

# OLD TOWN®

## —X— ITALY

### STARTERS



<b>RUSTICO BREAD BASKET</b> Lightly toasted ciabatta, basil pesto, olive tapenade and butter	58
<b>ITALIAN SAUSAGE ARANCINI</b> Served with Mama's pomodoro and fresh basil	100
<b>ARANCINI GORGONZOLA</b> Gorgonzola cheese and truffle oil risotto balls	58
<b>BEEF CARPACCIO</b> Served with roasted garlic aioli, gremolata, shaved Parmesan, fresh rocket and extra virgin olive oil	126
<b>HOMEMADE ROASTED BUTTERNUT RAVIOLI</b> Served with parmesan truffle cream, toasted walnut garlic Beurre noisette	105
<b>ANTIPASTO PLATTER</b> Selection of cured meats, cheeses, charred artichokes, caponata, basil pesto marinated boconcini and crusty artisanal bread	220
<b>FEGATINI PICCANTE</b> Peri-Peri livers served with garlic rubbed bruschetta	86
<b>POLPETTE</b> Three meatballs cooked in Mama's Pomodoro sauce, topped with mozzarella and basil	75
<b>HALLOUMI FINGERS</b> Polenta crumbed halloumi with basil mayo	64
<b>BRUSCHETTA SALSA</b> Smashed avocado and tomato salsa	62
<b>CALAMARI FRITTI</b> Calamari deep fired served with roasted garlic aioli	124

### SIDES



<b>ZUCCHINI FRITTI</b> Served with roasted garlic aioli	94
<b>CLASSIC FRIES</b> Served with roasted garlic aioli	58
<b>CONFIT HASSELBACK BABY POTATOES</b> Tossed in rosemary salt and garlic butter	64
<b>CREAMY POLENTA</b> With garlic Beurre noisette and toasted walnuts	52
<b>CHARRED LOCAL GREENS</b> Tender stem broccoli, baby leeks, sweet green beans, garlic Beurre noisette and toasted almonds	71
<b>CAPRESE SIDE SALAD</b> Variation of heirloom tomatoes, basil pesto, Fior Di Latte and fresh basil	64

### PANINI & PIADINA



<b>CHICKEN SCHNITZEL</b> Crumbed chicken schnitzel, garlic mayo, mustard, gherkins, edam cheese, coriander and red onion	132
<b>PROSCIUTTO CRUDO</b> Prosciutto crudo, garlic mayo, mustard, edam cheese and rocket	115
<b>PROSCIUTTO COTTO</b> Prosciutto cotto, mayo, edam cheese and rocket	105
<b>CAPONATA</b> Roasted aubergine, sundried tomato pesto, tomato, edam cheese and basil	99
<b>NEW YORKER</b> Beef pastrami, gherkin, dijon mustard, garlic mayo, and edam cheese	115

### INSALATA



<b>CLASSIC CAPRESE</b> Variation of heirloom tomatoes, basil pesto, Fior di latte and fresh basil	128
<b>PROMENADE SALAD</b> Fresh cos lettuce, roasted red peppers, Fior Di Latte, capers, sun-dried tomatoes and Parmesan croutons	104
<b>CHOPPED HOUSE SALAD</b> Cabbage, corn, toasted almonds, radish, green beans, yoghurt tahini and greek dressing - ADD CHICKEN	70 30
<b>PEAR &amp; GORGONZOLA SALAD</b> Mixed greens, creamy Gorgonzola dolcelatte, roasted walnuts and pear. Served with a whole grain honey mustard dressing	99
<b>COBB SALAD</b> A classic salad of lettuce, bacon, chicken, feta, cucumber, boiled egg, avocado, sweetcorn dressed with whole grain mustard dressing	145

### DESSERTS



<b>BOMBOLONI</b> Fried brioche doughnut filled with lemon curd, topped with lemon curd cream and dusted with icing sugar	40
<b>TIRAMISU</b> Classic Italian Tiramisu	70
<b>AMARETTO PANNA COTTA</b> Served with a coffee syrup and biscotti crumble	55

## SECONDI



<b>FLORENTINE TOMAHAWK STEAK</b> 700g Tomahawk Steak, cooked to your liking, basted in rosemary and garlic butter, served with fresh gremolata with a side of your choice	<b>549</b>
<b>BEEF FILLET</b> Grilled beef fillet, cooked over medium heat, served with potato puree, blanched spinach, red wine poached cherry tomatoes and topped with a chianti jus	<b>282</b>
<b>BEEF RUMP</b> Flame grilled beef rump grilled to perfection with a side of rustic fries	
- 200g	<b>164</b>
- 300g	<b>214</b>
<b>LAMB RUMP</b> Flame grilled 300g lamb rump, served with a cauliflower, mint, pea and zucchini ribbon salad and chianti jus	<b>298</b>
<b>LAMB CUTLETS</b> 300g lamb cutlets with rosemary and thyme, creamed potato, and red wine jus	<b>290</b>
<b>OLD TOWN HAMBURGER</b> With grilled onion, Edam cheese, mayonnaise, lettuce, tomato, gherkins and a side of rustic fries	
- 300g FREE-RANGE BEEF BURGER PATTY	<b>220</b>
- 300g FREE-RANGE CHICKEN FILLET	<b>186</b>
<b>CHICKEN ASSAGI</b> Grilled chicken breast, roasted vegetables, peppadew and feta pesto, zucchini fritters and balsamic reduction	<b>199</b>
<b>CHICKEN SCHNITZEL</b> Crumbed chicken schnitzel, served with a homemade cheese or mushroom sauce and a side of rustic fries	<b>160</b>
<b>KINGKLIP TAGLIATA</b> Served with sun-dried tomato, balsamic reduction, rocket, cherry tomatoes, spring onion, Parmesan and olive oil served with a side of your choice	<b>325</b>
<b>SPINACH AND PEA RISOTTO</b> Served with charred local greens, toasted almond, garlic Beurre Noisette	<b>200</b>
- ADD KINGKLIP	<b>170</b>
<b>HAKE</b> Hake grilled to perfection, served with tartar sauce and a side of rustic fries	<b>150</b>
<b>CALAMARI FRITTI</b> Calamari deep fried, served with roasted garlic aioli and a side of rustic fries	<b>226</b>

