

KIDS MENU

Small portions for our little loyal supporters (only available for kids under 12).

PASTA

Spaghetti or Penne with one of the following sauces:

Al Burro or Aglio e Olio (V) 54

Butter or garlic infused olive oil

Tomatello (V) 66

Classic Sardinian tomato sauce

Creamy tomatello (V) 77

Classic Sardinian tomato sauce with a dash of cream

Pasta con piselli e prosciutto 77

Creamy sauce with onions, gypsy ham and garden peas

Pasta ai funghi (V) 77

A creamy sauce of mushroom and herbs

Campidanese 87

A new kid's favourite, a meat sauce made with pork sausage mince, flavoured with aniseed and fresh herbs.

Bolognese 88

Classic bolognese sauce

Lasagna vegetariana (V) 83

Lasagna di carne 88

PIZZA

Margherita (V) 76

Tomato, mozzarella

Tonno 81

Tomato, mozzarella, tuna

Salame 90

Tomato, mozzarella, salame

Prosciutto e funghi 101

Tomato, mozzarella, gypsy ham and mushroom mix

Prosciutto e ananas 101

Tomato, mozzarella, gypsy ham and pineapple

Parma 114

Tomato, mozzarella, Prosciutto crudo (Parma ham style)

APERITIVO

Little snacks or "aperitivi" ideal for a quick bite with a glass of wine. Served between 12 and 7pm daily only.*

Bruschetta trio (v)	54
<i>Bruschetta bread with three different toppings: tomato, basil, garlic and olive oil; artichokes and caramelized onions, marinated aubergines and grana</i>	
Tagliere e carasau	97
<i>A variety of our cured meats served with pane carasau pieces</i>	
Calamaretti solo	85
<i>Patagonica tubes flat top grilled</i>	
Calamari solo	77
<i>Calamari steak strips cooked in our famous Veneranda sauce</i>	
Aubergine parmigiana (V)	63
<i>Char-grilled aubergine smothered in a herb-enriched tomato sauce, garnished with Parmigiano and mozzarella</i>	
Polpette	85
<i>Nonna Lina's meatballs in tomatello sauce</i>	
Pollo strips	76
<i>Chicken breast strips, cooked in our lemon and herb sauce</i>	
Patate arrosto (V)	48
<i>Mini portion of roasted rosemary potatoes</i>	

ANTIPASTI

Pizza Bread (V+)	
plain	66
garlic	77
tomato base	89
Bruschetta (V)	17
<i>Tomato, basil, garlic</i>	
Cordobiu (V)	91
<i>Fresh button mushroom salad, shaved Parmigiano, fresh lemon, black pepper and rucola</i>	
Calamari di Serramanna starter	154
<i>Pan fried strips of calamari tossed in Veneranda sauce. Served on aglio e olio pasta or side salad.</i>	
Calamaretti Grigliati starter	198
<i>Patagonica calamari tubes seasoned and flat top grilled, finished off in the pan with parsley and extra virgin olive oil. Served on aglio e olio pasta or side salad.</i>	
Celina's Aubergine (V)	121
<i>Char-grilled aubergine smothered in a herb-enriched tomato sauce, garnished with Parmigiano and mozzarella</i>	
Zucchine Gratinata (V)	121
<i>Marrow oven-baked with bechamel, garlic parsley and breadcrumbs, finished off with Parmigiano.</i>	
Bresaolata	180
<i>Shaved air cured rare beef, freshly squeezed lemon, rocket and Parmigiano cheese</i>	
Prosciutto crudo platter	194
Nonna Lina Misto	275
<i>Prosciutto crudo, salame, coppa, Parmigiano, blue cheese, sun dried tomatoes, marinated artichokes and olives</i>	

SALADS

Side salads (V) 77

Verde: Mixed leaves, tomatoes, red onions and cucumber

Patate: Boiled potatoes, fresh tomatoes and parsley

Artichoke (Carciofi) (V) 193

Rocket, marinated artichokes, parmigiano, caramelized red onions, roasted pine nuts, mixed baby leaves and herbs, dressed with a chive vinaigrette.

