

FUNCTION MENU 2023

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
Baby spinach, strawberry and red onion salad		R360
Insalata Calabrese		R320
<i>Chopped tomatoes, red onion, oregano and fresh chillies</i>		
Caprese salad with Fior di Latte mozzarella		R750
Insalata della Nonna		R420
<i>A mix of green leaves with artichokes robiola, rocket and cherry tomatoes</i>		
Insalata Toscana di fagioli		R420
<i>Cannellini beans, Borlotti beans, chickpeas, barley, red onion and grilled artichokes</i>		
Radicchio e Finocchio		R400
<i>Leafy red radicchio combined with fennel, cherry tomatoes, olives & shavings of parmigiano</i>		
Antipasto Platter	Large - R750	Medium - R450
<i>A selection of our favourite Italian cold meats, cheeses, olives, grilled peppers, and pickled brinjals</i>		
Springbok Carpaccio Platter	Large – R1300	Medium – R900
<i>Thinly sliced Springbok carpaccio, drizzled with olive oil, balsamic reduction and parmesan shavings</i>		
Cheese Platter	Large – R600	Medium – R500
<i>Assorted cheeses mozzarella, bocconcini, grana padana & gorgonzola, served with crackers</i>		

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.

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	R55
<input type="checkbox"/> Assorted mini panini filled with Italian cold meats and cheeses or grilled vegetables.	
<input type="checkbox"/> Parma Ham, Mortadella, Salame Rustico, Salame Calabrese, Coppa, Cooked Ham	
<input type="checkbox"/> Mozzarella, Provolone, Emmental	
Mini Panino Con Bistecca (Steak Roll)	R45
Mini Pollo Sliders (Chicken Slider)	R45
<i>Grilled chicken fillet served on our in-house bun with a rich creamy slaw</i>	
Bruschetta	
<i>Grilled zucchini</i>	R18
<i>Parma ham</i>	R25
<i>Tomato and onion</i>	R18
Arancini	R25
<i>Risotto balls filled with Bolognese sauce, mozzarella, cooked ham and peas, crumbed and fried</i>	
Polpette di Carne (Beef meatballs)	R25
<i>Traditional Italian meatballs</i>	
Caprese Skewers (mini)	R15
<i>Bocconcini, rosa tomatoes and basil skewers</i>	
Crumbed Chicken Drumstick	R20
<i>Delicious, Juicy crumbed fried drumstick</i>	
Deep Fried Chicken Wings (6 in a portion)	R85
<i>Our in-house fried crispy chicken wings tossed in a balsamic BBQ sauce</i>	
<i>Can be served as a platter as well</i>	Large - R800 Medium - R360
Prawn Skewers	R40
<i>3 x Q grilled prawns</i>	
Involtini di Melanzane	R18
<i>Rolled brinjal slices filled with mozzarella and served on a bed of Napoletana sauce</i>	
Suppli di riso	R20
<i>Mozzarella and tomato rice croquettes</i>	

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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	R720
Bolognese <i>Tomato and beef mince sauce</i>	R880
Arabiatta <i>Spicy tomato sauce with chilli and garlic</i>	R720
Salsiccia <i>Creamy tomato based sauce with Italian sausage and a hint of chilli</i>	R920
Spaghetti ai Gamberi <i>Fresh prawn meat, cherry tomatoes, garlic, and a touch of chilli and cream</i>	R1160
Rigatoni alla Norma <i>Rigatoni pasta, melanzane, sugo Napoletana and salted ricotta</i>	R960
Rigatoni con Poplette al Ragù <i>Rigatoni pasta in a rich meaty ragù with our traditional meat balls</i>	R980
Filetto con Tagliatelle <i>Homemade egg tagliatelle with fillet in a creamy mushroom sauce with truffle</i>	R1280
Bucatini all'Amatriciana <i>Bucatini pasta, guanciale, tomato and pecorino</i>	R1120
Aglio e Olio e Peperoncino with grilled prawns	R1050

