

OLD TOWN®

—X— ITALY

STARTERS



RUSTICO BREAD BASKET Lightly toasted ciabatta, basil pesto, olive tapenade and butter	60
BEEF CARPACCIO Served with roasted garlic aioli, gremolata, shaved Parmesan, fresh rocket and extra virgin olive oil	146
HOMEMADE ROASTED BUTTERNUT RAVIOLI With crispy sage, brown butter and wilted spinach	126
POLPETTE Three meatballs cooked in Mama's Pomodoro sauce, topped with mozzarella and basil	86
CALAMARI FRITTI Crispy fried calamari served with roasted garlic aioli	124
THE BOURDAIN Piadina with Prosciutto crudo, garlic mayo, mustard, provolone and rocket	112
LA CAPONATA Piadina with roasted aubergine, sundried tomato pesto, tomato, pine nuts, provolone and basil	90
CHICKEN CROQUETTES Handmade chicken croquette with summer slaw and Dijon mustard	75
FEGATINI PICCANTE Peri-Peri livers served with garlic rubbed bruschetta	90
ITALIAN STREET FOOD PLATTER A sharing platter of polpette, bruschetta, arancini, polenta squares and chicken croquettes	300

SIDES



ZUCCHINI FRITTI Served with roasted garlic aioli	94
RUSTIC FRIES Served with roasted garlic aioli	58
CREAMY POLENTA With garlic brown butter and toasted walnuts	52
CHARRED LOCAL GREENS Tenderstem broccoli, baby leeks, sweet green beans, garlic brown butter and toasted almonds	71
CAPRESE SIDE SALAD Variation of heirloom tomatoes, basil pesto, Fior Di Latte and fresh basil	64

INSALATA



CAPRESE CLASSICA Variation of heirloom tomatoes, basil pesto, burrata and fresh basil - ADD PROSCIUTTO CRUDO	170 65
INSALATA VERDE Tenderstem broccoli, zucchini, cucumber ribbons, avocado, peas, feta with toasted pumpkin seeds, basil pesto and garlic aioli - ADD CHICKEN SCHNITZEL - ADD KINGKLIP	135 35 189
CLASSIC CAESAR SALAD Cos lettuce, soft poached egg, and herby croutons with Caesar dressing, anchovies and Parmesan shavings - ADD BACON - ADD CHICKEN	146 34 39
PEAR & GORGONZOLA SALAD Mixed greens, creamy Gorgonzola dolcelatte, roasted walnuts and pear, served with a whole grain honey mustard dressing	100
COBB SALAD Sweetcorn on the cobb, Chicken, Bacon, Feta, lettuce, avocado and cucumber	160

DESSERTS



NONNA'S ITALIAN MESS Crumbled meringue swirled in lemon curd cream with oat crumble	88
TIRAMISU Classic Italian Tiramisu	96
AMARETTO PANNA COTTA Served with a coffee syrup and biscotti crumble	55
AFFOGATO Scoop of vanilla bean ice cream topped with a shot of hot espresso and biscotti	68

PASTA

— X —

PENNE CON PESTO Basil pesto, toasted pine nuts and Parmesan shavings	122
- ADD CHICKEN	45
HOMEMADE ROASTED BUTTERNUT RAVIOLI With crispy sage, brown butter and wilted spinach	216
TAGLIATELLE DEL PESCATORE A variation of fresh seafood (mussels, calamari and prawns) served with Mama’s Pomodoro, chilli, fresh basil and lemon	290
BEEF SHORT RIB TORTELLINI Handmade Tortellini, filled with tender short rib, cherry tomato, peas, fresh basil, Mama’s Pomodoro and Parmesan	185
PAPPARDELLE RAGU BOLOGNESE Thick ribbon pasta with beef ragu bolognese, Parmesan and Mama’s Pomodoro sauce	195
BEEF LASAGNE AL FORNO Classic beef Bolognese lasagne	254
MELANZENE PARMIGIANA AL FORNO Baked layers of aubergine, Mama’s Pomodoro with mozzarella and Grana Padano	225
TAGLIATELLE AI FUNGHI Thin ribbon pasta with a creamy mushroom, thyme and lemon ragu	183
PENNE CON POLLO E PESTO Penne tossed with chicken, cream, béchemal sauce, basil pesto, chopped tomato, Grana Padano and fresh herbs	127
SCALOPPINE DI POLLO Scalloped chicken breast, mushroom, rosemary, aromatic cream served with tagliatelle	140
RECCO CLASSICO Penne tossed with chicken in a mild curry spiced cream, Mama’s Pomodoro, chilli and coriander	126
GNOCCHI DI PATATE Handmade potato gnocchi served with your choices of sauce:	
- Arrabiata	75
- Bolognese	105
- Pomodoro	75
- Gorgonzola	120
PENNE ARRABIATA Penne tossed in Arrabiata sauce, finished with grated Parmesan	70
SPAGHETTI AGLIO E OLIO A classic Italian pasta of spaghetti tossed in olive oil, garlic and chilli	90
- ADD PEPPERONI	30
CHICKEN LIVER TAGLIATELLE Creamy chicken liver and reduced sherry with chilli, paprika peppers and pan fried mushrooms	165
CAPELLINI D'ANGELO PASTA Spaghetti pasta, smoked bacon, peas, cream, white wine, zucchini strips, garlic, italian herbs and Grana Padano	116