## PASTA



<b>CHICKEN LIVER TAGLIATELLE</b> Creamy chicken liver and reduced sherry, paprika peppers, pan fried mushrooms and fresh parsley tossed in tagliatelle	<b>165</b>
<b>PESCATORE TAGLIATELLE</b> A variation of fresh seafood (mussels, calamari and prawns) served with Mama's Pomodoro, fresh basil and lemon	<b>290</b>
<b>BEEF SHORT RIB TORTELLINI</b> Handmade Tortellini, filled with tender short rib, cherry tomato, peas, fresh basil, Mama's Pomodoro and Parmesan cheese	<b>155</b>
<b>MELANZANE</b> Baked layers of aubergine, Mama's Pomodoro with mozzarella, tomato and Grana Padano cheese	<b>210</b>
<b>SPINACH AND RICOTTA FILLED CANNELLONI</b> Baked with Mama's Pomodoro, Fior di latte, Parmesan served with fresh basil	<b>185</b>
- ADD SHREDDED CHICKEN	<b>30</b>
<b>BEEF LASAGNE</b> Classic beef Bolognese lasagne	<b>235</b>
<b>TAGLIATELLE AI FUNGHI</b> Thin ribbon pasta with mushrooms, cream, thyme and truffle oil	<b>175</b>
<b>PENNE CON POLLO E PESTO</b> Penne tossed with free-range chicken, cream, béchamel sauce, basil pesto chopped tomato, Grana Padano and fresh herbs	<b>127</b>
<b>SCALOGNI DI POLLO</b> Scalloped chicken breast, mushroom, rosemary, aromatic cream served with tagliatelle	<b>134</b>
<b>RECCO CLASSICO</b> Penne tossed with free-range chicken in a mild curry spiced cream chilli and coriander	<b>126</b>
<b>GNOCCHI DI PATATE</b> Handmade potato gnocchi served with your choices of sauce:	
- ARRABIATA	<b>75</b>
- BOLOGNESE	<b>105</b>
- POMODORO	<b>75</b>
- GORGONZOLA	<b>120</b>
<b>PAPPARDELLE BOLOGNESE</b> Thick ribbon pasta with beef Bolognese ragù, Parmesan, and Mama's Pomodoro sauce	<b>195</b>
<b>PENNE ARRABIATA</b> Penne Rigate pasta, tossed in Arrabiata sauce, finished off with grated parmesan	<b>70</b>
<b>SPAGHETTI AGLIO E OLIA</b> A classic Italian pasta of spaghettini tossed in olive oil, garlic and chilli	<b>90</b>
- ADD PEPPERONI	<b>20</b>

## PIZZA

IMPORTED "00" FLOUR • 48 HR FERMENTATION • VESUVIAN TOMATOES • FRESH MOZZARELLA



GLUTEN FREE BASE AVAILABLE FOR R35

\*All pizzas are finished with garlic-infused olive oil, Fior di latte and oregano\*

<b>FOCACCIA (V)</b> Garlic, rosemary and olive oil	<b>60</b>	<b>MAIALE</b> Mama's Pomodoro, pulled pork, sweet peppadews and fresh rocket	<b>232</b>
<b>BIANCA (V)</b> Garlic, rosemary, olive oil, mozzarella and onion	<b>98</b>	<b>CAPRICCIOSA</b> Mama's Pomodoro, charred globe artichokes, kalamata olives and prosciutto cotto	<b>189</b>
<b>MARGHERITA (V)</b> Mama's Pomodoro and basil	<b>118</b>	<b>MARTESANA</b> Mama's Pomodoro, Fior Di Latte balls, Old Town style pepperoni, gorgonzola and red onion marmalade	<b>200</b>
<b>RIMINI</b> Mama's Pomodoro, ham, mushroom and Asiago cheese	<b>204</b>	<b>POLLO E JALAPEÑO</b> Mama's Pomodoro, grilled chicken breast fillet and jalapeño	<b>144</b>
<b>GIARDINO (V)</b> Mama's Pomodoro, spinach, olives, artichokes, marinated peppers and fresh chilli	<b>182</b>	<b>POLLO E FUNGHI</b> Mama's Pomodoro, grilled chicken breast fillet and mushrooms	<b>160</b>
<b>GIORGIO</b> Mama's Pomodoro, bacon, feta and avocado	<b>170</b>	<b>FRUTTI DI MARE</b> Mama's Pomodoro, prawns, calamari, and chilli butter	<b>254</b>
<b>DIAVOLA</b> Mama's Pomodoro, chorizo sausage, red onion and roasted pepper	<b>175</b>		

Right of admission reserved. Ingredients subject to availability. Menu descriptors do not contain all ingredients. All our food items are prepared in a kitchen where nuts, dairy products, wheat gluten, egg and soya are used. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. OTI VA/11/09/2020

**OLD TOWN**  
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ITALY