

FUNCTIONS MENU 2025

STARTER S

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

Caprese salad with Fior di Latte mozzarella

R780

Insalata della Nonna

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

R65

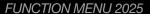


Italian Panini

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	K05
 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) Traditional Italian meatballs 3 meatballs on a skewer Cocktail Size Meatballs R22 each	R60
Caprese Skewers (mini) Bocconcini, rosa tomatoes and basil skewers	R25
Crumbed Chicken Drumstick Delicious, Juicy crumbed fried drumstick	R32





Prawn Skewers 3 x Q grilled prawns	R75
Involtini di Melanzane Rolled brinjal slices filled with mozzarella and served on a bed of Napoletana sauce	R10
Suppli di riso Mozzarella and tomato rice croquettes	R25
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



grilled deboned chicken thigh.

MAINS & SIDES

PASTA BOWLS

Pasta bowls feed 12 to 15 people the prices below are based on our large bowl, our medium bowl with 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 Tomato and beef mince sauce	R1240
Arabiatta Spicy tomato sauce with chilli and garlic	R920
Salsiccia Creamy tomato based sauce with Italian sausage and a hint of chilli	R1240
Spaghetti ai Gamberi Fresh prawn meat, cherry tomatoes, garlic, and a touch of chilli and cream	R1520
Rigatoni alla Norma Rigatoni pasta, melanzane, sugo Napoletana and salted ricotta	R1160
Rigatoni con Poplette al Ragu Rigatoni pasta in a rich meaty ragu with our traditional meat balls	R1240
Filetto con Tagliatelle Homemade egg tagliatelle with fillet in a creamy mushroom sauce with truffle	R1600
Fusilli Gremolata con Pollo Fusilli pasta in our Gremolata Pesto (basil, parsley and mint pesto) topped with	R1500



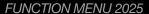
Aglio e Oglio e Pepperoncino • With grilled prawns	R880 R1520
Beef Lasagna Baked pasta sheets, layered with Bolognese sauce, parmigiano and bechamel sauce	R1400
Veg Lasagna Baked pasta sheets, layered with Napoletana sauce, parmigiano and bechamel sauce	R1200
Parmigiana Di Melanzane Baked aubergine,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



MAINS PLATTERS

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

Grilled Prawn Platter Can be ordered Lemon & Butter or Peri Peri	R2360
Calamari Platter Can be ordered Lemon & Butter or Peri Peri	R1560
Prawn, Calamari & Hake Platter	R2500
Baked Hake Platter	R1480
Grilled Chicken Platter Can be ordered Lemon & Herb or Peri Peri	R1520
Settebello Fried Chicken Burgers 10 per platter	R1100
Settebello Meat Burgers 10 per platter	R1100
Vitello al Limone Pan fried veal cutlet al limone	R1750
Oven Roasted Pork Neck	R1200
Ossobuco alla Milanese Ossobuco served with polenta	R1800
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 Crumbed chicken breast covered in Napoletana sauce, mozzarella and parmesan, then baked in the oven	R1560
Fiorentina alla griglia 1.2kg grilled Fiorentina TBone each	R595
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

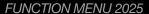


Italian cooked ham

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





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



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 Cheescake	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