
LA PIZZA NAPOLETANA

Focaccia R 50 / R 100

Olive oil and rosemary (garlic optional)

Bianca R 65 / R 130

Focaccia with mozzarella

Marinara R 70 / R 140

San Marzano tomatoes, oregano & garlic oil

Margherita R 85 / R 170

San Marzano tomatoes, fior di latte mozzarella & basil

Napoli R 120 / R 240

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

Prosciutto Cotto e Funghi R 110 / R 220

San Marzano tomatoes, fior di latte mozzarella, mushrooms & cooked ham

Boscaiola R 125 / R 250

Fior di latte mozzarella, mushrooms & Italian sausage

Aurora R 110 / R 220

Tomato, mozzarella, cream, mushroom & cooked ham

Settebello Diavola R 130 / R 260

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

Quattro Stagioni R 125 / R 250

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

Messicana R 125 / R 250

San Marzano tomatoes, fior di latte mozzarella, Bolognese sauce, onions & peppers (chilli optional)

Quattro Formaggi R 125 / R 250

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

Crudo e Rucola R 160 / R 320

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

Calabrese R 135 / R 270

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

Ortolana R 135 / R 270

San Marzano Tomatoes, fior di latte mozzarella, brinjals, baby marrow, olives & artichokes

Pancetta e Carciofi R 135 / R 270

Tomato, mozzarella, pancetta & artichokes

Italia R 125 / R 250

Mozzarella, basil pesto & cherry tomatoes

La Spagnola R 135 / R 270

San Marzano tomatoes, Fior di latte mozzarella, Spanish chorizo, pepperoni sott'olgio

EXTRAS

Chilli, garlic, onions, oregano R 15 / R 30

Capers, rocket, pineapple, fresh tomato R 20 / R 40

Anchovies, artichokes, mushrooms, R 25 / R 50

olives, peppers, avocado R 25 / R 50

Gorgonzola, parmesan, robiola, R 40 / R 80

spicy salami, salsiccia, pancetta R 40 / R 80

Parma ham R 50 / R 100

Bocconcini x 4 R 35 / R 70

Fior di latte 125g ball R 85 / R 170

Burrata R 115 / R 230

GLI ANTIPASTI

Zucchini Fritti R 45

Fried strips of baby marrow

Burrata R 120

A creamy Italian cheese with an outer shell of mozzarella, containing stracciatella and cream, served with chopped tomatoes

EXTRA PARMA HAM + R 45

Arancini (2 in a portion) R 60

Balls of rice with Bolognese, mozzarella, ham and peas crumbed and deep fried until golden brown

Ciuffetti di Calamari Fritti R 70

Deep fried squid heads

Crocchette di Patate R 60

Crispy deep fried mashed potatoes

Tris di Bruschetta R 45

Grilled ciabatta breads rubbed with garlic, olive oil and salt, then topped with tomato and onion, parma ham and grilled zucchini

Sardine alla griglia R 80

Fried sardine starter

Vitello Tonnato R 85

Aromatic boiled veal, thinly sliced & served in a tuna fish sauce with hints of caper

Carpaccio R 75

Raw beef sliced paper-thin, drizzled with olive oil and lemon juice, finished off with rocket, rosa tomatoes and parmesan shavings

Prosciutto crudo e melone R 140

San Daniele Parma ham and cantaloupe melon

FAI DA TE

Make your own antipasto platter

Fior di latte R 80

Pecorino R 30

Bocconcini R 30

Provolone R 25

Robiola R 25

Emmental R 25

Ricotta R 15

Gorgonzola R 45

Parmigiano R 45

Burrata R110

Prosciutto crudo R 55

Prosciutto cotto R 45

Coppa R 40

Pancetta R 40

Mortadella R 25

Salame calabrese R 25

Salame rustico R 20

Peperoni alla griglia R 20

Melanzane alla griglia R 20

Artichokes / carciofi R 20

Sundried tomatoes / pomodori secchi R 15

Chilli olives / olive piccanti R 35

Calamata olives R 30

INSALATA

Insalata Verde

Salad made with leafy greens, red onion, baby rosa tomatoes & carrots

Small Side	R 50
Medium Bowl (Serves 4 to 5)	R 100
Large Bowl (Serves 8 to 10)	R 200

Insalata della Nonna

A mix of green leaves with artichokes, robiola, rocket and sun-dried tomatoes

Small Side	R 60
Medium Bowl (Serves 4 to 5)	R 120
Large Bowl (Serves 8 to 10)	R 220

Insalata Toscana di Fagioli

Cannellini beans, Borlotti beans, chickpeas, barley, red onion and grilled artichokes

Small Side	R 70
Medium Bowl (Serves 4 to 5)	R 140
Large Bowl (Serves 8 to 10)	R 280
EXTRA SHREDDED TUNA	+ R 50

Insalata di Radicchio e Finocchio

(when available)

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

Small Side	R 65
Medium Bowl (Serves 4 to 5)	R 120
Large Bowl (Serves 8 to 10)	R 220

Insalata Caprese

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

R 90

Insalata Calabrese

Chopped tomatoes, red onion, oregano and fresh chillies

R 50

EXTRAS FOR SALADS

<i>Avocado</i>	R 20
<i>Bocconcini</i>	R 25
<i>Fior di latte 125g ball</i>	R 80
<i>Parmesan shavings</i>	R 25
<i>Robiola Cheese</i>	R 30
<i>Grilled Chicken Breast</i>	R 45

