BIRTHDAY SONG LYRICS!

Settebello does birthdays with an Italian twist. Learn the words so you can sing along with our amazing waiters!

OI VITA MIA

The original - as we sing it

Staje luntana da stu core,
a te volo cu 'o penziero,
niente voglio e niente spero
ca tenerte sempe a fianco a me!
Si' sicura 'e chist'ammore
comm'i' so' sicuro 'e te?

Oje vita, oje vita mia,
oje core 'e chistu core,
si' stata 'o primmo ammore,
e 'o primmo e ll'ùrdemo sarraje pe' me!

Quanta notte nun te veco,
nun te sento 'int'a sti bbracce,
nun te vaso chesta faccia,
nun t'astregno forte 'mbraccio a me?
Ma, scetánnome 'a sti suonne,
mme faje chiagnere pe' te!

Oje vita, oje vita mia,
oje core 'e chistu core,
si' stata 'o primmo ammore,
e 'o primmo e ll'ùrdemo sarraje pe' me!

Scrive sempe e sta' cuntenta,
io nun penzo che a te sola,
nu penziero mme cunzola,
ca tu pienze sulamente a me!
'A cchiù bella 'e tutte bbelle,
nun è maje cchiù bella 'e te!

Oje vita, oje vita mia,
oje core 'e chistu core,
si' stata 'o primmo ammore,
e 'o primmo e ll'ùrdemo sarraje pe' me!

THE ENAMOURED SOLDIER

The translation - so you know what you're singing

You're far away from this heart,
I'm flying to you in my thought,
I don't want and don't hope anything more
than having you always sheltered in me!
Are you sure about this love
as sure as I am about yours?

Oh yes life, oh yes life of mine
oh yes heart of my heart,
you were the first love,
and you'll be for me the first and last!

How many nights I didn't see you,
I didn't feel you in these arms,
I didn't kiss you with this kisser,
I didn't squeeze you tight in my bossom?
But, as I wake up from these dreams,
it makes me cry over you!

Oh yes life, oh yes life of mine
oh yes heart of my heart,
you were the first love,
and you'll be for me the first and last!

Always write to me you are content,
I can not think none other than you alone,
just one thought consoles me,
that you think solely of me!
The most beautiful of all beauties,
isn't by any chance more beautiful than you!

Oh yes life, oh yes life of mine
oh yes heart of my heart,
you were the first love,
and you'll be for me the first and last!

SETTEBELLO™

Live Italian everyday...

Segafredo ZANETTI GAMBRINUS NAPOLI 1860

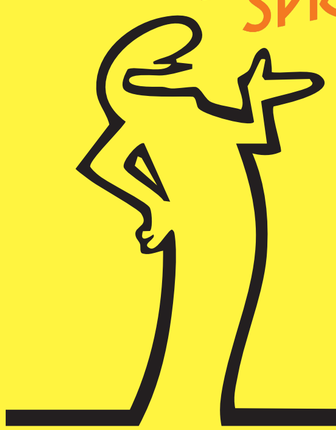
VINOTRIA FINE ITALIAN WINES

CAPUTO 1924 Il mulino di Napoli

APEROL SPRITZ

DAL 1877 Barilla

CAMPARI



Club Member discounts are for the Club Members only, not for the whole table.
We do not offer corkage. Cakeage at R10 per person. Right of admission reserved. NO Split bills or cash bar allowed.
Ingredients may vary subject to availability and seasonality. This kitchen works with nuts. Should you be allergic to any food items, please request information regarding the ingredients prior to ordering. V Vegetarian
All extras will be charged for and a surcharge may apply for any substitutions. Portion weights are raw weights.
We appreciate your understanding as we strive to provide you with the best quality and service.
Thank you for dining with us!

ANTIPASTI

Freddi · Cold

Carne all' Albese 140
Thinly sliced raw beef, extra-virgin olive oil, lemon, shaved parmigiano, sea salt & black pepper.

