

FUNCTION MENUS



Right of admission reserved.
Ingredients may vary subject to availability and seasonality.
Should you be allergic to any food items,
please request information regarding the ingredients prior to ordering.
All extras will be charged, and a surcharge may apply for any substitutions,
Portion weights are raw weights, T&C apply.
Should you wish to bring your own cake,
a R10 cackage will be applied per person.

COCKTAIL MENU

Our cocktail menu can be included in any event as a starter or included on a harvest table. Prices below are per portion.

Italian Panini R65

- Assorted mini panini filled with Italian cold meats & cheeses or grilled vegetables.
- Parma Ham, Mortadella, Salame Rustico, Salame Calabrese, Coppa, Cooked Ham
 - Mozzarella, Provolone, Emmental

Settebello Neapolitan Breadsticks R60

10 in a portion

Mini Beef / Chicken Sliders R55

Grilled chicken or beef served on our in-house bun with a rich creamy slaw
Minion Chicken / Beef Sliders R32

Bruschetta

Grilled zucchini R18

Parma ham R30

Tomato and onion R18

Salmon & Ricotta R35

Gorgonzola and fig jam R20

Mini Assorted Bruschetta Veg R11

Arancini R30

Risotto balls filled with Bolognese sauce, mozzarella, cooked ham & peas, crumbed and fried
Cocktail Size R22

Polpette di Carne (Beef meatballs) R60

Traditional Italian meatballs 3 meatballs on a skewer
Cocktail Size Meatballs R22 each

Caprese Skewers (mini) R25

Bocconcini, rosa tomatoes & basil skewers

Crumbed Chicken Drumstick R32

Juicy crumbed fried drumstick

Prawn Skewers R75

3 x Queen grilled prawns

Involtini di Melanzane R10

Rolled brinjal slices filled with mozzarella & served on a bed of Napoletana sauce

COCKTAIL MENU CONT.

Our cocktail menu can be included in any event as a starter or included on a harvest table. Prices below are per portion.

Suppli Di Riso R25

Mozzarella & tomato rice croquettes

Prosciutto Crudo (Parma Ham) wrapped Breadsticks R30

Luganiga Bite (Italian Sausage Bites) R14

Pesto & Sundried Tomato Foccacia Tray R100

Fritattina di Pasta with Bechamel and Ham R20

Fried Calamari Cones R40

Mini Piedine R35

Italian Flatbread with mortadella & Stracciatella cheese

Mini Panzarotti R40

Pizza filled with Mozzarella, ham and Mushroom

Prawn Rissoles R29 each

Chicken Rissoles R25 each

Chorizo R100 each

STARTERS

Please note all prices below are based on our large platters which feed between 7-10 people.
We can half the platters to a medium that would feed 4-5 people.

SALAD BOWLS

Mixed green salad R320

Caprese salad with Fior di Latte mozzarella R780

Insalata della Nonna R440

A mix of green leaves with artichokes robiola, rocket and cherry tomatoes

Radicchio e Finocchio (When Available) R460

Leafy red radicchio combined with fennel, cherry tomatoes, olives & shavings of parmigiano

PLATTERS

Antipasto Platter

A selection of our favourite Italian cold meats, cheeses, olives, grilled peppers, and pickled brinjals

Large – R810

Medium – R510

Cheese Platter

Assorted cheeses mozzarella, bocconcini, grana padana & gorgonzola, served with crackers

Large – R700

Medium – R350

MAINS & SIDES

PASTA BOWLS

Pasta bowls feed 12 to 15 people the prices below are based on our large bowl, our medium bowl will be half the size and price and would feed 6 to 8 people, all sauces can be served with Spaghetti, Penne, Fusilli, Linguini or Rigatoni pasta unless specified below.

