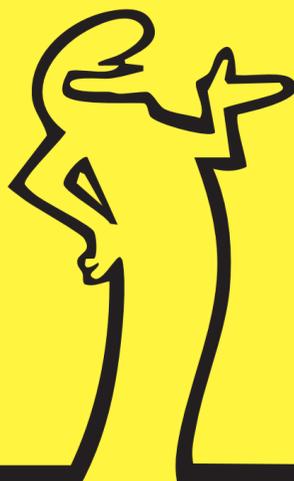




SETTEBELLOTM

Live Italian everyday...



Club Member discounts are for the Club Members only, not for the whole table.
We do not offer corkage. Cateage 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. ^VVegetarian
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

Vitello Tonnato Veal roast, thinly sliced, with a tuna, caper, & anchovy cream, finished with capers, lemon, & extra-virgin olive oil	125
Carne all' Albese Thinly sliced raw beef, extra-virgin olive oil, lemon, shaved parmigiano, sea salt & black pepper.	140
Burrata Creamy Italian cheese with an outer shell of mozzarella, containing stracciatella & cream, served with chopped tomatoes Add Parma ham +75	190
Olive Marinate Marinated green & black olives with a touch of chilli	55
Tris di Bruschetta Grilled ciabatta rubbed with garlic, olive oil & salt topped with tomato & onion, parma ham & grilled zucchini	100

Caldi - Warm

Zucchini Fritti Fried strips of baby marrow	85
Arancini 2 Sicilian fried balls of rice, stuffed with ham, peas & mozzarella cheese	95
Fritto Misto Deep fried prawns, calamari, zucchini, hake pieces & pizza dough	200
Salsiccia Piccante Settebello 180g of our signature chilli sausage grilled & sliced served with ciabatta bread	125
Carciofi Fritti Breaded artichokes, deep fried served with chilli alioli	85
Parmigiana di melanzane Baked aubergine, layered sugo Napoletana, parmigiano & mozzarella	90

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 Mixed leaves, shaved red onion, lemon & extra-virgin olive oil	80/155
Insalata della Nonna Mixed leaves, marinated artichokes, robiola cheese & rocket	100/195
Radicchio e Finocchio Leaf radicchio, shaved fennel, orange, olives & parmesan shavings	100/195
Insalata di Calamari e Gamberi Tender calamari and prawns, celery, red onion, garlic & capers, with extra-virgin olive oil and fresh lemon	145/270
Extras Parmesan shavings Grilled chicken Avocado (seasonal)	40 65 50

PIZZA NAPOLETANA



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 Olive oil & rosemary (garlic optional)	80
Bianca Focaccia with mozzarella	100
Margherita Tomato, mozzarella & basil	110
Marinara No cheese, San Marzano tomatoes, oregano & garlic oil	90
Napoli Tomato, mozzarella, anchovies, capers & olives	150
Prosciutto Cotto e Funghi Tomato, mozzarella, mushrooms & Italian ham	140
Quattro Stagioni Tomato, mozzarella, olives, artichokes, mushrooms & Italian ham	150
Crudo e Rucola Tomato, mozzarella, parma ham, rocket & parmesan shavings	160
Diavola Tomato, mozzarella, spicy salami, rosa tomatoes & chilli	150
Calabrese Tomato, mozzarella, spicy calabrese salami, olives & red onions	150
Ortolana Tomato, mozzarella, brinjals, baby marrow, olives & artichokes	150
Burrata Tomato, mozzarella, burrata, cherry tomatoes, basil & olive oil	200

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 Tomato, mozzarella & basil	150
Bianca Patate & Rosmarino Fior di latte, thin potato, rosemary, sea salt & olive oil	150
Bianca Mozzarella & Funghi Fior di latte, mushrooms & thyme	160
Bianca Salsiccia & Mozzarella Italian sausage, mozzarella & black pepper	180
Bianca Pancetta & Pecorino Crispy pancetta & pecorino	195
Bianca Gorgonzola & Noci Blue cheese, walnuts & honey drizzle (optional)	180
Diavola Tomato, mozzarella & spicy salami	190
Bianca Pollo Arrosto & Peppers Roast chicken, peppers & rosemary	195
Pomodoro, Olive & Capers Tomato, mozzarella, olives, capers & oregano	170
Bianca Mortadella & Pistacchio Added after bake	200
Prosciutto Crudo & Rucola Tomato, mozzarella, parma ham, rocket & parmesan shavings	240
Burrata Tomato, mozzarella, burrata, cherry tomatoes, basil & olive oil	260

PASTA

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

Spaghetti al Pomodoro Tomato sauce, basil & onion	115	Linguine Crema Settebello e Gamberi Linguine, prawns with a touch of chilli in Settebello cream sauce	240
Penne all'Arrabbiata Spicy tomato sauce, chilli & onion	120	Spaghetti Gamberi Prawns, garlic, cherry tomatoes, chilli & cream	190
Rigatoni alla Amatriciana Roman classic with guanciale, tomato, pecorino romano & chilli	140	Tortellini Prosciutto Crudo e Piselli Homemade tortellini, parma ham, mortadella, pork meat parmigiano served in a creamy sauce with sweet peas & ham	180
Spaghetti alla Carbonara Roman classic with guanciale, egg, pecorino romano & black pepper	155	Spinach & Ricotta Ravioli al Burro e Salvia Ravioli filled with spinach & ricotta, served in a butter & sage sauce	140
Gnocchi alla Sorrentina Potato gnocchi baked in tomato sauce, fresh mozzarella & basil		Linguine Alfredo Cream & cheese sauce with ham & mushrooms	165
Pomodoro 130 Bolognese 160		Spaghetti Aglio & Olio Lightly sautéed sliced garlic in olive oil & fresh chilli Add Prawns +80	110
Fusilli Primavera Fusilli, cherry tomatoes, garlic, olives, creamy bocconcini mozzarella & basil	140	Penne Ragu Traditional Bologna recipe with beef & pork mince, pancetta & a touch of milk	160
Gnocchi Gorgonzola Cream based sauce with gorgonzola cheese	165	Linguini Frutti di Mare Prawns, mussels, clams, & calamari cooked in garlic cherry tomatoes, white wine & parsley	240

SECONDI

CARNE

PESCE

POLLO

Veal Limone 220 Pan-seared veal in a lemon & white wine sauce	Calamari 195 Falklands grilled or fried tubes	Pollo Bello 190 Grilled baby chicken in lemon & herb or spicy Settebello sauce
Filetto 295 250g Grade A fillet	Hake 185 Grilled or battered & fried	Pollo Parmigiano 195 Crumbed chicken breast in tomato sauce, mozzarella & parmesan baked in the oven
400g Marco Polo Pork Tomahawk 220 400g pork tomahawk with an Italian agrodolce glaze	Settebello Grilled Prawns 290 12 x M prawns in a Settebello cream sauce	Deboned Chicken Thighs 175 4 grilled deboned chicken thighs lemon & herb or spicy
Settebello Fiorentina (serves 2) 595 1.2kg T-bone steak served medium rare (+ 25min cooking time)	<i>Served with a side:</i> Fries, Mash potato, Savory rice Polenta, Braised lentils Chick peas & artichoke	
SAUCES 40 Pepper / Mushroom / Gorgonzola / Cheese		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
Panna Cotta	85

