucumber, olives, red onion & feta

- 219 TABLE GREEK** (V)
Lettuce, tomatoes, onions, olives, cucumber, feta & dressing

WRAPS

SERVED WITH FRIES

- 109 CAJUN CHICKEN WRAP** (N)
Lettuce, onions, feta cheese, cajun chicken & honey mustard dressing
- 129 BRUNCH WRAP** (N)
Crushed egg mayo, crispy bacon, basil pesto, blistered cherry tomatoes, mozzarella & lettuce
- 125 BUTTERNUT & HALLOUMI WRAP** (N)
Grilled halloumi topped with roasted butternut, cranberries, pistachios & rocket

Perfect to pair with your lunch

FOCACCIA

- 89 FOCACCIA STICKS** (C) (V)
Our famous pizza dough cut into strips, fried until golden & tossed with chilli, garlic, olive oil & coarse salt
- 69 FOCACCIA RUSTICA** (V)
Olive oil, rosemary & coarse salt
- 78 FOCACCIA POMODORO** (V)
Tomato salsa, olive oil, origanum & garlic

- 69 FOCACCIA NORMALE** (V)
Garlic, olive oil & origanum

- 145 FOCACCIA GORGONZOLA** (V)
Gorgonzola, mozzarella, garlic, olive oil & origanum

TOASTEDS

MON - FRI 'TIL 16:00 | SAT - SUN 'TIL 11:30
SERVED ON WHITE / BROWN BREAD WITH FRIES

- 89** Chicken mayonnaise
69 Cheese & tomato
79 Mozzarella & ham
79 Ham, cheese & tomato
85 Scrambled egg & cheese
89 Bacon & cheese
89 Bacon & egg
9 + ADD Swap to sourdough or rye bread



OUR SALADS &
FOCACCIA ARE MADE
WITH EXTRA VIRGIN
OLIVE OIL



The finish of Italy



Cold pressed, rich, alive with flavour.
Colavita Extra Virgin Olive Oil doesn't just finish food,
it defines it.

OUR PANTRY®

Every great dish starts with great ingredients.
Find yours in Our Pantry.



Available in-store



AN INTIMATE PORTRAIT
of courage & romance



Christina ¹⁶⁹⁹
TROUSSEAU



VRL
VAN LOVEREN

Site Specific | Hand Harvested | Small Batch | Specific Winemaking Regime

STARTERS

- 99 WOOD-FIRED CHICKEN WINGS** (N)
Tender fried wings, coated with your choice of Sticky BBQ, Peri-Peri or Garlic parmesan
- 119 NAPOLI SNAILS** (N)
Tender snails sautéed with garlic & onions in our rich Napoli sauce, served with ciabatta toast
- 115 GRILLED HALLOUMI** (V)
Grilled halloumi skewers served with roasted baby tomatoes & olive tapenade
- 129 BAKED SHRIMP & FETA**
Shrimps sautéed with garlic & onions, baked with a creamy feta sauce & served with ciabatta toast

- 159 GORGONZOLA SNAILS**
Tender snails sautéed with garlic & onions in our famous creamy Gorgonzola sauce, served with ciabatta
- 185 SPRINGBOK CARPACCIO**
Thinly sliced springbok topped with mushrooms, olives, red onion, rocket, parmesan shavings & a squeeze of lemon, served with ciabatta toast
- 129 CALAMARI**
Tender calamari tubes grilled in lemon butter or lightly fried & served with tartar sauce
- 88 PRAWN RISSOIS** (C)
Four golden prawn croquettes served with a spicy dipping sauce
- 89 CHICKEN LIVERS** (C)
Pan-fried chicken livers with garlic, onions & a touch of chilli in a rich tomato salsa, served with ciabatta toast

BRUSCHETTA

MADE WITH TOASTED CIABATTA INFUSED WITH GARLIC & EXTRA VIRGIN OLIVE OIL

- 99 BRUSCHETTA MOZZARELLA** (V)
Topped with basil pesto, roasted baby tomatoes, Fior di Latte mozzarella, olives & balsamic reduction
- 142 BRUSCHETTA PROSCIUTTO**
Topped with basil pesto, roasted baby tomatoes, Fior di Latte mozzarella, Prosciutto Crudo & balsamic reduction
- 133 BRUSCHETTA BOLOGNA** (N)
Topped with basil pesto, stracciatella, mortadella & crushed pistachios



OUR STARTERS
ARE MADE WITH
EXTRA VIRGIN
OLIVE OIL

VRL
VAN LOVEREN

Calcrete
CHARDONNAY

Like Chablis in France,
Calcrete Chardonnay
can only be
produced by
approved wine
estates. Calcrete
Chardonnay is the
FINGERPRINT of the
Robertson Valley.



ONLY
R236



LOVE
EVERY STORY

30

SEAFOOD

SERVED WITH ONE SIDE OF YOUR CHOICE: FRIES, RICE, MASH OR VEG OF THE DAY

189 FISH & CHIPS

Golden battered hake served with fries & tartar sauce

239 CALAMARI

Tender calamari tubes, grilled with lemon butter or lightly fried & served with tartar sauce

185 GRILLED HAKE

Tender grilled hake finished with a silky lemon butter sauce

249 HAKE MEDITERRANEAN

Grilled hake with garlic & olive oil, topped with our creamy mushroom & shrimp sauce

275 QUEEN PRAWNS GRILLED

Eight butterflied grilled Queen prawns with butter, lemon, white wine & parsley, served with your choice of Peri-Peri or lemon butter sauce

309 HAKE & CALAMARI

Grilled or fried hake fillet paired with tender calamari, served with lemon butter or tartar sauce



ONLY
R359



SERVED WITH
REAL BUTTER.
NO MARGARINE
USED. EVER.



ONLY
R449



ONLY
R448

DRINK QUALITY



DRINK STELLENBOSCH

VISIT WWW.LECHANT.WINE / @LECHANTWINES FOR MORE

32



aware
www.aware.org.za

DRINK RESPONSIBLY. NOT FOR PERSONS UNDER THE AGE OF 18.

CHICKEN

SERVED WITH ONE SIDE OF YOUR CHOICE: FRIES, RICE, MASH OR VEG OF THE DAY

FREE-RANGE CHICKEN

Slowly roasted in our wood burning pizza oven. Allow at least 35 minutes to prepare
It's worth the wait!

259 WHOLE CHICKEN

159 HALF CHICKEN

Choice of Lemon & Herb or Peri-Peri

168 CHICKEN DELLA CASA

Grilled chicken breast in a creamy béchamel & white wine sauce with garlic, mushrooms & cracked peppercorns

186 CHICKEN ALFREDO

Golden crumbed chicken breasts topped with a creamy mushroom, ham & onion sauce

155 CHICKEN SCHNITZEL

Golden crumbed chicken breasts cooked to perfection

44 + ADD Our creamy cheese sauce

155 BUTTER CHICKEN CURRY ©

Tender chicken in a fragrant, mildly spiced curry sauce, served with basmati rice, a poppadom & fresh coriander

SIDES & EXTRAS

12

CHILLI / GARLIC

25

PARMESAN CHEESE

49

VEG OF THE DAY

49

PETITE GARDEN SALAD

35

RICE

35

SIDE OF FRIES

55

PLATE OF FRIES

49

MASH



OUR SAUCES
ARE MADE WITH
EXTRA VIRGIN
OLIVE OIL



BELLINGHAM

FOUNDED IN 1693

WE CRAFT. YOU ENJOY.

—ONLY—
R249



www.bellinghamwines.com



34



aware
www.aware.org.za

DRINK RESPONSIBLY. NOT FOR PERSONS UNDER THE AGE OF 18.

MEAT

SERVED WITH ONE SIDE OF YOUR CHOICE: FRIES, RICE, MASH OR VEG OF THE DAY

298 FILETTO SALTIMBOCCA

200g fillet medallion sautéed in butter & white wine, topped with ham & melted mozzarella

298 COSTATA FIORENTINA

500g T-bone grilled in our wood-fired oven with garlic, olive oil, bay leaves, coarse salt & cracked black pepper

WOOD-FIRED RIBS

Pork ribs slow-cooked & finished in your choice of BBQ or Peri-Peri

225 400g

399 800g

309 FILETTO TARTUFO

200g fillet grilled to perfection & finished with a creamy truffle & mushroom sauce

319 RUMP MEDITERRANEAN

300g rump in our wood-fired oven & topped with our creamy mushroom & shrimp sauce

295 RUMP PEPPERCORN

Grilled 300g rump topped with black peppercorns fried in butter, flambéed with a dash of brandy & smothered with béchamel

298 T-BONE, EGG & CHIPS

500g grilled T-bone steak served with a fried egg & chips

229 ROASTED TUSCAN PORK BELLY

Slow-roasted pork belly with crispy crackling, served with honey mustard sauce

325 OXTAIL

Slow-cooked in our wood-fired oven with tomato salsa, peas, red wine & peppercorns until fall-off-the-bone tender

345 LAMB SHANK

Slow-cooked in our wood burning oven & covered in our traditional Italian lamb sauce



ZANDVLIET

WINE ESTATE

*Celebrating
The Legend*

ONLY
R299



POCKET POWER | *This wine is made to honour the memory of Pocket Power, one of the greatest racehorses in South African history, born and bred on Zandvliet. This remarkable horse won numerous races, trophies and awards during his lifetime and was known as "The People's Champion", voted "Champion Horse of the Year" in 2007, 2008 & 2009. He broke many standing records, including being the first horse in history to win 4 consecutive Queens Plate races, 3 consecutive J&B Mets & 1st ever winner of the Triple Winter Crown.*

SINCE
1867

36



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DRINK RESPONSIBLY. NOT FOR PERSONS UNDER THE AGE OF 18.