Casa Italia (V+) 160

Colorful mediterranean salad with steamed broccoli, marinated artichokes, caramelized red onions, with olives, mixed baby leaves and herbs, dressed with a chive vinaigrette.

Mediterranea (V) 171

A mediterranean salad with crushed tuna, fragrant herb, Italian cannellini beans salad with olives, anchovies and boiled egg, tossed with chive vinaigrette.

Pappadidda (V) 105

Our Caprese salad re-platted. Fresh mozzarella fior di latte, origano and basil, roma tomatoes, sweet basil oil

Parmigiano e Noci (V) 173

Sweet pear, parmigiano, walnuts, rocket and crispy fennel, served with a lemon and olive oil vinaigrette

Pollo 204

Grilled marinated chicken fillet, avocado, parmigiano, roasted pine nuts, caramelized red onions, mixed baby leaves and herbs, dressed with a chive vinaigrette.

Selvaggia 204

Beef carpaccio, pears, fresh mint, mozzarella fior di latte served with a tangy citrus vinaigrette

Serramanna (V+) 154

A typical Sardinian salad of baby leaves and herbs, celery, fennel, plum and rosa tomatoes dressed with olive oil and lemon vinaigrette.

Strawberry Salad 215

Fresh strawberries, avocado, smoked salmon, asparagus, buffalo style mozzarella and mixed baby leaves dressed with a raspberry coulis

Tricolore (V+) 149

Pasta salad with avocado, peppadew, rosa tomatoes, spring onion, fresh herbs, roast tomato & chilli dressing

PASTA

<i>Spaghetti, Linguine or Penne</i>	NO
<i>CHARGE</i>	
<i>Gluten free penne</i>	22
<i>Egg tagliatelle</i>	22
<i>home made Gnocchi</i>	26
<i>Pasta parcels:</i>	44
<i>Ravioli: Baby spinach, and ricotta Culurgiones: Potato, pecorino & ricotta</i>	
Classic sauces	
Tomatello (V+)	110
<i>Classic Sardinian tomato sauce</i>	
Arrabbiata (V+)	116
<i>Chilli & tomato spicy sauce</i>	
Creamy tomato (V)	127
<i>A tomatello based sauce with a touch of cream</i>	
Pasta con piselli e prosciutto	127
<i>Creamy sauce with onions, gypsy ham and garden peas</i>	
Pasta con broccoli, zucchini e ricotta (V)	127
<i>Creamy pasta with spring onions, chives, broccoli and zucchini, garnished with fresh ricotta</i>	
Pasta ai funghi (V)	134
<i>A creamy sauce of mushroom and herbs</i>	
Nonna Lina (V+)	158
<i>Rosa and plum tomatoes, white wine, garlic sweet basil and Italian parsley</i>	
Pasta alla Campidanese	169
<i>Dish from the area of Campidano of Sardegna, a ragu made with pork sausage mince, flavoured with aniseed and fresh herbs.</i>	
Bolognese	169
<i>Classic Bolognese sauce</i>	
Polpette	175
<i>Nonna Lina's meatballs in tomatello sauce (only with spaghetti and linguine)</i>	
Sugo alla crema di gamberi	197
<i>Creamy tomato sauce with prawns and chilli only served with pasta</i>	
Pasta al salmone	197
<i>Creamy sauce of Smoked salmon, fresh dill and fresh tomatoes (better with penne or gnocchi)</i>	

Pasta Specialities

Served with: Spaghetti, Linguine or Penne	NO CHARGE	
Gluten free penne		22
Egg tagliatelle		22

Milicia's 204

Fresh tomato, white wine, garlic tossed with shrimps and sweet basil pesto

Carbonara vegetariana (V) 114

A classic meat pasta re-invented for our vegetarian customers. Aubergines, baby marrows, peppers... an the usual beaten egg.

Zio Giuseppe pasta 160

Pasta served with a tomato base sauce made with gorgonzola, peas and calamari tentacles.

