

## Starters/Antipasti

### NICKY'S SHARING PLATTER

A Delectable Board Of Our Imported Italian Cold Meats And Cheeses (Serves 2)

Parma Ham, Mortadella, Smoked Speck, Salame Milano, Pecorino Dolce, Smoked Provolone, Pepato.

Served with a rosemary and herb focaccia - 325

### INSALATA CAPRESE (V) -85

Fresh mozzarella rounds, fresh tomato, basil

### VEGETARIAN DELI BOARD -130

Marinated brinjals, sundried tomatoes, artichoke hearts, olives, caper berries, pecorino cheese

**SCAMORZA** - Smoked provolone cheese topped with Napoletana sauce and baked in the oven. Served with ciabatta bread

Plain - 75

Mushrooms and Parma Ham - 90

Anchovies and Black olives - 85

### PARMIGIANA DI MELANZANE (V)

Layers of Grilled Eggplants, Mozzarella, Tomato, Parmesan, Basil Pesto, Baked In The Pizza Oven -115

### PASTA OPTIONS

Please choose between **gnocchi** or **fettuccine** with one of the following sauces:

**Ragu' di Carne** (slow-cooked beef ragout) -105

**Quattro Formaggi** (Pecorino, gorgonzola, parmesan, provolone, cream) -110

**Napoletana (V)** (Tomato, Basil, parmesan) -90

**Freschi (V)** (fresh tomato, basil, rocket, capers, olives, mozzarella, parmesan) -80

**Arrabbiata** (Napoletana sauce, fresh garlic, fresh chilli) -85

**Aglio, Olio, Peperoncino** (olive oil, chili, garlic) -85

\*For all other seafood pastas, please check the Iskia menu

## Meats/Carni

### First course/Primi

**BISTECCA FIORENTINA AL FORNO\*** 600g – R 280, 700g – R310, 800g – R 330

600g-800g T-Bone steak, cracked black pepper, salt and a rub of garlic, baked In our pizza oven

(Please enquire about the size of the day)

**POLLO E PATATE\*** - 175

Full baby chicken, marinated in a lemon-paprika sauce and slow roasted in our pizza oven

**PANCIA DI MAIALE\*** - 155

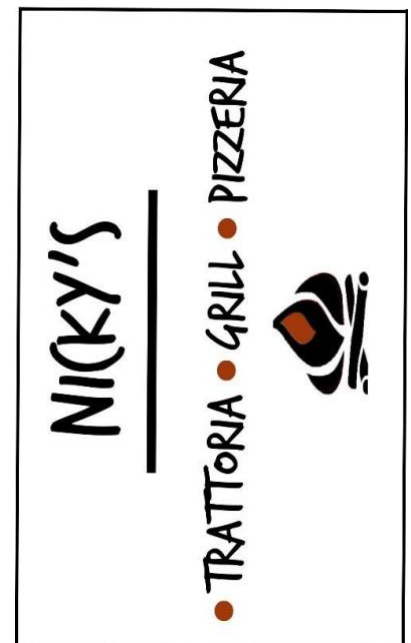
Pork belly slow roasted in white wine and served on a cream of sweet pepper sauce.

**AGNELLO AL FORNO AL VINO BIANCO E ROSMARINO** -235

600g-700g Lamb shank marinated in olive oil & rosemary and slow-cooked overnight in our wood-burning oven, served on a bed of lentils with a carrot puree and oven roast potatoes.

**BEEF FILLET TAGLIATA FOR 2 WITH A BALSAMIC REDUCTION & MUSHROOMS\*** -335

A whole beef fillet tail, cut into medallions and served with a mushroom and parmesan sauce. (*\*all our meats are served with oven roast potatoes and seasonal roasted veg*)



# Our pizzas

## The Classics

<b>Margherita</b> – Tomato, Mozzarella, Basil (V)	- 85
<b>Capricciosa</b> –Tomato, Mozzarella, Ham, Mushrooms, Black Olives, artichoke hearts	-120
<b>Pachino Fior Di Latte</b> – Mozzarella, Cherry Tomatoes, Fresh Mozzarella, Basil, Olive Oil (V)	- 115
<b>Ortolana</b> -Tomato, Mozzarella, Zucchini Ribbons, Artichoke Hearts, Olives, Cherry Tomatoes and mushrooms (V)	- 115
<b>Diavola</b> – Tomato, Mozzarella, Salami, Olives, Chilli	-125
<b>Frutti Di Mare</b> – Tomato, Mozzarella, Calamari, Prawns, Mussels, Chilli, Garlic, Basil	-165
<b>Napoli</b> –Tomato, Mozzarella, Anchovies, basil	-110
<b>Siciliana</b> - Tomato, Mozzarella, Anchovies, capers, black olives	-110
<b>Tropicana</b> – Tomato, Mozzarella, cooked ham, pineapple	-115
<b>Pollo</b> – Tomato, Mozzarella, Mushrooms, feta, chicken strips, sweet peppers, caramellised onions	-125