Burrata 190
Creamy Italian cheese with an outer shell of mozzarella, containing stracciatella & cream, served with chopped tomatoes
Add Parma ham +75

Olive Marinate 55
Marinated green & black olives with a touch of chilli

La Caprese 130
Juicy tomatoes and creamy fior di latte mozzarella finished with fragrant basil, extra virgin olive oil, and sea salt

Caldi · Warm

Zucchini Fritti 85
Fried strips of baby marrow

Arancini 95
2 Sicilian fried balls of rice, stuffed with ham, peas & mozzarella cheese

Fritto Misto 200
Deep fried prawns, calamari, zucchini, hake pieces & pizza dough

Parmigiana di Zucca 110
Roasted pumpkin layered with velvety béchamel, smoked scamorza & Parmigiano, oven baked to golden perfection

Polpette al Sugo 95
Tender homemade meatballs in slow cooked tomato sugo, served with ciabatta bread

Parmigiana di Melanzane 90
Baked aubergine, layered sugo Napoletana, parmigiano & mozzarella

Settebello Neapolitan Breadsticks 65
8 breadsticks

Da Condividere · To Share

Tagliere Salumi e Formaggi (Antipasto Platter)
Mortadella, parma ham, salame, parmigiano, gorgonzola, provolone & marinated brinjals
Mini (serves 1) 150
Medio (serves 4 to 6) 540
Grande (serves 8 to 10) 810

INSALATA

Salads are available as Single OR To Share (for 2 guests).
For larger tables, we recommend ordering multiple salads to share.

Insalata Verde 80/155
Mixed leaves, shaved red onion, lemon & extra-virgin olive oil

Insalata della Nonna 100/195
Mixed leaves, marinated artichokes, robiola cheese & rocket

Radicchio e Finocchio 100/195
Leaf radicchio, shaved fennel, olives & parmesan shavings

Insalata di Calamari e Gamberi 145/270
Tender calamari and prawns, celery, red onion, garlic & capers, with extra-virgin olive oil and fresh lemon

Extras
Parmesan shavings 40
Grilled chicken 65
Avocado (seasonal) SQ

PIZZA NAPOLETANA

ASSOCIAZIONE PIZZAIUOLI NAPOLETANI

True Neapolitan pizza - our signature heritage: soft, airy dough with long fermentation, baked hot and fast for a light centre and beautifully blistered crust!

Focaccia 80
Olive oil & rosemary (garlic optional)

Bianca 100
Focaccia with mozzarella

Margherita 110
Tomato, mozzarella & basil

Marinara 90
No cheese, San Marzano tomatoes, oregano & garlic oil

Napoli 150
Tomato, mozzarella, anchovies, capers & olives

Prosciutto Cotto e Funghi 140
Tomato, mozzarella, mushrooms & Italian ham

Quattro Stagioni 150
Tomato, mozzarella, olives, artichokes, mushrooms & Italian ham

Crudo e Rucola 160
Tomato, mozzarella, parma ham, rocket & parmesan shavings

Diavola 150
Tomato, mozzarella, spicy salami, rosa tomatoes & chilli

Calabrese 150
Tomato, mozzarella, spicy calabrese salami, olives & red onions

Ortolana 150
Tomato, mozzarella, brinjals, baby marrow, olives & artichokes

Burrata 200
Tomato, mozzarella, burrata, cherry tomatoes, basil & olive oil

PIZZA ROMANA

Pizza al Taglio – Rome's iconic street pizza, baked in 30cm trays with a light, airy crumb and crisp base, topped with seasonal ingredients and cut into 6 slices!

Margherita 150
Tomato, mozzarella & basil

Bianca Porchetta 170
Fior di latte, roasted porchetta, rosemary & black pepper

Bianca Mozzarella & Funghi 160
Fior di latte, mushrooms & thyme

Bianca Salsiccia & Mozzarella 180
Italian sausage, mozzarella & black pepper

Bianca Pancetta & Pecorino 195
Crispy pancetta & pecorino

Bianca Gorgonzola & Noci 180
Blue cheese, walnuts & honey drizzle (optional)

Diavola 190
Tomato, mozzarella & spicy salami

Bianca Pollo Arrosto & Peppers 195
Roast chicken, peppers & rosemary

Pomodoro, Olive & Capers 170
Tomato, mozzarella , olives, capers & oregano

Bianca Mortadella & Pistacchio 200
Added after bake

Prosciutto Crudo & Rucola 240
Tomato, mozzarella, parma ham, rocket & parmesan shavings

Burrata 260
Tomato, mozzarella, burrata, cherry tomatoes, basil & olive oil

PASTA

All pasta dishes are served as designed by our kitchen. Changes are made at the guest's discretion.

