

## 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) <i>Butter or garlic infused olive oil</i>	54
Tomatello (V) <i>Classic Sardinian tomato sauce</i>	66
Creamy tomatello (V) <i>Classic Sardinian tomato sauce with a dash of cream</i>	77
Pasta con piselli e prosciutto <i>Creamy sauce with onions, gypsy ham and garden peas</i>	77
Pasta ai funghi (V) <i>A creamy sauce of mushroom and herbs</i>	77
Campidanese <i>A new kid's favourite, a meat sauce made with pork sausage mince, flavoured with aniseed and fresh herbs.</i>	87
Bolognese <i>Classic bolognese sauce</i>	88
Lasagna vegetariana (V)	83
Lasagna di carne	88

*PIZZA*

Margherita (V) <i>Tomato, mozzarella</i>	76
Tonno <i>Tomato, mozzarella, tuna</i>	81
Salame <i>Tomato, mozzarella, salame</i>	90
Prosciutto e funghi <i>Tomato, mozzarella, gypsy ham and mushroom mix</i>	101
Prosciutto e ananas <i>Tomato, mozzarella, gypsy ham and pineapple</i>	101
Parma <i>Tomato, mozzarella, Prosciutto crudo (Parma ham style)</i>	114



## 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
<i>Verde</i> : Mixed leaves, tomatoes, red onions and cucumber	
<i>Patate</i> : Boiled potatoes, fresh tomatoes and parsley	
Artichoke (Carciofi) (V)	193
<i>Rocket, marinated artichokes, parmigiano, caramelized red onions, roasted pine nuts, mixed baby leaves and herbs, dressed with a chive vinaigrette.</i>	
Casa Italia (V+)	160
<i>Colorful mediterranean salad with steamed broccoli, marinated artichokes, caramelized red onions, with olives, mixed baby leaves and herbs, dressed with a chive vinaigrette.</i>	
Mediterranea (V)	171
<i>A mediterranean salad with crushed tuna, fragrant herb, Italian cannellini beans salad with olives, anchovies and boiled egg, tossed with chive vinaigrette.</i>	
Pappadidda (V)	105
<i>Our Caprese salad re-platted. Fresh mozzarella fior di latte, origano and basil, roma tomatoes, sweet basil oil</i>	
Parmigiano e Noci (V)	173
<i>Sweet pear, parmigiano, walnuts, rocket and crispy fennel, served with a lemon and olive oil vinaigrette</i>	
Pollo	204
<i>Grilled marinated chicken fillet, avocado, parmigiano, roasted pine nuts, caramelized red onions, mixed baby leaves and herbs, dressed with a chive vinaigrette.</i>	
Selvaggia	204
<i>Beef carpaccio, pears, fresh mint, mozzarella fior di latte served with a tangy citrus vinaigrette</i>	
Serramanna (V+)	154
<i>A typical Sardinian salad of baby leaves and herbs, celery, fennel, plum and rosa tomatoes dressed with olive oil and lemon vinaigrette.</i>	
Strawberry Salad	215
<i>Fresh strawberries, avocado, smoked salmon, asparagus, buffalo style mozzarella and mixed baby leaves dressed with a raspberry coulis</i>	
Tricolore (V+)	149
<i>Pasta salad with avocado, peppadew, rosa tomatoes, spring onion, fresh herbs, roast tomato &amp; chilli dressing</i>	



Artichoke salad, bestselling since 2003

## 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 &amp; ricotta</i>	
<i>Classic sauces</i>	
<i>Tomatello (V+)</i>	110
<i>Classic Sardinian tomato sauce</i>	
<i>Arrabbiata (V+)</i>	116
<i>Chili &amp; tomato spicy sauce</i>	
<i>Creamy tomato (V)</i>	127
<i>A tomatello based sauce with a touch of cream</i>	
<i>Pasta con piselli e prosciutto</i>	127
<i>Creamy sauce with onions, gypsy ham and garden peas</i>	
<i>Pasta con broccoli, zucchini e ricotta (V)</i>	127
<i>Creamy pasta with spring onions, chives, broccoli and zucchini, garnished with fresh ricotta</i>	
<i>Pasta ai funghi (V)</i>	134
<i>A creamy sauce of mushroom and herbs</i>	
<i>Nonna Lina (V+)</i>	158
<i>Rosa and plum tomatoes, white wine, garlic sweet basil and Italian parsley</i>	
<i>Pasta alla Campidanese</i>	169
<i>Dish from the area of Campidano of Sardegna, a ragu made with pork sausage mince, flavoured with aniseed and fresh herbs.</i>	
<i>Bolognese</i>	169
<i>Classic Bolognese sauce</i>	
<i>Polpette</i>	175
<i>Nonna Lina's meatballs in tomatello sauce (only with spaghetti and linguine)</i>	
<i>Sugo alla crema di gamberi</i>	197
<i>Creamy tomato sauce with prawns and chilli only served with pasta</i>	
<i>Pasta al salmone</i>	197
<i>Creamy sauce of Smoked salmon, fresh dill and fresh tomatoes (better with penne or gnocchi)</i>	