I PRIMI/LA PASTA

SETTEBELLO SIGNATURE PASTAS

Lasagne <i>Baked pasta sheets, layered with bolognese sauce, parmigiano and béchamel sauce</i>	R 100	Rigatoni Genovese <i>Genovese Sauce or La Genovese Napoletana is an incredibly delicious ragu made with beef and onions and cooked for over 6 hours</i>	R 120
Penne Settebello <i>Slow roasted pork belly, rocket and tomato-chilli confit</i>	R 130	Spaghetti Aglio, Olio e Peperoncino <i>Lightly sautéed sliced garlic in olive oil, with the addition of dried red chili flakes</i>	R 70
Spaghetti ai Gamberi <i>Fresh prawn meat, cherry tomatoes, garlic, and a touch of chilli and cream</i>	R 130	Orecchiette ai Broccoli <i>Orecchiette pasta with garlic, broccoli and toasted breadcrumbs</i>	R 90
Fusilli Primavera <i>Bocconcini, basil, cherry tomatoes and kalamata olives</i>	R 115	Parmigiana di Melanzane <i>Baked aubergine layered with parmigiano, tomato and mozzarella</i>	R 100
Linguine Frutti di Mare al Cartoccio <i>Baked seafood linguini</i>	R 160		

PASTA BAR

*Choose between penne, spaghetti, fusilli or home-made gnocchi
Pasta ripiena (spinach and ricotta ravioli or beef ravioli +R40)*

Napoletana <i>Tomato based sauce with fresh basil and garlic</i>	R 80	Alfredo <i>Cream based sauce with cooked ham & mushrooms</i>	R 100
Arrabbiata <i>Spicy tomato sauce with chilli and garlic</i>	R 80	Gorgonzola <i>Cream based sauce with gorgonzola cheese</i>	R 90
Bolognese <i>Tomato and beef mince sauce</i>	R 95	Aurora <i>Creamy napoletana sauce</i>	R 90
Salsiccia <i>Creamy tomato based sauce with Italian sausage and a hint of chilli</i>	R 120	Pesto <i>Basil pesto sauce</i>	R 95
		EXTRA GORGONZOLA	+ R 25

I SECONDI

Served with either chips, polenta, green salad, Settebello spinach or seasonal vegetables

CARNE

Vitello al Limone <i>Pan fried veal cutlet al limone</i>	R 195	Costolette di Maiale <i>350g pork chop, served grilled or crumbed</i>	R 180
Vitello al Marsala <i>Veal cutlet, dry Marsala wine, mushrooms, chicken broth, butter, and lemon juice</i>	R 195	Bistecca di Manzo <i>400g Rump steak</i>	R 200
Vitello alla Milanese <i>Veal cutlet, crumbed and fried until golden brown</i>	R 195	Filetto <i>300g Grade A fillet</i>	R 230
Vitello Saltimbocca <i>Sautéed veal cutlets, layered with prosciutto and fresh sage, served with a buttery, lemony pan sauce</i>	R 195	La Ribeye <i>500g Dry aged ribeye on the bone</i>	R 310
Porchetta <i>Traditional boneless pork roast stuffed with rosemary, garlic, salt & pepper</i>	R 180	Tagliata di Manzo <i>400g sirloin steak on a bed of rocket, baby tomatoes and parmesan shavings</i>	R 230
Wagyu Burger <i>250g Wagyu patty, basil mayo on a home-made ciabatta roll</i>	R 160	Settebello Fiorentina <i>1.2Kg T-bone steak, served medium rare (+ 25min cooking time)</i>	R 420
		SAUCES <i>Pepper, mushroom or cheese</i>	R 30

POLLO

Pollo Bello <i>Grilled baby chicken in lemon & herb or spicy Settebello sauce</i>	R 135	Petto di Pollo alla Griglia <i>Grilled chicken breast</i>	R 95
Pollo Milanese (Chicken Schnitzel) <i>Chicken breast, crumbed and fried until golden brown</i>	R 120	Pollo Parmigiana <i>Crumbed chicken breast covered in tomato sauce, mozzarella and parmesan, baked in the oven</i>	R 135

PESCE

Calamari <i>Grilled or fried falklands calamari tubes</i>	R 150	Grilled / Battered Hake <i>Grilled or battered and fried hake and chips</i>	R 130
Prawns 12 S prawns 24 S prawns	R 120 R 240	Frittura di Pesce <i>Grilled Hake, calamari, 2 prawns, fried squid heads served with a side of your choice</i>	R 240

BAMBINI

Pasta (*kids portion*)

Napoletana

R 60

Bolognese

R 70

Alfredo

R 70

Pastina

R 50

*Small pasta cooked in a light broth with butter
& a hint of parmesan cheese*

Chicken Strips

R 70

Chicken strips, crumbed & served with chips

I DOLCI

Bigné

An Italian profiterole filled with either a lemon, chocolate or vanilla flavoured custard

R 25

Affogato

Italian dessert consisting of Italian gelato topped with a shot of espresso coffee

R 50

Cannoli

Tubed shaped pastry, deep fried with a creamy ricotta cheese filling

R 35

Panna Cotta

A creamy vanilla Italian pudding

R 50

Tiramisú

Layers of savoiardi biscuits soaked in espresso coffee and liqueur with powdered chocolate and mascarpone cheese

R 50

Crème Brulee

A custard based dessert topped with a layer of hardened caramelized sugar

R 50

Coppa di Gelato

A choice of two flavours of our imported Italian ice-cream served in a bowl

R 60

Torta del Giorno

Ask your waiter what fresh cake is available