Spaghetti al Pomodoro 115
Tomato sauce, basil & onion

Penne all'Arrabbiata 120
Spicy tomato sauce, chilli & onion

Rigatoni alla Amatriciana 140
Roman classic with guanciale, tomato, pecorino romano & chilll

Lasagne al Ragù 190
Layers of fresh pasta, slow cooked beef ragù, béchamel & Parmigiana, baked until golden.

Gnocchi alla Sorrentina
Potato gnocchi baked in tomato sauce, fresh mozzarella & basil
Pomodoro 130
Bolognese 160

Genovese 180
Slow-braised onions cooked down to a sweet sauce with tender beef, served with your choice of pasta

Gnocchi Gorgonzola 165
Cream based sauce with gorgonzola cheese

Fusilli con Crema di Zucchini e Salsiccia 165
Fusilli tossed in a zucchini cream with Italian pork salsiccia, finished with extra-virgin olive oil & Parmigiano

Linguine Crema Settebello e Gamberi 240
Linguine, prawns with a touch of chilli in Settebello cream sauce

Spaghetti Gamberi 190
Prawns, garlic, cherry tomatoes, chilli & cream

Tortellini in Brodo 140
Hearty beef bone broth served with homemade meat filled tortellini

Spinach & Ricotta Ravioli al Burro e Salvia 140
Ravioli filled with spinach & ricotta, served in a butter & sage sauce

Linguine Alfredo 165
Cream & cheese sauce with ham & mushrooms

Spaghetti Aglio & Olio 110
Lightly sautéed sliced garlic in olive oil & fresh chilli
Add Prawns +80

Penne Ragu 160
Traditional Bologna recipe with beef & pork mince, pancetta & a touch of milk

Linguini Frutti di Mare 240
Prawns, mussels, clams, & calamari cooked in garlic cherry tomatoes, white wine & parsley

SECONDI

CARNE

Veal Limone 220
Pan-seared veal in a lemon & white wine sauce

Filetto 295
250g Grade A fillet

Osso Buco con Polenta 275
Slow-braised veal shank served with creamy polenta

Settebello Fiorentina *(serves 2)* 595
1.2kg T-bone steak served medium rare (+- 25min cooking time)

Coda di Manzo in Umido Ubriaco 190
Slow-braised oxtail marinated in beer, whiskey, red wine & old brown sherry, cooked in a tomato sauce with thyme & mint, served with creamy polenta

Trippa alla Romana 140
Roman style tripe cooked in a tomato base with bay leaves & garlic served with our creamy polenta & a slice of ciabatta

PESCE

Sogliola alla Griglia 230
Grilled West coast sole

Hake 185
Grilled or battered & fried

Settebello Grilled Prawns 290
12 x M prawns in a Settebello cream sauce

Served with a side:
Fries
Mash potato
Savory rice
Settebello spinach
Chargrilled cabbage

Sauces 40
Pepper
Mushroom
Gorgonzola
Cheese

POLLO

Pollo Bello 190
Grilled baby chicken in lemon & herb or spicy Settebello sauce

Pollo Parmigiana 195
Crumbed chicken breast in tomato sauce, mozzarella & parmesan baked in the oven

Deboned Chicken Thighs 175
4 grilled deboned chicken thighs lemon & herb or spicy

Chicken Tenders
Crispy chicken tenders, chips & chilli mayo
4-PIECES 80 | 8-PIECES 150

DOLCE

Bigné 25
Cannoli 55
Coppa di Gelato *(2 scoops)* 90
Tiramisú 85
Affogato 75
Crème Brulee 75
Apple Strudel & Custard 80