## Kiddies Options

Chicken schnitzel, cheese sauce and chips	- 85
Fried hake and chips with tartare mayo	- 80
Fried calamari and Chips with tartare mayo	-85

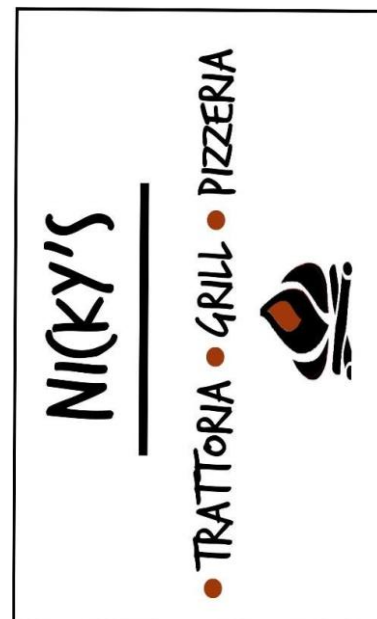
## The Adventurous

<b>Broccoli</b> - Mozzarella Base, Cherry Tomatoes, Roasted Broccoli, Bacon, Blue Cheese	
<b>Tonno, Patate e Cipolle</b> – Mozzarella base, Tuna, Black Olives, potatoes, onions, rosemary	- 115
<b>FAB</b> – Tomato, Mozzarella, Feta, Avo, Bacon	- 125
<b>Pizza Greca</b> – Tomato, Mozzarella, Spinach, Marinated Sundried Tomatoes And Feta	- 115
<b>Carnivora</b> – Tomato, Mozzarella, Beef mince, Mushrooms, Feta, Sliced Jalapeno Peppers, Caramelized onions	- 135
<b>Nicky's</b> –Mozzarella base, cherry tomatoes, artichokes, balsamic reduction, Parma ham and parmesan shavings	-145
<b>Quattro Formaggi</b> – Mozzarella, Pecorino, Gorgonzola, Parmesan	-125

## I Calzoni (Our Folded over pizza pies)

<b>Classico</b> – Pomodoro sauce, Mozzarella, basil (V)	- 95
<b>Sfizioso</b> – Pomodoro sauce, Mozzarella, chilli, ham, mushrooms	-115
<b>Milanese</b> -Mozzarella, cherry tomatoes, olives, Salame Milano, basil	-125

**\*Please enquire about our meter-long sharing pizzas. Subject to availability!**



## Drinks

### BIRRE/BEERS

Stella Draught	330ml – 35
	500ml – 50
Hoegaarden Draught	330ml – 40
Black label	
Windhoek light/draught	
Mazzati Italian Pilsner/Lager	
	-42
Heineken, Peroni, Stella	- 32

### COCKTAILS

<b>Mojito</b> - Havana Club , Lime Cordial, Mint, Lemon, Honey, Soda Water	-80
<b>Americano*</b> - Campari Rosso, Cinzano Rosso, Soda Water, Orange	-75
<b>The Godfather</b> - Amaretto, Jameson Whiskey	-90
Best Served on the rocks*	
<b>Moscow Mule</b> - Vodka, Ginger Ale, Lime juice	-80
<b>Long Island in Naples*</b> - Vodka, Havana Club Rum, Gin, El Jimmy Gold, Coca-Cola, Triple Sec.	-75
<b>Bloody Maria</b> - Fresh Lemon, Vodka, Tomato Cocktail	-65
<b>Margarita</b> - El Jimmy Gold, Triple Sec, Nonna's Sweet & Sour Secret	-65
<b>Aperol Spritz*</b> - Sparkling Bubbles, Aperol, Fresh Orange, Soda Water	-85

## Whiskies & Brandies

Bells, / J & B	-22
Jameson / Jack Daniels	- 35
Glenfiddich 12 year	-60
Glenmorangie	- 60
Johnny Walker Black	-40
Bisquit Cognac	- 65
<b>GIN</b>	
Autograph Award-winning Gin	-35
I am Khanyi pink-shimmer Gin	-35
Graphite Black Truffle Gin	-40
Beefeater/Beefeater Pink	-32
Inverroche Amber	- 35
Malfy: Limone, Rosa, Arancia	-40
<b>Tonic Water</b> - Regular/Pink	-18/25

## VINO/WINE

Alfie's Sara Sauvignon Blanc	- 180/60
Durbanville Hill Sauvignon Blanc	-100/35
Alfie's Valentina Shiraz	- 180/60
Durbanville Hills Merlot	-100/40
Allesverloren Tinta Rose	-100/35
<b>Prosecco</b> Da Luca –	- 275
<b>Water:</b>	500ml - 15
	1000ml - 30

## Milkshakes – Coffee, Chocolate, Vanilla

\*please note that milkshakes may take slightly longer to serve depending on capacity - 40

☺ **RICHELIEU SPECIAL** ☺ - Two doubles and a coke - 60