Napoletana R850

Bolognese R1240

Tomato & beef mince sauce

Arabiatta R920

Spicy tomato sauce with chilli & garlic

Salsiccia R1240

Creamy tomato based sauce with Italian sausage & a hint of chilli

Spaghetti ai Gamberi R1520

Fresh prawn meat, cherry tomatoes, garlic, & a touch of chilli & cream

Rigatoni alla Norma R1160

Rigatoni pasta, melanzane, sugo Napoletana & salted ricotta

Rigatoni con Poplette al Ragu R1240

Rigatoni pasta in a rich meaty ragu with our traditional meat balls

Filetto con Tagliatelle R1600

Homemade egg tagliatelle with fillet in a creamy mushroom sauce with truffle

Fusilli Gremolata con Pollo R1500

Fusilli pasta in Gremolata Pesto (basil, parsley and mint pesto) topped with grilled deboned chicken thigh

MAINS & SIDES

PASTA BOWLS CONT.

Aglio e Oglio e Pepperoncino R880

Aglio e Oglio e Pepperoncino & Prawns R1520

Beef Lasagna R1400

Baked pasta sheets, layered with Bolognese sauce, parmigiano & bechamel sauce

Veg Lasagna R1200

Baked pasta sheets, layered with Napoletana sauce, parmigiano & bechamel sauce

Parmigiana Di Melanzane R960

Baked aubergine, layered with Napoletana sauce, parmigiano & mozzarella

Penne Alfredo R1320

Cream based sauce with ham & mushrooms

Linguini con Crema Settebello e Gamberi (Prawns) R1600

Cream based sauce with ham & mushroom

Linguini con Crema Settebello e Pollo (Chicken) R1520

Cream based sauce with ham & mushroom

Calamarata Gamberi e Calamari R1540

Calamarata pasta with de-shelled prawns and calamari, cherrytomatoes, garlic & a touch of Napoletana sauce

Tortellini con prosciutto cotto e piselli R1440

Homemade tortellini filled with a mix of Parma ham, mortadella, Parmigiano, & pork served in a cream sauce with sweet peas & slices of cooked ham

Linguini Frutti di Mare R1760

Linguine with prawns, mussels, clams, & calamari, cooked in garlic, cherry tomatoes, white wine & parsley

Fusilli Primavera R1080

Fusilli served with cherry tomatoes, garlic, olives & fresh basil, then finished off with bocconcini mozzarella

MAINS & SIDES

MAINS PLATTERS

All our platters feed 10 guests. These dishes can also be halved to a medium platter.

Grilled Prawn Platter R2360

Can be ordered Lemon & Butter or Peri Peri

Calamari Platter R1560

Can be ordered Lemon & Butter or Peri Peri

Prawn, Calamari & Hake Platter R2500

Baked Hake Platter R1480

Grilled Chicken Platter R1520

Can be ordered Lemon & Herb or Peri Peri

Settebello Fried Chicken OR Beef Burgers R1100

10 per platter

Vitello al Limone R1750

Pan fried veal cutlet al limone

Oven Roasted Pork Neck R1200

Ossobuco alla Milanese R1800

Ossobuco served with polenta

Deboned Chicken Thigh Platter R1400

Served lemon & herb, or spicy

MAINS & SIDES

MAINS PLATTERS CONT.

All our platters feed 10 guests. These dishes can also be halved to a medium platter.

Grilled Fillet Steak Platter R2360

Oven Roasted Lamb R2500

Chicken Strips with Honey Mustard R880

Tagliata di Manzo R2680

Chicken Schnitzel R1400

Settebello Grilled Prawns R2320

Pollo Parmigiano R1560

Crumbed chicken breast covered in Napoletana sauce, mozzarella & parmesan, then baked in the oven

Fiorentina alla griglia R595 each

1.2kg grilled Fiorentina TBone

Roast Beef platter R1850

Only available in La Ciccia venue or Pool House Venue, min 40pax

Beef Espetada R120

250g per person

Chicken Souvla R120

3 pieces per person drumstick / thigh

MAINS & SIDES

SIDES

All our sides feed between 7 and 10 people, we can halve the side to a medium platter.