HAND-MADE PASTA

SIGNATURE DISHES

179 CAPPELLI DI PRETI ALLA GORGONZOLA

Hand-made pasta pillows filled with chicken, served in a rich & creamy Gorgonzola sauce

169 PARMIGIANA DI MELANZANE [Ⓥ]

Layers of golden aubergine, tomato salsa, creamy béchamel, mozzarella & parmesan, baked until bubbling & golden

LASAGNE

159 BEEF

Traditional home-made pasta layered with slow-cooked beef Bolognese, creamy béchamel, parmesan & mozzarella

159 CHICKEN

Layers of home-made pasta with tender chicken, mushroom sauce, creamy béchamel, parmesan & mozzarella

149 VEGETARIAN [Ⓥ]

Layers of home-made pasta with spinach, butternut, aubergine, mushrooms & carrots, baked with tomato salsa, creamy béchamel, parmesan & mozzarella

CANNELLONI

149 BOLOGNESE

Delicate hand-rolled pasta tubes filled with beef Bolognese, baked with tomato salsa, creamy béchamel, mozzarella & parmesan

159 RICOTTA & SPINACH [Ⓥ]

Delicate hand-rolled pasta tubes filled with ricotta & spinach, baked with tomato salsa, creamy béchamel & parmesan

GNOCCHI

HAND-MADE POTATO DUMPLINGS PREPARED THE TRADITIONAL ITALIAN WAY & SERVED WITH A SAUCE OF YOUR CHOICE

179 AI QUATTRO FORMAGGI [Ⓥ]

Tossed in a rich four-cheese sauce of gorgonzola, parmesan, pecorino & mozzarella

155 AL TARTUFO [Ⓥ]

Served in a creamy truffle-infused mushroom sauce

28 + ADD Crispy bacon pieces

139 ARRABBIATA [Ⓢ] [Ⓥ]

Classic Napoletana tomato sauce with a touch of chilli & parmesan

149 BOLOGNESE

Traditional slow-cooked beef Bolognese with rich tomato salsa



OUR PASTAS
ARE MADE WITH
EXTRA VIRGIN
OLIVE OIL



OUR PARMESAN
IS AUTHENTIC
IMPORTED ITALIAN
HARD CHEESE



Special stories are born
from simple ingredients



Bronze Die

Surface retaining
the sauce with every bite



Al Dente

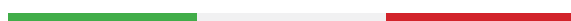
Crafted to cook
the Italian way



Wheat

Made with the best
durum wheat semolina

Authentic Italian Pasta



Since 1912

TRADITIONAL PASTA

MADE WITH IMPORTED 100% DURUM WHEAT "BRONZE DIE CUT" PASTA

219 FETTUCCINE LAMB RAGU

Slow-cooked pulled lamb in a rich red wine, ruby port, thyme & garlic reduction

165 PENNE ALLA TANYA

Tender chicken, mushrooms & sun-dried tomatoes in a creamy basil pesto sauce

139 SPAGHETTI BOLOGNESE

Traditional slow-cooked beef Bolognese with rich tomato salsa

155 FETTUCCINE HAM ALFREDO

Ham, mushrooms & onions in a creamy Alfredo sauce

155 FETTUCCINE CHICKEN ALFREDO

Tender chicken, mushrooms & onions in a creamy Alfredo sauce

165 GOURMET BACON MAC & CHEESE

Rigatoni in a mature cheddar cheese sauce with roasted baby tomatoes, crispy bacon & toasted ciabatta crumbs, baked until golden

165 SPAGHETTI & MEATBALLS

Traditional home-made Italian meatballs served in our rich tomato salsa

185 PENNE TOSCANA

Shrimp, sun-dried tomatoes & spinach tossed in a creamy garlic sauce

245 FETTUCCINE ALLA PESCATORA ©

Shrimps, prawns, mussels & calamari tossed with garlic, chilli, white wine & tomato salsa

149 SPAGHETTI CARBONARA

Bacon, mushrooms & onions in a silky cream, egg & parsley sauce

159 CREAMY BOLOGNESE RIGATONI (N)

Classic beef Bolognese folded through creamy béchamel - comfort food at its Italian best

25 PREFER A LOW CARB OPTION?

Choose your sauce with zucchini (baby marrow spaghetti)

35 + ADD GLUTEN FREE PASTA

Ask your waiter for availability



OUR PASTAS
ARE MADE WITH
EXTRA VIRGIN
OLIVE OIL

OUR PARMESAN
IS AUTHENTIC
IMPORTED ITALIAN
HARD CHEESE



THE VSG LOVE CHILD™

PIZZA DOUGH

When Naples met Rome

A love story, baked to perfection at Villa San Giovanni

DON'T LEAVE
THE BEST
BIT BEHIND.



Our signature style features a beautifully puffed artisan border surrounding a thin, crisp centre. That golden edge isn't simply crust. It's where 72 hours of flavour lives.



For *Centuries*, Naples and Rome have each claimed to make Italy's greatest pizza.

History tells us they were rivals.

We prefer to imagine something different. We prefer to imagine they **FELL IN LOVE**.

NOT IN ITALY... BUT AT VILLA SAN GIOVANNI, our unmistakable signature dough, combining a traditional preferment with a living liquid sourdough culture known in Italy as licoli. Once mixed, each dough ball is left to mature for more than 72 hours, creating a pizza that is remarkably light, wonderfully flavourful and highly digestible. The result brings together the light, airy crust of Naples with the refined thinness of Rome. It's not quite Neapolitan. It's not quite Roman. It's something wonderfully in between. After 45 years of serving Italian-inspired cuisine, we believe it's one of the most exciting chapters in our story.



THE SECRET ISN'T AN INGREDIENT.

IT'S TIME. Great pizza simply cannot be rushed.

Every batch of our VSG Love Child™ Dough begins with our living madre before spending more than **72 hours** slowly developing flavour, texture and character. That slow fermentation creates a dough that's beautifully aromatic, naturally light and full of depth. Good dough takes time. Great dough rewards patience.



WHY OUR SOURDOUGH-STYLE DOUGH?

Our signature dough is inspired by the traditional Italian art of natural fermentation.

Using our living madre, together with a carefully balanced recipe and more than 72 hours of slow maturation, allows the dough to develop remarkable flavour, delicate texture and exceptional character. The result is a pizza with a crisp, elegant base, a beautifully airy crust and a depth of flavour that simply cannot be rushed. Many of our guests tell us they find it noticeably lighter and easier to enjoy than conventional pizza dough.



MADE BY HAND. ALWAYS.

Every pizza begins exactly the same way. By hand. Our distinctive style never passes through a dough sheeter. Instead, every dough ball is gently opened by hand by our pizzaioli, preserving the natural air bubbles created during fermentation. Each pizza is then stretched on a bed of re-milled durum wheat semolina. Unlike 00 flour, which can scorch at the high temperatures required for artisan pizza, semolina withstands the heat while creating a delicate barrier between the dough and the oven floor. The result is a beautifully crisp base and the golden, lightly blistered cornicione (the raised outer crust) that makes every VSG Love Child™ pizza unique. No shortcuts. No compromises. Just craftsmanship.



DON'T LEAVE THE BEST BIT BEHIND.

Our signature style features a beautifully puffed artisan border surrounding a thin, crisp centre. That golden edge isn't simply crust. It's where 72 hours of flavour lives.

LIGHT. AIRY. FRAGRANT. PACKED WITH CHARACTER. Give it a chance. We think you'll fall in love.



YOUR PIZZA. YOUR WAY.

Most of our guests have embraced The VSG Love Child™, but we know pizza is personal. If you prefer a flatter, more traditional finish, simply ask your server for our Thin Style. We'll gently roll the very same hand-crafted dough a little thinner, giving you the style you enjoy while preserving everything developed during its 72-hour fermentation. Whichever style you choose, you're still enjoying the very same premium dough, hand crafted fresh every day at Villa San Giovanni.

Our pursuit of better pizza never stops.

We work closely with technicians from leading Italian flour mills and second-generation master pizzaioli from Campania, continually refining our methods, exploring new ideas and honouring the traditions that inspired us.

Respecting Italian traditions
CREATING OUR OWN

"Every great tradition begins with someone brave enough to create it."