*Prosciutto e piselli spaghetti*

*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.*



Culurgiones filled with fresh mint, potato and cured pecorino

## PIZZA

### NO SWAPS OF INGREDIENTS!

	<i>small</i>	<i>large</i>
<i>Gluten free base available</i>	N/A	+26
<i>Vegetarian</i>		
Margherita (V)* <i>Tomato and mozzarella</i>	97	133
Ai Formaggi (V) <i>Mozzarella, gorgonzola, pecorino, and ricotta</i>	127	171
Estate (V) <i>Tomato, mozzarella, fresh rosa tomatoes, buffalo style mozzarella, and fresh basil leaves</i>	139	183
Gorgonzola (V) <i>Tomato, Gorgonzola, caramelized onions, and mushrooms</i>	127	171
Nonno Vittorio (V) <i>Tomato, mozzarella, grilled aubergines, rosa tomatoes, rucola, and shaved pecorino</i>	139	183
Siciliana (V)* <i>Tomato, mozzarella, capers, olives, and grilled aubergines</i>	121	163
Vegetariana (V) <i>Tomato, mozzarella, marinated artichokes, mushrooms, black olives, grilled aubergines, and peppers</i>	127	171



### *With meat*

Cape seasons <i>Tomato, mozzarella, ham &amp; mushrooms as <b>autumn</b>, pancetta &amp; asparagus as <b>winter</b>, artichokes broccoli, and olives as <b>spring</b>, fior di latte mozzarella, basil, and rosa tomatoes as <b>summer</b>.</i>	161	205
Daiveddu <i>Tomato, mozzarella, caramelized onions, peppadew, pineapple, and smoked chicken</i>	145	189
Isabella <i>Tomato, mozzarella, bresaola, rosa tomatoes, rucola, and shaved pecorino</i>	160	204
Messicana* <i>Tomato, mozzarella, jalapenos, spiced mince, and onions</i>	151	195
Nonna Lina	162	206

<i>Tomato, mozzarella, Prosciutto crudo, chopped &amp; rosa tomatoes, rucola, and shaved pecorino</i>		
Pancetta e gamberi	171	215
<i>Tomato, mozzarella, pancetta and prawn meat</i>		
Quattro Mori	145	189
<i>Tomato, mozzarella, gorgonzola, salame, artichokes, onions, black olives, and tuna (quarters)</i>		
Pancetta e asparagi	160	193
<i>Tomato, mozzarella, pancetta and asparagus (seasonal dish)</i>		
Patatina	145	189
<i>Tomato, mozzarella, salame, gorgonzola, peppadews, and potatoes</i>		
Prosciutto e Funghi*	133	177
<i>Tomato, mozzarella, gypsy ham, and mushrooms</i>		
Sarda	133	177
<i>Tomato, pecorino, mozzarella, salame, and fresh rosa tomato</i>		
Tirolese	145	189
<i>Mozzarella, ricotta, rucola, and coppa</i>		
<b>PIZZA</b>		
<b>NO SWAPS OF INGREDIENTS!</b>	<i>small</i>	<i>large</i>
<i>Gluten free base available</i>	N/A	+26
<i>With fish</i>		
Godfather	163	207
<i>Tomato, rosa tomatoes, mozzarella, prawns, with chilli olive oil</i>		
Napoletana	116	149
<i>Tomato, mozzarella, anchovies, and capers</i>		
Salmone	145	189
<i>White base with mozzarella, smoked salmon, ricotta, fresh dill, capers, and cremè fraiche</i>		
Tonno e cipolle	141	185
<i>Tomato, mozzarella, tuna, and caramelized onions</i>		
 *Calzone Option	 17	 17
<i>Only available with this pizzas, no exceptions!</i>		

## PIZZA TOPPINGS EXTRA

<i>Basil, chilli garlic, onions.....</i>	11
<i>Anchovies, aubergines, capers, jalapenos, ricotta, tomatoes.....</i>	21
<i>Olives, peppers, rosa tomatoes, .....</i>	28
<i>Artichokes, avocado, grilled chicken, mozzarella, mushrooms, pecorino, rocket, sundried tomatoes, tuna. ....</i>	35
<i>Fior di latte mozzarella, gypsy ham, gorgonzola, pancetta, salame, smoked chicken.....</i>	47
<i>Bresaola, coppa, prosciutto crudo, smoked salmon, .....</i>	56
<i>Porcini, prawns .....</i>	64



*Pizza vegetariana*



## 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 liqueur 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>	



Ricotta cheesecake

*SPARKLING WINE*

DURBANVILLE HILLS SPARKLING WINE	253
SARTORI PROSECCO	430

*ROSE WINE*

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

FAIRVIEW PINOT GRIGIO	<i>gls 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 SIMONSIG	204
CHARDONNAY UNOAKED BRAMPTON	210
CHARDONNAY PLESIR DE MERLE	407
MUSCAT D'ALEXANDRE AYAMA (demi sweet)	73 239

*RED WINE*

BRAMPTON SHIRAZ	<i>gls 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 (Aperol 2p, Chenin 3p, Soda 2p, and Orange)	95