

FUNCTIONS MENU 2025

STARTERS

Please note all prices below are based on our large platters which feed between 7 and 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

Antipasto Platter Large – R810 Medium – R510

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

Cheese Platter Large – R700 Medium – R350

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

SETTEBELLO 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 and cheeses or grilled vegetables.
- Parma Ham, Mortadella, Salame Rustico, Salame Calabrese, Coppa, Cooked Ham
- Mozzarella, Provolone, Emmental

Settebello Neapolitan Breadsticks (10 in a portion) R60

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 and 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 and basil skewers

Crumbed Chicken Drumstick R32

Delicious, Juicy crumbed fried drumstick

Prawn Skewers	R75
<i>3 x Q grilled prawns</i>	
Involtini di Melanzane	R10
<i>Rolled brinjal slices filled with mozzarella and served on a bed of Napoletana sauce</i>	
Suppli di riso	R25
<i>Mozzarella and tomato rice croquettes</i>	
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 (Italian Flatbread) with mortadella & Stracciatella cheese	R35
Mini Panzarotti, Pizza filled with Mozzarella, ham and Mushroom	R40

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 <i>Tomato and beef mince sauce</i>	R1240
Arabiatta <i>Spicy tomato sauce with chilli and garlic</i>	R920
Salsiccia <i>Creamy tomato based sauce with Italian sausage and a hint of chilli</i>	R1240
Spaghetti ai Gamberi <i>Fresh prawn meat, cherry tomatoes, garlic, and a touch of chilli and cream</i>	R1520
Rigatoni alla Norma <i>Rigatoni pasta, melanzane, sugo Napoletana and salted ricotta</i>	R1160
Rigatoni con Poplette al Ragù <i>Rigatoni pasta in a rich meaty ragu with our traditional meat balls</i>	R1240
Filetto con Tagliatelle <i>Homemade egg tagliatelle with fillet in a creamy mushroom sauce with truffle</i>	R1600
Fusilli Gremolata con Pollo <i>Fusilli pasta in our Gremolata Pesto (basil, parsley and mint pesto) topped with grilled deboned chicken thigh.</i>	R1500

Aglio e Ogllo e Pepperoncino	R880
• With grilled prawns	R1520
Beef Lasagna	R1400
<i>Baked pasta sheets, layered with Bolognese sauce, parmigiano and bechamel sauce</i>	
Veg Lasagna	R1200
<i>Baked pasta sheets, layered with Napoletana sauce, parmigiano and bechamel sauce</i>	
Parmigiana Di Melanzane	R960
<i>Baked aubergine, layered with Napoletana sauce, parmigiano and mozzarella</i>	
Penne Alfredo	R1320
<i>Cream based sauce with ham and mushroom</i>	
Linguini con Crema Settebello e Gamberi (Prawns)	R1600
• With Chicken	R1520
<i>Cream based sauce with ham and mushroom</i>	
Calamarata Gamberi e Calamari	R1540
<i>Calamarata pasta with de-shelled prawns and calamari, cherry tomatoes, garlic and a touch of Napoletana sauce</i>	
Tortellini con prosciutto cotto e piselli	R1440
<i>Homemade tortellini filled with a mix of Parma ham, mortadella, Parmigiano, and pork served in a cream sauce with sweet peas and slices of cooked ham.</i>	
Linguini Frutti di Mare	R1760
<i>Linguine with a generous mix of seafood, prawns, mussels, clams, and calamari, cooked in garlic, cherry tomatoes, white wine and parsley.</i>	
Fusilli Primavera	R1080
<i>Fusilli served with a simple but tasty sauce of cherry tomatoes, garlic, olives and fresh basil, then finished off with creamy bocconcini mozzarella</i>	

MAINS PLATTERS

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

Grilled Prawn Platter	R2360
<i>Can be ordered Lemon & Butter or Peri Peri</i>	
Calamari Platter	R1560
<i>Can be ordered Lemon & Butter or Peri Peri</i>	
Prawn, Calamari & Hake Platter	R2500
Baked Hake Platter	R1480
Grilled Chicken Platter	R1520
<i>Can be ordered Lemon & Herb or Peri Peri</i>	
Settebello Fried Chicken Burgers 10 per platter	R1100
Settebello Meat Burgers 10 per platter	R1100
Vitello al Limone	R1750
<i>Pan fried veal cutlet al limone</i>	
Oven Roasted Pork Neck	R1200
Ossobuco alla Milanese	R1800
<i>Ossobuco served with polenta</i>	
Deboned chicken thigh platter (served lemon & herb, or spicy)	R1400

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
<i>Crumbed chicken breast covered in Napoletana sauce, mozzarella and parmesan, then baked in the oven</i>	
Fiorentina alla griglia	R595
<i>1.2kg grilled Fiorentina TBone each</i>	
Roast Beef platter	R1850

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 and Potatoes	R450
Seasonal mixed veg	R380
Settebello Spinach	R380
Mash Potato's	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 TRAYS

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.

Margherita (v)	R380
<i>San Marzano tomatoes, Fior di latte mozzarella & basil</i>	
Hawaiian	R450
<i>San Marzano tomatoes, Fior di latte mozzarella, cooked ham, and pineapple</i>	
Salami	R450
<i>San Marzano tomatoes, Fior di latte mozzarella and salame rustico</i>	
Vegetarian (v)	R520
<i>San Marzano tomatoes, Fior di latte mozzarella, brinjals, baby marrow, olives & artichokes</i>	
Regina	R480
<i>San Marzano tomatoes, Fior di latte mozzarella, mushrooms & Italian cooked ham</i>	
Marinara	R330
<i>San Marzano tomatoes, oregano & garlic oil</i>	
Napoli	R490
<i>San Marzano tomatoes, Fior di latte mozzarella, anchovies, capers & olives</i>	
Settebello Diavola	R580
<i>San Marzano tomatoes, Fior di latte mozzarella, salsiccia (Italian fennel Sausage), rosa tomatoes & chili</i>	
Quattro Stagioni	R560
<i>San Marzano tomatoes, Fior di latte mozzarella, olives, artichokes, mushrooms & Italian cooked ham</i>	

Quattro Formaggi	R550
<i>San Marzano tomatoes, fior di latte mozzarella, gorgonzola, fontina & parmigiano (can be ordered without the tomato base as a bianca)</i>	
Crudo e Rucola	R650
<i>San Marzano tomatoes, Fior di latte mozzarella, parma ham, rocket & parmesan shavings</i>	
Calabrese	R550
<i>San Marzano tomatoes, Fior di latte mozzarella, spicy calabrese salami, olives & red onions</i>	
Boscaiola	R550
<i>Fior di latte mozzarella, mushrooms & Italian sausage</i>	
Pancetta e Carciofi	R550
<i>Tomato, mozzarella, pancetta & artichokes</i>	
La Spagnola	R500
<i>San Marzano tomatoes, Fior di latte mozzarella, Spanish chorizo, pepperoni sott'olio (grilled peppers)</i>	
Vegana (vegan)	R500
<i>San Marzano tomatoes, zucchini, artichokes, red & yellow peppers, mushrooms, cherry tomatoes, basil. NO CHEESE</i>	
Bianca	R350
<i>Focaccia with mozzarella</i>	
Schiacciata	R80
<i>Traditional flat Italian bread</i>	
Porchetta	R550
<i>Bianca with porchetta slices, roast potatoes and rosemary</i>	
Pollo Pizza	R620
<i>Tomato base, fior di latte mozzarella, tender chicken pieces, caramelized onion, finished with sweet peppadew</i>	

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 (Various flavours per scoop)	R45

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.