WHERE PASSION MEETS EXCELLENCE WITH LOVE

GOURMET PIZZAS

ALL PIZZAS ARE STANDARD ON HAND STRETCHED BASE WITH TOMATO SALSA & MOZZARELLA

258 PIZZA PARMA

Topped with thinly sliced Prosciutto Crudo, parmesan shavings, fresh rocket & balsamic reduction

245 BOLOGNA (no tomato salsa) ^(N)

Mortadella, straciatella & pistachio

155 CAJUN CHICKEN ^(C)

Cajun chicken, pineapple & sweet chilli sauce garnished with fresh coriander

155 SMOKEY JOE'S RIB (no tomato salsa)

Smoked deboned rib chunks, onions, Peppadews™ & BBQ sauce

159 THE FAKE BANTER

Bacon, avocado & feta

155 SPITFIRE ^(C)

Cajun chicken strips, chilli, garlic, Peppadews™, onions & peppers

139 MEXICANA ^{(C) (N)}

Bolognese, chilli, onion & green pepper

198 ROAST BEEF & PEPPERS

Slow-roasted beef, Peppadews™, green peppers, onions & garlic

229 BLUE CHIP "PILOT'S CHOICE"

Slow roasted beef, gorgonzola cheese, caramelised onions, garlic & rocket

209 LAMB & FETA (no tomato salsa)

Slow-roasted pulled lamb, fresh mint, organum, feta & garlic

145 SANTORINI ^(V)

Feta, spinach, olives, garlic & avo

215 PICASSO ^(C)

Bacon, gorgonzola, avo, chilli & garlic

179 BUTTER CHICKEN (no tomato salsa) ^(C)

Home-made butter chicken curry garnished with fresh coriander

165 TROIA

Bacon, feta, garlic, spinach & avo

148 CHICKEN DELIGHT

Chicken, mushrooms, onions, garlic & peppers

FOCACCIA

69 FOCACCIA RUSTICA ^(V)

Olive oil, rosemary & coarse salt

78 FOCACCIA POMODORO ^(V)

Tomato salsa, olive oil, organum & garlic

69 FOCACCIA NORMALE ^(V)

Garlic, olive oil & organum

145 FOCACCIA GORGONZOLA ^(V)

Gorgonzola, mozzarella, garlic, olive oil & organum



OUR PIZZA IS
MADE WITH
EXTRA VIRGIN
OLIVE OIL

CLASSIC PIZZAS

ALL PIZZAS ARE STANDARD ON HAND STRETCHED BASE WITH TOMATO SALSA & MOZZARELLA

- 109 MARGHERITA**
Tomato & mozzarella
- 135 REGINA**
Ham & mushrooms
- 149 CAPRICCIOSA**
Ham, mushrooms & olives
- 168 VEGETARIAN** (V)
Artichokes, olives, garlic, peppers, onions, mushrooms, & oregano
- 225 FRUTTI DI MARE**
Calamari, shrimps, crab sticks & garlic
- 149 HAWAIIAN**
Bacon & pineapple
- 188 MEAT FEAST** (C)
Salami, ham, bacon, onions, peppers, chilli & garlic
- 165 DELLA CASA** (C)
The Original 'Wonderboom'
Ham, mushrooms, olives, chilli, garlic, peppers & onions

- 175 THE CLASSIC PEPPERONI**
Pepperoni, red onions & parmesan
- 158 SICILIANA** (C)
Anchovies, capers, olives & chilli
- 199 QUATTRO STAGIONI**
Ham, anchovies, mushrooms & artichokes
- 185 CALABRESE** (C)
Salami, onions, mushrooms & chilli
- 159 DIAVOLA** (C) (N)
Salame picante & chilli

PIZZA EXTRAS

- 7** Chilli | Garlic
- 12** Red Onions | Onions | Capers | Coriander | Olives | Peppadews™ | Peppers | Rocket | Tomato Salsa | Sweet Chilli Sauce | Basil | Tomatoes
- 18** Feta | BBQ Sauce | Mushrooms | Pineapple | Spinach
- 25** Artichokes | Bacon | Ham
- 29** Mozzarella | Sun-dried Tomatoes
- 33** Bolognese | Avocado | Pepperoni
- 36** Chicken | Cajun Chicken | Anchovies | Parmesan Shavings
- 49** Salami | Ribs | Butter Chicken Curry
- 58** Gorgonzola | Shrimps
- 65** Roasted Beef | Salame Picante
- 79** Prosciutto Crudo | Mortadella

No Half/Half Pizzas
No substitutions of ingredients

Pumpkin Base + ADD 29

THE VSG LOVE CHILD™

When Naples met Rome

OUR PIZZA DOUGH

Our signature dough combines a traditional preferment with a living sourdough culture (licoli), naturally fermented & matured for over 72 hours. Hand-opened to order & stretched on semolina, it delivers a light, airy crust with a crisp, blistered edge. Not quite Neapolitan, not quite Roman, wonderfully in between.

*Prefer it flatter?
Ask your server for our thin style.*

READ
MORE
PG 40

OUR PARMESAN
IS AUTHENTIC
IMPORTED ITALIAN
HARD CHEESE



For those who recognise
**THE MASTER
OF A CRAFT**



BOSCHENDAL
FOUNDED 1685



DECORATE YOUR OWN

MINI CAKE



FUN . SWEET . MADE BY YOU

R149

PER CAKE



Because after 45 years, we still believe the best memories are made around the table - and they almost always involve cake.

For 45 years, Villa San Giovanni has been part of birthdays, family celebrations, milestones, and unforgettable memories. To celebrate this special anniversary, we've created something everyone can enjoy.

Introducing our Make Your Own Cake Experience

Each decorating kit includes a freshly baked mini cake, smooth Swiss buttercream icing, three colourful icing options, and a selection of sprinkles so you can create your own edible masterpiece. Whether you're celebrating a birthday, entertaining the kids, enjoying a family outing, or simply looking for a fun and memorable experience, our cake decorating kits bring a little extra joy to every visit.



Celebrate 45 Years,
one cake at a time



ORDER YOUR FAVOURITE

Cakes & Pastries

TO TAKE HOME

Treat yourself to our delicious cakes and authentic Italian pastries, available to order online. From Carrot Cake, Cheesecake and Chocolate Cake to Cannoli, Bignè and more, there's something sweet for every occasion.



*Scan to order
and view prices*





AUTHENTIC ITALIAN GELATO



Made using premium ingredients from Modena, Italy, our gelato is freshly prepared with clean ingredients, **free from artificial E-number colours and flavours**, for a naturally smooth and creamy taste.

ITALIAN INGREDIENTS

Premium ingredients from Modena, Italy

NO NASTIES

No artificial colours or flavours

DECADENT FLAVOURS

Rich and smooth, full of flavour

GELATO SCOOPS

1 Scoop	45
2 Scoops	79
3 Scoops	109

DESSERT

99 PIZZA CON NUTELLA E PANNA

Our pizza base topped with Nutella™ & whipped cream

93 TIRAMISU

Layers of coffee-soaked lady-fingers, mascarpone cream & a dusting of cocoa

93 CRÈME BRÛLÉE

Silky vanilla custard finished with a crisp caramelised sugar crust

83 CHOCOLATE MOUSSE

Rich & velvety chocolate mousse served with fresh cream

75 CAKES

Ask waitron for the available selection

25 + ADD Standard Cappuccino

HANDCRAFTED ITALIAN PASTRIES

WHY NOT MIX AND MATCH A FEW?

25 CANNONCINI

Crispy puff pastry tubes filled with silky crème pâtissière

38 CANNOLI SICILIANI

Crisp Sicilian pastry shells filled with sweet ricotta cream

25 ITALIAN ECLAIRS

Light choux pastry filled with crème pâtissière & finished with chocolate

30 PISTACHIO ECLAIRS

Filled with crème pâtissière & topped with pistachio sauce & crushed pistachios



VILLA SAN GIOVANNI

• SINCE 1981 •

ITALIAN DELI

available in 6 flavours

HEALTHY
MEETS TASTY



Wholesome food.
Happy little hearts. 😊

Crafted with real ingredients and zero artificial nasties, because little ones deserve the very best.



Preservative
Free



Made with Real
Butternut



Kid approved
flavours



Available online
vsgdeli.co.za
or in selected stores

BAMBINI

FOR KIDS UNDER 12

KIDS PIZZA (20CM)

- 65 **MARGHERITA PIZZA** ⑤
Tomato & mozzarella
- 69 **GIORGI'S PIZZA**
Tomato, mozzarella & bacon
- 75 **ALE'S PIZZA**
Tomato, mozzarella, pineapple & bacon
- 69 **CHRISSA'S PEPPERONI PIZZA**
Tomato, mozzarella, pepperoni

KIDS PASTA

- 76 **SPAGHETTI BOLOGNESE**
Traditional slow-cooked beef Bolognese with rich tomato salsa
- 85 **LASAGNE**
Layers of wholesome pasta baked with home-made beef Bolognese, creamy béchamel, parmesan & mozzarella
- 86 **MAC & CHEESE** ⑤
Maccheroni tossed in a creamy white cheddar sauce & topped with toasted ciabatta crumbs

DRINKS & DESSERT

- 27 **FRUIT JUICE 200ml**
Various flavours - please ask your waitron
- 35 **ORIGINAL MILKSHAKES 200ml**
Vanilla | Strawberry | Chocolate | Bubblegum
- 59 **ICE-CREAM & CHOCOLATE SAUCE**

R79

MAKE YOUR OWN PIZZA

20cm Margherita Pizza with your choice of two toppings

Ham | Bacon | Pineapple | Chicken | Mushroom

Calling all little chefs! Kids can create their own pizza masterpiece with guidance from our friendly team. Once they've finished, we'll bake it to perfection in our wood-fired pizza oven.