Estate Fresca Linguine o Spaghetti (V) 154

"Fire & Ice" hot pasta dressed with a cold salsa of fresh tomatoes, rocket, extra virgin olive oil, garlic & fresh herbs & buffalo style mozzarella

Pasta al Tonno e Salvia 169

Pasta served with a cold salsa of extra virgin olive oil, canned tuna, sage, lemon juice, fresh herbs & buffalo style mozzarella

Spaghetti Pancetta e Asparagi 175

A variation of the classic carbonara, guanciale (pig cheek), asparagus, parmesan, olive oil, fresh herbs and a beaten egg

Carbonara 151

Nonna's carbonara, with guanciale (pig cheek), beaten egg and pecorino.

Pasta pocket

Culurgiones (V) 146

Classic Sardinian pasta pocket, filled with fresh mint, potato and cured pecorino, served with a mint flavored tomato sauce

Baked

Lasagna vegetariana (V) 132

Layers of pane carasau, tomatello sauce, grilled aubergines, mozzarella, bechamel and grated parmigiano

Lasagna di Carne 193

Traditional beef lasagna.

PIZZA

NO SWAPS OF INGREDIENTS!

Gluten free base available

small
N/A large
+26

Vegetarian

Margherita (V)* 97 133

Tomato and mozzarella

Ai Formaggi (V) 127 171

Mozzarella, gorgonzola, pecorino, and ricotta

Estate (V) 139 183

Tomato, mozzarella, fresh rosa tomatoes, buffalo style mozzarella, and fresh basil leaves

Gorgonzola (V) 127 171

Tomato, Gorgonzola, caramelized onions, and mushrooms

Nonno Vittorio (V) 139 183

Tomato, mozzarella, grilled aubergines, rosa tomatoes, rucola, and shaved pecorino

Siciliana (V)* 121 163

Tomato, mozzarella, capers, olives, and grilled aubergines

Vegetariana (V) 127 171

Tomato, mozzarella, marinated artichokes, mushrooms, black olives, grilled aubergines, and peppers

With meat

Cape seasons 161 205

Tomato, mozzarella, ham & mushrooms as **autumn**, pancetta & asparagus as **winter**, artichokes broccoli, and olives as **spring**, fior di latte mozzarella, basil, and rosa tomatoes as **summer**.

Davideddu 145 189

Tomato, mozzarella, caramelized onions, peppadew, pineapple, and smoked chicken

Isabella 160 204

Tomato, mozzarella, bresaola, rosa tomatoes, rucola, and shaved pecorino

Messicana* 151 195

Tomato, mozzarella, jalapenos, spiced mince, and onions

Nonna Lina 162 206

Tomato, mozzarella, Prosciutto crudo, chopped & rosa tomatoes, rucola, and shaved pecorino

Pancetta e gamberi 171 215

Tomato, mozzarella, pancetta and prawn meat

Quattro Mori 145 189

Tomato, mozzarella, gorgonzola, salame, artichokes, onions, black olives, and tuna (quarters)

Pancetta e asparagi 160 193

Tomato, mozzarella, pancetta and asparagus (seasonal dish)

Patatina 145 189

Tomato, mozzarella, salame, gorgonzola, peppadews, and potatoes

Prosciutto e Funghi* 133 177

Tomato, mozzarella, gypsy ham, and mushrooms

Sarda 133 177

Tomato, pecorino, mozzarella, salame, and fresh rosa tomato

Tirolese 145 189

Mozzarella, ricotta, rucola, and coppa

PIZZA

NO SWAPS OF INGREDIENTS!

Gluten free base available

small
N/A large
+26

With fish

Godfather 163 207

Tomato, rosa tomatoes, mozzarella, prawns, with chilli olive oil

Napoletana 116 149

Tomato, mozzarella, anchovies, and capers

Salmone 145 189

White base with mozzarella, smoked salmon, ricotta, fresh dill, capers, and cremè fraiche

Tonno e cipolle 141 185

Tomato, mozzarella, tuna, and caramelized onions

***Calzone Option** 17 17

Only available with this pizzas, no exceptions!