Roast Potato Bowl R420

Polenta R300

Savoury Rice R300

Roast Butternut Wedges R400

Green Beans, Tomato & Potatoes R450

Seasonal Mixed Veg R380

Settebello Spinach R380

Mashed Potatoes R400

Chips R300

SAUCES

All our sides feed between 7 and 10 people, we can halve the side to a medium platter.

Mushroom Sauce (L) R250 (M) R150

Cheese Sauce (L) R280 (M) R150

Pepper Sauce (L) R250 (M) R150

Lemon Butter (L) R75 (M) R60

Peri Peri (L) R75 (M) R60

Lemon and Herb (L) R75 (M) R60

PIZZA

Our pizza trays are cut into 24 Pieces, recommended to feed 2-3 slices for the ladies, and 4-5 slices for the men. Prices are per tray.

PIZZA TRAYS

Margherita (v) R380

San Marzano tomatoes, Fior di latte mozzarella & basil

Hawaiian R450

San Marzano tomatoes, Fior di latte mozzarella, cooked ham, & pineapple

Salami R450

San Marzano tomatoes, Fior di latte mozzarella & salame rustico

Vegetarian (v) R520

San Marzano tomatoes, Fior di latte mozzarella, brinjals, baby marrow, olives & artichokes

Regina R480

San Marzano tomatoes, Fior di latte mozzarella, mushrooms & Italian cooked ham

Marinara R330

San Marzano tomatoes, oregano & garlic oil

Napoli R490

San Marzano tomatoes, Fior di latte mozzarella, anchovies, capers & olives

Settebello Diavola R580

San Marzano tomatoes, Fior di latte mozzarella, salsiccia (Italian fennel Sausage), rosa tomatoes & chili

Quattro Stagioni R560

San Marzano tomatoes, Fior di latte mozzarella, olives, artichokes, mushrooms & Italian cooked ham

Quattro Formaggi R550

San Marzano tomatoes, fior di latte mozzarella, gorgonzola, fontina & parmigiano (can be ordered without the tomato base as a bianca)

PIZZA

Our pizza trays are cut into 24 Pieces, recommended to feed 2-3 slices for the ladies, and 4-5 slices for the men. Prices are per tray.

PIZZA TRAYS CONT.

Crudo e Rucola R650

San Marzano tomatoes, Fior di latte mozzarella, parma ham, rocket & parmesan shavings

Calabrese R550

San Marzano tomatoes, Fior di latte mozzarella, spicy calabrese salami, olives & red onions

Boscaiola R550

Fior di latte mozzarella, mushrooms & Italian sausage

Pancetta e Carciofi R550

Tomato, mozzarella, pancetta & artichokes

La Spagnola R500

San Marzano tomatoes, Fior di latte mozzarella, Spanish chorizo, pepperoni sott'olgio (grilled peppers)

Vegana (vegan) R500

San Marzano tomatoes, zucchini, artichokes, red & yellow peppers, mushrooms, cherry tomatoes, basil. NO CHEESE

Bianca R350

Focaccia with mozzarella

Schiacciata R80

Traditional flat Italian bread

Porchetta R550

Bianca with porchetta slices, roast potatoes & rosemary

Pollo Pizza R620

Tomato base, fior di latte mozzarella, chicken pieces, caramelized onion, sweet peppadew

DESSERTS

Prices are for an individual serving.

Cannoli Siciliani R50

Mini Cannoli R28

Bigne R25

Mini Bigne R18

Mini Tiramisu R30

Mini Custard Tarts R30

Mini Milk Tarts R30

Mini Layered Chocolate Mousse R35

Mini Pavlova R30

Mini Baked Cheesecake R30

Crostoli / Frappe (500g) R200

Malva And Custard Tray R800

Macarons R30

Sfogliatelle R60

Mini Sfogliatelle R30

Bomboloni Nutella/Pistacchio R70

Bomboloni Crema R50

Mini Bomboloni Nutella / Pistacchio R35

Mini Bomboloni Crema R25

Gelato (per scoop) R45