Available Friday to Sunday or by prior arrangement.

MAKE YOUR OWN PIZZA

VILLA SAN GIOVANNI

• SINCE 1981 •

ITALIAN DELI

TRADITIONAL HOME-MADE

FROZEN PASTAS

AVAILABLE IN 400g OR 1.25kg SIZES ONLINE,
AT OVER 100 RETAILERS AND AT OUR RESTAURANTS



Our meals are made
with extra virgin olive oil
and authentic imported
italian hard cheese

AVAILABLE IN 11 FLAVOURS

Pasticcio di Maccheroni • Spaghetti Bolognese • Beef Lasagne
Cannelloni Bolognese • Chicken Lasagne • Fettuccine Alfredo
Vegetarian Lasagne • Parmigiana di Melanzane • Italian Cottage Pie
Cannelloni Ricotta & Spinach • Gratinated Bacon Mac and Cheese

STOCKISTS



A little taste of Italy, perfected for Pretoria

Great Italian food is about more than recipes, it's about passion, tradition and bringing people together. At Eat In Italian, every pizza is hand-crafted, every pasta is prepared with care, and every guest is welcomed like family.

Inspired by generations of Italian cooking, we've created a menu that honours the traditions of Italy while embracing the flavours South Africans have come to love. It's a balance we've spent years perfecting, creating an experience that feels unmistakably Italian while being perfectly at home in Pretoria.

Relax in our contemporary Italian-inspired restaurant and enjoy handcrafted dishes made from quality ingredients, genuine hospitality and a warm atmosphere that turns every meal into an occasion.

Whether you're sharing a pizza with friends, enjoying a romantic evening or gathering with family, you'll discover why Eat In Italian has become one of Pretoria's favourite Italian dining destinations.

**Authentic Flavours.
Genuine Hospitality.
Unforgettable Moments.**

✉ sinoville@vsg.co.za

fb [fb.com/eatinitalian](https://www.facebook.com/eatinitalian)

ig [eatinitalian](https://www.instagram.com/eatinitalian)

🎵 [eatinitalian](https://www.spotify.com/za/artist/eatinitalian)

☎ 012 111 8889

🌐 www.eatinitalian.co.za

📍 Shop 1, Sinoville Centre, Braam Pretorius Street, Sinoville, Pretoria



CLASSIC COCKTAILS



ITALIAN CLASSICS

- 99 MARTINI FIERO SPRITZ**
Martini Fiero, Martini Prosecco & soda water served with a slice of orange. Refreshing, bittersweet & beautifully Italian
- 109 APEROL SPRITZ**
The iconic Italian aperitivo combining Aperol, Cinzano Pro-Spritz & soda water, finished with a slice of fresh orange for a refreshing bittersweet finish
- 105 BITTERLEKKER SPRITZ**
A proudly South African take on the classic spritz, combining Bitterlekker, Prosecco & soda water, garnished with a slice of orange
- 65 MARTINI FIERO & TONIC**
A double shot of Martini Fiero served with premium tonic water & garnished with a fresh citrus wedge. Light, refreshing & beautifully bittersweet
- 99 LIMONCELLO RUM TWIST**
Limoncello shaken with White Rum & fresh pineapple juice, topped with lemonade & finished with a twist of lemon. A refreshing tropical cocktail with Italian soul
- 89 A REAL ITALIAN NEGRONI**
Malfy Original Gin, Campari & Martini Rosso stirred over ice & garnished with an orange peel. Bold, balanced & timelessly Italian
- 109 MALFY TUSCAN LEMONADE**
A refreshing blend of Malfy Gin, Limoncello & lemonade, capturing the bright citrus flavours of the Italian coast
- 115 THE VERY PINK OF COURTESY**
A generous double shot of Malfy Gin Rosa served with fresh raspberries & pink tonic water. Elegant, refreshing & beautifully pink

ANDIAMO SPRITZ

Available in alcoholic & non-alcoholic options, in a 750ml bottle to share or a convenient 250ml can for one. Andiamo, meaning "Let's go", invites you to embrace the Italian way of life - great conversations, good company & unforgettable moments

320 BOTTLE 750ml
85 CAN 250ml

- 99 THE GODFATHER**
Inspired by the iconic cocktail favoured by the legendary Don Vito Corleone himself, this classic combines a double shot of Amaretto with a double shot of Johnnie Walker Red Label, served over ice & finished with an orange twist

WHITE RUM CLASSICS

- 79 VIRGIN 59 MOJITO - THE ORIGINAL**
Fresh mint & lime muddled with sugar, mixed with White Rum & topped with soda water or lemonade. Refreshingly simple & always a favourite
- 118 VIRGIN 69 PIÑA COLADA**
Coconut liqueur & ice cream blended with juicy pineapple chunks & White Rum to create the ultimate tropical indulgence
- 108 VIRGIN 69 FROZEN STRAWBERRY DAIQUIRI**
White Rum blended with Fabbri Strawberry & a hint of fresh lime, served deliciously frozen



CLASSIC COCKTAILS

GOOD OLD CLASSICS

- 86 STEELWORKS**
A proudly South African classic combining Kola Tonic, ginger ale, soda water & Angostura bitters for a refreshingly nostalgic finish
- 68 GINGER SQUARE**
Ginger liqueur topped with ginger ale & a squeeze of fresh lemon. Simple, refreshing & full of warming ginger character
- 135 LONG ISLAND ICED TEA**
A legendary cocktail combining vodka, gin, rum & tequila with cola & a twist of fresh lime. Not for the faint-hearted
- 142 JACK DANIEL'S LYNCHBURG LEMONADE**
Double shot of Jack Daniel's Old No. 7, triple sec & lemonade finished with a few dashes of Angostura bitters & garnished with a slice of lemon. Smooth, refreshing & unmistakably Southern
- 69 MIMOSA**
Sparkling wine & fresh orange juice served in a Champagne flute

VODKA CLASSICS

- 108** ^{VIRGIN} **109 AMARENA CHERRY MARTINI**
The famous Cherry Martini - Smirnoff 1818 vodka & Toschi Amarena cherries shaken with fresh cranberry juice & served with a tantalising Amarena cherry. *"served in the iconic ceramic Amarena jar - yours to admire, not to take home"*
- 109** ^{VIRGIN} **109 BLUE LAGOON**
Smirnoff 1818 vodka & Blue Curaçao shaken & served over ice, topped with lemonade for a refreshing citrus finish
- 78** ^{VIRGIN} **59 COSMOPOLITAN**
A timeless classic of Smirnoff 1818 vodka, fresh cranberry juice & triple sec, shaken ice-cold & finished with a twist of orange
- 75 SEX ON THE BEACH**
A generous double shot of Smirnoff 1818 vodka & peach schnapps blended with cranberry & orange juice, served over ice & garnished with a fresh orange wedge

AMARENAPOLITAN 115

A delicious Italian twist on the Cosmopolitan, combining Smirnoff 1818 vodka, triple sec, Toschi Amarena syrup & cranberry juice, served over ice in the iconic ceramic Amarena jar & finished with an orange twist



TANQUERAY SIGNATURE COCKTAILS

- 99 TANQUERAY BLACKCURRANT ROYALE & LEMONADE**
A generous double shot of Tanqueray Blackcurrant Royale served over ice & topped with lemonade, finished with a lemon wedge. Fruity, refreshing & effortlessly elegant
- 85 TANQUERAY FLOR DE SEVILLA NEGRONI**
Tanqueray Flor de Sevilla Gin, Campari & Martini Rosso poured over ice & garnished with a slice of orange. A vibrant citrus twist on the timeless Italian classic
- 89 CLASSIC TANQUERAY & TONIC**
A double shot of Tanqueray London Dry Gin served with premium tonic water & garnished with a fresh citrus wedge. Crisp, refreshing & perfectly balanced
- 109 TANQUERAY SEVILLA ORANGE SPRITZ**
Tanqueray Flor de Sevilla Gin combined with orange juice, Prosecco & soda water, served over ice & garnished with a slice of orange. A bright & refreshing celebration of Mediterranean citrus

BY THE TOT

- 30** Tanqueray
30 Tanqueray Flor de Sevilla
30 Tanqueray Blackcurrant Royale
50 Tanqueray No 10



LOS LOCOS SIGNATURE COCKTAILS

99 CLASSIC MARGARITA
Los Locos Reposado tequila & fresh lemon juice shaken with triple sec, served ice cold with a delicate rim of sea salt for the perfect balance of citrus & savoury notes

125 AMARENA MARGARITA
Los Locos Blanco tequila & fresh lemon juice shaken with triple sec & rich Toschi Amarena cherry syrup, finished with a rim of sea salt & garnished with an Amarena cherry & fresh lemon wedge