MAINS PLATTERS

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

Grilled Prawn Platter	R1400
<i>Can be ordered Lemon & Butter or Peri Peri</i>	
Kingklip Platter	R1560
Calamari Platter	R1240
<i>Can be ordered Lemon & Butter or Peri Peri</i>	
Prawn, Calamari & Kingklip Platter	R1800
Baked Hake Platter	R1080
Grilled Chicken Platter	R950
<i>Can be ordered Lemon & Herb or Peri Peri</i>	
Settebello Chicken Burgers 10 per platter	R850
Settebello Meat Burgers 10 per platter	R900
Vitello al Marsala	R1600
<i>Veal cutlet, dry Marsala wine, mushrooms, chicken broth, butter, and lemon juice</i>	
Vitello al Limone	R1440
<i>Pan fried veal cutlet al limone</i>	
Oven Roasted Pork Neck	R950
Grilled Fillet Steak Platter	R1760
Oven Roasted Lamb	R1700
Chicken Strips with Honey Mustard	R720
Slow Cooked Rosemary and Wine Ossobucco	R1750
<i>Served with Polenta or Risotto</i>	
Tagliata di Manzo	R1800
Chicken Schnitzel	R980
Settebello Grilled Prawns	R1500
Roast Beef platter	R1100

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SIDES

All our sides feed between 7 and 10 people, we can halve the side to a medium platter.

Roast Potato Bowl	R300
Polenta	R300
Savoury Rice	R300
Roast Butternut Wedges	R350
Stuffed Peppers With Rice And Veg	R420
Corn On The Cob	R250
Green Beans, Tomato And Potatoes	R320
Seasonal mixed veg	R350
Settebello Spinach	R260
Mash Potato's	R320

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)	R350
<i>San Marzano tomatoes, Fior di latte mozzarella & basil</i>	
Hawaiian	R430
<i>San Marzano tomatoes, Fior di latte mozzarella, cooked ham, and pineapple</i>	
Salami	R430
<i>San Marzano tomatoes, Fior di latte mozzarella and salame rustico</i>	
Vegetarian (v)	R500
<i>San Marzano tomatoes, Fior di latte mozzarella, brinjals, baby marrow, olives & artichokes</i>	
Regina	R450
<i>San Marzano tomatoes, Fior di latte mozzarella, mushrooms & Italian cooked ham</i>	
Marinara	R310
<i>San Marzano tomatoes, oregano & garlic oil</i>	
Napoli	R450
<i>San Marzano tomatoes, Fior di latte mozzarella, anchovies, capers & olives</i>	
Settebello Diavola	R550
<i>San Marzano tomatoes, Fior di latte mozzarella, salsiccia (Italian fennel Sausage), rosa tomatoes & chili</i>	
Quatro Stagioni	R500
<i>San Marzano tomatoes, Fior di latte mozzarella, olives, artichokes, mushrooms & Italian cooked ham</i>	
Messicana	R500
<i>San Marzano tomatoes, Fior di latte mozzarella, bolognese sauce, onions & peppers (chilli optional)</i>	

Quattro Formaggi	R500
<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	R600
<i>San Marzano tomatoes, Fior di latte mozzarella, parma ham, rocket & parmesan shavings</i>	
Calabrese	R500
<i>San Marzano tomatoes, Fior di latte mozzarella, spicy calabrese salami, olives & red onions</i>	
Boscaiola	R500
<i>Fior di latte mozzarella, mushrooms & Italian sausage</i>	
Pancetta e Carciofi	R500
<i>Tomato, mozzarella, pancetta & artichokes</i>	
La Spagnola	R480
<i>San Marzano tomatoes, Fior di latte mozzarella, Spanish chorizo, pepperoni sott'olio (grilled peppers)</i>	
Puttanesca	R470
<i>San Marzano tomatoes, Fior di latte mozzarella, anchovies, olives, fresh garlic & oregano</i>	
Vegana (vegan)	R470
<i>San Marzano tomatoes, zucchini, artichokes, red & yellow peppers, mushrooms, cherry tomatoes, basil. NO CHEESE</i>	
Focaccia	R280
<i>Olive oil and rosemary (garlic optional)</i>	
Bianca	R310
<i>Focaccia with mozzarella</i>	

DESSERTS

Prices are for an individual serving.

Cannoli Siciliani	R40
Mini Cannoli	R28
Bigne	R25
Mini Bigne	R18
Mini Tiramisu	R28
Mini Custard Tarts	R30
Mini Milk Tarts	R28
Mini Layered Chocolate Mousse	R30
Mini Pavlova	R28
Mini Baked Cheesecake	R30
Mini Zeppole	R30
Mini Le Bombe	R30
<i>Pistachio, Hazelnut or Milk Tart flavour</i>	
Crostoli (500g)	R200
Malva And Custard Tray	R800
Macarons	R30
Sfogliatelle	R40
Mini Bomboloni	R30