



ROMA – R450pp

ANTIPASTI

Bruschetta

Handmade ciabatta bruschetta topped with burrata, grilled honey asparagus, walnuts and crispy prosciutto, tied together with a balsamic and basil pesto

LA PASTA

Risotto

Wild mushroom risotto, topped off with a mushroom steak

I SECONDI

Lamb shank

Slow cooked red wine lamb shank served on a bed of garlic mash with caramelised beets

DOLCI

Crème Brulée

Demoulded and served with rich berry coolie, mint and chocolate dust, topped off with a scoop of pistachio gelato

**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.*

FIRENZE – R700pp

ANTIPASTI

Burrata with Parma Ham

A creamy Italian cheese with an outer shell of mozzarella containing stracciatella and cream, accompanied by cherry tomatoes and parma ham

LA PASTA

Spaghetti Gamberi

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

I SECONDI

Tagliata di Manzo

300g sirloin served on a bed of rocket, garnished with cherry tomatoes and our in-house balsamic reduction with a side of roasted potatoes

DOLCI

A Trio of Cheesecakes

Baked cheesecakes: Oreo, Lemon and Berry

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SETTEBELLO



CUCINA · VINOTECA · DOLCI · DELI

SORRENTO – R550pp

ANTIPASTI

Fritto misto

Deep fried prawn, calamari and hake

LA PASTA

Linguini Frutti di Mare al Cartoccio

Baked seafood linguini

I SECONDI

Kingklip and veg

Grilled kingklip served on a bed of country mixed veg with our in-house lemon butter sauce

DOLCI

Tiramisu

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BARI – R450pp

ANTIPASTI

Burrata with Parma Ham

A creamy Italian cheese with an outer shell of mozzarella containing Stracciatella and cream, accompanied by cherry tomatoes and parma ham

LA PASTA

Rigatoni alla Norma [V]

Melanzane, sugo napoletana and salted ricotta

I SECONDI

Hake and veg

Grilled hake served on a bed of country mixed veg with our in-house lemon butter sauce

DOLCI

Crème Brulée

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BOLOGNA – R250pp

ANTIPASTI

Caprese Salad

Sliced Fior di latte mozzarella, tomatoes and sweet basil, seasoned with salt, pepper and olive oil

LA PASTA

Lasagne

7 layers of pasta sheets, bolognese sugo and bechamel

OR

I SECONDI

Pollo Milanese

Chicken breast, crumbed and fried until golden brown

DOLCI

Cannoli

A tube-shaped shell of fried pastry dough, filled with a creamy sweet ricotta, chocolate, candied cherries and citrus peel

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SICILIA – R250pp

ANTIPASTI

Arancini

Sicilian fried rice balls, stuffed with ham, mozzarella and peas

LA PASTA

Rigatoni alla Norma [V]

Melanzane, sugo napoletana and salted ricotta

OR

I SECONDI

Grilled fish

Grilled hake served on a bed of veg or rice

DOLCI

Crème Brulée

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