BY THE TOT

55 Los Locos Blanco
55 Los Locos Reposado

129 AMARENA TEQUILA SUNRISE
Los Locos Blanco tequila blended with Toschi Amarena cherry syrup, fresh lemon juice, orange liqueur & freshly squeezed orange juice, creating a vibrant twist on the classic sunrise. Garnished with an Amarena black cherry & a slice of orange

105 TEQUILA SOUR
A smooth & refreshing mix of double Los Locos Reposado tequila, fresh lime juice, triple sec & sugar syrup, finished with a dash of Angostura bitters for a beautifully balanced citrus sour

TEQUILA
Los Locos
SALUDO A LA VIDA

AUTHENTIC MEXICAN
CRAFTSMANSHIP
IN EVERY SIP



MUSGRAVE SIGNATURE COCKTAILS

- 119 RASPBERRY & BASIL**
A generous double shot of Musgrave Gin served with tonic water, a splash of raspberry syrup, fresh raspberries & basil. Bright, refreshing & beautifully aromatic
- 108 BLUE GIN DELIGHT**
A double shot of Musgrave Gin combined with Blue Curaçao & lime, topped with blue tonic water & garnished with a slice of orange. Vibrant, citrusy & visually striking
- 108 THE PINK LADY**
A double shot of Musgrave Pink Gin served with slices of fresh cucumber, mint & pink tonic water, finished with a twist of lemon. Elegant, refreshing & delicately floral
- 115 BERRY GIN MOJITO**
A refreshing blend of double Musgrave Gin, fresh lemon juice, premium strawberry syrup, mint & mixed berries. A fruity twist on the classic mojito
- 109 ROSE CRANBERRY COOLER**
A double shot of Musgrave Pink Gin paired with Toschi Amarena cherry syrup & lemon juice, topped with cranberry juice for a refreshing balance of sweet & tart flavours

BY THE TOT

- 39** Musgrave
39 Musgrave Pink

PREMIUM
MUSGRAVE
CRAFTED SPIRITS



TEQUILA, VODKA & GIN

TEQUILA

54	Casamigos Blanco
69	Casamigos Reposado
85	Don Julio Reposado
62	Don Julio Blanco
55	Los Locos Blanco
55	Los Locos Reposado
42	Olmecca Altos Plata
42	Olmecca Altos Reposado

VODKA

50	Grey Goose
23	Smirnoff 1818
26	Smirnoff No.21
30	Absolut
30	Absolut Tabasco
23	Red Square Vodka

GIN

25	Gordons Gin
23	Old Buck
30	Beefeater
30	Beefeater Pink
42	Inverroche Classic
42	Inverroche Amber
42	Inverroche Verdant
39	Musgrave
39	Musgrave Pink
33	Bombay Sapphire
33	Bombay Sevilla
39	Malfy Rosa
39	Malfy Original
39	Malfy Con Limone
39	Malfy Con Arancia - Sicilian Blood Orange
30	Tanqueray
30	Tanqueray Flor de Sevilla
30	Tanqueray Blackcurrant Royale
50	Tanqueray No. Ten

THE PERFECT MIXER





60

SPIRITS, LIQUEURS & SHOOTERS

COGNAC

235	Remy Martin X.O.
99	Remy Martin V.S.O.P
89	Hennessy V.S.O.P Privilege
58	Bisquit & Dubouché VS
59	Martell VS
109	Martell Blue Swift

ITALIAN GRAPPA

109	Nonino Antica Cuvée
48	Nonino Tradizionale 43
48	Nonino Friulana

ITALIAN LIQUEURS

25	Averna - Amaro Siciliano
39	Fernet Branca
25	Luxardo Amaretto
25	Luxardo Limoncello
25	Luxardo Sambuca
39	Liquore Strega

LIQUEURS

38	Jägermeister
29	Frangelico
29	Kahlúa
25	Amarula Cream
22	Wild Africa Chocolate

BRANDY

34	Aguardente 1920
25	Klipdrift Premium
23	Richelieu
23	Klipdrift
22	Buffelsfontein Brandy
22	Olof Bergh

RUMS & OTHER

26	Red Heart Rum
26	Southern Comfort
24	Caribbean Twist
26	Bacardi Rum
23	Captain Morgan Spiced Gold
23	Captain Morgan Dark Rum
25	Malibu Original Rum

SHOOTERS

30	BLOWJOB Kahlúa, Amarula & cream
28	JELLY BABY Grenadine, Banana Liqueur & blue curaçao
49	JET FUEL Jack Daniel's, Stroh Rum & Aftershock
26	SPRINGBOK Peppermint Liqueur & Amarula
26	TOP DECK Wild Africa Chocolate, Amarula & cream
120	TWO JÄGERBOMBS Jägermeister served in half glass of Red Bull x2





SAVOR THE ART OF WHISKY AND CIGARS

JOHNNIE WALKER PERSONALISED GIFTS



1

CHOOSE YOUR BOTTLE

Go to vsg.co.za/gifts. Choose your bottle, name, and message

2

WRITE NAME / UPLOAD PHOTO

Write your name and your message or upload your photo

3

GO TO CHECKOUT

Place your order and collect it within 5 working Days.



Collect from Villa San Giovanni, Wonderboom Airport
or Eat In Italian, Sinoville

WWW.VSG.CO.ZA/GIFTS

JOHNNIE WALKER SIGNATURE

89 **BLONDE & COLA**
A generous double shot of Johnnie Walker Blonde served over ice & topped with cola. Smooth, approachable & effortlessly refreshing

89 **BLONDE & LEMONADE**
A double shot of Johnnie Walker Blonde served over ice with lemonade for a lighter, citrus-forward whisky experience

108 **JOHNNIE & LEMON**
A double shot of Johnnie Walker Black Label served over ice & topped with lemonade, delivering the perfect balance of smoky whisky & citrus refreshment

108 **JOHNNIE & GINGER**
A double shot of Johnnie Walker Black Label paired with ginger ale over ice for a smooth, warming finish with subtle spice

BY THE TOT

199 Blue Label
109 18 Yrs
77 Green Label
63 Gold Label
49 Double Black Label
42 Black Label
35 Blonde
27 Red Label



THE GLENLIVET



145 The Glenlivet 18 Yrs
95 The Glenlivet 15 Yrs
55 The Glenlivet 12 Yrs

**NEVER BEEN
AFRAID TO MIX
THINGS UP**

LIVE ORIGINAL

WHISKEY & WHISKY

139 The Singleton of Dufftown 18 Yrs
49 The Singleton of Dufftown 12 Yrs

145 The Glenlivet 18 Yrs
95 The Glenlivet 15 Yrs
55 The Glenlivet 12 Yrs

30 The Pogues Irish Whiskey
29 Peaky Blinder

85 Chivas Regal 18 Yrs
39 Chivas Regal 12 Yrs

52 Roe & Co
35 Jack Daniel's Old No. 7
25 Bell's Extra Special
24 J&B Rare

126 Glenfiddich 18 Yrs
76 Glenfiddich 15 Yrs
59 Glenfiddich 12 Yrs

59 Jameson Triple Triple
49 Jameson Select Reserve
37 Jameson Irish

JOHNNIE WALKER

199 Blue Label
109 18 Yrs
77 Green Label
63 Gold Label
49 Double Black Label
42 Black Label
35 Blonde
27 Red Label



LIVE LA DOLCE VITA

Pinot Grigio Perfection





*La famiglia
è dove la vita
inizia e l'amore
non finisce mai.*



THE MAIORANA *Story*

Three generations. Two countries. One family.

THE MAIORANA STORY

From Calabria to Wonderboom

Every family has a beginning. Ours began long before there was a restaurant. "If you ask where the story of Villa San Giovanni began, most people will point to a little restaurant at Wonderboom Airport in 1981.

They're wrong.

Our story began decades earlier, in the hills of Calabria, southern Italy, where a young boy named Giovanni Maiorana was learning lessons that would shape not only his own life, but the lives of generations that followed."

Born in 1946 in the small village of Caraffa di Catanzaro, Giovanni grew up in post-war Italy where hard work wasn't something you admired, it was simply expected. Like many boys of his generation, he left school at an early age and began working, first in a bakery and later as a toolmaker before establishing his own engineering business.

Those years taught him precision, discipline and craftsmanship, qualities that would later become the foundation of Villa San Giovanni. Food, however, had always been at the heart of the Maiorana family.

During the Second World War, Giovanni's mother prepared bread and hearty soup for pilots at a small airstrip in Calabria. Decades later, without ever planning it, Giovanni would find himself serving pilots once again, this time thousands of kilometres away at Wonderboom Airport in South Africa.

Sometimes history doesn't repeat itself. Sometimes it quietly rhymes.



A NEW BEGINNING

What if the container arrived and not the airplane?



Like so many Italian families of that era, Giovanni and Maria dreamed of creating a better future for their young family. Leaving behind everything familiar, they boarded a plane bound for South Africa with little more than hope, determination and a willingness to work.

Not long after arriving, disaster struck. The family's shipping container, carrying almost everything they owned, sank at sea. For most people, it would have been devastating.

Giovanni's response became part of our family's folklore. "What if the container arrived and not the airplane?"

That sentence says everything about the man he was. He chose gratitude over self-pity. Possibility over disappointment.