SECONDI

— X —

CHICKEN PARMESAN Crispy crumbed chicken fillet, Mama’s Pomodoro and melted mozzarella served with a side of your choice	170
CHICKEN ASSAGI Grilled chicken breast, roasted vegetables, peppadew and feta pesto, zucchini fritti and balsamic reduction	210
RISOTTO AI FUNGHI (GF) Arborio rice cooked in mushroom ragu with lemon, thyme and Parmesan	248
TAGLIATA Served with sun-dried tomato, balsamic reduction, rocket, cherry tomatoes, spring onion, Parmesan and olive oil served with a side of your choice	
- with beef fillet	280
- with kingklip	363
GAMBERI ARRABIATA Pan fried prawns in spicy Arrabiata sauce served with toasted ciabatta	145
CALAMARI FRITTI Crispy fried calamari, served with roasted garlic aioli and a side of rustic fries	260
OLD TOWN HAMBURGER With grilled onion, provolone, mayonnaise, lettuce, tomato, gherkins and a side of rustic fries	
- 180g free-range beef burger patty	195
- 200g chicken fillet	175
BISTECCA ALLA GRIGLIA Served with a choice of side	
- Lamb cutlets 300g	296
- Beef sirloin 300g	255
- Beef rump 200g	180
- Beef fillet 300g	335
- T-bone steak florentine 500g	375
COMBO CLASSICO	
- Beef fillet 300g and prawns	470
- Beef sirloin 300g with calamari fritti	390
- Calamari fritti and prawns	345

PIZZA

— X —

IMPORTED “00” FLOUR • 48 HR FERMENTATION • VESUVIAN TOMATOES • FRESH MOZZARELLA

FOCACCIA - Garlic, rosemary and olive oil	70
- Garlic, rosemary, olive oil, mozzarella and onion	80
- Garlic, rosemary, mozzarella, tomato slices and basil pesto	86
FARINATA (GF) Genovese chickpea flour pizza with olive oil, chilli and rocket	100
- ADD PROSCIUTTO CRUDO	75
- ADD AVOCADO	35
MARGHERITA Napoli and basil	126
GIARDINO Napoli, Fior Di Latte, spinach, kalamata olives, charred globe artichokes, marinated peppers, and fresh chilli	194
GIORGIO Napoli, Fior Di Latte, bacon, feta and avocado	186

DIAVOLA Napoli, chorizo sausage, red onion and roasted pepper	175
CAPRICCIOSA Napoli, Fior Di Latte, charred globe artichokes, kalamata olives, and prosciutto cotto	222
MARTESANA Napoli, Fior Di Latte, Old Town style pepperoni, gorgonzola and red onion marmalade	200
IL CORVO Napoli, bacon, brie and red onion marmalade	204
SICILIANA (for the salt lovers) Napoli, anchovies, olives, capers and Parmesan	190
VERDURA Napoli, roasted butternut, sun-dried tomato, feta, chilli, rocket and pumpkin seeds	170
MEXICAN’T Napoli, spicy mince, avocado, chilli, cream cheese and coriander	241