PIZZA TOPPINGS EXTRA

Basil, chilli garlic, onions 11

Anchovies, aubergines, capers, jalapenos, ricotta, tomatoes..... 21

Olives, peppers, rosa tomatoes, 28

Artichokes, avocado, grilled chicken, mozzarella, mushrooms, pecorino, rocket, sundried tomatoes, tuna..... 35

Fior di latte mozzarella, gypsy ham, gorgonzola, pancetta, salame, smoked chicken 47

Bresaola, coppa, prosciutto crudo, smoked salmon, 56

Porcini, prawns 64

CARNE | THE MEAT

served with aglio e olio pasta, side salad or side potatoes

Pudda 145
Char-grilled chilli and lemon marinated chicken fillet.

Rump steak 215
served as per description

Pudda pizzaiola 165
Char-grilled chicken fillet, served with a pizzaiola tomato sauce served on a bed of aglio e olio pasta.

Stracci di Carne e Spinaci 220
Roughly cut veal cooked with olive oil, basil, chilli, white wine and a touch of soya sauce, sautéed with spinach served on a bed of linguine.

Vitello Limone 237
A classic Italian dish, veal steaks in a white wine and lemon sauce, served with zucchini gratinate or side pasta.

Vitello al Mirto 242
Our Sardinian signature, veal steaks in a white wine and mirto liqueure sauce, served with zucchini gratinate or side pasta.

Tagliata di manzo 253
Rump steak grilled to your taste, sliced and served on a bed of rucola, grana shavings and red wine reduction.

PESCE | THE FISH

served with aglio e olio pasta, side salad or side potatoes

Calamari di Serramanna* 182
Pan fried strips of calamari tossed in salsa di Veneranda, Sardinian salsa of olive oil, salt, sundried tomatoes and lemon juice.

Calamaretti Grigliati* 215
Patagonica calamari tubes seasoned and flat top grilled, finished off in the pan with parsley and extra virgin olive oil

Pesce SQ
Grilled fish of the day served with salsa di Veneranda or just plain grilled.
served as per description

Pesce al Cartoccio SQ
Fresh white linefish (when available) cooked al cartoccio with white wine, garlic, rosa tomatoes and Italian herbs, served on a bed of boiled potatoes

SIDES

Side potatoes (V) 67
Roasted rosemary potato cubes

Side pasta (V) 79
A side portion of aglio & olio with spaghetti or linguine

Side pasta tomato (V) 89
A side portion of tomatello, spaghetti or linguine

Side roasted vegetables and potatoes (V) 83
Roasted aubergines, mixed peppers, butternut, carrot, zucchini and potatoes.

DOLCI | DESERTS

Gelato (per scoop)	21
<i>Choose from our selection of ice cream</i>	
Don Pedro	66
<i>Vanilla ice cream with a shot of Kalhua</i>	
Affogato	52
<i>Ice cream drowned in espresso</i>	
<i>With any liquor of your choice charged per shot*</i>	
Seadas Nostras	72
<i>Our Sardinian speciality, pastry filled with fresh mozzarella, preserved figs and macadamia nuts, drenched in honey.</i>	
Cioccoblocco	61
<i>Nonna's walnut choc brownie, served with vanilla pod ice cream</i>	
Merenguita	61
<i>Homemade meringue served with cream or ice cream and fresh strawberries (seasonal)</i>	
Tiramisu	77
<i>Traditional family tiramisu.</i>	
Ricotta cheesecake	61
<i>Homemade sicilian style cheesecake made with ricotta cheese and served with vanilla ice cream.</i>	

SPARKLING WINE

DURBANVILLE HILLS SPARKLING WINE	253
SARTORI PROSECCO	430

ROSE WINE

BELLINGHAM BERRY BUSH ROSÉ	<i>gls</i> <i>btl</i>
	47 154

WHITE WINE

FAIRVIEW PINOT GRIGIO	<i>gls</i> <i>btl</i>
	46 150
PEAR TREE CHENIN BELLINGHAM	47 154
SAUVIGNON BLANC DURBANVILLE HILLS	67 218
VERMENTINO AYAMA	73 239
SAUVIGNON BLANC LIFE FROM STONE SPRINGFIELD	360
SAUVIGNON BLANC GROOTE POST	292
CHENIN SIMON SIG	204
CHARDONNAY UNOAKED BRAMPTON	210
CHARDONNAY PLESIR DE MERLE	407
MUSCAT D'ALEXANDRE AYAMA (demi sweet)	73 239