It became a philosophy that still influences our family today.

In 1981, an opportunity arose to take over a small airport café at Wonderboom Airport. It wasn't an obvious location for a destination restaurant. The surrounding suburbs were still largely undeveloped, the roads were narrow and unlit, and few people would ever find the restaurant by accident.

If people were going to come, it would be because someone had told them it was worth the journey.

So that's exactly what the Maiorana family set out to achieve.





BOUTIQUE HOTEL

Celebrating 3 decades of hospitality

Located in the main terminal building of Wonderboom National Airport, our 4 Star hotel is in close proximity to Rosslyn, Onderstepoort, Montana, Sinoville and Doornpoort with easy access to highways.

Featuring 11 en-suite bedrooms that have been carefully styled for comfort and relaxation; designed in keeping with modern day conveniences for the discerning business person or pilot.

For room rates and bookings please visit www.vsghotel.co.za or call us on 012 111 8888.



BUILDING A LEGACY

Seeing Opportunity Where Others Saw Empty Rooms

One of the qualities that defined Giovanni Maiorana throughout his life was his remarkable ability to see opportunity where others simply saw ordinary buildings.

During the early 1990s, three large apartments above Villa San Giovanni housed Wonderboom Airport's fire brigade personnel. When they vacated the building, most people simply saw three empty flats.

Giovanni saw the next chapter.

Renovations began in 1995, transforming the apartments into eleven comfortable guest rooms. Having finished school in 1994, Christian worked alongside his father throughout the project, helping design and physically build the hotel. Whether breaking down walls, grinding concrete or constructing new spaces, he discovered a passion for building and continually improving - one that would later shape many of the family's future ventures.

When construction was complete in 1996, Maria and Luca turned the new building into a welcoming home, carefully selecting the furniture, finishes and décor that gave The International Inn its warmth and personality.

The hotel quickly earned a reputation as a comfortable three-star establishment, welcoming business travellers, pilots and visitors from around the world.



As the years passed, it became clear that the restaurant and hotel were telling the same story. To reflect that unity, The International Inn was renamed Villa San Giovanni Accommodation, bringing both businesses together under one trusted family name.

In 2005, Tanya joined the family business as Hotel Manager. Her passion for hospitality led to continual improvements and, following a major renovation in 2015, the hotel proudly achieved its official four-star grading.

Today, while officially registered as Villa San Giovanni Airport Accommodation, we proudly refer to it as Villa San Giovanni Boutique Hotel - a name that better reflects the intimate, personalised experience our guests have come to expect.

Like every chapter of the Maiorana family's story, the hotel has continued to evolve, with each generation adding something of its own while preserving the values on which it was built. Whether joining us for dinner, staying the night or simply enjoying a coffee before a flight, our purpose has always remained the same:

To make every guest feel at home.



BUILDING MORE THAN A RESTAURANT

Where Strangers became family

Word spread quickly among the aviation community.

Pilots talked. Families talked.
Friends brought friends.

Slowly, what had once been a small airport café became something much larger, a place where birthdays were celebrated, business deals were concluded, first dates became marriages and children grew up before our eyes.

Maria became an essential part of the business, working alongside Giovanni for nearly two decades while raising their sons, Luca and Christian. Like so many family businesses, the lines between home and work simply didn't exist.

The restaurant wasn't where the family worked. It was where they lived.

Weekends, school holidays and evenings were spent at Wonderboom Airport. Christian often jokes that he grew up with the smell of pizza dough in one hand and aviation fuel in the other.

For him, there was never a choice between the airport and the restaurant. They had already become one.



RESTAURANT WONDERBOOM LUGHAWE AIRPORT

TEL. 572083

152 BON ACCORD, 0009

TAFEL Nr.
TABLE No.

DATUM
DATE

BURRIT
SALAME PROSCIUTTO PIZZETTA
LASAGNA
ARROSTI VITELLO BEEF
PESCE KK. CON MAYONNAISE
dolci CARRE



NEVER STANDING STILL

Father and son. One Vision. Always evolve.

Every family business reaches a point where one generation begins to trust the next. For Giovanni and Christian, that happened gradually.

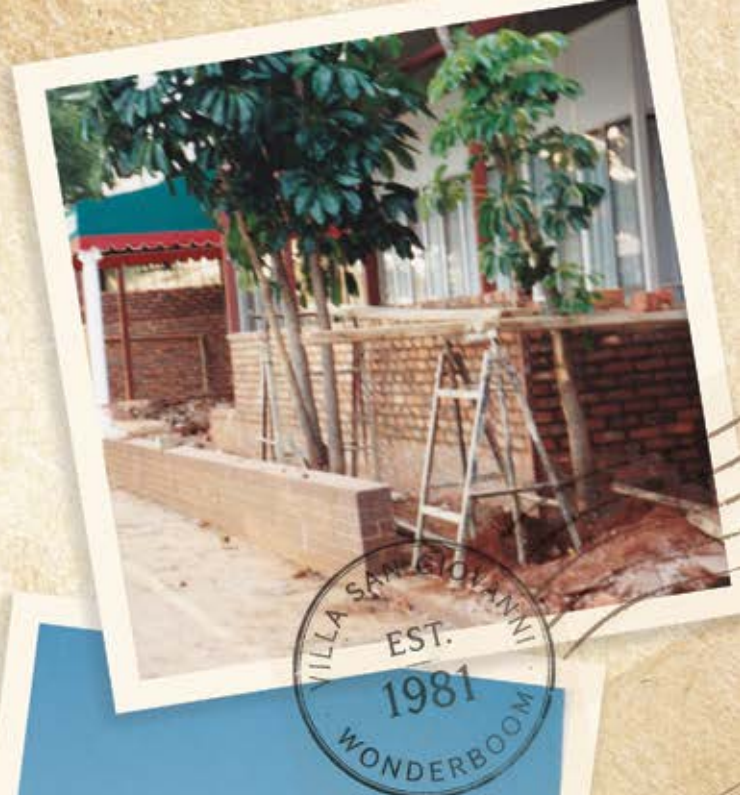
As Christian grew older, he wasn't content simply maintaining what already existed. He constantly imagined what Villa San Giovanni could become. Renovations, new ideas, new equipment, new concepts and continual improvements became part of the restaurant's culture.

Giovanni could easily have resisted those ideas. Instead, he encouraged them.

He understood that every generation must leave its own fingerprint while protecting the values that made the business successful in the first place.

One of those moments came in 2007 when Giovanni discovered an innovative rotating pizza oven at a trade exhibition in Italy. Together, father and son brought South Africa's first rotating pizza oven to Villa San Giovanni, another example of their shared belief that excellence comes from never standing still.

That philosophy still defines us today.





OVER 340 YEARS
OF MASTERING
A CRAFT



BOSCHENDAL
FOUNDED 1685

ADAPTING TO EVERY SEASON

Broadening our horizons

Over forty-five years, the world changed countless times.

Airlines arrived. Airlines left.

Technology transformed
hospitality.

Customer expectations evolved.

Each challenge demanded another response.
Rather than resist change, our family learnt to
embrace it.

When scheduled airline services arrived at
Wonderboom Airport, we recognised that
many long-standing customers wanted the
quieter atmosphere they had always loved.
That thinking led to the opening of Eat In
Italian in nearby Sinoville, allowing us to
share the same food and hospitality with a
new community while remaining true to our
roots.

Every challenge became an opportunity to
build something better.



THE TOUGHEST CHAPTER

When the Dining Room fell silent

Then came COVID-19.

Like restaurants across the world, our dining room fell silent almost overnight.

But one question mattered more than any other: "How do we keep our people employed?"

The answer became VSG Italian Deli.

What began as a way of protecting jobs soon grew into a business of its own, producing handmade Italian meals inspired by the same recipes our customers had enjoyed for decades. Today, those meals can be found in more than 120 supermarkets across South Africa.

In January 2021, our family lost Giovanni after a courageous battle with liver cancer. His passing marked the end of one chapter, but not the end of his story.

Every improvement made since then has been inspired by the foundation he built.



Pagù alla Bolognese

*1kg carne macinata
1 cipolla
1 prosciutto
1 gambo di sedano
1 pomodoro pelati
1 chiai olio d'oliva
e pepe*



KEEP BUILDING

Tradition Never Stands Still



As restrictions eased, Tanya's passion for quality retail led to the creation of Our Pantry - a carefully curated deli celebrating the flavours and products that define Italian living.

Nearby, the former Jet Lounge evolved into an exclusive members' whisky and cigar lounge, creating yet another unique experience within Villa San Giovanni.