RED WINE

BRAMPTON SHIRAZ	<i>gls</i> <i>btl</i>
	77 252
SANGIOVESE FAIRVIEW	51 167
GROOTE POST OLD MAN'S BLEND	76 249
ZONNEBLOEM MERLOT	84 276
ALTO ROUGE	294
SHIRAZ BIG OAK RED BELLINGHAM	154
THELEMA MOUNTAIN RED	256
ALLESVERLOREN CABERNET SAUVIGNON	443
BRAMPTON CABERNET SAUVIGNON	252
FAT MAN PINOTAGE	244
STEENBERG NEBBIOLO	587

BEERS

CBC PILSNER	61
CBC AMBER WEISS	42
DEVIL'S PEAK LAGER	38
DEVIL'S PEAK IPA	53
DEVIL'S PEAK PALE ALE	48

STANDARD BEERS

HEINEKEN	41
WINDOEK	39
CORONA	44
HEINEKEN NON ALCOHOLIC	41

CIDERS

SAVANNAH	48
SAVANNAH NON ALCOHOLIC	48
APEROL SPRITZ NONNA	95
(Aperol 2p, Chenin 3p, Soda 2p, and Orange)	

VOCABOLARIO | GLOSSARY

Bresaola: cured Italian deli meat, beef.

Buon Appetito: Enjoy your meal.

Bottarga: is the Italian name for a Sardinian delicacy of salted, cured grey mullet roe. *Bottarga* is made roe pouch that is massaged by hand to eliminate air pockets, then dried and cured in sea salt for a few weeks.

Buonanotte: Goodnight *Buonasera*: Good evening

Buffalo mozzarella: mozzarella made from the milk of the domestic Italian water buffalo. It is a product tradition- ally produced in Campania

Buffalo style mozzarella: mozzarella made from cow's milk and preserved in water, similar texture of the buffalo but no as tasty.

Buongiorno: Good morning

Carasau Bread: *Pane carasau* is a traditional flatbread from Sardinia. It is round, thin and crisp. It is made by taking baked flat bread, then separating it into two sheets which are baked again.

Carne: Meat

Celina: Maria Celina, my mother.

Cipolle: Onions

Coppa: cured Italian deli meat, pork. *Gorgonzola*: imported Italian blue cheese. *Grazie*: Thank You.

Grana padano: 12/18 months mature cow cheese import- ed from the pianura padana area, Italy

Luigi: my father

Mascarpone: creamy Italian cheese, used to make tira- misu.

Milicia: AKA Luca Milicia, my Sicilian friend, a good chef.

Mozzarella: fresh cow cheese.

Mirto: sardinian liqueure made from wild mirto berries *Nonna*: grandmother.

Nonno: grandfather.

Parmigiano: 12/18 months mature cow cheese imported from Parma surrounds, Italy

Pecorino (italian): 8/16 months mature sheep chese *Pecorino (local)*: 4/8 months mature cow cheese *Pesce*: Fish

Porcini: wild mushrooms with a meaty texture and a deep, earthy, woody flavor.

Prego: Your welcome.

Prosciutto crudo: Parma ham style, just not originary from Parma.

Rucola: Rocket

Salsa di Veneranda: sardinian salsa of olive oil, salt, sun- dried tomatoes, lemon juice and parsley

Salame: Imported Italian salame.

Sardinia or *Sardegna*: beautiful italian island in the middle of the mediterranean sea, where I come from.

Stracchino: also known as *crescenza*, is a type of Italian cow's- milk cheese, typical of northern Italy. It is eaten very young, has no rind and a very soft, creamy texture and normally a mild and delicate flavour.

Tonno: Tuna

Zio Giuseppe - aka ziu Peppinu, my uncle. *Zia*, *Zio*: Uncle