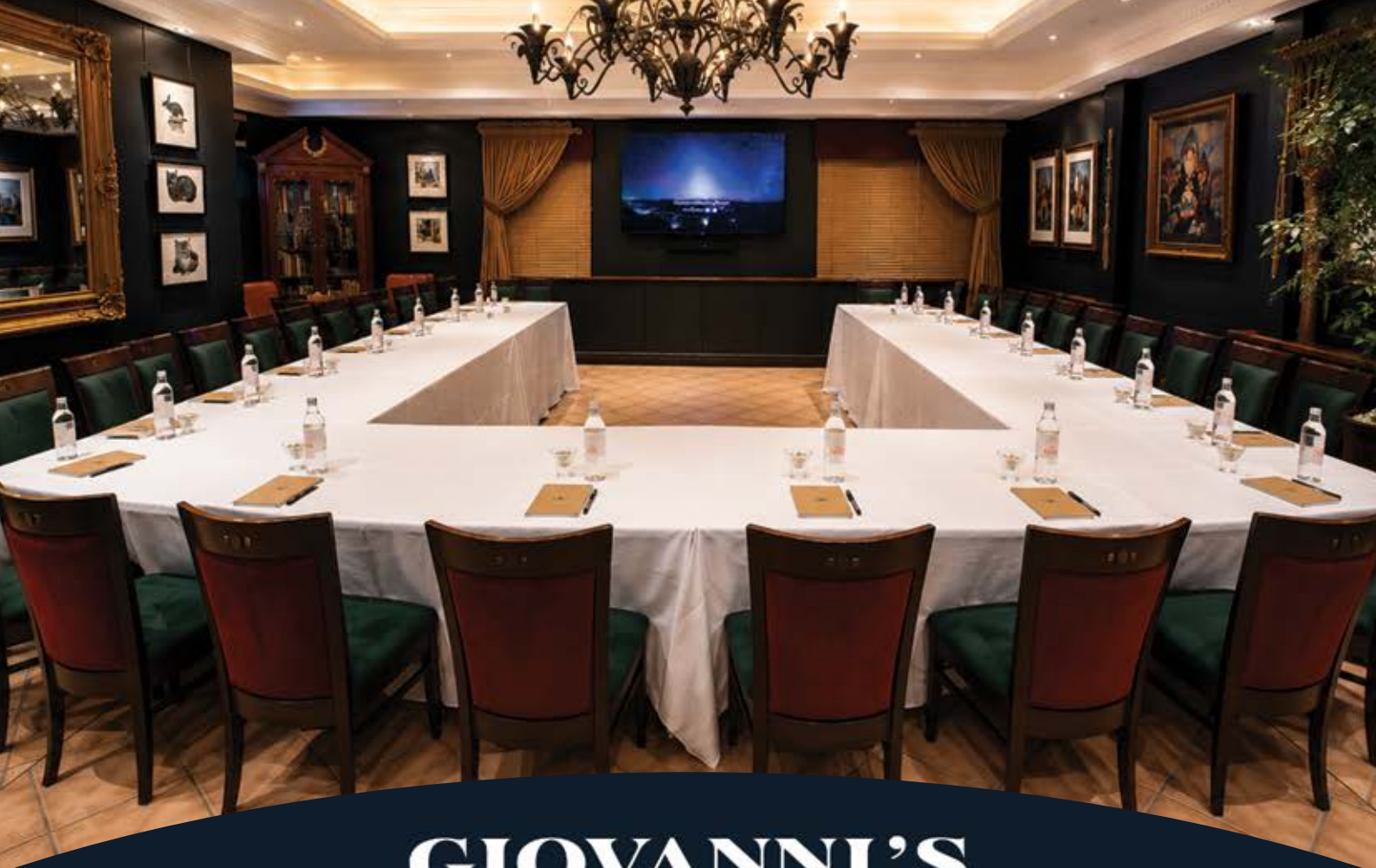
Then, in 2026, Christian and Tanya travelled to Italy with a single purpose: to learn from traditional pizza artisans and rediscover the art of naturally fermented sourdough.

The result is the dough we proudly serve today.

Every batch is handcrafted over seventy-two hours using traditional techniques and a living mother culture brought back from Italy - a reminder that after forty-five years, there is always something new to learn.

Tradition, after all, is not about standing still. It is about carrying yesterday into tomorrow.





GIOVANNI'S

MEETING ROOM

Meet. Strategise. Succeed



UP TO 40
DELEGATES



FLEXIBLE
LAYOUTS



STATE OF THE
ART AV & WIFI



CATERING
AVAILABLE



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ART GALLERY

Host. Dine. Celebrate



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WINE LIST



ELEGANT
DINING



PERFECT FOR
DATE NIGHT



ART
GALLERY



GOURMET
MENU



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JET LOUNGE

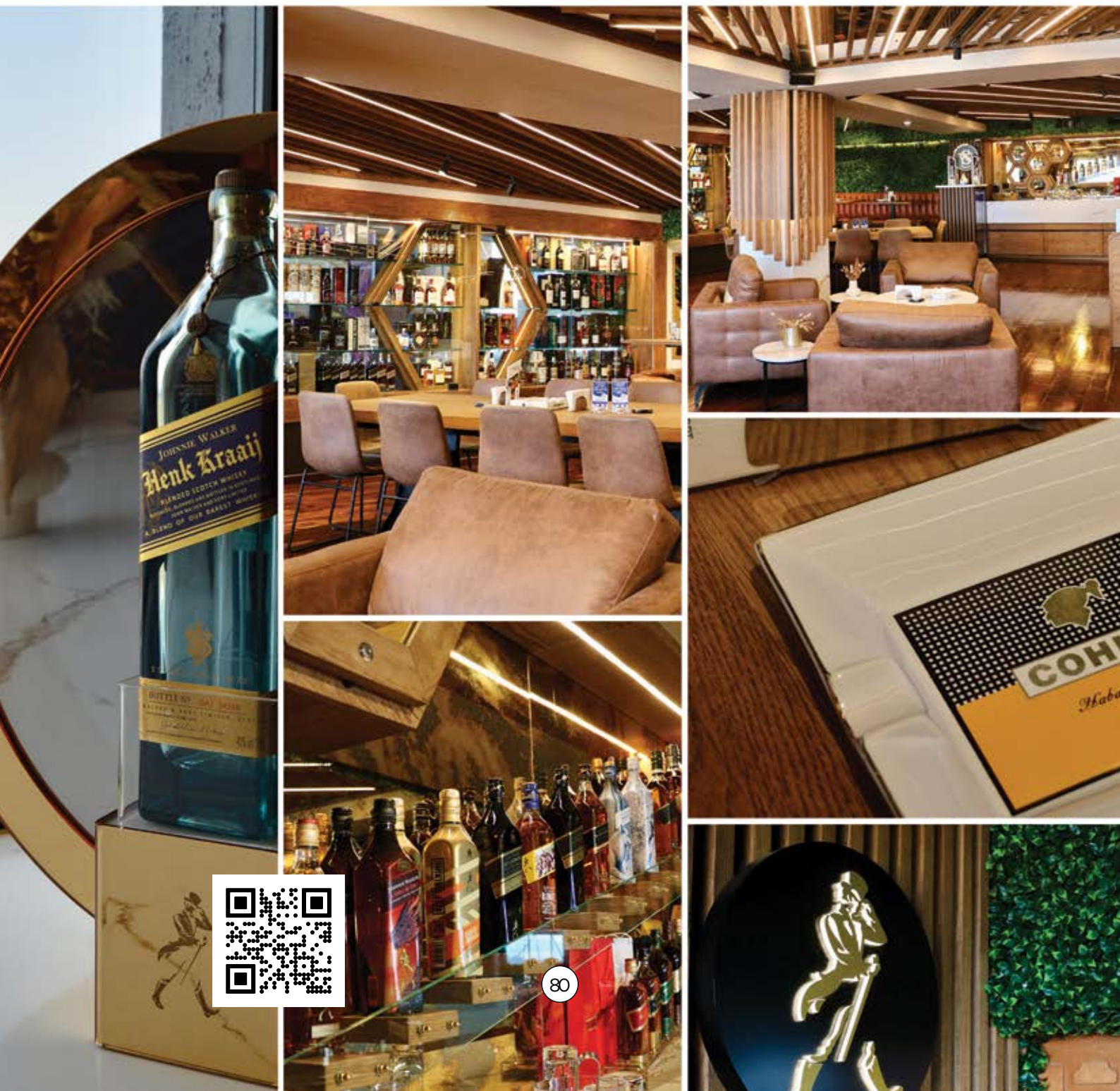
SAVOR THE ART OF WHISKY AND CIGARS

Membership at the Jet Lounge Club is an invitation to an exclusive world where the extraordinary is normal, and where each moment is an opulent celebration of life. We extend our hand to you, inviting you to join us in experiencing the zenith of refinement, the pinnacle of luxury, and the ultimate embodiment of exclusivity.

Welcome to the Jet Lounge Club at Villa San Giovanni - where the sky is not the limit; it's just the beginning.

Jet Lounge is exclusively available to members and their guests.

For more information, please ask your waiter for our membership brochure, or visit our website www.vsg.co.za/jet-lounge



THE STORY CONTINUES

What Makes us different?

People often ask us what makes Villa San Giovanni different.

Is it the recipes? The pizza? The handmade pasta? The view of the runway? The answer is simpler than that. It's the people.

Over forty-five years, we've watched children become parents and parents become grandparents. Customers disappear for years as life takes them elsewhere, only to return one day with children of their own, sharing stories of Giovanni and memories of birthdays, anniversaries and family celebrations.

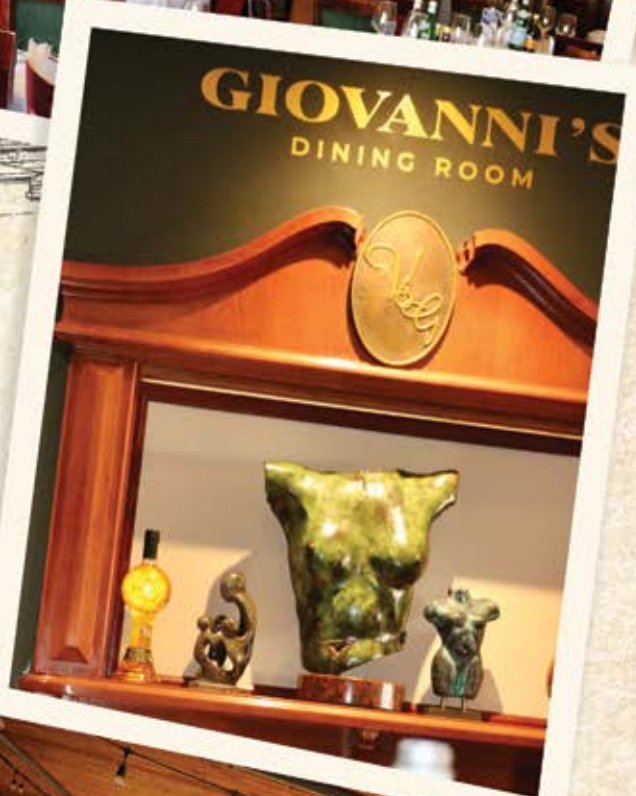
Those moments remind us that we've never simply served meals.

We've been privileged to become part of people's lives.

Today, Villa San Giovanni proudly stands as one of South Africa's oldest Italian restaurants operating under the same family ownership and from the same location. Our story is still being written. Every guest who walks through our doors adds another page. Every meal creates another memory. And every generation leaves the business a little stronger than they found it. From our family to yours...

Grazie.

Thank you for allowing us to share our story
and for becoming part of it.





PIERRE JOURDAN
FRANSCHHOEK

Silk Nectar

Vibrant yet smooth, the brand new Pierre Jourdan Silk Nectar Cap Classique is a gorgeous match for the South African climate and lifestyle. Bringing together friends and family for memorable moments, with a refined, sweeter finish.

THE PERFECT PAIRING

Salads, seafood, & dessert.

ONLY
R377



SCAN FOR MORE
INFORMATION

CRAFTED BY HAUTE CABRIÈRE | FRANSCHHOEK | SOUTH AFRICA

82

CHAMPAGNE & SPARKLING WINE

PROSECCO & ITALIAN SPARKLING

475	Martini Prosecco	Piedmont
496	Freixenet Prosecco DOC	Veneto
199	Giacobazzi Lambrusco	Emilia-Romagna

CHAMPAGNE

1888	Veuve Clicquot Rich Demi-Sec	Reims
1698	Veuve Clicquot Rosé	Reims
1538	Veuve Clicquot Yellow Label Brut	Reims
1495	Mumm Ice Demi-Sec	Reims

CAP CLASSIQUE & SPARKLING

415	Boschendal Brut Rosé	Western Cape
377	Pierre Jourdan Silk Nectar	Western Cape
249	Durbanville Hills Sparkling Sauv Blanc	Durbanville

ALCOHOL FREE SPARKLING WINE

279	Absolute Zero Nectar Demi-Sec	Robertson
259	Gorgeous Rosé	Western Cape





ONLY
R225

ONLY
R345

WHITE WINE

GLASS
200ML

CHARDONNAY

636		Rupert & Rothschild Baroness Nadine	Cape Coast
395		Christiena Trouseu	Robertson
239	68	Haute Cabrière - Unwooded	Franschhoek
338		Boschendal 1685	Western Cape
236		Van Loveren Calcrete	Robertson
229		Nederburg Winemasters	Western Cape

SAUVIGNON BLANC

359		Neil Ellis Groenekloof	Darling
309		Springfield Life From Stone	Robertson
299		Bouchard Finlayson	Walker Bay
295		Skilpadvlei	Stellenbosch
282	79	Boschendal 1685	Cape Coast
228	66	Franschhoek Cellar	Western Cape
225	65	Durbanville Hills	Durbanville

CHENIN BLANC

448		Le Chant Blanc	Polkadraai Hills
319		Survivor	Swartland
333	79	Babylonstoren	Simonsberg-Paarl
222	65	Franschhoek Cellar	Western Cape

OTHER VARIETALS

268	69	Brampton Pinot Grigio	Veneto - Italy
239		Zandvliet Muscat Natural Sweet	Robertson
236	66	Van Loveren Gewürztraminer Semi-sweet	Robertson

WHITE BLENDS

278	79	Haute Cabrière Chardonnay Pinot Noir	Western Cape
212	64	Boschendal Le Bouquet - Off Dry	Western Cape

ROSÉ

389	99	Babylonstoren Mourvèdre Rosé	Simonsberg-Paarl
238	66	Haute Cabrière Pinot Noir Rosé	Franschhoek
227	65	Cape Wine Crafters Turkish Delight - Off Dry	Robertson
219	64	Franschhoek Cellar	Western Cape
214		Boschendal Blanc de Noir	Coastal Region



ONLY
R454

A MASTERFUL RED BLEND



BOSCHENDAL
FOUNDED 1685

86

RED WINE

GLASS
200ML

PINOT NOIR

285 Haute Cabrière - Unwooded

Franschhoek

MERLOT

378 Boschendal 1685
228 Van Loveren
223 66 Franschhoek Cellar
219 65 Durbanville Hills

Cape Coast
Robertson
Western Cape
Durbanville

PINOTAGE

396 Survivor
345 Durbanville Hills Collectors Reserve
249 Homestead - by Bellingham
235 64 Fat Man - by Old Road Wine Co

Swartland
Durbanville
Stellenbosch
Western Cape

CABERNET SAUVIGNON

528 Christiena Trousseau
499 Neil Ellis
344 Tokara
258 69 Brampton

Robertson
Stellenbosch
Stellenbosch
Stellenbosch

SHIRAZ | SYRAH

329 Zandvliet
299 Saronsberg Provenance
235 The Anvil - by Old Road Wine Co

Robertson
Western Cape
Western Cape

RED BLENDS

1390 Rupert & Rothschild Baron Edmond
Merlot | Cab Sauv | Cab Franc | Petit Verdot
922 Boschendal Black Angus
Shiraz | Cab Sauv | Cab Franc
478 Babylonstoren Babel Red
Shiraz | Cab Sauv
466 Rupert & Rothschild Classique
Merlot | Cab Sauv | Cab Franc | Petit Verdot | Malbec
449 Le Chant
Merlot | Cab Franc | Cab Sauv | Shiraz | Sangiovese
454 Boschendal Nicolas
Cab Sauv | Shiraz | Merlot | Cab Franc | Petit Verdot
358 Haute Cabrière Arnim Family Reserve
Pinot Noir | Syrah
339 Skilpadvlei ML
Cab Sauv | Merlot
299 76 Zandvliet Pocket Power
Shiraz | Grenache | Carignan | Mourvedre
219 65 Nederburg Baronne
Cab Sauv | Shiraz

Western Cape
Stellenbosch
Simonsberg-Paarl
Western Cape
Polkadraai Hills
Stellenbosch
Franschhoek
Stellenbosch
Robertson
Western Cape



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EPG Gas distributes Liquid Petroleum Gas (LP Gas / Cooking Gas) to the public in the greater Tshwane area including Hammanskraal, Centurion, Midstream.

SERVICES



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We supply all sizes
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Bulk LPG supply in
South Africa

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Discover the remarkable world of LP Gas, a versatile and eco-friendly energy source that revolutionises the way homes operate. LP Gas, short for Liquefied Petroleum Gas, is a clean-burning, portable fuel renowned for its unmatched efficiency and convenience. As a leading distributor, we bring you the key to unlocking a myriad of possibilities right at your doorstep.

DID YOU KNOW?

LP Gas doesn't have a natural odor. Manufacturers add a smell to LP Gas using an odorant, most commonly ethyl mercaptan. This scent helps people easily detect any leaks of LP Gas.

In the heart of your household, LP Gas ignites a new era of comfort and culinary finesse. Say goodbye to traditional electric stove tops and embrace the precision of LP Gas cooking. From sizzling stir-fries to perfectly baked pastries, it's instant heat and consistent flame control empower your inner chef, transforming your kitchen into a culinary haven.

But the magic doesn't stop there. LP Gas seamlessly integrates with water heating systems, guaranteeing luxurious hot showers and cosy baths. Unleash the spa-like experience, ensuring your mornings start with revitalizing warmth, and your evenings conclude in relaxation.



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Tel. +27 (0)12 543 0371
gail.visser@leonardo.com



MOTORGROUP



mahindra



HAVAL



OMODA | JACOO



HYUNDAI



mazda

HONDA



LDV

BAIC



mitsubishi

JETOUR



GAC MOTOR

BYD



CHERY

IVECO



FAW TRUCKS



UD TRUCKS



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